

Pipers Banquets
1295 Butterfield Rd
Aurora, IL 60502
www.pipersbanquets.com



Banquets of Elegance

Evening Dinner Package

Impeccable White Glove Tuxedo Service

Exquisite Five Course Gourmet Dinner Served or Full Opulent Dinner Buffet Accented by Silver Candelabras, Draping, and Floral Décor

Custom Fresh Floral Centerpieces Accented by Round Mirrors and Votive Candles at Guest Dining Tables

Elegant Damask Linen with Color Napkin Selection

Skirted & Draped Registration Table, Material, Gift and up to 10 -8ft Auction Tables

Podium Microphone and Staging Available

Audio Visual Capabilities – Upon Request

Piped in Background Music

Complimentary Coat Check Service

On Premise Coordinator

Minimums May Apply

All Dinners Include Continental Gourmet Regular & Decaffeinated Coffee Service
Celestial Teas, Creamers, Sugar, Sweetener & Lemon

Soda Service During Dinner

Unlimited Soda Bar for the Entire Event \$3.00 per Guest Additional

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Entrée Selections

Chicken Champagne
Sautéed chicken breast
Champagne crème sauce
\$27.95

Chicken Marsala
Marinated chicken breast
Wild mushroom, marsala wine sauce
\$27.95

Chicken Parisienne
Chicken breast sautéed in
light lemon caper & artichoke sauce
\$28.50

Toscana Stuffed Chicken
Fontina cheese, artichoke & sundried tomato pinot
wine & herb broth sauce
\$28.50

Herb Roasted Sliced Sirloin of Beef
Chicken au champagne duet
\$32.95

Sliced Beef Tenderloin & Colossal Shrimp Scampi
Tenderloin with mushroom merlot reduction
Grilled colossal shrimp with rosemary & garlic
\$45.95

Center Cut Filet Mignon
Charbroiled with madiera wine reduction
\$41.00

Homemade Linguini
With Shrimp Diavolo
\$31.50

Grilled New York Strip Steak
10oz grilled w/ mushroom demi glaze
and fried onion stalk
\$37.50

Broiled Atlantic Salmon
On a bed of spinach
Lime butter, caper & herb Sauce
\$31.95

Twin Tornados Maison
Petit filet mignon mushroom merlot sauce
Choice of chicken breast combination
\$39.95

Portobello Mushroom Tower
Linguini layered in fresh grilled red & green bell
pepper, zucchini & fresh spinach tossed in light
garlic olive oil
\$27.95

Children's Meal
Selected pre-entrée courses
Entrée: chicken fingers w/ French fries
\$20.00 ages 4-11 yrs

Saturday Evening Menu Additional \$5.00 per Guest
Semi-Family Style Service May be Customized for Your Dining Pleasure
Customized Menus Available

Prices Do Not Reflect an 18% Service Charge and Applicable Sales Tax

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Starters

Choose One

Consommé Julienne & Tortellini

Crème of Asparagus Bisque

Minestrone Soup

Classic Beef & Vegetable Soup

Clam Chowder

Cheddar & Broccoli Soup

Crème of Chicken & Rice

Lobster Bisque

Artichoke & Bacon Crostini

Italian Bruschetta

Fresh Fruit & Berry Melange

Jumbo Shrimp Cocktail (4pcs) \$6.00 additional per Guest

Coconut Shrimp (2pcs) \$4.00 additional per Guest

Salads

Choose one

*Field of Greens Salad with grape tomatoes, cucumber,
Cranberries served with Italian Vinaigrette Drizzle

*Seasonal Mixed Greens with Tomato, Cucumber, Shredded Carrot
Ranch, Raspberry Vinaigrette, or French Dressings Passed

*Classic Caesar Salad with Crisp Romaine Lettuce, Fresh Parmesan & Garlic Croutons

*Mediterranean Salad with Cucumbers, Feta Cheese, Olives, Roma Tomatoes,
Sun-dried Tomatoes, Red Onions and Reserved Sun-dried Tomato Oil

*Insalata Craprese featuring Fresh Mozzarella, Large Heirloom, Tomato, Fresh Basil,
Sea Salt, Freshly Cracked Pepper, Balsamic Vinegar and Extra Virgin Olive Oil
@ \$3.00 Additional per Guest

Intermezzo

Lemon Sorbet

(Served in Chilled Stemmed Cordial Glass)



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Vegetable

Choose One

- *French Cut Baby Carrots
- *Sautéed Green & Yellow Squash
- *Steamed Broccoli and Cauliflower
- *Green Beans Almondine
- * Julienned Vegetables
- *Seasonal Medley of Fresh Steamed Vegetables

*Fresh Asparagus Spears \$2.00

*Green Bean Bundles \$1.00

*Grilled Vegetable Stuffed Tomato \$2.00

Starch

Choose One

- *Au Gratin Potatoes
- *Roasted Baby New Potatoes with Rosemary
- *Wild Rice Pilaf
- *Dutchess Potato Rosette
- *Idaho Baked Potato
- *Country Harvest Rice
- *Double Baked Potato

