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# OAK PARK BANQUETS

## Catering Menu 2018-2019

*Oak Park Banquets is the catering company for The Nineteenth Century Club. It is a fully-owned subsidiary of The Nineteenth Century Charitable Association, a 501(c)(3) nonprofit.*

*178 Forest Avenue, Oak Park, IL 60301 708.386.2729*

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# HORS D'OEUVRES / APPETIZERS

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- \$17.00 per person for 1.5 hours (Cocktail Party)
- \$23.00 per person for 2 hours (Cocktail Party)
- \$8.00 per person for 1 hour with plated dinner or buffet

*Please select 5 from the following hot or cold options for a cocktail party.*

*Please select 3 from the following hot or cold options for a reception before any dinner service*

## **Cold Hors d'oeuvre**

- Vegetable Spring Rolls with pickled shallots
- Shrimp or Rockfish Ceviche with house fried tortilla chips
- Avocado Toast, cherry tomato and watermelon radish
- Roasted Red Pepper Hummus with fried pita bread
- Smoked Salmon blini's crème fraiche and dill
- Spicy Shrimp maki sushi roll with teyaki
- Prosciutto and Melon canapé on a toast point
- Prosciutto and Fig crostini
- Smoked Duck with caramelized shallot, lemon zest and fried sage
- Oven Dried Tomato and basil bruschetta
- Blue cheese mousse on a brioche crouton
- Beef tartar on a potato gaufrette with brie sauce
- Wonton cup with Crab Salad and watercress sauce
- Seared Ahi Tuna with soy and strawberry puree
- Shrimp Cocktail
- Shrimp Salad on purple endive

## **Hot Hors d'oeuvres**

- Crispy Risotto Cake-Crab salad and avocado puree
- Seafood Fritters with curry mayo
- Artichoke, Goat Cheese & leek spread and tortilla chips
- Crab Cakes and red pepper sauce
- Chicken, Spinach and Goat Cheese Spanakopita
- Mini Meatballs, red sauce and parmesan
- Cheese Curds, ranch dipping sauce (breaded, tempura or fried)
- Spicy Beef or Chicken Empanadas and roasted tomatillo salsa
- Goat Cheese Tarts with caramelized onions, oven dried tomato and balsamic
- Crispy Polenta Cake with braised pork shoulder and charmoula sauce
- Nottoli Sausage stuffed cremini mushrooms
- Mini Potato Skins with cheese curds, bacon and gravy (poutine)
- Vegetable Spring Roll with Sweet and Sour
- Asian Beef Skewers with Toasted Sesame
- Bacon Wrapped Dates stuffed with Blue Cheese
- Coconut Prawn Skewers with Ginger Apricot Chutney
- Jamaican Jerk Chicken Skewers with Chimichurri Sauce
- Mini Short rib Tacos with salsa Verde, queso fresco and pickled shallots
- Fried Chicken Bites with Siracha aioli
- Pulled Pork or Chicken Sliders on brioche with caramelized onions

# PLATED DINNERS

*Plated dinners are priced per person*

## Salads

- Caprese Salad **\$9.00 per guest**  
Lemon, basil, spinach, garlic croutons and fresh mozzarella
- Arugula Greens **\$7.00 per guest**  
Parmesan, candied walnuts and strawberry- balsamic dressing
- Iceberg wedge **\$8.00 per guest**  
cherry tomatoes, blue cheese, bacon and red wine vinaigrette
- Caesar salad **\$8.00 per guest**  
romaine spears , basil dressing , oven dried tomato and croton - parmesan
- Roasted baby beets **\$8.50 per guest**  
wild greens, goat cheese mousse and citrus vinaigrette
- Chopped romaine salad **\$8.00 per guest**  
Apples, bacon, avocado and buttermilk ranch dressing
- Wild greens **\$7.50 per guest**  
brioche croutons , orange segments , confit tomato and lemon-honey dressing

## Appetizers

- Four cheese ravioli **\$12.50 per guest**  
tomato sauce, fried leeks and parmesan
- Crab cake **\$13.00 per guest**  
tomato jam, swiss chard and béarnaise sauce
- Bacon wrapped scallops **\$15.00 per guest**
- brussels sprouts and balsamic reduction
- Glazed Pork Belly **\$11.00 per guest**  
asian vegetables slaw and soy chili sauce
- Grilled shrimp and beef on a rosemary skewer **\$11.00 per guest**  
warm cous cous salad and orange segments

