

Breakfast and Brunch

Breakfast and Brunch Selections

The Basic	6.50
<i>Danish or muffins and coffee</i>	
The Classic	8.50
<i>Danish, croissants, pastries and seasonal fruit</i>	
The Scrambler	15.50
<i>Assorted breakfast pastries, croissants, bagels, seasonal fruit, scrambled eggs, French toast, hash browns, bacon and sausage</i>	
The Brunch	23.50
<i>Croissants, seasonal fruit, scrambled eggs, French toast, hash browns, bacon, sausage, assorted salads (pasta salad, macaroni salad, etc.), herb- roasted chicken, baked ham, pasta primavera, vegetable medley and assorted pastries</i>	
Individual Omelet Station	4 per person
<i>Made to order omelets or crepe station, Chef in attendance.</i>	

Mimosa Bar

150

The Mimosa Bar includes a variety of different juices, fruits and two bottles of champagne. There is a \$20 fee for any additional champagne and juice. Juices consist of the following: orange, cranberry, peach – mango, pomegranate - blue berry, strawberry – banana. The fruit selection is: blueberries, strawberries, blackberries, raspberries, chunked pineapple.

Lunch

Light Luncheon Selections

Grilled Chicken Breast Salad	16.50
<i>Strips of grilled chicken breast layered on a bed of mixed greens with garnished with oranges, cucumbers, tomato wedges and dressed with citrus balsamic vinaigrette</i>	
Traditional Cobb Salad	16.50
<i>Diced chicken served on a bed of mixed greens surrounded by black olives, hard-boiled eggs, blue cheese, diced tomatoes, and avocado and bacon bits</i>	
Stuffed Cantaloupe	16.50
<i>Fresh cantaloupe stuffed with chicken salad or ham salad, and served with cottage cheese and seasonal fruit</i>	
Pecan Crusted Chicken Salad	16.50
<i>Strips of Pecan Crusted Chicken breast layered on a bed of greens, garnished with mandarin oranges, mushrooms, red peppers, sautéed water chestnuts, topped with friend won ton strips and dressed with sesame ginger dressing and chop sticks</i>	
Tea Party Luncheon	16.95
<i>Served with Cucumber, chicken and egg salad sandwiches, garnished with seasonal fruit</i>	

Plated Warm Lunch Selections

All entree selections include a served mixed green salad with the house balsamic vinaigrette, bread and butter, starch, vegetable and ice cream. Additional dressing is available at an additional \$1.00 per person per person. Coffee, water and tea (hot and cold) are included with menu items.

Pasta Primavera	16.50
Breast of Chicken	18.50
<i>Marsala: Served with a mushroom wine sauce</i>	
<i>Picatta: Served with a lemon garlic caper sauce</i>	
<i>Franchisee: Egg battered chicken breast with supreme cream sauce</i>	
<i>Epicurean: Lightly battered chicken breast with chardonnay cream sauce</i>	
Grilled Mesquite Chicken Breast	17.50
<i>Marinated chicken strips over capellini primavera in garlic olive oil sauce</i>	
Broccoli Chicken Crepes	16.00
<i>Crepes rolled with diced chicken and broccoli in a creamy veloute sauce</i>	
Boursin Stuffed Chicken Breast	18.50
<i>Stuffed with boursin and spinach, served with a chardonnay cream sauce</i>	
Atlantic Salmon Filet	19.50
<i>Served with lemon dill buerre blanc</i>	
Combo Plate	20.50
<i>Slices of beef loin and sautéed chicken breast</i>	
Children's Plate	9.95
<i>Chicken fingers, fries, fruit cup (Available for children under 10)</i>	

Starch Accompaniments: *Select One*

- Bow Tie Pasta with Herbs De Provencal
- Rice Pilaf
- Idaho Baked Potatoes
- Roasted Herb New Potatoes
- Mashed Yukon Gold with Chives
- Mashed Potatoes with Garlic
- Double Baked Potato (Additional \$2.50)

Vegetable Accompaniments: *Select One*

- Seasonal Vegetable Medley
- Confetti Corn
- Baby Carrots
- Green Beans with Julienne Carrots
- French Green Beans
- Fresh Asparagus (Additional \$2.50)
- Grilled Vegetables (Additional \$2.50)

Buffet Options

Lunch Buffet Selections

All buffets must have a minimum of 50 people. Buffet selections include a served mixed green salad with the house balsamic vinaigrette, bread and butter, coffee, water and tea (hot and cold). Additional dressing is available at an additional \$1.00 per person per person.

