

Gourmet Luncheon Package

Impeccable White Glove Tuxedo Service Exquisite Full Course Luncheon & Opulent Buffet Style Set Up Custom Fresh Floral Centerpieces with Round Mirrors Base on Guest Dining Tables Elegant Damask Linen with Color Napkin Selection White Skirted & Draped Registration, Material, & Gift Tables Podium Microphone and Staging Available Audio Visual Capabilities – Upon Request Piped in Background Music Complimentary Coat Check Service On Premise Coordinator

Soda Service

Ballrooms Availability Until 3:30pm

RTW Fox Valley, LLC

Fax: 630•761•3377

02/17



Gourmet Luncheon Menu

*Cobb Salad With crisp field of greens chopped turkey, bacon, eggs, tomato, avocado, blue cheese & garlic crostini \$16.00

*Hawaiian Pineapple Boat Adorned fresh tropical fruit, chicken salad with cranberries, pasta & tuna salad \$17.00

*Portobello Mushroom Tower Linguini topped with fresh grilled and marinated zucchini, bell peppers, fresh spinach and tomato \$18.95

*Pasta Primavera With julienned garden vegetables and fresh basil tossed in light alfredo sauce \$18.95

Broiled Atlantic Salmon w/ Seared Scallops Lime butter, caper & herb Sauce \$21.00

> Poached Tilapia Served on a bed of rice With lemon cream sauce \$21.00

*Traditional Grand Chefs Salad Field of greens, sliced ham, tomato, cucumber, turkey breast, boiled egg, swiss and American cheese with three dressings passed \$16.00

Chicken Parisienne Delicately breaded chicken breast light lemon caper & artichoke \$19.95

> Chicken au Champagne Champagne crème sauce \$18.95

Chicken Piccata Breaded chicken cutlets sautéed and topped with white wine lemon butter sauce and capers served with a side of jasmine rice and vegetables \$20.95

Chicken Shish Kabob Bell peppers, onions, tomatoes, mushrooms Served on a bed of rice \$19.95

Beef Shish Kabob Bell peppers, onions, tomatoes, mushrooms Served on a bed of rice \$21.00

*Minimum Of 60 Guests Monday - Friday Only

*Denotes Entrées without Starch & Vegetable

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

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Gourmet Luncheon Accompaniments

First Course Selections, Please Choose One Additional Course may be served for \$2.00 per guest

Italian Bruschetta Fresh Fruit & Berry Melange Artichoke & Bacon Crostini Crème of Chicken & Rice Lobster Bisque Salad Maison w/ Raspberry Vinaigrette

Vegetable

Fresh Baby Carrots Steamed Broccoli & Cauliflower Green Beans w/ Vegetables Julienne Seasonal Medley of Fresh Vegetables Consommé Julienne & Tortellini Crème of Asparagus Bisque Minestrone Soup Classic Beef & Vegetable Soup Tomato Bisque Classic Caesar Salad

Starch

Au Gratin Potatoes Dutchess Potato Rosette Yukon Mashed Potato Roasted Baby New Potatoes Wild Rice Pilaf Orzo & Rice Pilaf

Warm Fresh Bakery Dinner Rolls with Butter Rosette

Dessert

Chocolate or Pistachio Mousse w/ Cookie Lemon Sorbet with Berries

> Flourless Chocolate Torte \$5.00 p/guest

Ice Cream Sundae with Wafer Eli's Cheesecake with Fresh Strawberries \$3.50 p/guest Tiramisu \$4.50 p/guest

Hdditional Services

Fresh Fruit Punch Service \$2.00 p/guest Mimosas \$4.00 p/guest Champagne Punch Service \$3.00 p/guest House Wine/Champagne \$20.00 per Bottle

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Gourmet Luncheon Buffet Menu

Sliced Roast Sirloin of Beef Sauce Chasseur

Chicken Champagne

Linguini Pasta

Bow Tie Pasta

Authentic Marinara Sauce

Light Creamy Alfredo Sauce

Fresh Cut Vegetables

Whipped Potatoes

Field of Greens and Salad Display

Fresh Bakery Bread w/ Butter Rosette

Fresh Tropical Fresh Fruit

Chocolate, Strawberry or Pistachio Mousse for Dessert

Soda Bar

Sodas, Coffee, and Tea Service

\$21.95 per Guest

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