

Kankakee Country Club



Banquet Selections

BRETT COLEVRIS, FOOD AND BEVERAGE MANAGER

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Thank you for choosing Kankakee Country Club to host your next special event!
We are located in the town of Kankakee in the Historic Riverview District.

Kankakee Country Club is the premier location for your wedding reception, rehearsal dinner or bridal luncheon. With two ballrooms, a boardroom, a multi-purpose room and flexible combinations, as well as a full service staff and kitchen, the Kankakee Country Club will meet your needs by customizing your big day. Additionally, our club is the perfect spot for your next business meeting, seminar or corporate retreat. We offer meeting amenities like professional audio-visual equipment and outstanding banquet services.

With amazing views of the Kankakee River and our golf course founded over one century ago you would be hard pressed to find a more pleasant atmosphere for your events and functions.

KANKAKEE COUNTRY CLUB BANQUET POLICIES

GENERAL INFORMATION

- All private parties must be sponsored by a Kankakee Country Club member in good standing.
- If you don't know a member sponsor, the Club may provide a sponsor upon request.
- Guests are NOT ALLOWED on the Golf Course and Greens (including the Putting Greens).
- The Host is responsible for any damages done in the clubhouse and on the grounds of the club.
- Management reserves the right to charge cleaning fees for excessive untidiness as the result of an event.
- No tape, tacks, or nails may be used on any walls or confetti/glitter used in decorations.

DEPOSITS AND PAYMENT

- A deposit in the amount of the room charge is due when booking the room.
- Deposits and Payments are non refundable.
- A 10% payment is due upon signing of the first draft Banquet Event Order.
- A 50% payment of the remaining balance is required to be paid one week prior to the event with the balance due within 5 days following the event.
- Accounts not paid within 14 days will incur a 3% late charge.

MENUS

- All food and beverage must be purchased through the club.
- All food and beverage is subject to 20% service charge and 8.25% sales tax.
- All groups are required to choose a preset menu for private events.
- Final menu selection is due at least two weeks prior to scheduled event.
- When selecting more than one entree, a count and place cards indicating each guest's choice must be provided by the host/hostess.
- The Club is happy to provide for any dietary restrictions for any individuals needs upon request and with advanced notice.

GUARANTEED COUNTS

A tentative count is required at least 10 days prior to the function.

A guaranteed guest count is required 72 hours prior to the event.

I agree to the Banquet Policies of Kankakee Country Club.

Signed

Date

Kankakee Country Club

RENTALS

Main Dining Room (120 seated)	\$300
Atrium Ballroom (80 seated)	\$200
Private Room 1 (20 seated)	\$50
Private Room 2 (20 seated)	\$50
LCD Projector with Screen	\$75
Internet Access	Complimentary

ROOM CAPACITY – MAIN DINING ROOM & ATRIUM BALLROOMS

Maximum 300 with food stations/hors d'oeuvres/cocktail style

Maximum 200 buffet dinner

Maximum 240 plated sit down dinner

ATTENDANT FEES:

Chef Attended Carving/Action Station	\$75
Portable Bar	\$75
Cake Cutting/Plating	\$25

KANKAKEE COUNTRY CLUB WEDDINGS/RECEPTIONS

Wedding Ceremony & Reception \$1500

Wedding Reception Only \$1000

Includes Main Dining Room, Atrium and Both Private Rooms & Fireplace Room

The Club will provide all chinaware, silverware, glassware, tables and chairs for groups up to 175.

Some additional rental charges may incur for groups over 175.

Customized menus and floor plans

On site reception coordination

Full service and kitchen staff

EVENT TIMING

The majority of events at Kankakee Country Club take place within a four to five hour time frame.

Additional time may be available upon request. The Club hosts one wedding per day and will accommodate your set up time requirements as best as possible.

DEPOSIT

A deposit in the amount of the room charge is due when booking the room.

Deposits are non refundable.

