Off Site Catering Menu A

Dinner Selections - \$17.95

Hors d'oeuvres

Gourmet Cheese & Crackers

Garden Salad

Fresh Baked Bread & Butter

Choice of Entrée (Select 2)

Baked Herb Chicken:

Baked Chicken Breast seasoned with a delicious blend of herbs & spices

Tropical Chicken Breast:

Boneless chicken breast topped with pineapple and seasoned with a sweet & sour sauce

Chicken Marsala:

Chicken Breast served with a Marsala wine sauce with mushrooms

Tender Roast Beef:

Sliced roast beef in a burgundy mushroom gravy

Stuffed Shells:

Ricotta cheese stuffed pasta shells served with marinara sauce

Pasta Primavera:

Cavatappi noodles with vegetables & a cream sauce

Choice of Side (Select 2)

Mashed Potatoes • Parslied Red Potatoes Green Beans Almondine • Italian Vegetable Sautéed Vegetable Blend

Please note that these prices do not include a 20% Service Charge & 7.5% McHenry Sales Tax.

After the introduction of the Bride & Groom, ceremonial cake cutting, and toasts to the happy couple, guests will be invited to a hearty buffet of your selected menu options served in silver chafing dishes with black surrounds, assisted by 31 North's professional, friendly, trained staff.

Schedule your Complimentary Tasting for Two

Additional Items to Consider:

White or Black Linens with Napkins \$1.50 per person

China Dinner Plate, Bread Plate, Water Goblet, Fork, & Knife \$5.00 per person

Sweet Station

\$5.95 – 3 pieces per person Chocolate Dipped Strawberries Gourmet Cookies Assorted Mini Pastries

Gourmet Sweet Station

\$10.95 – 6 pieces per person Chocolate Dipped Strawberries Assorted Pastries Fresh Fruit Kabobs Decadent Chocolate Cake Carrot Cake • Coffee & Tea

Off Site Catering Menu B Dinner Selections - \$21.95

Hors d'oeuvres

An Assortment of Gourmet Cheeses & Crackers Fresh Vegetables & Homemade Ranch Dressing 2 Hot Passed Hors d'oeuvres

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Salad Garden Salad • Caesar Salad

Choice of Entrée (Select 2)

Baked Herb Chicken:

Baked Chicken Breast seasoned with a delicious blend of herbs & spices

Tropical Chicken Breast:

Boneless chicken breast topped with pineapple and seasoned with a sweet & sour sauce

Chicken Marsala:

Chicken Breast served with a Marsala wine sauce with mushrooms

Tender Roast Beef:

Sliced roast beef in a burgundy mushroom gravy

Stuffed Shells:

Ricotta cheese stuffed pasta shells served with marinara sauce

Pasta Primavera:

Cavatappi noodles with vegetables & a cream sauce

Roasted Pork Loin:

Tender Pork Loin roasted to perfection and served with a Bourbon glaze

Choice of Side (Select 2)

Mashed Potatoes • Parslied Red Potatoes Green Beans Almondine • Grilled Italian Vegetables Sautéed Vegetable Blend

Please note that these prices do not include a 20% Service Charge & 7.5% McHenry Sales Tax.

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Schedule your Complimentary Tasting for Two

Additional Items to Consider:

White or Black Linens with Napkins \$1.50 per person

China Dinner Plate, Bread Plate, Water Goblet, Fork, & Knife \$5.00 per person

Sweet Station

\$5.95 – 3 pieces per person Chocolate Dipped Strawberries Gourmet Cookies Assorted Mini Pastries

Gourmet Sweet Station

\$10.95 – 6 pieces per person Chocolate Dipped Strawberries Assorted Pastries Fresh Fruit Kabobs Decadent Chocolate Cake Carrot Cake • Coffee & Tea

Off Site Catering Menu C Dinner Selections - \$26.95

Hors d'oeuvres

Gourmet Cheese & Crackers
Fresh Vegetables with Spinach Dip & Red Pepper Hummus
Hot Passed Hors d'oeuvres

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Salad Garden Salad • Caesar Salad

Choice of Entrée (Select 2)

Teriyaki Pineapple Chicken:

Grilled chicken served with pineapple teriyaki sauce and topped with sesame seeds

Chicken En Croute:

Roasted Chicken Breast surrounded with forest mushrooms wrapped inside a purse of phyllo dough

Chicken Oscar:

Sautéed Chicken breast topped with delicate crab meat and finished with creamy hollandaise sauce

Roasted Pork Loin:

Tender Pork Loin roasted to perfection and served with a Bourbon glaze

<u>Vegetable Ravio</u>li:

Butternut Squash Ravioli served with a cream sauce

Beef Tenderloin Medallions:

Beef Tenderloin Tips served in burgundy mushroom gravy

Grilled Salmon:

Grilled Salmon Filets topped with a butter caper sauce

Angel Hair Pasta Pomodoro:

Angel Hair Pasta with olive oil, tomatoes, & fresh basil

Choice of Side (Select 2)

Yukon Gold Mashed Potatoes • Parslied Red Potatoes Green Beans Almandine • Grilled Italian Vegetables Sautéed Vegetable Blend Fingerling Potatoes Roasted in Fresh Rosemary

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After the introduction of the Bride & Groom, ceremonial cake cutting, and toasts to the happy couple, guests will be invited to a hearty buffet of your selected menu options served in silver chafing dishes with black surrounds assisted by 31 North's professional, friendly, trained staff.

