

HORS D'EUVRES

COLD

Illinois sales tax and service charge are not included.

Bruschetta with Roma Tomatoes

Assorted Finger Sandwiches

Goat Cheese and Sundried Tomato Tartines

Deviled Eggs

Prosciutto Wrapped Melon

Fresh Asparagus Wrapped in Prosciutto

Belgian Endive Stuffed with Herb Cheese

Smoked Fish Display (Serves 40 Guests)

Antipasto Display

Fresh Vegetable Platter with Dip

International Cheese Platter with Crackers

 $Assorted \ Fruit \ Display$

Whole Poached Salmon (Serves 40 Guests)

Marinated Grilled Vegetables served with Balsamic Glaze

Iced Gulf Shrimp

Oysters on the Half Shell

Clams on the Half Shell

Smoked Salmon Tortilla Pinwheel Sandwiches

Cucumber Slices Stuffed with Crabmeat

Lobster Medallions

Smoked Salmon Rosette with Herb Cheese



HORS D'EUVRES

Нот

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Mini Cheeseburgers

Swedish Meatballs

Beef Kahobs

Pakoras with Green Chili Sauce

Potato Samosa with Dipping Sauce

Barbequed Baby Back Ribs

Chicken or Pork Satay with Teriyaki Sauce

Beef Satay with Teriyaki Sauce

Chinese Egg Rolls

Peking Duck Roll with Plum Sauce

Spicy Chicken Drummettes

Chicken Tempura with Oriental Red Dipping Sauce

Smoked Chicken or Vegetable Quesadilla

Cashew Nut Chicken

Bacon Wrapped Scallops with Herb Butter

Oysters Rockefeller

Coconut Shrimp with Mango Chutney

Mini Crab Cakes with Remoulade Sauce

Spinach Brie Wonton

Cashew Nut Shrimp

Cheese Puffs

Quiche Lorraine

Spinach Quiche

Chicken Empanada

Vegetable Tempura with Oriental Red Dipping Sauce

Wheel of Brie en Croute with Almonds and Lingonberry Sauce (Serves 40 Guests)



All dinner banquets include freshly baked bread, butter and beverage service.

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Please select one item from each course.

APPETIZERS AND SOUPS

Seasonal Fresh Fruit Plate Country Style Rigatoni Tortellini Carbonara Farfalle Vodka Sauce Ceviche

Cream of Chicken
Cream of Mushroom
Butternut Squash (Seasonal)
Chicken Noodle
Minestrone

Minestrone
Lobster Bisque \$3

Garden Vegetable
Potato Leek
Cream of Tomato
Tomato Gazpacho
Chilled Cucumber
Cream of Asparagus

SALADS

GARDEN GREEN SALAD

Cucumber | Carrot | Radish | Tomato Choice of Dressing

SPINACH MANDARIN SALAD

Tomato | Feta | Mandarin Orange | Almonds
Poppy Seed Dressing

GREEK SALAD

Kalamata | Tomato | Onion | Feta Dressing

CUCUMBER DILL SALAD

Bibb Lettuce | Tomato | Pink Peppercorn Onion Relish

RUSTICA SALAD

Spinach | Tomato | Bermuda Onion New Potato | Olives | Balsamic Vinaigrette

CAESAR SALAD

Herb Croutons | Parmesan | Tomato | Egg

CAPRESE SALAD \$2.50

Tomato | Fresh Mozzarella | Basil | Balsamic Vinaigrette

MESCLUN SALAD \$1.50

Baby Greens | Carrot | Radish | Tomato

STRAWBERRY BIBB SALAD \$2.50

Bibb Lettuce | Strawberry Raspberry Ginger Vinaigrette

GRANNY SMITH APPLE SALAD \$2

Mesclun | Walnuts | Dried Cranberries | Bleu Cheese Maple Vinaigrette



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ENTREES

POULTRY

Grilled or Sautéed Chicken Breast

Choice of Sauce

Apple Curry | Basil Cream | Marsala
Dijonaise | Vesuvio | Lemon Caper
Pink Peppercorn