Breakfast Menu

BUFFET

*All Buffets Are Based On (2) Hours of Service
Minimum of (20) Guests Required*

CONTINENTAL

Freshly Baked Breakfast Basket
Fresh Squeezed Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Tea
\$9 per person

PREMIER CONTINENTAL

Freshly Baked Breakfast Basket
Sweet Butter & Assorted Jelly
Fresh Seasonal Sliced Fruit
Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Tea
\$14 per person

RISE & SHINE

Freshly Baked Breakfast Basket
Sweet Butter & Assorted Jelly
Fresh Seasonal Sliced Fruit
Scrambled Eggs
Crisp Bacon, & Maple Link Sausage
Breakfast Potatoes
Fresh Squeezed Orange Juice
Freshly Brewed Regular & Decaffeinated Coffee, Selection of Hot Tea
\$20 per person

BUFFET ENHANCEMENTS

Smoked Salmon Platter
Cream Cheese, Sweet Onion, Capers & Bagels
\$7 per person

Buttermilk Pancakes OR French Toast
With Warm Maple Syrup
\$4 per person

Assortment of Yogurts
\$2 each

Breakfast Menu

ALA CARTE

BEVERAGES

Regular and Decaf Coffee, Hot Water and Assorted Teas

\$30 per gallon

Orange Juice

\$18 per half gallon

Grapefruit Juice, Apple Juice and Cranberry Juice

\$18 per half gallon

Assorted Sodas

\$2.50 each

FOOD ITEMS

Assorted Danish or Muffins

\$20 per dozen

Croissants

\$24 per dozen

Fresh Fruit

\$5 per person

SNACK BREAK

Cookies Or Brownies

\$18 per dozen

Snack Bars

\$1.50 each

Assorted Bag Chips

\$1.50 each

Luncheon Plated Menu

SOUPS & SALADS

*All Entrees Served with Fresh Baked Rolls & Butter
Iced Tea & Coffee Service Included*

SOUPS

DU JOUR \$5 *per person*

SALADS

CAESAR SALAD	\$13
Classic Caesar with Toasted Croutons & Fresh Grated Romano Cheese	
MESCULIN SALAD	\$15
Fresh Strawberries, Grapes, and Candied Pecans Served over Harvest Mixed Greens Topped with Grilled Chicken Breast and a Raspberry Vinaigrette	
COBB SALAD	\$16
Mixed Greens, Shredded Cheese, Bacon, Eggs, Tomatoes, & Carrots Choice of Dressing.	
CHOPPED SALAD	\$14
Romaine Lettuce, Bacon, Tomato, Shredded Cheese, Peas, & Corn Choice of Dressing	
MEDITERRANEAN SALAD	\$16
Chopped Romaine, Feta, Cucumbers, Kalamata Olives, Tomatoes, & Red Onion Greek Dressing	

DRESSING CHOICES

Ranch, Blue Cheese, Balsamic Vinaigrette, Honey Mustard, Honey Poppyseed

SALAD ENHANCEMENTS

Grilled Chicken	\$6
Salmon	\$8
Steak	\$8
Shrimp	\$8

PLATED SANDWICHES & WRAPS

*All Sandwiches Include One Side Selection
French Fries, Sweet Potato Fries or Fresh Fruit*

CRAB CAKE SANDWICH	\$21
Jumbo Lump Crab on Toasted Kaiser Roll with Remoulade	
CLASSIC CLUB SANDWICH	\$15
Ham, Turkey, Bacon, Tomatoes, Green Leaf Lettuce & American Cheese Choice of White or Wheat	
GRILLED CHICKEN CAESAR WRAP	\$13
Marinated Chicken, Romaine Lettuce, Tomatoes & Kalamata Olives Tossed in Creamy Caesar Dressing	
CLASSIC ITALIAN WRAP	\$13
Salami, Capicola, Prosciutto, Provolone Tomatoes with Oil & Red Wine Vinegar	
GRILLED VEGETARIAN WRAP	\$11
Marinated Mushrooms, Zucchini, Yellow Squash, Onion & Fresh Mozzarella with Basil Pesto	

Luncheon Plated Menu

All Entrees Served with Choice of Starch & Vegetables Where Applicable (see next page)

Fresh Baked Rolls & Butter Included

Iced Tea & Coffee Service Included

COUNTRY CLUB PEPPER STEAK \$26
Marinated Grilled Steak Tips served with sautéed peppers and onions
Choice Balsamic glaze (or) house made Chimichurri

