

Banquet Menus Plated & Buffet



Bartlett Hills GC 800 W Oneida Bartlett, IL 60103
630.213.3103

Plated Menu

Our plated & buffet menus include your choice of two of the following three courses:

Soup, Salad, and or Dessert

Choice of Vegetable with Potato, Rice, or Pasta.

Fresh Baked Rolls and Butter. Iced/Hot Tea, Lemonade & Coffee Service.

Private Room-5 Hours, Linens/Skirting (White, Ivory or Black), and Silk or Candle Light Centerpieces.

Sautéed Chicken Breast \$22

Breast of Chicken served with your choice of Sauce: Champagne, Forest Mushroom, Dijonnaise, Roasted Red Bell Pepper, Marsala, Basil Cream, or Apricot Brandy.

London Broil with Hunter Sauce \$26

Mushroom, Onion & Pepper

Chicken Wellington \$24

Chicken Breast with Spinach, Shallot & Mushroom Duxelle, wrapped in a Puff Pastry, and served with a Garlic Cream Sauce.

Homemade Baked Lasagna \$21

Layers of Noodles, with Mozzarella, Meat Sauce and Marinara with Homemade Garlic Bread.

Grilled Salmon \$26

Grilled Salmon Fillet with an Herbed Breadcrumb Crust and served on a White Wine Lemon Butter Sauce.

Crabmeat Stuffed Whitefish \$26

Sole Fillet stuffed with Crabmeat and served on a Newberg Sauce.

Filet Mignon \$32

Filet broiled and served with your choice of Sauce: Bartlett Jus, Port Wine Shallot, Balsamic or Peppercorn Demi Glace.

*** Add a Family Style Platter to your Plated Entree ***

Roast Beef w/Port Wine Shallot Sauce,

Stuffed Chicken, Kielbasa & Sauer Kraut \$4.95

Penne Pasta Marinara...\$3.95

New York Strip Steak or Choice Sirloin Steak \$27

Served with Crispy Fried Onions.

Sauce upon request.

Chicken Cordon Bleu \$24

Breast of Chicken stuffed with Smoked Ham and

Swiss Cheese served on a Bechamel Sauce.

Roasted Pork Loin \$24

Sliced Pork Loin served with your choice of Sauce: Riesling,

Forest Mushroom or Natural Gravy.

Roasted Pork Loin Florentine \$25

Sliced Pork Loin stuffed with Fresh Spinach and Shallots.

Served with Natural Gravy.

Roast Prime Rib of Beef \$27

Certified Angus Beef served with your choice of Sauce: Au Bartlett Jus,

Rosemary or Peppercorn Demi Glace, Port Wine Shallot Sauce.

Petit Filet and Chicken Breast Duet \$29

Filet served with Balsamic Demi Glace and

Chicken Breast served with Champagne Sauce.



Tax and 18% Service Charge Additional. 5/16

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Two Entrée Buffet Style

Buffet Accommodations for Events of 180 or less

Start with Tender Sliced Roast Sirloin of Beef

Choice of Sauce: Port Wine Shallot, Bartlett Jus, Rosemary Demi Glaze

Enhance to Carved Roast Prime Rib \$6 or Tenderloin \$9

Choose One:

Sautéed Chicken Breast \$25

Choice of Sauce: Champagne, Basil Cream, Dijonnaise,
Roasted Red Bell Pepper, Marsala or Forest Mushroom

Roast Pork Loin \$24

Choice of Sauce: Natural Gravy, Forest Mushroom, or Riesling

Grilled Salmon \$29

Herbed Bread Crumb Crust & White Wine Lemon Butter Sauce

Roast Turkey Breast \$24

w/Fresh Sage Dressing & Natural Gravy

Choose 2 Sides:

Choose a Starch & Vegetable

(From Accompaniments Page)

Served Tableside to your Guests:

Choose 2 of the following 3 Options:

Homemade Soup Selection, Choice of Salad, Dessert

(From Accompaniments Page)

Warmed Rolls & Butter

Golf Buffet Packages available upon request for more casual events

Tax & 18% Service Charge Additional 5/16

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Plated or Buffet Accompaniments

Meals include choice of two from soup, salad, or dessert.

Soups

Cream of Tomato Basil
Potato Leek
Beef Barley
Cream of Chicken & Wild Rice
Traditional Minestrone
Cream of Artichoke, Broccoli, Mushroom, Asparagus, Celery & More

Salads

Bartlett Spring Mix
Tossed Garden Salad
Traditional Caesar
Spinach Salad
Dressings: Raspberry or Balsamic Vinaigrette
Creamy Peppercorn or Garlic,
Honey Dijon, Warm Bacon, Ranch, 1000, French, Bleu Cheese, Italian

Vegetables

Brandied Baby Carrots
Broccoli and Cauliflower
Green Bean Amandine
Julienne Carrots and Zucchini
Bartlett Medley

Starches

Parslied Buttered Red Potatoes
Garlic & Herb Roasted Potato
Sour Cream & Chive Mashed Potato
White & Wild Rice Pilaf
Penne or Bowtie Pasta Marinara
w/Alfredo or Vodka Sauce \$1.50

Desserts

Vanilla/Chocolate Ice Cream or Sherbet
Chocolate Mousse or Strawberry Parfait
Decorated Sheet Cake
Tiered Cake Additional (Priced Upon Request)

Beverage Suggestions:

Fruit Punch \$50
Pop Stations \$6 per Pitcher
Mimosa/Champagne Punch or Champagne & Pink Lemonade \$70
Bottled Wine on Ice \$16 per Bottle
(Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon)
Assortment of Bottled Beer on Ice \$3.75- \$4.50 per Bottle

Beer, Wine & Soda Bar

\$11.50 per Person/2 Hours
\$13 per Person/3 Hours
\$14.50/4 Hours

Premium Bar

\$20.25 per Person/2 Hours
\$23 per Person/3 Hours
\$25.50/4 Hours

Additional Hours, House Brand or Top Shelf Bar Pricing Available at www.bartletthills.com

Consumption or Cash Bar

\$100 per Bartender Fee/ \$50 for Soft Drink Bar

Enhancements

Sweet Tooth Table \$6.95pp
Cupcake Station or Candy Favor Station \$3.95pp
Vanilla Ice Cream with Chocolate & Strawberry Sauce \$2.95pp
Scoop of Ice Cream with Cake \$1.95pp
Decorated Bakery Sheet Cake \$2.50 & Up
***Set-up for Client Sweet Table or After Dinner Snacks \$.50pp**
Client provides own to go bags or boxes

White Chair Covers & White Satin Ties \$3
With Colored Ties \$4.50
Table Runners \$3
Colored Napkins \$.50
***Delivery Additional for all Rentals \$50 & up**

Additional Time-\$250 per Hour
Sound System for Client iPod or Stereo \$100
Parquet Dance Floor-No Charge
Other Enhancements Available-Pricing upon Request