

THE Kitch Fix PROMISE TO YOU & YOUR TEAM

Best Food

CULINARY EXCELLENCE

Unmatched expertise in crafting chef-prepared meals: healthy, delicious, and customized. Fueling peak performance, KitchFix sets the standard for excellence!

Best Service

RELENTLESS CLIENT-CENTERED SERVICE

With nutrition-forward food, flawless execution, and seamless logistics. KitchFix delivers what others only promise with relentless client-centered service.

Best Hospitality

INSPIRED MOMENTS & EXPERIENCES

We thrive on exceeding expectations, fueled by passion, and going above and beyond to provide an unforgettable experience.





18 PER PERSON

STREET TACOS

Born in Mexico, but raised in Chicago. This menu is all about our favorite flavors that have made the journey across the border. Served with flour and corn tortillas.

Braised Chicken Tinga (F) (F)
Beef Barbacoa (F) (F)
Papyas Y Rajas Tacos (F) (F)

Sides:

Mexican Rice, Frijoles

Toppings:

Onion, Cilantro, Cotija Cheese, Lime, House Escabeche (16) (18) Charred Tomatillo Salsa (16) (18) Smoky Chipotle Salsa (16) (18)

Add-ons \$6 Per Person:

Chips and Guacamole (16) (15)

DONER KEBABS

The star of Turkish street food found welcome appetites in the City of Big Shoulders.

Charred Pork Loin Kebabs (#) (#)
Soulvaki Chicken Skewers (#) (#)
Classic Falafel (#) (#) (#)

Sides:

Lemon Dill Rice (6) (F) (F) Warm Pita Wraps (6) (F)

Toppings:

Sumac Onions, Pickled Cucumber, Dressed Lettuce and Cabbage, Tomatoes Cumin Spiced Carrots, Chili Sauce ® © Cucumber Yogurt Sauce © Garlic Hummus

Add-ons \$6 Per Person:

Za'atar Shoestring Fries (G) (F) (F)

'CHAAT' CHOW

Whether you hail from Mumbai or Rogers Park, the call of Indian street food is undeniable.

Butter Chicken ®
Beef Vindaloo ® ®
Vegetable Korma ® ®

Sides

Jeera Rice V & Grilled Naan Bread & F

Toppings:

Mango Pickle (18) (18) Spiced Chickpeas (18) (18) Cilantro Chutney (18) (18) Lime Raita (1) (18) Pickled Fresno Peppers

Add-ons \$6 Per Person:

Samosas (VG) (IF)

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ASIAN FUSION

BASES: Seasoned Sticky Rice (18) (18) Pad Thai Noodles (18) (18)

PROTEINS (select 3): Banh Mi Beef ® ® Lemongrass Chicken ® ® Teriyaki Tofu ® ® ®

PREMIUM PROTEIN UPGRADE (\$4 per person): Bang Bang Salmon (#) (#)

TOPPINGS: Pickled Daikon & Carrots, Roasted Edamame, Spicy Cucumber Salad

Green Onion Slaw, Avocado, Marinated Bok Choy, Wonton Strips **SAUCES:** Boom Boom Sauce (I) (III) Ginger Teriyaki (III) (III)

FULLY LOADED BURGER

BASES: Shredded Lettuce (16) F) F) Sweet Potato Tots (16) F) F)

PROTEINS (select 3): KitchFix Burger Mix ® ® Southwest Turkey Burger Hash ® ®

Steakhouse Sautéed Mushrooms (6) (6)

PREMIUM PROTEIN UPGRADE (\$4 per person): Truffled Bison & Wagyu Mix (#) (#)

TOPPINGS: Red Onion, Heirloom Cherry Tomatoes, Applewood Smoked Bacon, Blue Cheese

House Dill Pickle, Cheddar Cheese, Sesame Brioche Croutons **SAUCES:** Garlic Aioli, Spicy Ketchup, House Special Sauce (I) (II)

HARVEST GRAIN

BASES: Quinoa & Rice Pilaf (16) (16) Fresh Herbed Farro (16) (17)

PROTEINS (select 3): Beef Kofta (Chicken Souvlaki (Mushroom Kofta (Mush

PREMIUM PROTEIN UPGRADE (\$4 per person): Sumac Salmon (#) (#)

TOPPINGS: Kale & Quinoa Tabouli (®) (®) Crunchy Chickpeas, Pickled Beets, Marinated Feta

Dill Cucumber Salad, Fattoush Croutons **SAUCES:** Hummus, Green Goddess (I) (IF)