MARINATED CHICKEN BREAST \$24
Choice of the Following:
Piccata, Marsala, or Scaloppini

HERB ROASTED PORK LOIN \$25
Choice of Sauce
Tropical Fruit Chutney, Caramelized Onion Jus (or)
Whole Grain Mustard Cream Sauce

PAN SEARED ATLANTIC SALMON - 4OZ PORTION \$21
Served with house made Dill Cream Sauce (or)
Mesquite Bourbon Cola Glaze

MIDWEST STYLE "NO FILLER" JUMBO LUMP CRAB CAKE (1) \$24
8oz Indonesian Lump Crab, House Blend Herbs and Spices, Lemon Aioli

HOMEMADE CREPES (2)
Choice of the Following:

Vegetarian \$12

(or)

Chicken \$14

(or)

Seafood \$19

VEGETABLE NAPOLEON (VEGETARIAN AND GLUTEN FREE) \$18
Marinated Mushroom, Zucchini, Yellow Squash, Onion & Fresh
Mozzarella with Basil Pesto & Balsamic Reduction

ADD SOUP OR SALAD COURSE

DU JOUR SOUP \$4.50

HOUSE SALAD \$3

CAESAR SALAD \$4

Luncheon Buffet Menu

All Selections Include House Salad with (2) Dressings

Rolls and Butter

Chef's Assorted Desserts

Iced Tea & Coffee Service Included

(Prices Indicated Are Per Person & 25 Person Minimum)

THE DELUXE DELI BUFFET	\$25
Chef's Choice Soup & Salad Bar	
Assorted Meats, Cheeses, Breads, Condiments, Fresh Fruit & Assorted Cold Salads	
SOUTHERN COMFORT BUFFET	\$23
Fried Battered Buttermilk Chicken, Greek Style Bone-In Chicken, Baked Mostaccioli or Pasta Primavera, Roasted Potatoes, Choice for Green Beans or Corn	
SOUTH OF THE BORDER FAJITA BAR	\$25
Marinated Ground Beef, Flame Roasted Chicken, Rice, & Beans with Chips, Sour Cream, Guacamole, and Salsa	
PULLED PORK & CHICKEN BARBEQUE	\$20
Tangy & Sweet Barbeque Sauce	
Cheese Platter and Buns	
Cole Slaw, Baked Beans, Potato Wedges	
ALL AMERICAN BARBEQUE	\$20
Hot Dogs and Burgers with Assorted Condiments, Cheeses, Buns,	
Cole Slaw, Potato Wedges, Baked Beans & Chips	
<i>Add Bratwurst</i>	\$2
<i>Add Chicken</i>	\$3
BUILD YOUR OWN PASTA	\$23
Choice of Two Pasta's: Penne, Orecchiette, Bowtie	
Choice of Two Sauces From the Following:	
Marinara, Alfredo, Bolognese, Ala Vodka	
Garlic Bread Sticks (in place of Dinner Rolls) & Caesar Salad Display with Assorted Condiments	
ROASTED SALMON MEDALLIONS	\$26
Slow Roasted on a Bed of Arugula & Choice Sauce:	
Mesquite Bourbon Cola (or) Champagne Dill Cream	
Choice of Starch and Vegetable	
SAUTÉED BREAST OF CHICKEN	\$24
Choice of Chicken Piccata or Marsala	
Choice of Starch and Vegetable	
ROASTED NEW YORK STRIPLOIN	\$31
Caramelized Onion Jus	
Choice of Starch and Vegetable	

Plated LuncheonDessert Menu

Priced Per Person
Served in Half Portions

NEW YORK STYLE CHEESECAKE With strawberry coulis and whipped cream	\$4
HOMEMADE TIRAMISU	\$4
CHOCOLATE LAYER CAKE With whipped cream	\$4
WARM BREAD PUDDING With bourbon cream sauce and vanilla ice cream	\$4
APPLE OR PEACH COBBLER With vanilla ice cream	\$4
MINI DESSERT DISPLAY Assorted Mini Cheesecake, Assorted Dessert Bars, Cookies, Brownies, Fresh Berries & Whipped Cream	\$5
ICE CREAM (NOT AVAILABLE IN HALF PORTION) Vanilla, Chocolate, Peppermint, Spumoni, Salted Caramel, Strawberry, Cinnamon Brown Sugar, Praline Bourbon Maple, Blood Orange Sorbet	\$4