Light Luncheon Buffet	20.50
<i>Herb- roasted chicken, roast beef with gravy, cubed fruit, garlic roasted smashed potatoes, grilled vegetables and vanilla ice cream</i>	
Cold Cut Buffet	16.95
<i>Bowl of fresh fruit, homemade potato chips, creamy cole slaw, sliced roast beef, turkey breast, Virginia ham, American cheese, Swiss cheese, provolone cheese, lettuce, sliced tomato, condiment, assorted breads, chocolate chip cookies and lemon bars</i>	
Summer Barbeque Buffet	26.50
<i>Cornbread, country-style potato salad, creamy dill cucumber salad, coleslaw, BBQ beef brisket, fried chicken, roasted potato wedges, baked beans, corn on the cob and peach cobbler</i>	
Bat/ Bar Mitzvah Buffet	26.50
<i>Matzo Ball Soup, salad bar, lox and bagel station (Lox with assorted bagels and cream cheese), NY deli station (beef, corned beef, pastrami, turkey, and beef salami), blintz station, assorted desserts with a fruit station</i>	

Dinner Buffet Selections

House Dinner Buffet	29.50
<i>Fresh fruit, herb- roasted chicken, roasted beef in gravy, Chef's choice in seafood, Chef's choice in pasta, Romano chive mashed potatoes, French green beans with herb butter and assorted pastries (lemon bars, mini cheese cakes and brownie bites)</i>	
Taste of Italy Buffet	30.50
<i>Italian bread sticks, Italian sausage, chicken vesuvio with roasted potatoes, four cheese pillow purses with creamy parmesan sauce, seared salmon with spinach, garlic and virgin olive oil, green beans with peppers and onions and pastries</i>	

Carved Meats:

(All carved meats require a Chef fee of \$50)

Beef Tenderloin (5 pounds)	195
Top Round of Beef (20 pounds)	165
Roast Breast of Turkey (10 pounds)	110
Honey Baked Ham (10 pounds)	120
Shoulder Tender (10 Pounds)	160

Dinner

Plated Dinner Selections

All entree selections include a served mixed green salad with the house balsamic vinaigrette, bread and butter, starch, vegetable and ice cream. Additional dressing is available at an additional \$1.00 per person per person. Coffee, water and tea (hot and cold) are included with menu items.

Pasta Primavera	23.50
Breast of Chicken	26.50
<i>Marsala: Served with a mushroom wine sauce</i>	
<i>Picatta: Served with a lemon garlic caper sauce</i>	
<i>Franchisee: Egg battered chicken breast with supreme cream sauce</i>	
<i>Epicurean: Lightly battered chicken breast with chardonnay cream sauce</i>	
Boursin Stuffed Chicken Breast <i>Stuffed with boursin and spinach, served with a chardonnay cream sauce</i>	28.50
Atlantic Salmon Filet <i>Served with lemon dill buerre blanc</i>	32.50
Petite Filet with Chicken <i>Filet served with merlot sauce</i>	32.95
Sliced NY Strip with Chicken <i>Served Bordeaux mushroom sauce</i>	30.50
Baseball Cut Steak <i>Served with button mushrooms and Bordeaux sauce</i>	30.50
Slow Roasted Prime Rib	30.50
Filet Mignon <i>Served with Merlot Sauce</i>	38.50
Children's Plate <i>Chicken fingers, fries, fruit cup</i>	9.95

Starch Accompaniments: *Select One*

Bow Tie Pasta with Herbs De Provencal
Rice Pilaf
Idaho Baked Potatoes
Roasted Herb New Potatoes
Mashed Yukon Gold with Chives
Mashed Potatoes with Garlic
Double Baked Potato (Additional \$2.50)

Vegetable Accompaniments: *Select One*

Seasonal Vegetable Medley
Confetti Corn
Baby Carrots
Green Beans with Julienne Carrots
French Green Beans
Fresh Asparagus (Additional \$2.50)
Grilled Vegetables (Additional \$2.50)

Dessert Accompaniments: *Select One*

Ice Cream (*Vanilla, Chocolate, Cinnamon, Peppermint*)
Raspberry Sorbet

Desserts and Display

Individual Dessert Selections

Dessert selections are priced per price.