BARBEQUE

BASES: Southwest Rice Rice Pilaf (16) (16) Roast Red Skin Potatoes (16) (16)

PROTEINS (select 3): Grilled BBQ Chicken Thighs (F) Pulled Pork (F) Burnt Ends Cauliflower (F) F)

PREMIUM PROTEIN UPGRADE (\$4 per person): Smoked Brisket (#) (#)

TOPPINGS: Cowboy Caviar (16) (18) (18) Pickled Jalapeno, Monterey Jack Cheese, Diced Avocado

Creamy Coleslaw, Cornbread Croutons **SAUCES:** BBQ Ranch, Smokey BBQ

Hot Buffets O

22 PER PERSON

FRESH CONCEPT

ENTREES: Grilled Citrus Chicken & Seared Salmon & Chilled Caprese Tofu & & &

SIDES: Brown Rice Pilaf (6) (6) Lemon Garlic Broccolini (6) (6) (6)

SALAD: Crunchy Kale Caesar Salad (16) (19)

SAUCES: Kale Pesto ((6) (6) (19) Peri Peri Sauce (16) (6) (19)

ENHANCE THIS BUFFET WITH APPETIZERS: Pickled Crudite (6) \$150/platter

Mediterranean Dips & Spreads (6) \$175/platter

PLANCHA DEL SUR

ENTREES: Churrasco Chicken (F) (F) Yucatan Braised Pork (F) (F) Sweet Potato Picadillo (F) (F) (F)

SIDES: Adobo Roasted Calabasas (16) FFF Arroz Amarillo (16) FFF

SALAD: Citrus Jicama Salad (16) (16)

SAUCES: Chimichurri Sauce (18) (18) Aji Amarillo (17) (18) Cilantro Lime Vinaigrette (18) (18)

ENHANCE THIS BUFFET WITH APPETIZERS: Ropa Vieja Arepas with Aji Amarillo Sauce @ \$90/platter

Street Corn Empanadas with Cilantro Chimichurri (1) \$90/platter

ITALIAN

ENTREES: Chicken Picatta 🖭 Italian Beef Meatballs 🖭 Eggplant Parmesan 🗓

SIDES: Vesuvio Potatoes 🕕 🚯 Caesar Roasted Brussel Sprouts 🔞 🕸 🕪 Penne with Arrabiata 🕦 🕕

SALAD: "Chicago-Style" With Everything Salad®

SAUCES: Bruschetta Spread (18) (19) Eggplant Caponata (18) (19) Crostini (18) (19)

ENHANCE THIS BUFFET WITH APPETIZERS: Local Midwest Charcuterie \$250/platter

Whipped Ricotta Toast (1) \$75/platter

MEXICAN CANTINA

ENTREES: Tortilla Grilled Chicken Breast with Pico De Gallo ®® Smothered Monterrey Beef Enchiladas

Mexican Oyster Mushrooms (II) (IF) (IF)

SIDES: Spanish Rice Pilaf (®) ®) Frijoles De La Olla (®) ®) Chipotle Lime Roasted Cauliflower

SALADS: Grilled Elote Salad with Avocado Lime Ranch (16) (17)

SAUCES: Pasilla Chile Salsa Roja (18) (18) Sour Cream (17) (18)

ENHANCE THIS BUFFET WITH APPETIZERS: Guacamole Trio and Chips (150/platter

Chorizo and Rajas Quesadilla \$75/platter

Signature Gluten Free Brownies Available (V) (F) (F) \$150/platter

Sandwich Platters



16 PER PERSON

SANDWICHES

12 SANDWICHES MINIMUM PER ORDER

MINIMUM 6 SANDWICHES PER VARIETY

Sonoma Chicken Sandwich (F)

Chicken, Walnuts, Grapes, Poppyseed Dressing, Sourdough

Big Kid BLT IF

Applewood Smoked Bacon, Tomato Jam, Garlic Aioli, Tomato, Lettuce, Sourdough

Chopped Italian Sandwich

Chopped Ham, Genoa Salami, Pepperoni, Provolone, Romaine, Onion, Tomato, Giardiniera Aioli, French Roll

Tofu Banh Mi 🖤 🕪

Tofu, Spicy Aioli, Pickled Daikon and Carrots, Cilantro, Cucumber, French Roll

Chopped Cobb Salad Wrap

Grilled Chicken, Romaine, Blue Cheese, Bacon, Tomato, Red Onion, Avocado, Ranch, Whole Wheat Wrap

