



HANDCUT FOODS
Catering Menu
2025-2026



Catering



At HandCut Foods we pride ourselves on custom catering for our clients. We understand that no two events are alike, so please use these menus as a starting point. Our team is happy to develop a menu and service style that is appropriate for your event. Custom and larger events may be subject to additional equipment and rental charges. Labor fees may apply.

Prices include eco-friendly disposable serviceware. We are proud to use compostable and recyclable products in line with our greater sustainability initiatives. We always incorporate responsibly sourced and farm-identified ingredients.

Our team is here to handle all the details of your event, from menu planning to day-of execution. Hospitality is our specialty; your meetings, events, and parties will be memorable and worry-free with our team at the helm.

Gluten-Free and Special Diets

We are happy to accommodate dietary and allergy concerns. Please note that items are prepared in a kitchen where allergens may be present, though precautions are taken to avoid cross contact. Additional Fees may apply to Gluten Free & Vegan Menu items.



Ordering Policy

Event details need to be finalized no less than 72 hours before the scheduled event start time. If an order is cancelled in less than 72 hours prior to the event, the client is responsible for full payment of the catering order. After-hours and weekend events must be finalized at least 10 days in advance. Event requests received less than 72 hours before the scheduled event are subject to a 10% rush fee. HCF may not be able to accommodate last minute orders.

Additional labor may be charged for events within normal service hours, depending on the event details and setup requirements.

Labor fees will be charged outside of normal service hours (7 am–4 pm during full school days; 7 am–3 pm during summer hours).

Event organizers are responsible for requesting table setups, room reservations and all other event items through the Lab room reservation system (not including food and beverage).

To place an order, please submit a request through the HandCut Foods catering request webpage: https://cheffieldeventsandcatering.tripleseat.com/party_request/38330

Or scan this QR code to be taken to the request webpage:



If you have any preliminary catering questions, please email us at: lab@handcutfoods.com



Catering at U Chicago Lab School

Beverages

ASSORTED CANNED BEVERAGES

Coke, Diet Coke, Sprite, Coke Zero and assorted flavored LaCroix

\$2.25/each

BOTTLED STILL WATER

\$2.25/each

SPARKLING WATER

San Pelligrino

\$2.99/each

BOTTLED JUICE

Orange, cranberry, and apple

\$2.75/each

VITAMIN WATER

Assorted Flavors

\$3.25/each

POWERADE

Fruit Punch or Mountain Berry

\$2.50/each

INFUSED WATER

\$0.35/each



COFFEE AND TEA SERVICE

Includes coffee, decaf, tea, assorted creamers and sweeteners

\$2.50/each

HOT CHOCOLATE

\$2.20/each

HOT CHOCOLATE BAR

With Whipped Cream, Marshmallows, Sprinkles & Chocolate Chips

\$3.50/each

FRESH ORANGE JUICE

\$3.00/each

SEASONAL AQUA FRESCA

\$2.50/each

LEMONADE

\$1.50/each



Bar Packages

BEER, WINE & SODA PACKAGE *\$27/person - 2 hours + \$50/hr bartender charge*

Beer: Three offerings including two domestics and one imported

Wine: Three offerings including Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Sauvignon Blanc, and Prosecco (varietals vary)

Includes: Coke, Diet Coke, Sprite, bulk water, 9oz disposable cups, 12oz disposable cups, cocktail napkins, and ice

FULLY LOADED BAR (includes Beer, Wine & Soda Package)

\$38/person - 2 hours + \$50/hr bartender charge

Top Shelf Liquor to Include: Tito's Vodka, Hendrick's Gin, Maker's Mark Bourbon, Dewar's Scotch, and Bacardi Rum

Mixers & Garnishes

ginger ale, cranberry juice, orange juice, grenadine, simple syrup, bitters, lemons, limes, olives, cherries, tonic & club soda

Breakfast

CONTINENTAL CLASSICS

MORNING FAVORITES

Freshly baked muffins, scones and croissants alongside our sliced fruit platter

\$8.25/person

CLASSIC BAGEL PLATTER

Enjoy our Plain, Everything, or Cinnamon Raisin bagels served with plain or house flavored cream cheese and whipped butter

\$44.00/dozen

ALASKAN BAGEL PLATTER

Plain and/or Everything bagels served with smoked salmon, whipped plain cream cheese, sliced tomato, red onion and capers