## Soups

- **Shrimp bisque** with chives and crème fraiche **\$7.50 per guest**
- **French onion** with gruyere cheese crouton **\$6.00 per guest**
- **Sweet Corn** with mascarpone and chives **\$5.50 per guest**
- **Tuscan white bean** soup with sourdough herb croutons **\$5.50 per guest**
- **Chicken and Dumpling** with fresh herbs **\$6.25 per guest**
- **Roasted butternut squash** with sage pesto **\$6.00 per guest**
- **Cream of mushroom** with balsamic **\$6.25 per guest**
- **Potato and onion** with fried leeks **\$5.50 per guest**

## Fish Entrees

- Crispy bass **\$27.00 per guest**  
three color quinoa, shaved brussel sprouts and shallot sauce
- Panko herb crusted salmon **\$27.00 per guest**  
brussel sprouts, rosemary spaetzle and lemon butter sauce
- Seared Halibut **\$34.00 per guest**  
roasted fingerling potatoes and red pepper, fennel salad  
and brown butter sauce

## Poultry Entrees

- Seared Airline chicken breast **\$24.00 per guest**  
yukon mashed potatoes, broccoli and pesto cream sauce
- Chicken and crab **\$29.00 per guest**  
Fresh herb fettuccini, julienned zucchini & carrots and béarnaise sauce
- Stuffed chicken **\$28.00 per guest**  
brioche stuffing , yellow polenta, asparagus and bacon cream sauce
- Chicken Tuscany **\$23.00 per guest**  
mushrooms, bacon, basil, orcecchiette pasta, lemon and romano cheese
- Duck Breast **\$28.00 per guest**  
White bean puree, baby carrots, cherry jam and red wine sauce

## Beef & Veal Entrees

- Braised beef short rib **\$30.00 per guest**  
Lemon, goat cheese polenta, roasted root vegetables and au jus
- Seared beef tenderloin **\$35.00 per guest**  
wild mushroom ragout , au gratin potatoes, arugula and red wine sauce
- Beef tenderloin and prawns **\$38.00 per guest**  
garlic mashed potatoes, asparagus and gouda cheese sauce
- Prime rib of beef **\$36.00 per guest**  
horseradish potato puree, asparagus and au jus
- Marinated and seared beef tenderloin pieces **\$29.00 per guest**  
simmered in a sour cream dill sauce over fettuccini
- Veal saltimbocca **\$29.00 per guest**  
rosemary roasted fingerling potatoes , cauliflower and marsala sauce

## Pork Entrees

- Andouille sausage jambalaya (add chicken \$3) **\$22.00 per guest**  
white rice tomato, spices and crispy leeks
- Seared pork chop **\$23.00 per guest**  
cherry compote, creamy cheese polenta, ratatouille and port sauce
- Grilled pork tenderloin **\$24.00 per guest**  
Risotto, caramelized onions, mushroom ragout and blue cheese sauce

## Vegetarian Entrees

- Mushroom and herbed polenta  
red wine mushroom, rosemary/chervil and fried leeks **\$23.00 per guest**
- Tagliatelle Pasta **\$22.00 per guest**  
cherry tomato, garlic , lemon, basil, fresh pasta, parmesan and pine nuts
- Portobello Cornish pasty **\$18.00 per guest**  
**portobello mushroom, roasted red peppers, leeks, balsamic  
and fresh mozzarella**

## Party Platters

- Vegetable Platter **\$2.00 per guest**  
*assorted fresh seasonal vegetables served with a buttermilk ranch dressing*
- Cheese Platter **\$3.50 per guest**  
*imported or domestic cheese served with candied walnuts and fig jam*
- Antipasto Platter **\$3.00 per guest**  
*prosciutto, capriole, solprasada meats and marinated olives & roasted peppers*
- Fruit Platter **\$3.00 per guest**  
*honeydew, cantaloupe, watermelon, red grapes and strawberries*

## Plated Dessert

- Strawberry tarragon cobbler **\$6.50 per guest**  
vanilla ice cream and brown sugar streusel
- Pecan Pie **\$8.00 per guest**  
caramel sauce and vanilla ice cream
- Apple Dumpling **\$6.00 per guest**  
cinnamon ice cream and caramel
- Tiramisu **\$7.00 per guest**  
cocoa and chocolate biscotti
- Key lime pie **\$6.00 per guest**  
poached blueberry, whip cream, coulis and citrus zest
- Chocolate Mousse **\$7.50 per guest**  
strawberry and shaved chocolate
- Lemon Cheesecake **\$6.50 per guest**  
graham cracker crust , mixed berry sauce and orange zest

## CUSTOM BUFFETS

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*Oak Park Banquets would be happy to put together a custom buffet for you. The following buffet suggestions and pricing represent a typical selection.  
Dinner Rolls Included.*