Fiesta Steak Wrap

Flank Steak, Spring Mix, Chipotle Aioli, Black Bean Pico de Gallo, Cheddar, Whole Wheat Wrap

Buffalo Chicken Wrap

Buffalo Chicken, Cabbage Slaw with Celery, Red Onion, Ranch, Whole Wheat Wrap

Chicken Kale Ceaser Wrap

Chicken, Kale, Cashew Caesar, Sun Dried Tomatoes, Cucumber, Whole Wheat Wrap

Grilled Ratatouille Wrap (1)

Grilled Ratatouille Vegetables, Roasted Tomato Aioli, Herb Goat Cheese, Whole Wheat Wrap

Southwest Turkey Sandwich

Turkey, Pepperjack, Chipotle Aioli, Bacon, Lettuce, Tomato, Pickled Red Onion, Sourdough

ALL SANDWICHES AVAILABLE WITH GLUTEN FREE BREAD UPON REQUEST FOR NO ADDITIONAL CHARGE

SIDES

ALL SANDWICHES COME WITH HOUSE-MADE AVOCADO OIL CHIPS

SELECT ONE ADDITIONAL SIDE OF CHOICE

Greek Chickpea Salad (V)

Feta, Chickpeas, Kalamata Olives, Cucumber, Tomato, Oregano Vinegarette

Kale & Quinoa Tabouli (6)

Shredded Kale, Quinoa, Parsley, Lemon, Oil, Garlic, Tomato, Onion

OPTIONAL DESSERT

Signature Gluten Free Brownies (I) (II) \$6/person Chocolate Chip Cookies (I) \$3/person Fresh Cut Fruit \$3/person

AVAILABLE AS BOXED LUNCHES 18 PER PERSON

Add-Ons Menu



SALADS \$100 EACH

SERVES UP TO 25 PEOPLE

Chopped Thai Salad with Peanut Sauce (V) (FF) (FF) **Grilled Elote Salad** Roasted Beet and Sweets Salad (V) (F) Greek Salad (V) (F)

SIGNATURE SALADS \$125 EACH

SERVES UP TO 25 PEOPLE

Chicago-Style "With Everything" Salad (F) Kitchen Sink Cobb Salad

SIGNATURE APPETIZERS **\$75 EACH**

12 PIECES PER PLATTER

Cubano Eggs Rolls with Dijonnaise Hot Pastrami Rolls with Deli Mustard & Thousand Island Sauce Chorizo and Raias Ouesadilla Rainbow Spring Rolls with Dipping Sauce Duo (16) (17) Whipped Ricotta Toast (V)

PREMIUM APPETIZERS **\$90 EACH**

12 PIECES PER PLATTER

Buffalo Chicken Meatball Sliders with Crumbled Blue Cheese & Buttermilk Ranch Ropa Vieja Arepas with Aji Amarillo Sauce (F) Roasted Street Corn Empanadas with Cilantro Chimichurri (1) Pinchos De Pollo with Achiote BBQ Sauce (F) (F) Grilled Shrimp and Mango Skewers with Cilantro Dipping Sauce (F) (F)

PRICED PER ITEM

SERVES UP TO 25 PEOPLE

Sliced Fruit Platter \$150 Pickled Crudite (6) \$150 Guacamole Trio and Chips (V) (IF) \$150 **Signature Gluten-Free Brownies (IG) (IF) (IF)** \$150 Mediterranean Dips and Spreads (6) \$175 **Local Midwest Charcuterie** \$250



Signature Breakfasts

BREAKFAST SANDWICHES

\$12 PER PERSON

12 SANDWICHES MINIMUM PER ORDER

MINIMUM 6 SANDWICHES PER VARIETY

Morning Glory

English Muffin, Chicken Sausage, Scrambled Egg Whites, Spinach, Cheddar Cheese

Avocado Pesto Croissant

Croissant, Pesto Aioli, Tomato, Scrambled Egg, Arugula, Avocado

Breakfast Burrito (1)

Breakfast Burrito with Papas y Rajas, Pico De Gallo, Egg, Chihuahua Cheese and Salsa on the Side

Denver Egg Sandwich

English Muffin, Seared Ham, Scrambled Eggs with Peppers and Onions, Cheddar Cheese

Loaded Breakfast Wrap

Scrambled Eggs, Sausage, Bacon, Pepper, Eggs, Cheddar Cheese

ALL SANDWICHES COME WITH HAND CUT FRUIT

BREAKFAST BENTO BOXES

\$10 EACH

MINIMUM 12 PER VARIETY

Choice Of:

Overnight Oats Yogurt Parfait Chia Pudding

All Boxes Packed With:

