

# 31 NORTH

BANQUETS & CATERING

## Wedding Menu

Select one each of the following:

### **Plated Entree**

#### Chicken En Cruet:

Roasted Chicken Breast Surrounded by Forest Mushrooms  
& Wrapped Inside a Purse of Phyllo Dough

#### Stuffed Shells:

Ricotta Cheese Stuffed Pasta Shells  
Served with Marinara Sauce

#### Crème Brie Chicken:

Chicken Stuffed with a Delicious Blend of Brie Cheese,  
Tangy Cranberries, & Onions, Lightly Breaded & Seasoned

#### Roasted Pork Loin:

Tender Pork Loin Roasted to Perfection and  
Served with a Bourbon Glaze

### **Soup**

Cream of Chicken  
Hearty Country Vegetable  
Chicken Noodle

### **Salad**

Garden Salad  
Caesar Salad  
Chilled Fresh Fruit

### **Vegetable**

Julienne Vegetables  
Green Beans Almondine  
Seasonal Vegetable Blend

### **Potato or Rice**

Creamy Whipped Potatoes  
Rosemary Roasted Potatoes  
Parslied Red Potatoes  
Rice Pilaf

**Fresh Baked Bread & Butter & Coffee Service**

**\$41.95 Per Person**

*Menu Available*

*Friday, Saturday, Sunday (November - April)*

*Friday & Sunday (May - October)*

*Cannot be Combined with Any Other Offer*

*Custom Menu Options Available upon Request*

### **5 Hour Reception**

### **Package Includes:**

*Four Hour Open Bar*

*House Bar with Bartender*

*Private Bridal Suite*

*Custom Cake & Cutting Service*

*Champagne for Head Table*

*Floor Length White or  
Black Table Linens*

*White or Black Chair Covers  
& Colored Sashes*

*Gift Table with Linen*

*Book Signing Table with Linen*

*China & Flatware*

*Set up and Tear Down of  
Small Décor*

*Dance Floor*

*Event Coordinator*

*Coat Room*

*Onsite Parking*

**\*Please note that these prices do not include a \$750 Venue Fee, 20% Service Charge, & 7.5% McHenry Sales Tax.**

# 31 NORTH

BANQUETS & CATERING

## Gourmet *Plated Menu*

Option A

### Chefs Choice of Hot & Cold Hors D'oeuvres

#### Dinner Selection (select 1)

Crème Brie Chicken:

*Chicken Stuffed with Brie Cheese, Tangy Cranberries  
And Onions, Lightly Breaded and Seasoned*

Stuffed Shells:

*Ricotta Cheese Stuffed Pasta Shells  
with Marinara Sauce*

Chicken En Croute:

*Roasted Chicken Breast Surrounded with Forest Mushrooms  
Wrapped Inside a Purse of Phyllo Dough*

Roasted Pork Loin:

*Tender Pork Loin Roasted to Perfection and  
Served with a Bourbon Glaze*

*Please keep in mind that we can  
Customize a menu to fit your taste*

#### Side Selections (Select 1 of Each)

##### Soup

*Cream of Chicken  
Cream of Potato  
Chicken Noodle*

##### Salad

*Garden Salad  
Mixed Field Green Salad  
Chilled Fresh Fruit*

##### Vegetable

*Green Beans Almondine  
Seasonal Vegetable Blend*

##### Potato or Rice

*Creamy Whipped Potatoes  
Mashed Red Potatoes  
Parslied Red Potatoes*

*Fresh Baked Bread & Butter  
Coffee Service*

**\$59.95 Per Person**

#### 6 Hour Reception Package Includes:

*Five Hour Open Bar*

*Top Shelf Fully Stocked Bar  
With Bartender*

*Private Bridal Suite*

*Custom Designed Wedding Cake*

*Champagne for Head Table*

*Red & White Wine with Dinner*

*Floor Length White or  
Black Table Linens*

*Chair Covers & Colored Sashes*

*Gift & Sign In Table with Linen*

*China & Flatware*

*Set up of Small Décor*

*Dance Floor*

*Event Coordinator*

*Coat Room*

*Onsite Parking*

#### Complimentary Tasting

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not include a \$750 Venue Fee,  
20% Service Charge, & 7.5%  
McHenry Sales Tax.**