Schedule your Complimentary Tasting for Two

Additional Items to Consider:

White or Black Linens with Napkins \$1.50 per person

China Dinner Plate, Bread Plate, Water Goblet, Fork, & Knife \$5.00 per person

Sweet Station

\$5.95 – 3 pieces per person Chocolate Dipped Strawberries Gourmet Cookies Assorted Mini Pastries

Gourmet Sweet Station

\$10.95 – 6 pieces per person Chocolate Dipped Strawberries Assorted Pastries Fresh Fruit Kabobs Decadent Chocolate Cake Carrot Cake • Coffee & Tea

Off Site Catering Menu D

Dinner Selections - \$29.95

Hors d'oeuvres

Assortment of Crostini with Toppings Jumbo Shrimp Cocktail • Hot Passed Hors d'oeuvres

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Salad Garden Salad • Caesar Salad

Choice of Entrée (Select 2)

Prime Rib of Beef:

Seasoned and roasted to perfection

Horseradish Chicken:

Boneless chicken breast encrusted with horseradish and seared with chive beurre blanc

Cranberry Brie Chicken:

Chicken Stuffed with Brie cheese, tangy cranberries, and onions, lightly breaded and seasoned

Roasted Pork Loin:

Tender Pork Loin roasted to perfection and served with a Bourbon glaze

Chicken Marsala:

Chicken Breast served with a Marsala wine sauce with mushrooms

Lemon Butter Chicken:

Sautéed Breast of chicken served with a lemon butter cream sauce

Vegetable Ravioli:

Butternut Squash Ravioli served with a cream sauce

Angel Hair Pasta Pomodoro:

Angel Hair Pasta with olive oil, tomatoes, & fresh basil

Choice of Side (Select 2)

Yukon Gold Mashed Potatoes • Parslied Red Potatoes Twice Baked Potatoes • Green Beans Almondine Grilled Italian Vegetables • Sautéed Vegetable Blend Fingerling Potatoes Roasted in Fresh Rosemary

Please note that these prices do not include a 20% Service Charge & 7.5% McHenry Sales Tax.

After the introduction of the Bride & Groom, ceremonial cake cutting, and toasts to the happy couple, guests will be invited to a hearty buffet of your selected menu options served in silver chafing dishes with black surrounds assisted by 31 North's professional, friendly, trained staff.

Schedule your Complimentary Tasting for Two

Additional Items to Consider:

White or Black Linens with Napkins \$1.50 per person

China Dinner Plate, Bread Plate, Water Goblet, Fork, & Knife \$5.00 per person

Sweet Station

\$5.95 – 3 pieces per person Chocolate Dipped Strawberries Gourmet Cookies Assorted Mini Pastries

Gourmet Sweet Station

\$10.95 – 6 pieces per person Chocolate Dipped Strawberries Assorted Pastries Fresh Fruit Kabobs Decadent Chocolate Cake Carrot Cake • Coffee & Tea

Off Site Catering Menu E Dinner Selections - \$39.95

Hors d'oeuvres

Assortment of Crostini
International & Domestic Cheese and Crackers
Jumbo Shrimp Cocktail • Hot Passed Hors d'oeuvres

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Salad • Garden Salad Caesar Salad • Trio of Seasonal Pasta Salads

Choice of Entrée (Select 3)

Beef Tenderloin Medallions:

Tender beef tenderloin medallion topped with a wild mushroom Demi Glaze

Roast Duckling:

Deliciously seasoned and baked to perfection

Roasted Pork Loin:

Roasted & topped with a Jack Daniels glaze

Grilled Salmon:

Grilled Salmon Filets topped with a butter caper sauce

Chicken Oscar:

Sautéed Chicken breast topped with delicate crab meat and finished with creamy hollandaise sauce

Chicken En Croute:

Roasted Chicken Breast surrounded with forest mushrooms wrapped inside a purse of phyllo dough

Vegetable Ravioli:

Butternut Squash Ravioli served with a cream sauce

Angel Hair Pasta Pomodoro:

Angel Hair Pasta with olive oil, tomatoes, & fresh basil

Choice of Side (Select 3)

Yukon Gold Mashed Potatoes • Parslied Red Potatoes Double Baked Potatoes topped with Cheddar Cheese Green Beans & Red Peppers sautéed with slivered almonds Grilled Italian Vegetables • Sautéed Vegetable Blend Fingerling Potatoes Roasted in Fresh Rosemary Seasoned Gnocchi • Garlic Mashed Potatoes

Please note that these prices do not include a 20% Service Charge & 7.5% McHenry Sales Tax.

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Schedule your Complimentary Tasting for Two

Additional Items to Consider:

White or Black Linens with Napkins \$1.50 per person

China Dinner Plate, Bread Plate, Water Goblet, Fork, & Knife \$5.00 per person

Sweet Station

\$5.95 – 3 pieces per person Chocolate Dipped Strawberries Gourmet Cookies Assorted Mini Pastries

Gourmet Sweet Station

\$10.95 – 6 pieces per person Chocolate Dipped Strawberries Assorted Pastries Fresh Fruit Kabobs Decadent Chocolate Cake Carrot Cake • Coffee & Tea