\$66.00/dozen

SMASHED AVOCADO TOAST PLATTER

Grilled artisan bread, smashed avocado and MightyVine cherry tomato salad

\$60.00/10-12 guests

\$155.00/25-30 guests

YOGURT PARFAIT

Vanilla Greek yogurt, fresh berries and house spiced granola

\$4.60/each

SEASONAL FRESH FRUIT PLATTER

\$46.00/10-12 guests

\$77.00/18-25 guests

\$104.00/25-30 guests

ASSORTED PASTRIES

BREAKFAST BREAD

Marble, Banana, Carrot, Pumpkin or Lemon

\$20.00/loaf

MUFFINS

Blueberry, Lemon Poppyseed, Chocolate Chip & Morning Maple

\$2.00/each small

\$3.25/each large

DANISH

Cream Cheese, Blueberry or Raspberry

\$3.25/each

CROISSANTS

Buttered or Chocolate

\$3.50/each

SCONES

Chocolate Chip, Blueberry, Raspberry-White Chocolate and Apple Cinnamon

\$1.50/each mini

\$3.00/each large

HOUSE MADE DONUTS

Cinnamon Sugar, Powdered Sugar or Butter Sugar

\$2.75/each

\$8.50/per dozen donut holes

ADDITIONAL ITEMS

SCRAMBLED EGGS

\$2.75/each

BREAKFAST MEATS

Bacon, Pork, Turkey, Chicken or Plant Based Sausage (2 each)

\$2.75/each

BREAKFAST POTATOES

\$2.75/person

OVERNIGHT OATS

Rolled oats with fresh berries

\$3.95/each

VEGAN CHIA PUDDING CUPS

Vanilla bean, pineapple, fresh lime zest and soy milk

\$6.00/each

FRENCH TOAST CASSEROLE

Served with maple syrup

\$44.00/ 12-15 guests

FRENCH TOAST

2 slices, served with maple syrup

\$3.50/person

BUTTERMILK PANCAKES

2 pancakes, served with maple syrup

\$3.50/person

QUICHE

Bacon, Swiss & Caramelized Onion or Seasonal vegetables

\$4.00/each mini

HCF



Breakfast, continued

HOT BREAKFAST BUFFETS

CLASSIC BREAKFAST

Scrambled eggs, breakfast potatoes and assorted pastries with a choice of chicken sausage, pork sausage or crispy bacon

\$10.50/person

INDIVIDUAL FRITTATAS

Choose from Bacon & Cheddar, Mushroom & Swiss, Spinach & Caramelized Onion or Broccoli & Cheddar; served with breakfast potatoes

\$10.50/person

BREAKFAST TACO BAR

Warm flour tortillas, scrambled eggs, chorizo, roasted peppers & onions, shredded cheddar cheese, sour cream, fresh salsa

\$12.60/person

BREAKFAST BURRITOS

Flour tortillas with scrambled eggs, shredded cheddar cheese, and your choice of bacon, chorizo or fajita vegetables. Includes breakfast potatoes, fresh salsa and sour cream

\$14.50/person

\$5.25/each

CHILAQUILES BREAKFAST BAR

Chilaquiles verde, scrambled eggs, chorizo, roasted peppers & onions, breakfast potatoes, shredded cheddar cheese, sour cream and fresh salsa

\$12.60/person

OATMEAL BAR

Oats, spiced granola, brown sugar, fresh berries

\$7.00/person



Lunch

BOXED LUNCHES

One composed sandwich, potato chips, and a fresh baked cookie

\$10.25/each

SANDWICHES AND WRAPS

HAM & SWISS

With lettuce and tomato on sourdough bread

TURKEY AND CHEDDAR

With lettuce and tomato on multigrain bread

BLT

Bacon, lettuce & tomato on multigrain

TURKEY PROVOLONE SUB

Arugula, grilled red onion, tomato & sriracha aioli on a roll

CHICKEN CAESAR WRAP

Romaine lettuce, croutons, grilled chicken & Caesar dressing in a flour tortilla

GRILLED VEGETABLE AND HUMMUS WRAP

Seasonal grilled veggies, hummus & lettuce in a flour tortilla

CAPRESE CHICKEN SANDWICH

Herb grilled chicken, fresh mozzarella, mixed greens, tomato, basil pesto & mayo on a roll

TOMATO CAPRESE SANDWICH

Mozzarella, tomato, basil pesto & balsamic reduction on a roll

SALADS

SOUTHWEST CHICKEN

Corn, poblanos, queso fresco, crispy tortilla strips, grilled chicken & chipotle ranch dressing

\$10.25/each

COBB

Smoked turkey, bacon, hard-boiled egg, blue cheese & buttermilk ranch dressing

\$10.50/each

CHOPPED

Chickpeas, cucumbers, tomatoes, feta, and lemon vinaigrette

\$7.75/each

CAESAR

Romaine, cherry tomatoes, parmesan, roasted garlic croutons, and Caesar dressing

\$9.95/each

ROASTED BEET

Roasted beets, roasted apple, orange segments, goat cheese, toasted pumpkin seeds & lemon vinaigrette