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

Plated Dinner Menu

Prices Indicated are Per Person

All Entrees Served with Choice of House Salad or Caesar Salad, Starch & Vegetable

Fresh Baked Rolls & Butter

Iced Tea & Coffee Service Included

SURF AND TURF

Tenderloin of Beef Filet and Pan Seared Sea Scallops	\$50
Tenderloin of Beef Filet and (3) Grilled Shrimp (or) (1/2) Crab Cake	\$47
Chicken Breast and Grilled Shrimp	\$38

6 OZ. or 10 OZ GRILLED TENDERLOIN FILET	\$36 \$42
Choice of Sauce: Mushroom Demi, Béarnaise (or) Caramelized Shallot Jus	

MIDWEST STYLE "NO FILLER" JUMBO LUMP CRAB CAKE	\$32
16 oz Indonesian Lump Crab, House Blend Herbs and Spices, Lemon Aioli	

PRIME RIB OF BEEF	\$MARKET PRICES
Slow Roasted Seasoned Angus Beef, Natural Jus, & Horseradish Cream	

SALMON OSCAR (or) NEPTUNE	\$34
Pan Seared Salmon Filet, Roasted Asparagus, Lump Crab with Béarnaise (or)	
Lump Crab Served Over Au Jus Topped with Pan Seared Salmon Filet, Roasted Asparagus and Béarnaise	

HERB ROASTED PORK LOIN	\$31
Choice of Sauce:	
Caramelized Onion Jus (or) Whole Grain Mustard Cream Sauce	

PAN SEARED BREAST OF CHICKEN	\$29
Choice of Preparation: Saltimbocca, Marsala, Piccata, Caprese, Florentine, or Oscar	Add \$6

PASTA PRIMAVERA	\$21
Extra Virgin Olive Oil & Basil Pesto Marinated Garden Vegetables Over Penne Pasta	

Host must provide pre-counts and place cards indicating guests choice when choosing multiple selections for an event

STARCH OPTIONS

Rice Pilaf, Herb Roasted Potatoes, Red Bliss Mashed Potatoes, Risotto, Baked Potato

VEGETABLE OPTIONS

Chef's Seasonal Vegetable Medley, Maple Glazed Carrots, Green Beans Almandine, Broccoli & Cauliflower Medley, Roasted Asparagus (Add \$3)

Dinner Buffet Menu

ALL BUFFETS INCLUDE

*Garden Salad or Caesar Salad
Choice of One Starch, One Vegetable & One Pasta Dish
Fresh Baked Rolls & Butter
Iced Tea & Coffee Service
Chef's Assorted Desserts*

ENTRÉES

ROASTED STRIPLOIN SELECTIONS:

*Your Choice of the Following:
Caramelized Onion Relish & Natural Jus
Mushroom Marsala
Whole Grain Dijon Butter Crust*

ROASTED PORK LOIN SELECTIONS:

*Your Choice of the Following:
Apple Bacon Chutney
Bourbon & Brown Sugar Glaze with Toasted Walnuts
Chimichurri Sauce*

CHICKEN SELECTIONS:

*Your Choice of the Following:
Saltimbocca, Marsala, Piccata, Oscar (Add \$6)*

BROILED SALMON SELECTIONS:

*Your Choice of the Following:
Lemon, Capers & Dill Cream Sauce
Honey & Ginger Glazed
Tuscan Salmon with Tomatoes, Capers, Olives, Basil & Garlic
Mesquite Salmon in Bourbon Cola Glaze*

Gluten Free & Allergy Sensitive Substitutions Can Be Provided Upon Request and with Notice.

