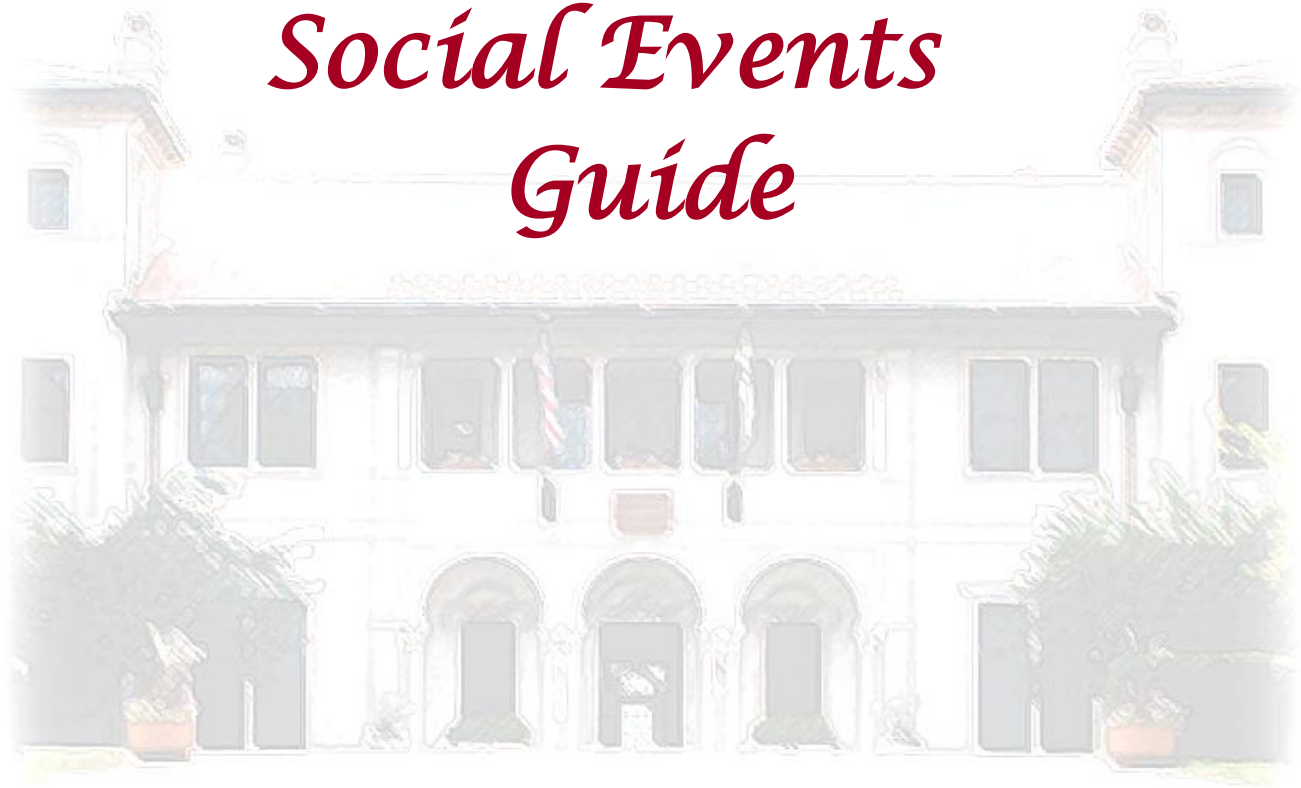


The Armour House

Corporate and Social Events Guide

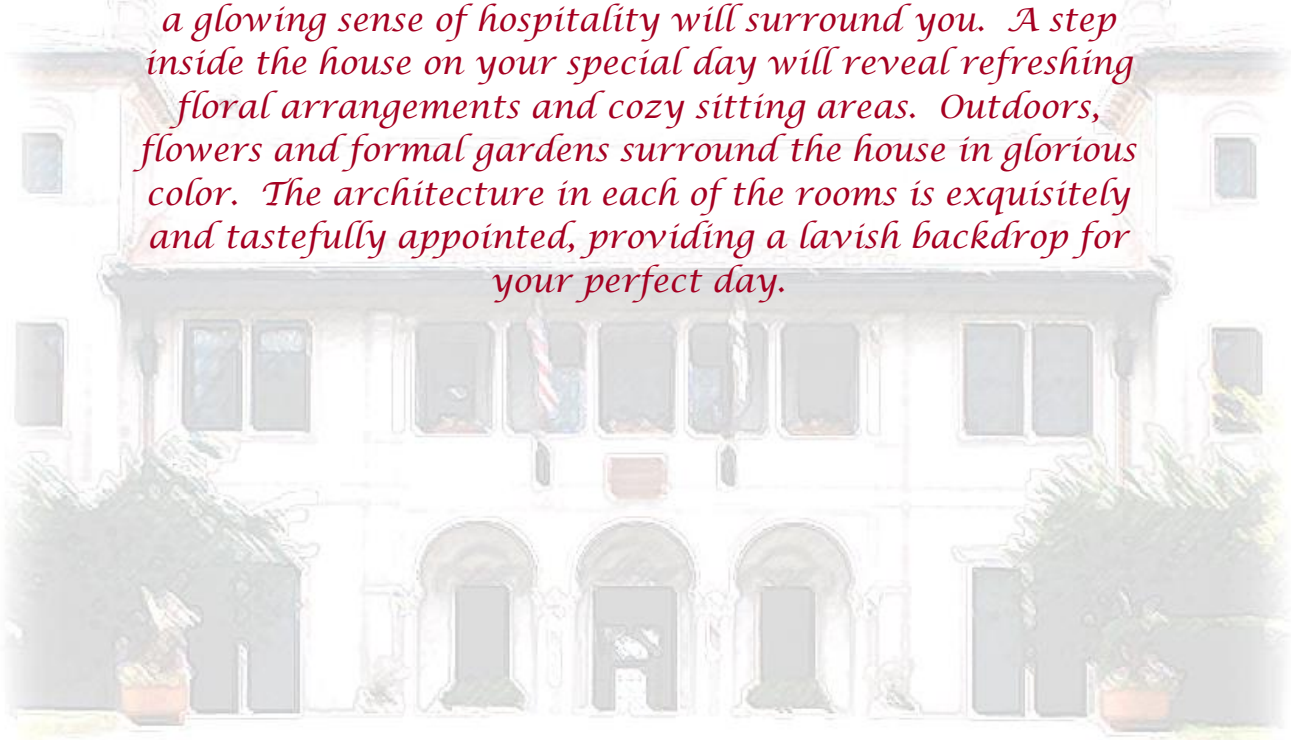


The Armour House Stylish Receptions on Chicago's North Shore

Thank you for your interest in the Armour House for your special event. Reputation, quality, creativity, quality services, and most importantly, price, are of great concern for you now. With this in mind, the Armour House has developed a comprehensive catering package that you will receive upon completing a tour of the mansion. It has been carefully designed to help you create the perfect intimate party, or a grand formal affair.

The Armour House combines old world charm with the excitement of what is in vogue, the elegance of art with the grandeur of nature. You will find dining at the Armour House is more than a pleasurable experience. The warm glow of candlelight, the gentle aroma of fresh flowers, the soft melody of music, the lovely view of the gardens create a serene atmosphere and will make the dinner a unique experience.

From the moment you and your guests enter the Great Hall, a glowing sense of hospitality will surround you. A step inside the house on your special day will reveal refreshing floral arrangements and cozy sitting areas. Outdoors, flowers and formal gardens surround the house in glorious color. The architecture in each of the rooms is exquisitely and tastefully appointed, providing a lavish backdrop for your perfect day.



