



Catering Menu

Lakefront Catering, Served on the Water · Lake Michigan, Chicago

How Catering Works

- Catered experiences include freshly prepared food, served as half trays — each generously serves 8-10.
- Your number of selections is based on the length of your experience: a **2-hour experience includes 2 selections**; a **4-hour experience includes 3 selections**.
- You'll **select your catering options on the intake form** during booking, and our **Guest Services Team** will confirm your selections and flavors.
- You're always welcome to **bring your own food**.

Catering Selections

Signature Sliders

A chef's assortment of mini burgers and sandwiches on fresh artisan rolls.

- Classic Angus Cheeseburger
- Grilled Chicken
- BBQ Pulled Pork
- Vegetarian Caprese

— HALF TRAY · APPROX. 14 SLIDERS · SERVES 8-10

Gourmet Wings

CHOOSE UP TO 2 SAUCES

Jumbo wings tossed in your choice of sauces.

- Buffalo
- Garlic Parmesan
- Lemon Pepper
- Honey BBQ
- Sweet Chili

— HALF TRAY · APPROX. 40 WINGS · SERVES 8-10

Artisan Charcuterie

A beautifully arranged selection of premium cheeses, cured meats, fresh fruit, nuts, olives, crackers & crostini.

— HALF TRAY · SERVES 8-10

Mediterranean Favorites

Fresh and flavorful Mediterranean classics.

- Hummus
- Pita Bread
- Marinated Olives
- Tzatziki
- Cucumber & Tomato Salad
- Roasted Vegetables

— HALF TRAY · SERVES 8-10

Lakefront Brunch

Perfect for morning and daytime events.

- Mini Breakfast Sandwiches
- Assorted Pastries
- Fresh Fruit
- Breakfast Potatoes

— HALF TRAY · SERVES 8-10

Sweet Selections

A chef's assortment of decadent desserts.

- Chocolate Chip Cookies
- Cheesecake Cups
- Seasonal Treats
- Brownies
- Dessert Bars

— HALF TRAY · SERVES 8-10

Catering Is Included With

Harbor Social Cruise · 2 hours · up to 6 guests

Signature Celebration Cruise · 4 hours · up to 6 guests

Dockside Social · 2 hours · up to 10 guests

Signature Dockside Social · 4 hours · up to 10 guests

Bring Your Own

Our cruises and dockside experiences are **BYOB** — each guest may bring one bottle (guests consuming alcohol must be 21+). To protect the vessel, we can't allow stain-prone items such as red wine, dark or brightly colored drinks, berries, or heavily sauced or greasy foods, and staff may ask that drinks be served in spill-resistant cups. You're also welcome to bring your own food alongside your catered selections.

Catering Terms

Ordering & lead time. Catering selections and guest counts must be finalized at least **10 calendar days** before your event date. Within 10 days of the event, catering availability cannot be guaranteed.

Reservations & payment. Approved reservations are finalized by phone with our Guest Services Team, and payment in full secures your date. After you submit a request, please allow our Guest Services Team up to 48 hours to reach out.

Allergies & dietary needs. Please disclose all allergies and dietary restrictions when you book. We accommodate where we can with advance notice but cannot guarantee an allergen-free environment.

Chicago Fleet Charters

(708) 505-9841 · chicagofleetcharters.com · info@chicagofleetcharters.com