CRYSTAL BUFFET \$30

CRYSTAL PACKAGE INCLUDES: CHAMPAGNE TOAST FOR HEAD TABLE, COFFEE AND HOT TEA, FRESH BAKED ROLLS AND BUTTER AND CHOICE OF VEGETABLE, STARCH AND SALAD

SALAD CHOICES

Select two

TOSSED GARDEN GREENS WITH ASSORTED DRESSINGS

MIXED FIELD GREENS TOSSED WITH GOAT CHEESE AND MANDARIN ORANGES WITH TWO CITRUS DRESSINGS

SPINACH SALAD TOSSED WITH RASPBERRIES, BLACKBERRIES, STRAWBERRIES AND WALNUTS SERVED WITH RASPBERRY VINAIGRETTE

SUNDRIED TOMATO TORTELLINI SALAD

CAESAR SALAD • FRESH FRUIT SALAD

STARCH CHOICES

Select two

BUTTERMILK MASHED • GARLIC MASHED • AU GRATIN • ROASTED RED • WILD RICE

VEGETABLE CHOICES

Select two

GREEN BEAN ALMONDINE • CALIFORNIA BLEND MAQUE CHOUX CORN • NORTHWEST BLEND

ENTREES

Select two

STUFFED CHICKEN MARSALA • CHICKEN FLORENTINE • CHICKEN RISOTTO APPLE ALMOND STUFFED CHICKEN • BAKED ICELANDIC COD • BROILED SALMON ROASTED APPLE BOURBON PORK TENDERLOIN CHEF CARVED ROAST ROUND OF BEEF

UPGRADE TO CHEF CARVED PRIME RIB OF BEEF \$5.00 PER PERSON

DIAMOND PLATED \$34

DIAMOND PACKAGE INCLUDES: CHAMPAGNE TOAST FOR ALL GUESTS, COFFEE AND HOT TEA, FRESH BAKED ROLLS AND BUTTER AND CHOICE OF VEGETABLE, STARCH AND SALAD

HORS D'OEUVRES

A SPECTACULAR DISPLAY OF IMPORTED AND DOMESTIC CHEESES. PAIRED WITH HARD SALAMI, FRESH FRUIT GARNISH, CRUDITES OF FRESH VEGETABLES, HUMMUS AND SPINACH DIP

SALAD CHOICES

Select one

HOUSE SALAD WITH CITRUS DIJON VINAIGRETTE

HOUSE SALAD WITH ASSORTED DRESSINGS

APPLE HARVEST SALAD

CAESAR SALAD

STARCH CHOICES

Select one

HERB ROASTED FINGERLING • WHIPPED WITH GRAVY • GARLIC MASHED AU GRATIN • ROASTED RED • WILD RICE

VEGETABLE CHOICES

Select one

GREEN BEAN ALMONDINE • CALIFORNIA BLEND MAQUE CHOUX CORN • NORTHWEST BLEND

ENTREES

PRIME RIB OF BEEF • NEW YORK STRIP

ATLANTIC SALMON • BROILED COD

APPLE BOURBON PORK TENDERLOIN

CHICKEN RISOTTO • CHICKEN FLORENTINE

APPLE ALMOND CHICKEN • STUFFED CHICKEN MARSALA

HOFFMAN HOUSE (815)-397-5800

SAPPHIRE PLATED

\$42

SAPPHIRE PACKAGE INCLUDES: CHAMPAGNE SERVED BUTLER STYLE TO GUESTS UPON ARRIVAL COFFEE AND HOT TEA, FRESH BAKED ROLLS AND BUTTER AND CHOICE OF VEGETABLE, STARCH AND SALAD COMPLIMENTARY CHAMPAGNE TOAST FOR ALL GUESTS

HORS D'OEUVRES

A SPECTACULAR DISPLAY OF IMPORTED AND DOMESTIC CHEESES. PAIRED WITH HARD SALAMI, FRESH FRUIT GARNISH, ICED SHRIMP COCKTAIL, CRUDITES OF FRESH VEGETABLES, HUMMUS AND SPINACH DIP CHOICE OF THREE EXCLUSIVE HORS D'OEVRES (passed or as part of the display)

SALAD CHOICES

Select one

HOUSE SALAD WITH CITRUS DIJON VINAIGRETTE

HOUSE SALAD WITH ASSORTED DRESSINGS

APPLE HARVEST SALAD • CAESAR SALAD

POTATO CHOICES

Select one

HERB ROASTED FINGERLING • WHIPPED WITH GRAVY • GARLIC MASHED AU GRATIN • ROASTED RED • WILD RICE

VEGETABLES

Select one

GREEN BEAN ALMONDINE • CALIFORNIA BLEND MAQUE CHOUX CORN • NORTHWEST BLEND

ENTREES

PRIME RIB OF BEEF • NEW YORK STRIP • FILET MIGNON

ATLANTIC SALMON • BROILED COD

APPLE BOURBON PORK TENDERLOIN

CHICKEN RISOTTO • CHICKEN FLORENTINE

APPLE ALMOND CHICKEN • STUFFED CHICKEN MARSALA

HOFFMAN HOUSE (815)-397-5800

ALL PRICES AND PRODUCTS ARE SUBJECT TO CHANGE WITHOUT NOTICE. PRICES ARE SUBJECT TO SALES TAX AND GRATUITY

RECEPTION AMENTITIES

(ALL RECEPTIONS AT HOFFMAN HOSUE INCLUDE THE FOLLOWING AMENITIES)

COMPLIMENTARY CAKE CUTTING

•

CANDLE CENTERPIECE

•

COMPLIMENTARY BAR AND BARTENDER

(1 FOR EVERY 100 GUESTS)

•

COMPLIMENTARY USE OF RISER FOR HEAD TABLE UP TO 12 PEOPLE (ADDITIONAL RISER TO BE CHARGED AT \$75 PER 4X8 SECTION)

•

COMPLIMENTARY USE OF ALL IN-HOUSE AUDIO EQUIPMENT

COMPLIMENTARY ROOM AT THE HOLIDAY INN

•

COMPLIMENTARY CAKE, GIFT, AND REGISTRATION TABLE

•

20' X 20' BUILT IN DANCE FLOOR

•

SKIRTED HEAD TABLE, GIFT TABLE AND CAKE TABLE

•

A DEDICATED SUPERVISOR THROUGHOUT YOUR RECEPTION

•

COMPLIMENTARY TASTING