STUFFED CHICKEN BREAST

Herb Dressing | Poulette Sauce

CHICKEN WELLINGTON

Mushroom Paté | Puff Pastry | Port Wine Sauce

HERB ROASTED HALF CHICKEN

Rosemary | Oregano | Thyme Herb Crusted or Vesuvio Sauce

HERB CRUSTED CHICKEN BREAST

Whole Wheat Penne | Steamed Broccoli
Peas | Mushrooms | Thyme Jus

SEAFOOD

PARMESAN CRUSTED TILAPIA

Lemon Sorrel Cream Sauce

PESTO CRUSTED FILET OF SALMON

Lemon Butter Chive Sauce

BLACKENED MAHI-MAHI

Mango Relish Sauce

SEAFOOD BROCHETTE

Fish | Scallop | Shrimp

Peppers Onion Mushroom

Linguini Tomato-Basil Champagne Cream Sauce

PAN SEARED HALIBUT

Lentils

Cherry Tomato Confit

Thai Coconut Broth

VEGETARIAN

ROASTED VEGETABLE NAPOLEON

Eggplant | Zucchini Yellow Squash | Peppers Smoked Tomato Sauce CREPE FLORENTINE

Artichoke | Fontina Cheese Chablis Cream Sauce VEGETABLE LASAGNA

Mix Roasted Vegetables

Marinara Sauce



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ENTREES

MEATS

ROAST PRIME RIB OF BEEF Natural Juices | Horseradish Sauce

ROAST SIRLOIN OF BEEF
Natural Juices | Merlot Mushroom Sauce

GRILLED FILET MIGNON

Choice of Sauce
Brandied Truffle | Bernaise | Herb Butter | Green Peppercorn

ROAST TENDERLOIN OF BEEF

Choice of Sauce
Brandied Truffle | Bernaise | Herb Butter | Green Peppercorn

Beef Wellington

Wild Mushroom Duxelle | Cognac Cream Sauce

NEW YORK STRIP STEAK (10 oz.) Herb Butter

DOUBLE CUT GRILLED PORK CHOP
Rosemary Demi Glaze | Burgundy Braised Apple | Red Cabbage

POTATO GNOCCHI & BEEF SHORT RIBS

Mushroom Ragout | Onions | Madeira Wine Sauce

Sicilian Ravioli

Italian Sausage, Broccoli | Herbs
Onions | Olive Oil | White Wine Cream Sauce

CLASSIC COMBINATIONS

SURF AND TURF
Filet Mignon and Lobster Tail
Butter | Rosemary Veal Jus

MIXED GRILL

Filet Mignon | Grilled Chicken Breast | Herb Shrimp

Choice of Sauce

Apple Curry | Basil Cream | Marsala

Dijonaise | Vesuvio | Lemon Caper

Pink Peppercorn

SLICED TENDERLOIN OF BEEF

& SEARED SALMON FILET

Green Peppercorn | Champagne Dill Sauce

Herb Butter Filet Mignon & Grilled Chicken Breast

Choice of Sauce

Apple Curry | Basil Cream | Marsala

Dijonaise | Vesuvio | Lemon Caper

Pink Peppercorn

FILET MIGNON & HERB BUTTER SHRIMP

Choice of Sauce

Bernaise | Herb Butter

Brandied Truffle | Green Peppercorn



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POTATOES OR GRAINS

Vesuvio Potatoes

Buttered Whipped Potatoes

Scalloped Potatoes

Herb Roasted Potatoes

Twice Baked Potato

Baked Potato

Long Grain and Wild Rice Blend

Rice Pilaf

Lentils

Fondant Potatoes

VEGETABLES

Fresh Vegetable Medley

Oriental Vegetable Stir Fry

Green Beans Almondine

Cauliflower Au Gratin

Julienne of Zucchini and Carrots

Green Beans with Bacon and Onions

Fresh Buttered Broccoli

Spinach Soufflé \$1

Asparagus Wrapped in Tomato Ring

DESSERTS

Vanilla Ice Cream

Chocolate | Strawberry | Caramel

New York Style Cheesecake

Strawberry | Blueberry | Peach

Peach Melba

Dutch Apple Pie with Cinnamon Cream & Caramel Sauce

Pumpkin Pie (Seasonal)

