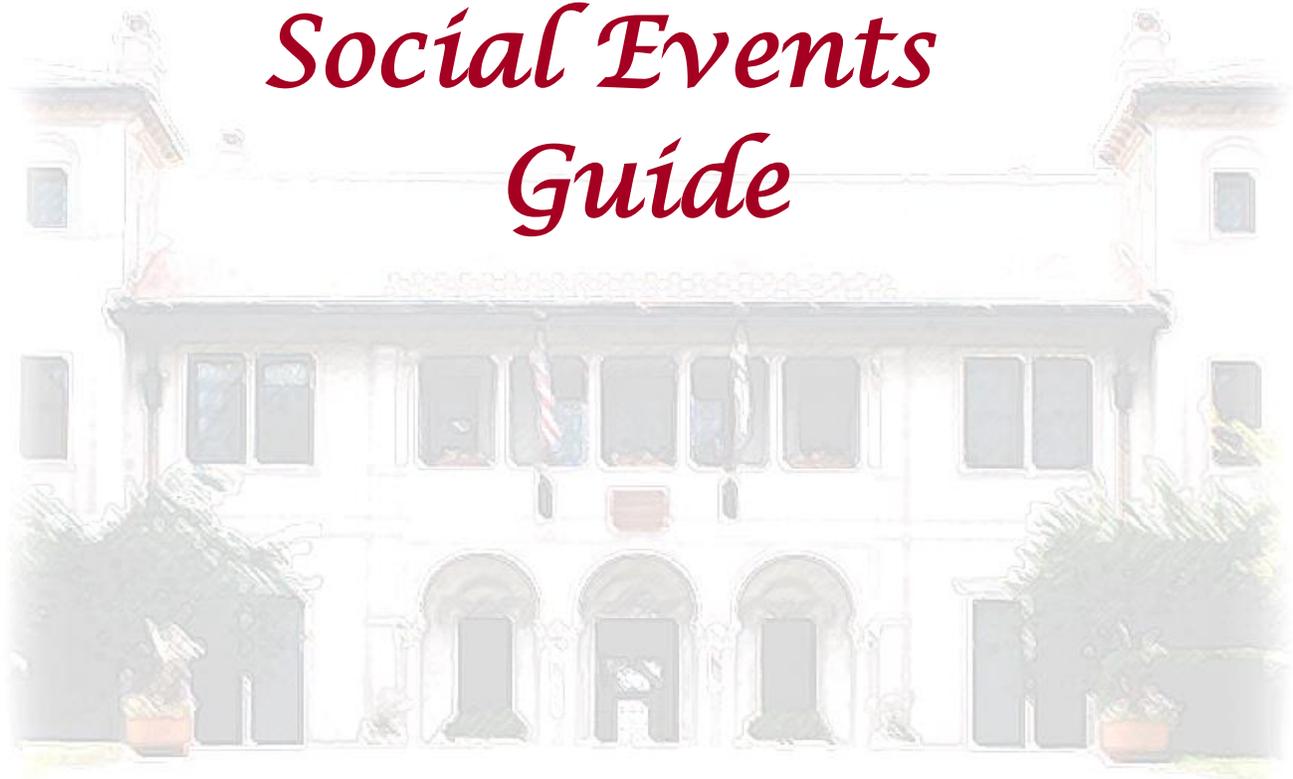


# *The Armour House*

## *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**

*Cheesy 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      Grad Marnier      Frangelico*

*Bailey's      Sandeman's Port*

*B&B      Courvoisier      Crème Decasis*

*Benedictine      Drambuie      Anisette*

*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