Ice Cream (<i>Vanilla, Chocolate, Cinnamon, Peppermint</i>)	2.50
Rainbow Sherbet/ Raspberry Sorbet	2.75
Apricot Puff Squares	1.20
Fudge Nut Squares	1.30
Lemon Squares	1.30
Miniature Crème Puffs	1.30
Petit Fours	1.30
Miniature Éclairs	1.30
Chocolate Dipped Strawberries	1.80
Mini Cheese Cakes	1.30
Miniature Cannoli	1.30
Cherries Jubilee	5.50
Banana Foster	5.50
Apple Pie with Cinnamon Ice Cream	4.50
Cheese Cake with Raspberry Sauce	4.50
Pastry Swan with Mousse	6
Flourless Chocolate Torte	6
Salted Caramel Cream Puff	6

Display Items

Chocolate Fountain <i>Includes assorted fruits, cookies and dipping items</i>	400
Ice Carvings <i>Priced per 300 pound block</i>	350
Pineapple Tree	70

Break and Snacks:

Assorted Danishes	20 per dozen
Chocolate Chip Cookies	12 per dozen
Fresh Sliced Fruit	3 per person
Popcorn/ Pretzels	2 per person
Orange Juice	2 per person
Grapefruit Juice	2 per person
Canned Soda	1.50 per can
Bottled Water	2 per bottle

Beverage Plans

All packages are priced for 4 hours. An additional bar hour is available at 4 per person. Specialty wines, liqueurs and imported beers can be added to any package for an additional fee. We do not allow shots or double shots. Extra bartenders are available upon request for 18 per hour. A cash and consumption bar are available upon request and customized specifically.

Basic \$18

Spirits:

Phillips- Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, Triple Sec, Durango White Tequila, Apricot/ Brandy, Amaretto, Peach Schnapps, Sweet/ Dry Vermouth

Bottled Beer:

Miller, Coors, Budweiser/ Bud Light, MGD/ MGD 64, Sam Adams Boston Lager, O'Douls, Michelob Ultra, Old Style

Draft Beer:

Miller Light, Blue Moon

Wine:

Liberty Creek- Cabernet Sauvignon, Merlot, Chardonnay, White Zin, Redwood Creek Sauvignon Blanc, Mirassou Pinot Noir, Gionelli Pinot Gorgio, Ruffino Chianti, Moscato

Premium \$24

Spirits:

Jim Beam, Jack Daniels, Dewar's White Label, J&B, Canadian Club, Seagram's V.O/ 7, Southern Comfort, Bacardi Rum, Captain Morgan, Malibu, Absolut, Stoli, Smirnoff, Ketel One, Kahlua, Bailey's, Beefeater's, Tanqueray, Bombay, Crown Royal

**Everything in the basic packages is available in this option. A champagne toast is included with all liquor packages.*

Executive \$30

Spirits:

Grey Goose, Belvedere, Chopin, Bombay, Hendricks's, Hennessy, Courvoisier, Grand Mariner, Johnnie Walker Black/Red, Glenfiddich, Chivas Regal, Patron Silver/ Gold, Macallan 12yr, Maker's Mark

Imported Bottle Beer

(Choice of 2):

Amstel Light, Heineken, Corona, Stella Artois

**Everything in the basic and premium packages is available in this option. A champagne toast is included with all liquor packages.*

Preferred Vendors List

Looking for the perfect vendor(s) to assist you in creating your event? Consult our list below for related products and services to complete your search.

Florists:

- ⌘ Dixon's Florist
 - 919 Ridge Road, Unit B-C, Munster, IN (219-836-1668)
- ⌘ Monarch Florist
 - 1686C US-41, Schererville, IN (219- 864-0100)

Desserts/ Cakes:

- ⌘ Calumet Bakeries
 - 18349 Torrence Ave. Lansing, IL (708- 895-3700)

Sweet Tables:

- ⌘ Sweet Bling
 - Stephanie Choucalas, queenofbling@comcast.net (219-929-8659)
- ⌘ Elite Sweet
 - Patti Foster, patticake801@yahoo.com (219-308-6705)

DJ/ Photo booth/ Up lighting:

- ⌘ Spinnin' Productions
 - www.djshaunkelly.com (219-805-2754)
- ⌘ Catalyst Productions
 - www.catalystprodjs.com (219-789-2828)
- ⌘ Well... Turn it Up
 - www.wellturnitup.com (219-951-6517)

Hotel Arrangements:

- ⌘ Marriott
 - Jacklyn Heldt, Jacklyn.heldt@whitelodging.com (219-228-3064)

Ceremony Music:

- ⌘ Pianist, David Bacon
 - dwbacon@aiagrp.net (219-923-9706)
- ⌘ Harpist, Keelin Schneider
 - Harpist.keelin@gmail.com (217-821-3510)
- ⌘ Violinist, Linda Horwitz
 - (708-895-0458)