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BANQUETS & CATERING

## Gourmet *Plated Menu*

### Option B

#### Chefs Choice of Hot & Cold Hors D'oeuvres

##### Dual Plated Entrée (Select 2)

###### Bourbon Glazed Pork Loin:

Tender Pork Loin Roasted to Perfection and  
Served With a Bourbon Glaze

###### Wild Mushroom Chicken:

Pan Seared Breast of Chicken Topped with a  
Rich Wild Mushroom Sauce

###### Vegetable Ravioli:

Butternut Squash Ravioli with Cream Sauce

###### Filet Mignon:

Grilled Filet Mignon Served with Fried Onion Rings

###### Garlic Crusted Chicken:

Garlic Crusted Oven Roasted Breast of Chicken

###### Grilled Shrimp Pasta:

Cavatappi Pasta with Seasoned Grilled Shrimp  
Served in a Pesto Cream Sauce

##### Side Selections (Select 1 of Each)

###### Soup

Cream of Chicken

Cream of Potato

With Bacon

Chicken Noodle

###### Vegetable

Green Beans Almondine

Seasonal Roasted

Vegetable

Asparagus Spears

Shredded Kale with

Roasted Red Peppers

###### Salad

Garden Salad

Caesar Salad

Chilled Fresh Fruit

Signature 31 North Salad

###### Potato

Creamy Whipped Potatoes

Twice Baked Potato

Parslied Red Potatoes

Caramelized Onion

Mashed Potatoes

*Fresh Baked Bread & Butter*

*Coffee Service*

**\$69.95 Per Person**

#### 6 Hour Reception

#### Package Includes:

*Five Hour Open Bar*

*Top Shelf Fully Stocked Bar  
With Bartender*

*Private Bridal Suite*

*Custom Designed Wedding Cake*

*Champagne for Head Table*

*Red & White Wine with Dinner*

*Floor Length White or  
Black Table Linens*

*Chair Covers & Colored Sashes  
**Late Night Snack***

*Gift & Sign In Table with Linen*

*China & Flatware*

*Set up of Small Décor*

*Dance Floor*

**Custom Uplighting**

*Event Coordinator*

*Coat Room*

*Onsite Parking*

**Complimentary Tasting**

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# 31 NORTH

BANQUETS & CATERING

## Gourmet Plated Menu

### Option C

#### Chefs Choice of Hot & Cold Hors D'oeuvres

#### Choice of 2 Plated Entrées

##### Prosciutto Chicken:

Breast of Chicken Stuffed with Prosciutto,  
Topped with Brie Cream Sauce

##### Roast Tenderloin of Beef:

Sliced Tenderloin of Beef with Mushrooms & Bordelaise Sauce

##### Grilled Salmon:

Grilled Atlantic Salmon Filet  
Topped with a Creamy Dill Sauce

##### Fillet Mignon:

Grilled Filet Mignon Served with a Choice of  
Fried Onion Rings or a Wild Mushroom Demi Glaze

##### Jack Daniels Pork Loin:

Roasted to Perfection & Topped with a Jack Daniels Glaze

##### Chicken En Croute:

Roasted Chicken Breast Surrounded with Forest  
Mushrooms & Wrapped Inside a Purse of Phyllo Dough

#### Side Selections (Select 1 of Each)

##### Soup

Cream of Wild Mushroom  
Loaded Baked Potato  
Cream of Asparagus  
Lobster Bisque

##### Salad

Greek Salad  
Chilled Fresh Fruit  
Seasonal 31 North Salad  
Spinach Salad with Bacon  
& Walnut

##### Vegetable

Asparagus Spears  
Green Beans Almondine  
Grilled Peppers & Zucchini  
Sautéed Kale with Bacon

##### Potato or Rice

Truffle Mashed Potatoes  
Herb Roasted Potatoes  
Mushroom Risotto  
Twice Baked Potato

**Fresh Baked Bread & Butter**

**Coffee Service**

#### 6 Hour Reception

#### Package Includes:

Five Hour Open Bar

Top Shelf Fully Stocked Bar  
With Bartender

Signature Cocktail & Artisan Beer

Private Bridal Suite

Champagne Toast

Red & White Wine with Dinner

Custom Designed Wedding Cake

Gourmet Sweet Table

Custom Table Linens

Custom Chair Covers & Sashes

Gift & Sign In Table with Linen

China & Flatware

Set up of Small Décor

Dance Floor

Custom Uplighting

Event Coordinator

Coat Room

Onsite Parking

Complimentary Tasting

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# 31 NORTH

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## Gourmet Plated Menu

### Option D

#### Chefs Choice of Hot & Cold Hors D'oeuvres

##### Choice of 2 Plated Entrées

###### Herb Roasted Prime Rib of Beef:

Prime Rib, Garlic Roasted to Perfection

###### Garlic Crusted Chicken:

Baked Chicken Breast Topped with a Garlic Crust

###### New York Strip Steak:

Grilled Center Cut Strip Steak

###### Grilled Salmon:

Grilled Atlantic Salmon Filet

Topped with a Creamy Dill Sauce

###### Fillet Mignon:

Grilled Filet Mignon Served with a Choice of Fried Onion Rings or a Wild Mushroom Demi Glaze

###### Chicken Oscar:

Sautéed Chicken Breast topped with Delicate Crab Meat And Finished with Creamy Hollandaise Sauce

##### Side Selections (Select 1 of Each)

###### Soup

Cream of Wild Mushroom

Loaded Baked Potato

Cream of Asparagus

Lobster Bisque

Cream of Chicken

###### Vegetable

Kale & Roasted Red

Peppers

Asparagus Spears

Whole Green Beans with Onions, Bacon, & Almonds

Grilled Peppers & Zucchini

###### Salad

Caesar Salad

Greek Salad

Chilled Fresh Fruit

Seasonal 31 North Salad

Spinach Salad with Bacon

###### Potato or Rice

Truffle Mashed Potatoes

Potato Dauphin Oise

Wild Rice Blend

Twice Baked Potato

Savory Couscous

**Fresh Baked Bread & Butter**

**Coffee Service**

**\$105.95 Per Person**

#### 6 Hour Reception Package Includes:

*Six Hour Open Bar*

*Top Shelf Fully Stocked Bar  
With Bartender*

*Signature Cocktail & Artisan Beer*

*Private Bridal Suite*

*Champagne Toast*

*Custom Designed Wedding Cake*

*Custom Table Linens*

*Custom Chair Covers & Sashes  
Or Chiavari Chairs*

*Martini Lounge*

*Heart Shaped Ice Sculpture*

*Gourmet Sweet Table*

*Gift & Sign In Tables with Linen*

*China & Flatware*

*Set up of Small Décor*

*Specialty Uplighting*

*Dance Floor*

*Event Coordinator*

*Coat Room*

*Onsite Parking*

*Complimentary Tasting*

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