Hard-boiled Egg, Fresh Cut Fruit and a Mini Muffin



BEVERAGES

Coffee and Hot Tea

\$30 for 8-10 cup carafe **\$48** for 14-16 cup carafe

Cold Beverages

PRICED PER ITEM

\$2 Bottled Water

\$3 Coke

\$4 Coconut Water

\$3 La Croix (assorted flavors)

\$3 Diet Coke

\$3 Orange Juice

\$3 Meeting Assortment



Signature Breakfasts



UNBELIEVA-BOWLS \$10 EACH

Overnight Oats (6) (F) (F)

Apple Cinnamon Overnight Oats, Apples, Candied Walnuts, Cinnamon

Chia W F F

Creamy Chia Pudding, Raspberries, Chocolate, Toasted Coconut

Yogurt (V) (F)

Vanilla Yogurt, Kitchfix Granola, Blueberries, Strawberries

Acaí (VG) (GF) (DF)

Acai, Banana, Pineapple, Kiwi, Candied Cashews, Almond Butter Drizzle

SIGNATURE BREAKFAST BUFFETS \$16 PER PERSON

Midwest

Shredded Hash Browns, Buttermilk Biscuits ® Scrambled Eggs, Crumbled Sausage, Country Gravy ® Sautéed Peppers and Onions, Chopped Bacon, Cheddar Cheese, Hot Sauce

Energy Booster

Roasted Sweet Potato, 'Cheesy' Jalapeno Grits (®) (®) Scrambled Eggs, Chicken Sausage Mashed Avocado, Sautéed Mushrooms, Power Greens Blend, Crumbled Feta, Salsa Picante (®) (®)

Latin

Cajun Roasted Potatoes, Tostadas, Scrambled Eggs, Cooked Chorizo Pickled Onions, Cotija Cheese, Diced Avocado, Pico De Gallo ® ® Salsa Verde ® ®





From weekly fuel-ups to epic monthly gatherings, KitchFix Catering delivers diverse packages to power your team's every craving.

All packages below offered for catering partnerships of 6 months.

BUNDLE CATERING

WEEKLY CATERING

DAILY CATERING

1-4 times per month

Bundle 3-10 orders or 11-25 orders

Complimentary assorted sweets platter with all bundle catering

Complimentary house-made afternoon snack for bundles of 11-25

For a minimum of 25 people

Just once per week

26 or more orders

Access to our team of chefs for one additional weekly special menu option

For a minimum of 50 people

3 times per week

75 or more orders

In addition to our usual menu options, a designated Hospitality Manager will be assigned to work with your group and our chef team, creating rotating menu options based on your needs and preferences, for you to select from weekly.

For a minimum of 50 people

OTHER OPTIONS

SINGLE DAY ORDERS

Give us a try! We can't wait to impress you with our food, service and hospitality.

FULL HOSPITALITY SERVICES

Custom proposal for a range of services.

BENEFITS OF PARTNERSHIPS

As your partner, we can **customize** a variety of solutions including:

GRAB & GO SERVICES

• For the team that is always on the move, fuel their day with chef-crafted snacks and quick meals.

BEVERAGE STATIONS

• From custom **smoothies to coffee stations**, we provide a wide variety of options for the perfect pick me up.

SNACK STATION & PANTRIES

• Don't let the mid-afternoon lag power down your team. Keep the team going with a variety of easy snacks and pantry selections.

CUSTOM MENUS & THEMES

• From the holidays to special celebrations for your team, KitchFix Catering is your partner for all the special moments.

FULL HOSPITALITY SERVICES

Custom packages available with KitchFix food service solutions and hospitality takeover of your in-house kitchen.

SPECIAL EVENTS

• From client entertaining to corporate retreats, we can handle any size event.

CHEF-LED INTERACTIVE STATIONS & NUTRITION EDUCATION

• From our chef-led interactive stations to nutritional education, our team is a proven resource to empower your teams.

MEAL DELIVERY PARTNERSHIPS

• Make your remote team members in the Chicagoland area feel like part of the team with our Meal Delivery services right to their doorstep.





FROM OUR founder

We've built KitchFix earning the trust of our customers, one by one, since 2012. Our success has proven that we deliver on making healthy food taste great, and that our variety and commitment to creativity and culinary innovation keep our customers happy and satisfied. We care deeply about meeting your needs and we are passionate about working with you to create a hospitality program that is relentlessly client centered and thrills your taste buds.

We look forward to cooking for you!

With Gratitude.

-Chef losh Kat