TWO ENTRÉE BUFFET	<u>\$38 PER PERSON</u>
THREE ENTRÉE BUFFET	<u>\$45 PER PERSON</u>

STARCH OPTIONS

Rice Pilaf, Herb Roasted Potatoes, Red Bliss Mashed Potatoes, Risotto, Baked Potato

PASTA OPTIONS

Pasta Primavera, Baked Mostaccioli, Baked Asiago Bechamel

VEGETABLE OPTIONS

*Chef's Seasonal Vegetable Medley, Maple Glazed Carrots, Green Beans Almandine,
Broccoli & Cauliflower Medley, Roasted Asparagus (Add \$3)*

Plated Dinner Dessert Menu

Priced Per Person

NEW YORK STYLE CHEESECAKE With strawberry coulis and whipped cream	\$7
HOMEMADE TIRAMISU	\$7
CHOCOLATE LAYER CAKE With whipped cream	\$7
WARM BREAD PUDDING With bourbon cream sauce and vanilla ice cream	\$6
APPLE OR PEACH COBBLER With vanilla ice cream	\$6
MINI DESSERT DISPLAY Assorted Mini Cheesecake, Assorted Dessert Bars, Cookies, Brownies, Fresh Berries & Whipped Cream	\$8
ICE CREAM Vanilla, Chocolate, Peppermint, Spumoni, Salted Caramel, Strawberry, Cinnamon Brown Sugar, Praline Bourbon Maple, Blood Orange Sorbet	\$4

GLUTEN FREE OPTIONS AVAILABLE ON REQUEST

Displays

Priced Per Person

GRAND CHEESE DISPLAY \$7
Assortment of Domestic & Imported Cheeses
Assorted Crackers

SEASONAL FRUIT DISPLAY \$5
Assorted Seasonal Fruits
Served with Brown Sugar & Sour Cream (Add \$1)

VEGETABLE DISPLAY \$5
A Crudités Platter of Fresh Vegetables
Served with Ranch Dressing

BOUNTIFUL CHEESE, VEGETABLE, AND FRUIT DISPLAY \$12
Combination of Grand Cheese Display, Vegetable Crudités Platter with Ranch,
and Seasonal Fruit Display
Assorted Crackers

DIPPING STATION \$10
Spinach and Artichoke, Beer Cheese, and Tex Mex Cream Cheese Chili Dipping Sauces
Toasted Crostini, Pretzel Rods and Tortilla Chips

TUSCAN ANTIPASTO \$15
Sliced Cured Meats to include Prosciutto, Salami & Capicola
Served with Marinated Vegetables, Marinated Artichokes,
Hearts of Palm & Cheeses
Assorted Crackers & Crostini

Cold Hors D'oeuvres

PRICED PER 100 PIECES

SHRIMP COCKTAIL, COCKTAIL SAUCE
AND LEMON WEDGES

\$275

MINI AHI TUNA LOLLIPOPS WITH A SOY SESAME SAUCE

\$250

TOMATO BRUSCHETTA WITH GARLIC,
FRESH MOZZARELLA, BASIL & OLIVE OIL

\$175

MINI CROISSANTS WITH CHOICE OF TUNA,
CHICKEN OR EGG SALAD

\$175

MEDITERRANEAN CAPRESE SKEWERS WITH MOZZARELLA,
CHERRY TOMATOES, FRESH BASIL & KALAMATA OLIVES

\$175

CHILLED STEAMED ASPARAGUS
WRAPPED IN PROSCIUTTO

\$175

VIRGINIA HAM BISCUITS WITH SWEET MUSTARD,
POPPY SEEDS & SWISS CHEESE ON POTATO ROLL

\$150

Hot Hors D'oeuvres

PRICED PER 100 PIECES

BACON WRAPPED SHRIMP WITH HORSERADISH AIOLI

\$325

SHAVED BEEF TENDERLOIN ON ROSTI POTATO CAKE WITH HORSERADISH AIOLI

\$300

MINI JUMBO LUMP CRAB CAKES WITH A REMOULADE

\$275

LAMB RACK LOLLIPOPS WITH ROSEMARY DIJON

\$300

BACON WRAPPED SCALLOPS WITH CREOLE REMOULADE

\$250

SOUTHWEST CHICKEN EGGROLLS WITH CHIPOTLE RANCH

\$250

STUFFED MUSHROOM CAPS WITH CHOICE OF

BLEU CHEESE & PARMESAN (OR) SAUSAGE

\$225

BACON WRAPPED WATER CHESTNUTS

\$200

VEGETARIAN EGG ROLLS WITH SWEET THAI CHILI SAUCE

\$175

SPANAKOPITA, SPINACH, GARLIC, & CHEESE FILLED PHYLLO PASTRY

\$175

MEATBALLS: MARINARA OR SWEET & SMOKY BBQ (CHOOSE ONE)