***The Armour House at Lake Forest Academy**
1500 W. Kenendy Road, Lake Forest, IL 60045
(847) 615-3219*

CORPORATE SMALL PLATES

(PRICED PER PERSON)

COFFEE BREAK

Bottled Water

Seattle's Best Regular and decaf coffee, assorted Bigelow Teas and Soft Drinks

SWEET TREATS

Assorted Sodas and Bottled Water

Whole Seasonal Fruit

Chef's Choice of Pastry (Gourmet Cookies, Fudge Brownies, Lemon Bars, Blond Brownies and Pecan Squares)

CONTINENTAL BREAKFAST

Sliced Fresh Fruit

Assorted Juices (to include Orange, Cranberry and Tomato)

Chef's Choice of Breakfast Pastry (Scones, Fruit Muffins, Danish, Sweet Rolls, Donuts and Banana Bread)

Coffee and assorted Bigelow Teas

SALTY SNACKS

Cheesey or Buttered Popcorn, Pretzel Sticks, Roasted Assorted Nuts

Bottled Water and assorted Soft Drinks

GOURMET CHEESE SPREAD

Local Midwest cheeses, Sweet & Savory Chutneys

Dried Exotic Fruits and a Hearty variety of Crispy Breadsticks and Crackers

GUILTLESS TREATS

Regular Trail mix, Granola, lightly sweetened yogurts, Gluten-free

Soy Trail mix and Go-Picnic Gluten-free crackers and spreads

CORPORATE LUNCHEON ENTREES

*Includes Bread Sticks, Fresh Baked Roll (except Sandwiches),
Dessert and Beverage (non-alcoholic)*

