



Est. 2016

Green Spoon
★ KITCHEN ★

2025 Super Bowl Menu

WWW.GREENSPOONKITCHEN.COM

(312) 241-2416 | ORDERS@GREENSPOONKITCHEN.COM

HOW TO ORDER



One

Your party design is up to you! Select your chef created menu and let us know if you would like rentals, staffing, or liquor service to complement your event.

Two

Contact us directly at 312-241-2416 or email us at orders@greenspoonkitchen.com

Payment Structure and Minimum Requirements

25% is due upon booking, full payment is due one week before the event date.

The minimum order must reach \$500 before disposables, tax and delivery. Delivery fee varies based on miles from our kitchen located in Evanston. Delivery includes set up of your food and beverage items.

For hot buffet items that require a disposable chafing set (one wire rack, one aluminum pan, two 2 hour sternos) an additional \$9.50 will be charged per set.

ADDITIONAL SERVICES



Staffing

We would be happy to provide service and/or bartending staff to accompany your event. We require a minimum of 4 hours for all staff and an onsite event manager.

Our dedicated team will assist with setup, maintaining the cleanliness of your event, and the breakdown of your event. For drop-off food services we will gladly re-plate selected items to your serveware but are unable to pass food items, such as appetizers or desserts.

Rentals

We have great relationships with several rental companies and can bring in any additional elements you may need. If you're looking for specialty linens, glassware, tables, etc just let your Event Producer know what you had in mind. All rental orders would need to be finalized 7 days prior to your event.

Disposables

We offer the following eco-friendly disposables. Let your Event Producer know if you'd like to include these with your order.

6 inch palm leaf plates | \$1.00 per person

10 inch palm leaf plates | \$1.50 per person

Compostable cutlery set. Individually wrapped with fork, knife, spoon and napkin | \$.75 per person

Compostable 9 oz. drink cups | \$.75 per person

ECO FRIENDLY DISPOSABLES



Palm Leaf Plates

10 inch | \$1.50 per person

Recommended for entrees & buffets

6 inch | \$1.00 per person

Recommended for appetizers, sandwiches,
salads, & desserts



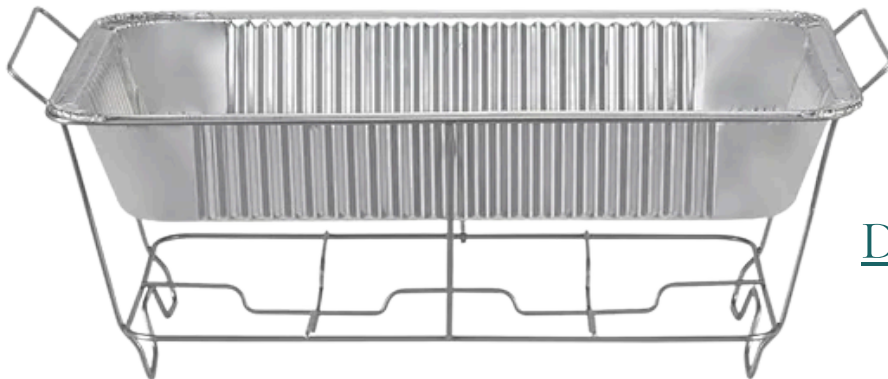
Compostable Cutlery

Includes spoon, fork, knife and napkin | \$.75 per person
Individually wrapped set



Compostable Cups

9oz | \$.75 per person



Disposable Chafing Set

\$9.50 per set | Includes 2 -
2 hour sternos

COCKTAILS



Bloody Mary Kit

serves 12- 16 people \$165

Organic Prairie Vodka (1L)
Crystal Hot Sauce
GSK Bloody Mary Mix
tomato, poblano, pickle brine, white
pepper, bay leaf, smoked paprika
(makes 12-18)

Garnish Kit
celery, dill, pickled jalapeño, mozzarella,
lil smokies
(12 per order)

Sidcars
12 pack of 7oz High Life bottles



Batched Cocktails

serves 10-12 people/half a gallon
\$130

Bee's Knees Punch

gin, lemon, salted honey, chamomile,
orange blossom water

Margarita

tequila, lime, agave, triple sec

Spicy Margarita

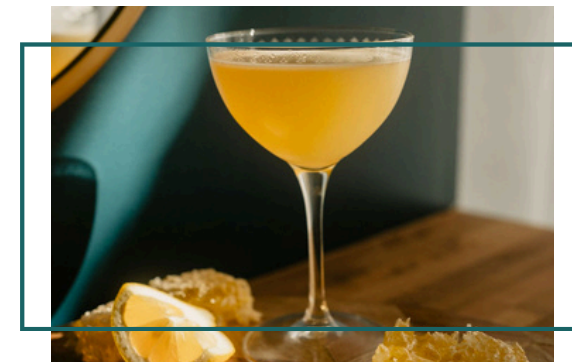
jalapeno-infused tequila, lime, triple sec,
agave

