



OAK PARK BANQUETS

Catering Menu 2018-2019

Oak Park Banquets is the catering company for The Nineteenth Century Club. It is a fully-owned subsidiary of The Nineteenth Century Charitable Association, a 501(c)(3) nonprofit.

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HORS D'OEUVRES / APPETIZERS

- \$17.00 per person for 1.5 hours (Cocktail Party)
- \$23.00 per person for 2 hours (Cocktail Party)
- \$8.00 per person for 1 hour with plated dinner or buffet

Please select 5 from the following hot or cold options for a cocktail party.

Please select 3 from the following hot or cold options for a reception before any dinner service

Cold Hors d'oeuvre

- Vegetable Spring Rolls with pickled shallots
- Shrimp or Rockfish Ceviche with house fried tortilla chips
- Avocado Toast, cherry tomato and watermelon radish
- Roasted Red Pepper Hummus with fried pita bread
- Smoked Salmon blini's crème fraîche and dill
- Spicy Shrimp maki sushi roll with teyaki
- Prosciutto and Melon canapé on a toast point
- Prosciutto and Fig crostini
- Smoked Duck with caramelized shallot, lemon zest and fried sage
- Oven Dried Tomato and basil bruschetta
- Blue cheese mousse on a brioche crouton
- Beef tartar on a potato gaufrette with brie sauce
- Wonton cup with Crab Salad and watercress sauce
- Seared Ahi Tuna with soy and strawberry puree
- Shrimp Cocktail
- Shrimp Salad on purple endive

Hot Hors d'oeuvres

- Crispy Risotto Cake-Crab salad and avocado puree
- Seafood Fritters with curry mayo
- Artichoke, Goat Cheese & leek spread and tortilla chips
- Crab Cakes and red pepper sauce
- Chicken, Spinach and Goat Cheese Spanakopita
- Mini Meatballs, red sauce and parmesan
- Cheese Curds, ranch dipping sauce (breaded, tempura or fried)
- Spicy Beef or Chicken Empanadas and roasted tomatillo salsa
- Goat Cheese Tarts with caramelized onions, oven dried tomato and balsamic
- Crispy Polenta Cake with braised pork shoulder and charmoula sauce
- Nottoli Sausage stuffed cremini mushrooms
- Mini Potato Skins with cheese curds, bacon and gravy (poutine)
- Vegetable Spring Roll with Sweet and Sour
- Asian Beef Skewers with Toasted Sesame
- Bacon Wrapped Dates stuffed with Blue Cheese
- Coconut Prawn Skewers with Ginger Apricot Chutney
- Jamaican Jerk Chicken Skewers with Chimichurri Sauce
- Mini Short rib Tacos with salsa Verde, queso fresco and pickled shallots
- Fried Chicken Bites with Siracha aioli
- Pulled Pork or Chicken Sliders on brioche with caramelized onions

PLATED DINNERS

Plated dinners are priced per person

Salads

- Caprese Salad \$9.00 per guest
Lemon, basil, spinach, garlic croutons and fresh mozzarella
- Arugula Greens \$7.00 per guest
Parmesan, candied walnuts and strawberry- balsamic dressing
- Iceberg wedge \$8.00 per guest
cherry tomatoes, blue cheese, bacon and red wine vinaigrette
- Caesar salad \$8.00 per guest
romaine spears , basil dressing , oven dried tomato and croton - parmesan
- Roasted baby beets \$8.50 per guest
wild greens, goat cheese mousse and citrus vinaigrette
- Chopped romaine salad \$8.00 per guest
Apples, bacon, avocado and buttermilk ranch dressing
- Wild greens \$7.50 per guest
brioche croutons , orange segments , confit tomato and lemon-honey dressing

Appetizers

- Four cheese ravioli \$12.50 per guest
tomato sauce, fried leeks and parmesan
- Crab cake \$13.00 per guest
tomato jam, swiss chard and béarnaise sauce
- Bacon wrapped scallops \$15.00 per guest
- brussels sprouts and balsamic reduction
- Glazed Pork Belly \$11.00 per guest
asian vegetables slaw and soy chili sauce
- Grilled shrimp and beef on a rosemary skewer \$11.00 per guest
warm cous cous salad and orange segments