\$8.00/each

MIXED GREENS

Cherry tomatoes, cucumbers, shredded carrots & red wine vinaigrette

\$7.75/each

OUT OF THE BOX SANDWICH BUFFET

Includes composed sandwiches, potato chips or popcorn, mixed green salad with ranch and balsamic, and fresh-baked cookie

\$13/each (10-person minimum)

BUILD YOUR OWN SALAD BAR

12-person minimum

Includes chopped bacon, garbanzo beans, housemade garlic croutons, tortilla strips, and six different seasonal offerings

Choose two proteins: herbed chicken breast, marinated beef sirloin steak, diced ham or marinated tofu

Choose two cheeses: shredded cheddar, feta, queso fresco or blue cheese

Choose two dressings: buttermilk ranch, chipotle ranch, red wine vinaigrette, balsamic vinaigrette, cilantro honey vinaigrette or lemon vinaigrette

\$13.95/person

add soup du jour \$2.00/person

ADDITIONAL PROTEINS

Grilled Chicken Grilled Steak

\$4/each

\$5/each



Catering at U Chicago Lab School

Lunch, continued

THEMED MENU

12 person minimum, themed lunches are served buffet style

SLIDERS

Choice of beef, BBQ pulled pork or portobello mushroom with cheese and pickles (2 sliders per person) Includes mayo, ketchup, garlic and herb potato wedges and corn and black bean salad

\$15.95/person

THE HEALTHY CHOICE

Choice of chicken breast, salmon or lemon-herb marinated tofu; fresh steamed seasonal vegetables with lemon and olive oil, brown rice pilaf, mixed green salad with ranch and balsamic vinaigrette

\$15.95/Chicken \$17.95/Salmon

ITALIAN

Choice of chicken piccata, baked chicken parmesan or baked eggplant parmesan; pasta pomodoro, balsamic roasted vegetables, mixed green salad with ranch and balsamic vinaigrette

\$15.95/person

MEDITERRANEAN

Chicken shawarma, gyro or falafel; basmati rice, hummus, tzatziki, sliced tomato, cucumber, onion & pita bread

\$15.95/person

TACO BAR

Choice of house made chicken tinga, beef barbacoa, pork carnitas or portobello rajitas; includes corn or flour tortillas, pico de gallo, sour cream, shredded cheese, lettuce, rice pilaf, braised pinto beans and housemade tortilla chips

\$16.95/person

CHICAGO CLASSIC

Beef hotdog, plant-based hotdog or italian beef on a roll; giardiniera, ketchup, mustard, sport peppers, tomato, onion & relish, roasted vegetable medley and garlic & herb roasted potato wedges

\$15.95/person

BACKYARD BBQ

BBQ chicken, BBQ pulled pork or BBQ tofu, mac & cheese, grilled seasonal vegetables and cornbread