Palma Punch

vodka, ginger, lime, rhubarb oleo, white tea,
rose water

Gold Rush Punch

bourbon, black tea, lemon, oleo, honey,
angostura



BOARDS & PLATTERS

Large platter serves 20-30 people/ Small platter serves 10-15 people



Charcuterie Board

Large Platter \$300/ Small Platter \$150
three chef selected cured meats with
pickled veggies, mustard and crostini

Cheese Board

Large Platter \$250/ Small Platter \$125
three chef selected assorted cheeses
with dried fruit, mixed nuts and
crostini

Chef's Board

Large Platter \$350/ Small Platter \$175
three chef-selected cheeses and
charcuterie, pickled veggies,
housemade jam, whole grain mustard,
mixed nuts and crostini

Green Goddess and Veggie Platter

Large Platter \$110/ Small Platter \$75
radishes, baby heirloom carrots,
cherry tomatoes, snap peas and
celery served with green goddess

Hummus Platter

Large Platter \$110/ Small Platter \$75
classic hummus, Jerusalem salad and
paprika, with grilled pita

Chips, Salsa and Guacamole

Large Platter \$120/ Small Platter \$80
tortilla chips, homemade salsa,
homemade guacamole

CLASSIC GREEN SPOON APPETIZERS

*24 piece minimum, per selection



Shrimp Cocktail Shooters

\$3.50 per piece

poached shrimp, spicy cocktail
sauce, microgreens

Bacon and Gruyere Tartlets

\$3.00 per piece

bacon, gruyere, cream cheese,
caramelized onion, buttery
tartlet shell

Pimento and Prosciutto Biscuits

\$3 per piece

bite-sized biscuit, prosciutto,
pimento cheese, pickled fresno
pepper, peppery micro-greens

Bloody Mary Deviled Eggs

\$3 per piece

bloody mary spiced deviled egg,
cornichon

Sriracha Deviled Eggs

\$3 per piece

sriracha spiced deviled egg,
pickled pepper

Smoked Chicken Salad Slider

\$3.75 per piece

smoked chicken, grapes, golden
raisins, red onion, chive, arugula,
brioche bun

HOT STAPLES

(includes disposable chafing dishes)



French Onion Sliders

24 pieces per tray \$100
beef slider, french onion cream cheese
sauce, dill pickle, pretzel bun

Cheddar and Cherry Roast Beef Sliders

24 pieces per tray \$100
sliced roast beef, white cheddar,
cherry jam, brioche bun

BBQ Pulled Pork Sliders

24 pieces per tray \$100
BBQ pulled pork, Carolina-style slaw,
brioche bun

Pretzels and Mustard

24 pieces per tray \$100
soft warm pretzel bites, whole-grain mustard

Bacon Wrapped Dates

50 pieces per tray \$100
100 pieces per tray \$200
brown sugar glazed bacon wrapped
date

ENTREES



Taco Bar

(\$16 per person, minimum order of 24)

Choice of:

Chicken Tinga

Chile Spiced Roasted Sweet Potatoes

Accompanied by:

onion, cilantro, queso fresco, salsa,
guacamole, crema and limes with a choice
of corn or flour tortilla

Entrees

Mostaccioli

(\$200 per pan, serves 24 people)
choice of three cheese or beef
mostaccioli (+\$100)

Fried Chicken

(\$10 per person, minimum order of 24)
country fried chicken, honey butter

Mac and Cheese

(\$200 per pan, serves 24 people)
mac and cheese with a white cheddar
cheese sauce

DESSERTS



Assorted Cookie Platter

Serves 25 people \$70
chef selected assorted cookies

Assorted Bar and Cookie Platter

Serves 25 people \$80
chef selected assorted cookies
and bars

Chocolate Caramel Tartlet

\$3.00 per piece, minimum order of 24
chocolate ganache, caramel, sea salt,
chocolate tartlet shell

S'more Tartlet

\$3.00 per piece, minimum order of 24
chocolate ganache, toasted
marshmallow, graham cracker shell

Cookies and Cream

\$3.00 per piece, minimum order of 24
chocolate tart shell, vanilla cream, oreo
pieces, whipped cream