Grilled Chicken Caesar Salad

*Romaine Lettuce Tossed with Caesar Dressing, Grilled
Marinated Chicken Breast, Garlic Croutons, Tomato and Hard
Boiled Egg*

Asian Chicken Salad

*Marinated Chicken Breast on Lo Mein Noodles with
Asparagus, Pea Pods, Red Pepper, Water Chestnuts, Carrots
and Oriental Dressing*

Poached Salmon Salad

*Chilled Poached Salmon Filet on Mixed Greens with Tomato,
Cucumber, Red Onion Rings, Olives and Creamy Dill Dressing*

London Broil

*Grilled Marinated Flank Steak served with Herbed Crushed
Potato, Mixed Squash, Red Pepper and Portabello Sauce*

Roast Breast of Chicken

*With Provolone Sauce served with Sugar Snap Peas and Diced
Tomato accompanied by Sautéed Tri-Color Rotini*

Beefeaters Salad

*Sliced Beef Tenderloin on Mixed Greens, garnished with Grilled
Vegetables, Tossed with Dijon Vinaigrette*

Grilled Marinated Gulf Shrimp

*On a bed of Vegetable Couscous with Glazed Pea Pods and
Carrots*

Petite Filet Mignon

*With Exotic Mushroom Sauce served with Swiss Custard
Potato and Fresh Asparagus*

CORPORATE - SANDWICH SELECTIONS

Includes Dessert and Beverage (non-alcoholic)

Fresh Whole Grain Roll with Marinated Grilled Red Pepper, Zucchini Squash and Portabello Mushroom Cap, served with Vegetable Chips

Spinach Tortilla Roll-up filled with Smoked Turkey Breast, Cajun Cream Cheese, Shredded Lettuce and sliced Tomato, served with Sweet Corn Salad

Fresh Baked Sourdough Roll with Southwestern Marinated Grilled Chicken Breast, served with Nacho Chips and Tomato Salsa

Roasted asparagus and red peppers wrapped in a whole wheat wrap, Boursin cheese and Baby Spinach, served with Savory Terra chips

Pimento cheese and Whole Wheat Bread, Baby Bibb lettuce and Hot House Heirloom Tomatoes, served with Whole Grain Farro Salad

Italian Focaccia Bread Filled with Italian Salami, Turkey Breast, Provolone Cheese, Lettuce, Tomato and Herbed Mayonnaise, served with Fresh Sweet Potato Chips

Warm Portobello Mushrooms, Gruyere cheese and Basil Pesto Panini, served with Local Mesculin Greens and Cucumber Salad, tossed in Red Wine Vinaigrette

SOCIAL Plated Dinner Menu

Your dinner includes a selection of five passed Hors d'oeuvres during the Cocktail Hour, followed by a Formal plated Dinner with coffee and tea service.

(Bar service available at additional cost.)

PLATED APPETIZERS

Lobster and tarragon soufflé with white truffle saffron cream

Chili pepper grilled quail with exotic mushroom ragu

Oven baked asparagus and goat cheese tartlet with basil cream

If you prefer to serve both soup and salad, there is an additional charge of \$7.00.

SOUP

HOT

Wild Mushroom Bisque

Winter Vegetable

White Asparagus

COLD

Classic Tomato Gazpacho

Melon, Lime and Mint

Coconut Mango

SALADS

Wild Greens with Pinenuts, Pansies and Balsamic Vinaigrette

*Baby Spinach Salad with Strawberries, Toasted Pecans
and Poppy Seed Dressing*

*Romaine Hearts with Fresh Mozzarella, Grape Tomatoes, Ripe
Olives and Red Wine Dressing*

*Bibb Lettuce with Dried Cranberries, Gorgonzola, Glazed Walnuts
and Raspberry Vinaigrette*

*Bibb Lettuce with Red Pepper, Jicama Batons
and Lemon Vinaigrette*

*Baby Iceberg Wedge, Crumbled Feta, Bacon Lardons, Grape
Tomatoes and Buttermilk Ranch Dressing or Balsamic Vinaigrette*

INTERMEZZO – *Choice of Raspberry, Pineapple or Lemon Sorbet*

Hors D'Oeuvres Options

*Your Dinner includes a selection of Five Butler Passed
Hors D'Oeuvres on a beautifully garnished tray service, such as:*