\$175

BREADED CHICKEN TENDERLOINS WITH RANCH (OR) BLEU CHEESE

\$175

MEDITERRANEAN MORSELS

OLIVE TAPENADE, FETA CHEESE, RASPBERRY PRESERVE ON TOAST POINTS

\$175

Additional Buffet Action Stations

PRICED PER PERSON

Stations are Priced Per 2 Hours

In addition to a Pre-Arranged Buffet

TUSCAN PASTA STATION \$12

Chef Attended—Maximum 40 people

Penne, Bowtie & Macaroni Pasta

Pesto, Marinara, Alfredo & Cheddar Cheese Sauces (Pick 2) (Additional Sauces \$2 per sauce)

Poached Chicken, Shrimp, Italian Sausage, Bacon Bits

Minced Garlic, Peas, Onions, Mushrooms, Roasted Red Peppers, Tomatoes, Sundried Tomatoes,
Artichoke Hearts, Spinach & Grated Parmesan Cheese

GOURMET MAC & CHEESE STATION \$10

Chef Attended—Maximum 40 people

Elbow, Penne & Bowtie Pastas

Cheddar, Alfredo & 3-Cheese Sauces, Sundried Tomatoes, Bacon, Shrimp, Peas,

Bell Peppers, Chopped Ham, Onions, Mushrooms & Jalapenos

DELUXE SALAD STATION \$7

Chopped Romaine, Spring Mix, Arugula, Iceberg & Spinach

Grilled Chicken, Bay Shrimp, Croutons, Shredded Cheeses, Onions Cucumbers, Carrots, Peppers,

Mushrooms, Olives, Caesar & Assorted Dressings

SLIDER STATION \$8

Grilled Slider Burgers, Mini Buns

American, Cheddar & Swiss Cheeses

Bacon, Mushrooms, Tomatoes, Onions, Crisp Lettuce, Pickles, Ketchup, Mayo & Mustard

FAJITA STATION

Includes Salsa, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomato,

Diced Onion, Sautéed Peppers, Sliced Jalapeno, Shredded Cheese & Soft Flour Tortillas

Chicken Only \$8

Chicken and Beef \$9

Beef Only \$10

Add Shrimp \$6

Shrimp Only \$12

Additions to Buffet

Carving Stations

PRICED PER PERSON

Stations are Priced Per 2 Hours

In addition to a Pre-Arranged Buffet

CERTIFIED ANGUS BEEF TENDERLOIN \$17

Searched Roasted Beef Tenderloin

Dijon Mustard, Gherkins, Whole Grain Mustard, Horseradish Sauce, & Rosemary Jus
Assorted Sliced Dinner Rolls

CARVED ROAST PRIME RIB OF BEEF \$14

Herb Crusted & Slow Roasted

Dijon Mustard, Gherkins, Whole Grain Mustard, Horseradish Sauce, & Natural Au Jus
Assorted Sliced Dinner Rolls

CERTIFIED ANGUS BEEF TOP ROUND \$11

Herb Crusted & Slow Roasted

Dijon Mustard, Gherkins, Whole Grain Mustard, Horseradish Sauce, & Natural Au Jus
Assorted Sliced Dinner Rolls

CROWN RACK OF LAMB \$12

Mint Jelly, Rosemary Jus, & Chimichurri

Assorted Baked Rolls

GLAZED HAM \$9

Hickory Smoked & Maple Glazed Ham, Served with Assorted Mustards & Condiments
Assorted Baked Rolls

ROASTED TURKEY \$9

Pan Roasted Boneless Breast of Turkey

Served with Cranberry Sauce & Giblet Gravy
Assorted Baked Rolls

Event Packages

Silver

CHOOSE THREE PASSED ITEMS

Spanakopita, Spinach, Garlic, & Cheese Filled Phyllo Pastry
Shaved Beef Tenderloin on Rosti Potato Cake with Horseradish Aioli
Mediterranean Caprese Skewers with Mozzarella, Cherry Tomatoes, Fresh Basil & Kalamata Olives
Tomato Bruschetta with Garlic, Fresh Mozzarella, Basil & Olive Oil
Red Skin Stuffed Potatoes, Crème Fraiche, Applewood Smoked Bacon & Snipped Chives