\$16.95/person

PIZZA

12 slices per pizza

Pepperoni *\$18.50/pie*

Vegetable *\$18.50/pie*

Cheese *\$17.0/pie*

Gluten-free Crust *+\$3/pie*

Add mixed green salad

\$3.00/person



Snacks and Platters

SNACKS



SPINACH AND ARTICHOKE DIP

Pita Points

\$3.75/each

HOUSEMADE CHIPS

Sea Salt or BBQ

\$2.00/each

HOUSEMADE POPCORN

Plain, Cheddar, Ranch or
Garlic Parmesan

\$2.00/each



HUMMUS

Pita Points

\$2.75/each

CHIPS & GUACAMOLE

Homemade Tortilla
Chips

\$5.00/each



CRUDITE CUPS

Ranch or Hummus

\$2.50/each

PLATTERS

FRESH CRUDITE PLATTER

Fresh veggies with Green
Goddess or Ranch Dressing

10-12 guests/\$28.00

25-30 guests/\$62.00

GOURMET CHEESE PLATTER

4 domestic & imported cheeses
with fresh fruit and crackers

10-12 guests/\$57.00

CHARCUTERIE PLATTER

4 assorted meats with pickles,
mustard, and crostin

10-12 guests/\$71.50

25-30 guests/\$121.00

MEDITERRANEAN PLATTER

Includes hummus, marinated
olives, carrot, cucumbers and
pita points

10-12 guests/\$38.00

25-30 guests/\$71.50

TEA SANDWICHES

Cucumber & Dill
Bacon, Fig & Brie
Smoked Salmon, Arugula & Creme
Fraiche

Chicken Salad

Roasted Tomato, Basil & Ricotta

\$30/dozen; 2 dozen minimum

MINI PINWHEELS

Turkey, Green Leaf Lettuce &
Cream Cheese

Salami, Green Leaf Lettuce &
Cream Cheese

\$18/dozen; 2 dozen minimum

Hors D'oeuvres

STUFFED ENDIVE

Goat Cheese, Apple, Mint & Glazed Pumpkin Seeds

\$24.00/dozen

ARTICHOKE ZUCCHINI FRITTERS

Herbed Garlic Aioli

\$28.00/per dozen

THAI TURKEY MEATBALLS

\$24.00/dozen

FRIED MAC & CHEESE BITES

\$28.00/dozen

ARTICHOKE SALAD CROSTINI

Parmesan Cheese & Fresh Herbs

\$24.00/dozen

BREADED CAULIFLOWER BUFFALO BITES

Ranch Dressing

\$20.00/dozen

ASIAN CHILI CHICKEN SALAD LETTUCE WRAP

\$28.00/dozen

SALMON & CUCUMBER BITES

Citrus cured salmon on a cucumber slice with creme fraiche and fresh dill

\$35.00/dozen

BACON WRAPPED JALAPENO POPPERS

\$20.00/dozen

PROSCIUTTO CROSTINI

Goat Cheese, Caramelized Onion & Balsamic Tomatoes

\$15.00/dozen

STEAK CROSTINI

Tomato Jam, Arugula & Crispy Garlic

\$28.00/dozen

CAPRESE SALAD SKEWERS

Balsamic Reduction

\$20.00/dozen

CHICKEN SATAY SKEWERS

Sweet Chili Glazed Chicken, Cilantro, Lime

\$30.00/dozen

PROSCIUTTO WRAPPED APPLES

Brie, Arugula & Balsamic Glaze

\$28.00/dozen

ANTIPASTO KABOB

Olives, Tomato, Salami, Pepperoncini's & Pesto Drizzle

\$24.00/dozen

FALAFEL

Tzatziki Sauce

\$20.00/dozen

CHICKEN WINGS

Buffalo, BBQ or Sweet Chili

\$20.00/dozen



Catering at U Chicago Lab School

Something Sweet

HOUSEMADE COOKIES

Chocolate Chunk, Snickerdoodle, Cranberry-White Chocolate & Oatmeal, Triple Chocolate

\$16.00/dozen, mini

\$24.00/dozen, medium

\$36.00/dozen, large

CHOCOLATE COVERED STRAWBERRIES

\$30.00/dozen

DONUT HOLES

Cinnamon Sugar, Powdered Sugar, Chocolate Glazed

\$8.50/dozen

DARK CHOCOLATE BROWNIES, BLONDIES, LEMON BARS, TRAIL MIX GRANOLA BARS, BROWN BUTTER CEREAL BARS

\$29.00/dozen

CHOCOLATE GANACHE TRUFFLES

\$37.00

RICE KRISPY TREATS

Traditional or Chocolate Dipped

\$23.00/dozen

MINI TARTS

Lemon, Chocolate Mousse or Vanilla Bean with fresh fruit

\$37.00/dozen

CHEESECAKE BITES

\$33.00/dozen

CAKE SHOOTERS

Strawberry Shortcake, Chocolate, Red Velvet, Lemon or Tres Leches

\$33.00/dozen

INDIVIDUAL MOLTEN CHOCOLATE CAKE

\$37.00/dozen

CUPCAKES

Vanilla, Chocolate, Red Velvet or Carrot

\$26.00/dozen

TIRAMISU

\$55.00/dozen

MINI BUNDT CAKES

Chocolate, Red Velvet or Lemon

\$37.00/dozen

CHOCOLATE DIPPED PRETZEL RODS

\$10.00/dozen

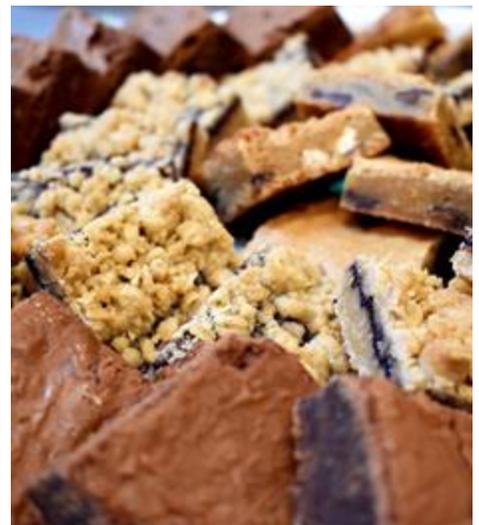
MUDDY BUDDIES

\$33.00/dozen

MINI CHURROS

Chocolate Sauce

\$8.25/dozen



Catering at U Chicago Lab School

Special Events

Schedule a meeting with our catering team to discuss how we can best meet your culinary, service, and budgetary needs. We will work to find what items and service best fits your requirements. All alcohol requests must have a signed alcohol approval form.

COCKTAIL PARTY

Craft cocktails, passed hors d'oeuvres, well-appointed service. This is the cocktail party you've always wanted to throw.

FORMAL DINNER

A seasonally inspired menu served in multiple courses with wine pairings or a full-service bar coordinated around the nature of the event.



lab@handcutfoods.com