Grilled Beef Rolls or Chicken Rolls Skewers w/ginger sauce

Tender beef rolled with carrots/scallions or chicken with chestnut/ginger

Smoked Bacon & Cheddar Risotto Fritters

Smoked bacon, cheddar cheese and Arborio rice with Panko breading and fried

Smoked Salmon Mousse on Cucumber

English cucumber slice topped with salmon mousse of capers, onion, and dill

Mini Quiche

Rich pastry crust filled with egg custard, vegetarian or Lorraine

Caramelized Onion Tartlet

Tartlet shell filled with sweet caramelized onion and goat cheese

Mini Beef Wellington

Tender beef with mushroom duxelle in puff pastry

Crab cakes

Lump crab meat, green and red peppers, cayenne, breaded in Panko and fried

Feta Cheese & Tomato Bruschetta

Served on an Endive spears or a garlic Crostini

Shrimp Cocktail Shooters

Jumbo shrimp served with traditional or custom style cocktail sauce

Coquille St. Jacques

Gratined Sea Scallops with Creamy Gruyere

Spanikopita

Spinach, Feta and pinenuts wrapped in filo and baked to crispy finish

Chicken or Vegetarian Empanadas

Classic Spanish turnover stuffed with choice of seasoned chicken or vegetables

Additional hors d'oeuvres selections are available upon request.

ENTRÉE OPTIONS

Duet

*Petite Filet of Beef with Bordelaise Sauce and Lobster Tail
Poached in Butter and Garlic*

*Petite Filet of Beef with Bordelaise Sauce and Grilled Salmon
Filet with Herbed Butter Sauce*

*Petite Filet of Beef with Bordelaise Sauce and Breast of
Chicken with Artichokes, sundried Tomatoes, Capers*

Single

Grilled Filet of Beef with Exotic Mushroom Sauce

Grilled Filet of Beef with Thyme or Bordelaise Sauce

*Prosciutto and Sage Wrapped Sustainable Halibut Filet with
Creamy Lemon and Butter Sauce*

Macadamia Nut Crusted Grouper with Mango Chutney

*Grilled Salmon or Salmon en Croute with Spinach
and Herbed Butter Sauce*

*Statler Breast of Chicken with Wild Exotic Mushrooms and
Port Wine Sauce*

*Boneless Breast of Chicken Stuffed with Artichokes, Sundried
Tomatoes, Capers with Parmesan Sauce*

Boneless Breast of Chicken with Black Pepper and Madeira

Vegetarian Options:

*Grilled Eggplant Involtini with Ricotta, Parmesan Cheese and
Spinach with Roasted Concasse*

Pasta and Vegetable Rotello with Creamy Tomato Basil Sauce

Portobello Mushroom Cap with Grilled Vegetable Tower

*Exotic Mushroom Strudel with Red Pepper Coulis
and Balsamic Vinaigrette*

The Station Party

*Your Station Party price includes
Five Butler Passed Hors D'Oeuvres, Plated Salad (see options under
Dinner Menu), Gourmet Bread Basket,
Two Food Stations, Coffee and Tea Service.
(Bar service available at additional cost.)*

CARVING STATION

*Choice of two entrees:
Roasted Tenderloin of Beef,
Exotic Mushroom Stuffed or Dijon Glazed Pork Loin or
Honey Glazed Bone-in Ham, Grilled Salmon Filet, Swordfish or
Lemon Sole in Herb Butter sauce.
Entrees served with Roasted Red Potatoes, Oven Roasted Seasonal
Vegetables, Herb Mayonnaise, Horseradish, Mustard and a
Variety of Silver Dollar Rolls.*

PASTA STATION

*Choice of three pastas:
Sweet Potato Gnocchi, Whole Wheat Fettuccine, Rainbow Cheese
Tortellini, Penne, Bow tie or Cavatelli.
Choice of three sauces:
Pesto, Garlic Cream, Tomato Basil,
Bolognese (meat sauce) or Portobello Cream.
Pasta and sauces served with Fresh Basil, Garlic
and Focaccia Bread.*

Heavy Hors d'oeuvres Reception

*To include action stations and five Butler style hors d'oeuvres
(Bar service available at additional cost.)*

Reception to include suggested format and menu as follows:

Selected Five Butler Passed Hors D' Oeuvres

*Chef Carved Beef Tenderloin and Mushroom Stuffed or Dijon Glazed
Pork Loin or Honey Glazed Bone-in Ham with
assorted rolls and accompaniments*

*Jumbo Shrimp on Ice with Cocktail Sauce and
Aioli Roasted Vegetable Antipasto and Breadsticks*

*Italian Style Grape Tomatoes and Fresh Mozzarella Salad,
Tapenade with French Breads, Domestic and Imported Cheese and
Crackers with Grapes, Crudities with Herb Dip*