Chocolate Tuxedo Mousse Cake

Orange and Cream Short Cake

White or Dark Chocolate Mousse

Amaretto Mousse

Lemon Bar

Key Lime Pie

Tiramisu

Trio of Delight

Lemon Square | Triangle of Chocolate Mousse | Roulade of Cheese Mousse with Raspberry

BEVERAGE SERVICE

Coffee | Decaffeinated Coffee | Hot Tea



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DINNER BUFFET

SLICED SEASONAL FRUITS

FRESH VEGETABLE DISPLAY

Domestic and International Cheese Display

SEASONAL GARDEN GREENS

Choice of One: Spring Mix | Classic Caesar | Spinach Salad

GOURMET SALADS

Choice of Two: Marinated Cucumber, Tomato & Red Onion Salad Antipasto Salad | Curried Chicken Salad Tuna and Fusilli Salad | Five Bean Salad Roasted Red Potato Salad

SOUP DE JOUR

PASTA

Choice of One: Grilled or Sautéed Chicken Breast

POULTRY

Herb Roasted Chicken Southern Fried Chicken

Choice of One: Gnocchi, Rigatoni, Fettuccini, Cheese Tortellini Choice of Sauce: Country | Alfredo | Mushroom Marinara Pesto Cream

BEEF

Choice of One: Roast Top Sirloin with Bordelaise Sauce Pepper Steak | Pot Roast

POTATO OR GRAIN

Choice of One: Herb Roasted Potatoes | Scalloped Potatoes Whipped Potatoes Wild Rice Blend | Rice Pilaf

SEAFOOD

Choice of One: Grilled, Baked or Blackened Tilapia | Catfish | Perch Salmon or Mahi-Mahi \$2

VEGETABLE

Choice of One: Fresh Vegetable Medley Julienne Zucchini & Carrots Green Beans Almondine | Vegetable Stir Fry

MINIATURE FRENCH PASTRIES

BEVERAGE SERVICE

Coffee | Decaffeinated Coffee | Hot Tea



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THE CARVERY

Steamship Round of Beef with Traditional Trimmings

(serves IOO guests)

HERB CRUSTED ROAST TENDERLOIN OF BEEF WITH PEPPERCORN SAUCE

(serves 20 quests)

HONEY-MUSTARD GLAZED
ROASTED HAM

(serves 50 guests)

Mustard Crusted New York Strip Loin with Roasted Shallot Demi Glaze

(serves 40 quests)

HERB ROASTED LEG OF LAMB WITH ROSEMARY DEMI GLAZE

(serves 40 guests)

Roast Prime of Beef with Creamed Horseradish

(serves 40 guests)

Whole Roasted Turkey with Traditional Trimmings

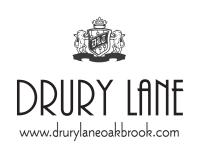
(serves 50 quests)

STUFFED ROAST PORK LOIN WITH APPLE ALMOND FILLING

(serves 40 guests)

Salmon En Croute with Fennel and Spinach

(serves 30 guests)



SPECIAL RECEPTION STATIONS AND DISPLAYS

A minimum of four stations are required for all functions ordering exclusively from the specialty reception menu.

Please contact your catering representative for more details.