**Forest Avenue Buffet** **\$29.50 per guest**  
Salad / starch / vegetable / protein

**Oak Park Buffet** **\$33.50 per guest**  
Soup or salad / starch / vegetable / pasta / protein

**Century Club Buffet** **\$40.50 per guest**  
Soup or salad / starch / vegetable / pasta / fish / meat

**Lake Street Buffet** **\$45.50 per guest**  
Soup or salad / starch / vegetable / pasta / fish / meat / dessert

### **Salads**

- Wild arugula with candied walnuts, parmesan, and balsamic dressing
- Caesar with romaine, brioche croutons, cherry tomato, cracked pepper, Caesar dressing
- Mixed greens with tomatoes, cucumbers, blue cheese, lemon honey vinaigrette
- Caprese salad with spinach, mozzarella, tomatoes, herbs, and preserved lemon
- Michigan salad with walnuts, blue cheese, dried cherry, and apple cider dressing

### **Soups**

- Cream of Mushroom
- Cream of Corn
- Potato and leek with garlic croutons
- Butternut Squash

### **Starch**

- Tri Color Quinoa with garlic, lemon, and spinach
- Wild rice with carrot, parsley and balsamic
- Oven roasted red potatoes with rosemary
- Parmesan and chive mashed potatoes
- Creamy goat cheese polenta
- Roasted garlic and rosemary spaetzle
- Point Reyes Bleu scalloped potatoes
- Lemon Saffron Basmati Rice

## Vegetables

- Ratatouille: eggplant, green and yellow squash, shallot, tomato
- Roasted brussel sprouts with balsamic reduction
- Wilted spinach with garlic and lemon
- Cider glazed roasted root vegetables
- Patty pan squash with fines herbs
- Green beans with bacon and caramelized shallots
- Baby carrots with cinnamon honey butter

## Pasta

- Chicken Tuscany with bacon, lemon, and orecchiette pasta
- Pomodoro with basil, garlic, lemon, parmesan and bowtie pasta
- Four cheese Lasagna

## Fish and Seafood

- Pan seared bass with lemon caper sauce
- Roasted halibut and pineapple salsa
- Crab cake with roasted red pepper sauce
- Herb crusted Salmon with tarragon beurre blanc
- Sautéed shrimp with lemon and herbed butter

## Meat

- Seared airline chicken breast with bacon cream sauce
- Roasted pork loin with rosemary gravy and red onion jam
- Chicken and andouille sausage Jambalaya with fried leek
- Hanger steak with blue cheese sauce and crispy parsley
- Beef tenderloin with red wine sauce (\$5 per person extra)
- Roast beef eye round with fresh herbs and au jus
- Honey roasted turkey breast

## Our Carving Board

*There is a \$125.00 fee for each attendant*

*In addition to or as one of your buffet options we would be happy to set up a carving station with attendant to carve and serve your guests.*

• Beef Tenderloin with horseradish crème fraiche	serves 15	<b>\$300</b>
• Roasted Boneless Turkey w/ orange cranberry compote	serves 25	<b>\$185</b>
• Prime Rib of Beef with au jus	serves 30	<b>\$450</b>
• Maple roasted pork loin with Dijon sauce	serves 20	<b>\$135</b>
• Stuffed Leg of Lamb with apricot mint chutney	serves 20	<b>\$225</b>
• Glazed Ham with stone ground mustard	serves 30	<b>\$225</b>

### **A Sweet Ending to your Buffet**

- Pastry table Platters: Includes an assortment of mini pastries, cookies, and chocolate covered strawberries **\$6.00 per guest**
- Warm banana bread pudding with caramel **\$6.75 per guest**
- Tiramisu with espresso chocolate sauce **\$7.50 per guest**
- Strawberry Cobbler with cinnamon streusel **\$6.50 per guest**
- Key Lime Pie with a graham cracker crust **\$5.50 per guest**
- Chocolate Mousse with whip cream **\$7.00 per guest**
- Assorted Cannoli's **\$3.00 per guest**
- Lemon Cheese cake with strawberry compote **\$6.00 per guest**

### **Late Night Snacks**

- Gouda cheese beef sliders with caramelized onion **\$3.95 per guest**
- Pulled pork or chicken sliders with BBQ **\$3.95 per guest**
- Potato bread grilled cheese with American cheese **\$3.95 per guest**
- Mini sloppy joes on brioche **\$3.25 per guest**
- Parmesan and truffle Fries **\$2.50 per guest**
- Assorted cookies **\$2.00 per guest**
- Brownie sundaes **\$3.25 per guest**
- Oreo & Coffee Milkshakes **\$3.00 per guest**