*Mini Dessert Buffet and
Coffee and Tea Service*

Desserts

*Below is a selection of wonderful desserts.
Select one of these to compliment your menu or offer a wider variety
by choosing either a Sample Plate or Dessert Buffet.*

*Carrot Cake with Cream Cheese Frosting
White Chocolate Mousse Cake with Raspberry Sauce
Flourless Chocolate Cake with Raspberry Sauce
Black Forest Cake
German Chocolate Cake
Chocolate Macadamia Nut Torte
Traditional New York Style Cheese Cake
Turtle Cheesecake
White Chocolate Cheese Cake
Cappuccino Cheesecake
Boston Cream Pie
Raspberry Sacher Torte
Deep Dish Apple Pie
Mixed Fruit Tart
Bailey's Irish Cream Pie
Seasonal Fresh Berries with Anglaise Sauce
White Chocolate Mousse with Berries
Key Lime Pie*

FULL DESSERT BUFFET

A beautiful presentation that will allow your guests to sample an array of special desserts including deluxe coffee service. This is the perfect compliment to end the evening magnificently.

*Assorted Tartlets
Assorted Mini Cheesecakes
Cannoli
Chocolate Dipped Fruits
Truffles
Butter Cookies
Pastries*

MINI DESSERT BUFFET

A simpler version of the Dessert Buffet excluding coffee service.

ICE CREAM SUNDAE BAR

SELECTION OF SEASONAL FRESH FRUITS

TRUFFLES AND CHOCOLATE DIPPED FRUITS AND DELUXE COFFEE SERVICE

S'MORES BAR

CHOCOLATE FOUNTAIN ASSORTED CUPCAKES

A \$2.50 per person service fee will be assessed for parties wishing to provide their own sweet table.

BAR SERVICE

Available at additional cost, three hour minimum

Full Service Premium Bar

Premium Beer, Wine and Soda

Available at Bar:

Ketel One Vodka

Tanqueray Gin

Bacardi Rum

Captain Morgan Spiced Rum

Seagram's Seven

Glenlivet Scotch

Dewar's Scotch

Jack Daniel's

Maker's Mark

Southern Comfort

Crown Royal

Grey Goose Vodka at additional cost

Bombay Sapphire Gin at additional cost

Chivas Regal Scotch at additional cost

Seagram's VO at additional cost

Jose Cuervo Especial Tequila at additional cost

E&J Brandy at additional cost

Beer

Heineken

Miller Light

Corona

Bud Light

Samuel Adams

Amstel Light

Miller Sharps Non-Alcoholic Beer

Wine

Mezzacorona Pinot Grigio

Beringer Chardonnay

14 Hands Merlot

14 Hands Cabernet

Domaine St. Michelle Brut Champagne

Cordials

(not available at bar - special order only)

Disaronno Amaretto

Kahlua

Grand Marnier

Frangelico

Bailey's

Sandeman's Port

B&B Courvoisier Crème Decasis

Benedictine Drambuie Annisette

Chambord Godiva Chocolate Liqueur

Cost Analysis

SPECIAL EVENT FEE:

All charges are based on the minimum number of guests required. The minimum for a Saturday evening is 150 adults. Rental of the house and grounds is \$25.00 per person.

ENTRÉE PRICE INCLUDES:

Hors d'oeuvres, a formal dinner and coffee service. Bar service available at additional cost. Prices range from \$60.00 to \$85.00 per person. (All prices subject to change without notice.)

ALCOHOL SERVICE POLICY:

In accordance with liquor laws governing the state of Illinois and the city of Lake Forest, it is our policy that all liquor, wine and beer be supplied Lake Forest Academy. We require that only our servers and bartenders dispense alcoholic beverages. We will request photo identification of any person who appears to be under legal drinking age. We reserve the right to refuse alcoholic beverage service if a person is either under age or cannot produce proper identification and also to any person who, in our judgment, appears to be intoxicated.

TAX:

7.5% sales tax applied to your billing.

GRATUITY:

All food and beverage is subject to a 20% service charge.

ALL EQUIPMENT:

60" and 72" round tables, indoor and outdoor chairs, china, flatware, and glassware. Buffet equipment, where applicable, includes silver chaffers, platters, coffee and tea service. White linens and napkins.

VALET PARKING:

Valet parking is available upon request.

ADDITIONAL CHARGES

Additional Chair Styles available beginning at \$12.00
Colored or Patterned Linens available with additional rental charge
(depending on the style chosen)

Dinner for Professionals and
Children's Meals available