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Mashed Potato

Garlic Roasted Skinned Mashed Potatoes
Yukon Gold Horseradish Potato
Sweet Mashed Potato
Green Onions | Jalapeños | Black Olives
Cheddar Cheese | Bacon Bits
Sweet Butter | Sour Cream

FAJITA BAR

Choice of Two Proteins

Cilantro Chicken | Tequila Shrimp
Pacifico Marinated Beef | Carnitas

Flour and Corn Tortillas | Queso Fresco

Spanish Rice | Tomato | Onions | Peppers | Pico de Gallo

Sour Cream | Guacamole

BRUSCHETTA STATION

Artesian Breads
Diced Tomato | Fresh Herbs and Garlic
Eggplant Caponata | Tapenade | Fresh Mozzarella
Prosciutto | Herb Goat Cheese

Pasta Station

Choice of Two Pastas and Two Sauces

Potato Gnocchi | Tortellini | Rigatoni | Fettuccini | Fusilli

Marinara | Pesto Cream | Country | Wild Mushroom
Focaccia | Garlic Bread | Bread Sticks

Garlic | Basil | Romano Cheese | Sun-Dried Tomatoes

Artichoke Hearts | Olive Oil | Olives | Broccoli Florets

Wok Station

Szechuan Beef | Hoisin Chicken

Cantonese Vegetables | Steamed Rice

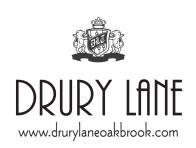
Soy Sauce | Sweet and Sour

Hot Mustard | Tofu

Almond Cookies | Fortune Cookies

CAESAR SALAD BAR

Crisp Romaine Hearts | Creamy Caesar Dressing
Grilled Chicken Breast
Marinated Grilled Shrimp | Sliced Eggs
Cherry Tomatoes | Romano Cheese
Focaccia Bread | Bread Sticks



Special Reception Stations and Displays

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Mushroom Station

Shitake | Crimini | Oyster Mushroom
Shallots | Garlic | Herbs | Sherry Vinegar
Garlic Crostini | Baguette | Focaccia Flats
Grilled Portobello Mushrooms
Madeira Cream Sauce

MIDDLE EASTERN

Tabouleh | Stuffed Grape Leaves
Hummus | Pita Chips
Falafel | Chicken Asana | Lamb Asana Kabob
Titman Saffron

AMERICAN COOKOUT

Grilled Chicken

BBQ Ribs

Corn on the Cob

Macaroni and Cheese

Fried Potato Wedges

Corn Bread

PACIFIC RIM

Choice of Two Proteins

Mongolian Beef | Stir Fried Monk Fish

Korean Short Ribs | Szechuan Chicken

Egg Rolls | Fried Rice

Chicken Salad with Spicy Noodles

Won Ton Soup

HAWAIIAN - LUAU

Choice of Two Proteins
Huli Huli: Chicken
Macadamia Crusted Mahi-Mahi
Pipicaula: Smoked Beef Jerky
Fried Cauliflower
Uala: Sweet Potatoes
Ogo: Seaweed
Papaya | Avocado | Hearts of Palm | Oahu Watercress Salad

CREOLE - CAJUN

Choice of Two Proteins

Blackened Catfish

Chicken Jambalaya

Shrimp Creole

Red and White Beans

Black Bean, Jicama and Pepper Salad

Smoked Creole Tomato and Corn Soup

Collard Greens



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FRENCH

Charcuterie and Fromage Display

Steak Tartar

Oysters with Sherry Vinaigrette and Tobiko Caviar

Salade Lyonnaise or Niçoise

Croque-Monsieur at Madame

Casserole of Escargot and Champignon

Cassoulet

Beef Bourguignon

Pommes Lyonnaise

Ratatouille

Russian

Borsch

Blini with Smoked Salmon

Red Cabbage and Apple Salad

Potato Blintzes

Beef Stroganoff

Stuffed Cabbage Rolls

Chicken Kiev

Kasha with Mushrooms

MEXICAN

Guacamole, Pico de Gallo with Tortilla Chips

Seafood Ceviche

Chile Rellenos

Enchiladas

Carne Asada

Aroz

GERMAN

Cucumber Salad with Red Onion and Cherry Tomatoes

Roast Pork Loin with Buttered Spatzle

Braised Red Cabbage with Apples

Grilled Knockwurst and Bratwurst

Hot Potato Salad

Brussel Sprouts

Hot Pretzels



SWEETS

Illinois sales tax and service charge are not included.