Soups

- **Shrimp bisque** with chives and crème fraiche \$7.50 per guest
- **French onion** with gruyere cheese crouton \$6.00 per guest
- **Sweet Corn** with mascarpone and chives \$5.50 per guest
- **Tuscan white bean** soup with sourdough herb croutons \$5.50 per guest
- **Chicken and Dumpling** with fresh herbs \$6.25 per guest
- **Roasted butternut squash** with sage pesto \$6.00 per guest
- **Cream of mushroom** with balsamic \$6.25 per guest
- **Potato and onion** with fried leeks \$5.50 per guest

Fish Entrees

- Crispy bass \$27.00 per guest
three color quinoa, shaved brussel sprouts and shallot sauce
- Panko herb crusted salmon \$27.00 per guest
brussel sprouts, rosemary spaetzle and lemon butter sauce
- Seared Halibut \$34.00 per guest
roasted fingerling potatoes and red pepper, fennel salad
and brown butter sauce

Poultry Entrees

- Seared Airline chicken breast \$24.00 per guest
yukon mashed potatoes, broccoli and pesto cream sauce
- Chicken and crab \$29.00 per guest
Fresh herb fettuccini, julienned zucchini & carrots and béarnaise sauce
- Stuffed chicken \$28.00 per guest
brioche stuffing , yellow polenta, asparagus and bacon cream sauce
- Chicken Tuscany \$23.00 per guest
mushrooms, bacon, basil, orcecchiette pasta, lemon and romano cheese
- Duck Breast \$28.00 per guest
White bean puree, baby carrots, cherry jam and red wine sauce

Beef & Veal Entrees

- Braised beef short rib \$30.00 per guest
Lemon, goat cheese polenta, roasted root vegetables and au jus
- Seared beef tenderloin \$35.00 per guest
wild mushroom ragout , au gratin potatoes, arugula and red wine sauce
- Beef tenderloin and prawns \$38.00 per guest
garlic mashed potatoes, asparagus and gouda cheese sauce
- Prime rib of beef \$36.00 per guest
horseradish potato puree, asparagus and au jus
- Marinated and seared beef tenderloin pieces \$29.00 per guest
simmered in a sour cream dill sauce over fettuccini
- Veal saltimbocca \$29.00 per guest
rosemary roasted fingerling potatoes , cauliflower and marsala sauce

Pork Entrees

- Andouille sausage jambalaya (add chicken \$3) \$22.00 per guest
white rice tomato, spices and crispy leeks
- Seared pork chop \$23.00 per guest
cherry compote, creamy cheese polenta, ratatouille and port sauce
- Grilled pork tenderloin \$24.00 per guest
Risotto, caramelized onions, mushroom ragout and blue cheese sauce

Vegetarian Entrees

- Mushroom and herbed polenta \$23.00 per guest
red wine mushroom, rosemary/chervil and fried leeks
- Tagliatelle Pasta \$22.00 per guest
cherry tomato, garlic , lemon, basil, fresh pasta, parmesan and pine nuts
- Portobello Cornish pasty \$18.00 per guest
**portobello mushroom, roasted red peppers, leeks, balsamic
and fresh mozzarella**

Party Platters

- Vegetable Platter \$2.00 per guest
assorted fresh seasonal vegetables served with a buttermilk ranch dressing
- Cheese Platter \$3.50 per guest
imported or domestic cheese served with candied walnuts and fig jam
- Antipasto Platter \$3.00 per guest
prosciutto, capriole, solprasada meats and marinated olives & roasted peppers
- Fruit Platter \$3.00 per guest
honeydew, cantaloupe, watermelon, red grapes and strawberries

Plated Dessert

- Strawberry tarragon cobbler \$6.50 per guest
vanilla ice cream and brown sugar streusel
- Pecan Pie \$8.00 per guest
caramel sauce and vanilla ice cream
- Apple Dumpling \$6.00 per guest
cinnamon ice cream and caramel
- Tiramisu \$7.00 per guest
cocoa and chocolate biscotti
- Key lime pie \$6.00 per guest
poached blueberry, whip cream, coulis and citrus zest
- Chocolate Mousse \$7.50 per guest
strawberry and shaved chocolate
- Lemon Cheesecake \$6.50 per guest
graham cracker crust , mixed berry sauce and orange zest

CUSTOM BUFFETS

*Oak Park Banquets would be happy to put together a custom buffet for you. The following buffet suggestions and pricing represent a typical selection.
Dinner Rolls Included.*