Dessert

Choose One

Chocolate or Pistachio Mousse w/ Cookie

Lemon Sorbet with Berries

Flourless Chocolate Torte \$5.00 p/guest

Eli's Cheesecake with Fresh Strawberries \$3.50 p/guest

Warm Fresh Bakery Dinner Rolls with Butter Rosette

Ice Cream Sundae with Wafer

Tiramisu \$4.50 p/guest

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Elegant Dinner Buffet Menu

Hot Selections

Uniformed Chef Carving Station:

- *Chef Carved Savory Sirloin of Beef, Sauce Bordelaise, Fresh Horseradish
- *Sautéed Chicken Breast au Champagne
- *Maple Baked Ham *or* Roast Pork Loin
- *Garlic Whipped Potato *or* Rice Pilaf
- *Mostaccioli w/ Fresh Herb and Basil Marinara
- *Seasonal Medley of Fresh Steamed Vegetables

Cold Selection

- *Seasonal Mixed Greens Salad, Cucumber, Tomato
w/ 3 Dressings Passed
- *Tri-Colored Rotini Pasta Salad with Red & Green Bell Pepper, Onions,
in Our Light Italian Vinaigrette
- *Fresh Mozzarella, Tomato, Basil Salad w/ Balsamic Vinaigrette Dressing
- *Fresh Bakery Sourdough Rolls & Butter Rosette
- *Fresh Tropical Fruit Display
- *Chocolate & Pistachio Whipped Mousses

\$34.95 Per Guest

Add \$3.00 for Prime Rib Option

Saturday Evening Menu Additional \$5.00 per Guest

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Elegant Dinner Buffet Enhancements

Butler Service – First Course Salad Served (\$2.00 per Guest)

*Field of Green Salad w/ Grape Tomato, Cucumber,
Cranberries with Italian Vinaigrette Drizzle

*Chef Carved Grilled Beef Tenderloin Au Poivre @ \$5.00 per Guest

*Chef Carved Whole Roast Turkey Breast – Tarragon Sauce @ \$2.00 per Guest

*Chilled Jumbo Shrimp Cocktail Display @ \$5.00 per Guest

*Japanese Sushi Boats featuring Sushi & Maki Rolls @ \$7.00 per Guest
California, Spicy Tuna, Yellowtail, Salmon & Asparagus
Wasabi, Ginger & Soy Sauces

*Assorted Chilled Seafood Display @ \$9.00 per Guest

Shrimp Cocktail, Oysters on the Half Shell, Marinated Mussels,
Stone Crab Claws, Sliced Lemons, Cocktail Sauce,
Horseradish & Tabasco

*Chef Prepared Pasta Station “Made to Order” @ \$4.00 per Guest

Bowtie & Linguini Pastas; Marinara, Alfredo & Pesto Sauces
Crabmeat, Bay Shrimp, Mushrooms, Sundried Tomato,
Red & Green Bell Pepper, Broccoli, Cauliflower, Carrot, Asparagus Tips,
Basil, Garlic & More

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Butler Passed Hors d' Oeuvres

*Hors d' Oeuvres available for \$2.00 per selection
\$3.00 for (2) selections*

- *Imported & Domestic Cheeses, Fresh Fruit and Berries with Crackers
- *Crisp Vegetable Crudite with Seasonal Vegetables & Dip
- *Warm Brie en Croute served with Baguettes and Crackers
- *Cheese & Spinach Filo Triangles
- *Miniature Vegetable Egg Rolls
- *Meatballs in Bordelaise Sauce
- *Stuffed Mushroom Caps with Crabmeat
- *Chicken Skewers with Red Bell Pepper, Onion & Teriyaki Glaze
- *Italian Bruschetta with Fresh Plum Tomato
- *Crab Rangoon with Teriyaki Dipping Sauce
- *Miniature Vegetarian Quesadilla Triangles
- *Baked Artichoke Crostini
- *Smoke Salmon & Cucumber Canapés
- *Crabmeat Stuffed Cherry Tomatoes
- *Goat Cheese & Sundried Tomato Triangles
- *Miniature Crab Cakes

Hors d' Oeuvres Specialties

- *Chilled Jumbo Shrimp Cocktail
\$150.00 / 50 Pieces
- *Petit Lamb Chops with Mint Jelly
\$120.00 / 50 Pieces

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After Dinner Enhancements

Our Famous Sweet Tables Adorned in Opulent Décor

Fresh Tropical Fruit Display	French Pastries
Chocolate Dipped Strawberries	Petit Fours
Crème Puff Swans	Napoleons
Éclairs	Miniature Crème Puffs
Key Lime Tarts	Chocolate Roshki
Tiramisu Triangles	Fresh Fruit Tarts
Chocolate Basket w/ Berries	Crème Chantilly & Berry Flutes
Miniature Cheesecakes	Chocolate Truffles
Miniature Cannolies	Italian Cookies

\$6.50 per Guest

Three Tier Silver Sweets Display

Adorned with Fresh Flowers & Served at Each Guest Table
Variety of European Petit Pastries and Fresh Tropical Chocolate Dipped Fruits

\$5.00 per Guest

Served Dessert

Flan \$3.00	Flourless Chocolate Torte \$3.95
Carrot Cake \$3.50	Eli's Cheesecake \$3.00
Lemon Sorbet w/ Berries \$2.00	Ice Cream Sundae \$2.00