CHOCOLATE FOUNTAIN

Fresh Fruit Kabobs

Marshmallows

Pretzel Rods

Chocolate Chip Cookies

Cubed Seasonal Melons

Strawberries Blackberries

Rice Krispies | Pound Cake

PATISSERIE SWEET TABLE

Chocolate Éclairs

Cannoli

Mini Fruit Tarts

Mini Napoleons

Mini Pastries

Chocolate Dipped Strawberries

Chocolate Dipped Bananas

Deluxe Assortment of Cakes

Fresh Seasonal Fruits

ICE CREAM STATION

Assorted Ice Cream

Hot Fudge | Caramel | Strawberry Topping

Whipped Cream | Nuts | Cherries

Crushed Oreo Cookie | Heath Bars

All above selections include silver continental coffee service.

^{*}Requires Chef Attendant. Fees based on guests.



BEVERAGES

Illinois sales tax and service charge are not included.

PLATINUM BAR PACKAGE

SPIRITS

VODKA Kettle One Absolut Assorted Stoli Flavors

TEQUILA Hornitos Reposado Herradura Reposado

GIN Bombay Sapphire Tanqueray

WHISKEY Canadian Club Seagram's VO

RUM Bacardi Select Captain Morgan Malibu

BOURBON Makers Mark lack Daniels

SCOTCH Dewars White Label I.B.

BRANDY Christian Brothers Apricot Blackberry

CORDIALS Amaretto Baileys B&B Kahlua Courvoisier V.S. Harveys Bristol

BEER

Domestic Bottles MGD | Miller Lite | Budweiser | Bud Light | Sharps n/a

Imported Bottles Heineken | Amstel Light | Corona

WINE

WHITE

White Zinfandel | Chardonnay | Pinot Grigio

RED Pinot Noir | Merlot | Cabernet



BEVERAGES

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PREMIUM BAR PACKAGE

SPIRITS

Vodka	WHISKEY	Tequila	Brandy
Absolut	Seagram's 7	Jose Cuervo	Five Star
Smirnoff			Apricot
Assorted Flavors		Bourbon	Blackberry
		Jim Beam	
	Rum		Cordials
GIN	Bacardi	Scotch	Amaretto
Beefeaters	Captain Morgan	J.B.	Irish Cream
Tanqueray			Coffee Liquor

BEER

Domestic Bottles

MGD | Miller Lite | Budweiser | Bud Light | Sharps n/a

WINE

WHITE

White Zinfandel | Chardonnay | Pinot Grigio

RED

Merlot | Cabernet

IMPORTED BOTTLED BEER SERVICE

Heineken | Amstel Light | Corona American Craft Beer Available Upon Request



BEVERAGES

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BEER, WINE & SOFT DRINK SERVICE

DOMESTIC BEER

MGD | Miller Lite | Budweiser

Bud Light | Sharps n/a

ASSORTED SOFT DRINKS

Coke | Diet Coke | Sprite | Ginger Ale | Assorted Juices

WHITE WINE

White Zinfandel | Chardonnay | Pinot Grigio

RED WINE

Pinot Noir | Merlot | Cabernet

Unlimited Wine Service

WHITE WINE: White Zinfandel | Chardonnay | Pinot Grigio

RED WINE: Pinot Noir | Merlot | Cabernet

Choice of Two with Luncheon or Dinner Service \$7 Per Guest

BOTTLED WINE SERVICE

WHITE WINE: White Zinfandel | Chardonnay | Pinot Grigio

RED WINE: Pinot Noir | Merlot | Cabernet

SOFT DRINK SERVICE

Coke | Diet Coke | Sprite | Ginger Ale | Assorted Juices

Any event serving four hours of soft drink service on a Saturday evening will be charged.

CASH AND TAB BAR

Soft Drinks Bottled Water Domestic Bottled Beer Imported Bottled Beer Wine Premium Cocktails Platinum Cocktails

A Bartender Set Up fee will apply.