Forest Avenue Buffet

\$29.50 per guest

Salad / starch / vegetable / protein

Oak Park Buffet

\$33.50 per guest

Soup or salad / starch / vegetable / pasta / protein

Century Club Buffet

\$40.50 per guest

Soup or salad / starch / vegetable / pasta / fish / meat

Lake Street Buffet

\$45.50 per guest

Soup or salad / starch / vegetable / pasta / fish / meat / dessert

Salads

- Wild arugula with candied walnuts, parmesan, and balsamic dressing
- Caesar with romaine, brioche croutons, cherry tomato, cracked pepper, Caesar dressing
- Mixed greens with tomatoes, cucumbers, blue cheese, lemon honey vinaigrette
- Caprese salad with spinach, mozzarella, tomatoes, herbs, and preserved lemon
- Michigan salad with walnuts, blue cheese, dried cherry, and apple cider dressing

Soups

- Cream of Mushroom
- Cream of Corn
- Potato and leek with garlic croutons
- Butternut Squash

Starch

- Tri Color Quinoa with garlic, lemon, and spinach
- Wild rice with carrot, parsley and balsamic
- Oven roasted red potatoes with rosemary
- Parmesan and chive mashed potatoes
- Creamy goat cheese polenta
- Roasted garlic and rosemary spaetzle
- Point Reyes Bleu scalloped potatoes
- Lemon Saffron Basmati Rice

Vegetables

- Ratatouille: eggplant, green and yellow squash, shallot, tomato
- Roasted brussel sprouts with balsamic reduction
- Wilted spinach with garlic and lemon
- Cider glazed roasted root vegetables
- Patty pan squash with fines herbs
- Green beans with bacon and caramelized shallots
- Baby carrots with cinnamon honey butter

Pasta

- Chicken Tuscany with bacon, lemon, and orecchiette pasta
- Pomodoro with basil, garlic, lemon, parmesan and bowtie pasta
- Four cheese Lasagna

Fish and Seafood

- Pan seared bass with lemon caper sauce
- Roasted halibut and pineapple salsa
- Crab cake with roasted red pepper sauce
- Herb crusted Salmon with tarragon beurre blanc
- Sautéed shrimp with lemon and herbed butter

Meat

- Seared airline chicken breast with bacon cream sauce
- Roasted pork loin with rosemary gravy and red onion jam
- Chicken and andouille sausage Jambalaya with fried leek
- Hanger steak with blue cheese sauce and crispy parsley
- Beef tenderloin with red wine sauce (\$5 per person extra)
- Roast beef eye round with fresh herbs and au jus
- Honey roasted turkey breast

Our Carving Board

There is a \$125.00 fee for each attendant

In addition to or as one of your buffet options we would be happy to set up a carving station with attendant to carve and serve your guests.

• Beef Tenderloin with horseradish crème fraiche	serves 15	\$300
• Roasted Boneless Turkey w/ orange cranberry compote	serves 25	\$185
• Prime Rib of Beef with au jus	serves 30	\$450
• Maple roasted pork loin with Dijon sauce	serves 20	\$135
• Stuffed Leg of Lamb with apricot mint chutney	serves 20	\$225
• Glazed Ham with stone ground mustard	serves 30	\$225

A Sweet Ending to your Buffet

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| • Pastry table Platters: Includes an assortment of mini pastries, cookies, and chocolate covered strawberries | \$6.00 per guest |
| • Warm banana bread pudding with caramel | \$6.75 per guest |
| • Tiramisu with espresso chocolate sauce | \$7.50 per guest |
| • Strawberry Cobbler with cinnamon streusel | \$6.50 per guest |
| • Key Lime Pie with a graham cracker crust | \$5.50 per guest |
| • Chocolate Mousse with whip cream | \$7.00 per guest |
| • Assorted Cannoli's | \$3.00 per guest |
| • Lemon Cheese cake with strawberry compote | \$6.00 per guest |

Late Night Snacks

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| • Gouda cheese beef sliders with caramelized onion | \$3.95 per guest |
| • Pulled pork or chicken sliders with BBQ | \$3.95 per guest |
| • Potato bread grilled cheese with American cheese | \$3.95 per guest |
| • Mini sloppy joes on brioche | \$3.25 per guest |
| • Parmesan and truffle Fries | \$2.50 per guest |
| • Assorted cookies | \$2.00 per guest |
| • Brownie sundaes | \$3.25 per guest |
| • Oreo & Coffee Milkshakes | \$3.00 per guest |