CHOOSE THREE COLD ITEMS

Virginia Ham Biscuits with Sweet Mustard, Poppy Seeds & Swiss Cheese
Chilled Steamed Asparagus Wrapped in Prosciutto
Red Skin Stuffed Potatoes, Crème Fraiche Applewood Bacon & Snipped Chives
Shaved Beef Tenderloin on Rosti Potato Cake with Horseradish Aioli
Mini Croissants with choice of Tuna, Chicken or Shrimp Salad

CHOOSE THREE HOT ITEMS

Vegetarian Egg Rolls with Sweet Chili Sauce
Bleu Cheese & Parmesan (or) Sausage Stuffed Mushroom Caps
Choice of Meatballs- Marinara or Sweet BBQ
Mediterranean Morsels
Beer Cheese Dip
Hot Spinach Dip
Spanakopita, Spinach, Garlic & Cheese Filled Phyllo Pastry
Chicken Tenderloins with Ranch & Bleu Cheese

SILVER PACKAGE

\$42

Gold

CHOOSE ONE DISPLAY

Bountiful Cheese, Vegetable, & Fruit Display
Tuscan Antipasto Display

CHOOSE THREE COLD ITEMS

Virginia Ham Biscuits with Sweet Mustard, Poppy Seeds & Swiss Cheese
Chilled Steamed Asparagus Wrapped in Prosciutto
Red Skin Stuffed Potatoes, Crème Fraîche Applewood Bacon & Snipped Chives
Shaved Beef Tenderloin on Rosti Potato Cake with Horseradish Aioli
Mini Croissants with choice of Tuna, Chicken or Shrimp Salad
Shrimp Cocktail, Cocktail Sauce & Lemon Wedges

CHOOSE THREE HOT ITEMS

Bleu Cheese & Parmesan (or) Sausage Stuffed Mushroom Caps
Hot Spinach Dip (or) Beer Cheese Dip
Southwest Chicken Eggrolls
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Vegetarian Egg Rolls
Spanakopita

CHOOSE TWO STATIONS

Carved Roast Prime Rib of Beef
Certified Angus Beef Top Round
Crown Lamb Rack
Gourmet Mac & Cheese Station
Deluxe Salad Station
Slider Station

GOLD PACKAGE

\$50

Platinum

CHOOSE ONE DISPLAY

Bountiful Cheese, Vegetable, & Fruit Display
Seafood Display
Antipasto Display

CHOOSE TWO PASSED ITEMS

Tomato Bruschetta with Garlic, Fresh Mozzarella, Basil & Olive Oil
Shaved Beef Tenderloin on Rosti Potato Cake with Horseradish Aioli
Bacon Wrapped Shrimp With Horseradish Aioli
Mini Jumbo Lump Crab Cakes With Remoulade
Lamb Rack Lollipops With Rosemary Dijon

CHOOSE TWO COLD ITEMS

Stuffed Redskin Potatoes with Bacon, Sour Cream & Chives
Chilled Steamed Asparagus with Prosciutto di Parma
Mini Ahi Tuna Lollipops, Soy-Sesame Sauce
Shrimp Cocktail, Cocktail Sauce & Lemon Wedges

CHOOSE THREE HOT ITEMS

Bleu Cheese & Parmesan (or) Sausage Stuffed Mushroom Caps
Vegetarian Egg Rolls with Sweet Chili Sauce
Hot Spinach Dip (or) Beer Cheese Dip
Southwest Chicken Eggrolls
Spanakopita
Bacon Wrapped Water Chestnuts
Meatballs: Marinara or Sweet BBQ

CHOOSE THREE STATIONS

Beef Tenderloin
Prime Rib
Crown Lamb Rack
Roasted Turkey
Tuscan Pasta Station
Gourmet Mac & Cheese Station
Slider Station
Deluxe Salad Station

PLATINUM PACKAGE

\$78



KANKAKEE *Country Club*

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