

HOLIDAY INN 3-COURSE DINING EXPERIENCES

Homemade Soups & Enticing Salads - Choice of One /ADD \$3 PER ENTRÉE FOR 4-COURSE OPTION

- Cream of Potato Soup with Bacon and Cheddar Cheese
- Tomato Bisque
- Mediterranean Grilled Vegetable Soup
- Cream of Forest Mushroom Soup
- Cream of Chicken Vegetable Soup
- Shrimp Bisque
- Assorted Field of Greens served with Chef's Choice of Dressings
- Traditional Caesar Salad with Garlic Croutons & Shredded Parmesan
- Chef's Signature Salad of Mixed Baby Greens served with Mozzarella Cheese, Candied Walnuts and Grape Tomatoes with a Champagne Vinaigrette Dressing (add \$1 per person)

Tempting Entrees – Choice of One

Penne Pasta Primavera (Vegetarian Option) - \$27

Penne Pasta with Italian Vegetables and choice of Marinara, Alfredo or Aioli Sauce

Grilled Vegetable Kabob (Vegetarian/Vegan Option) - \$27

Grilled Vegetable Kabob on Long Grain & Wild Rice with a Roasted Red Pepper Sauce

Grilled Breast of Chicken Bruschetta - \$28

Seasoned Grilled Chicken Breast topped with Tomato Bruschetta and a Balsamic Glaze

Champagne Chicken - \$28

Grilled Chicken Breast, Champagne, Chicken Stock and Cream

Stuffed Chicken Breast with Honey Glaze - \$30

Roasted Breast of Chicken stuffed with Apricot & Goat Cheese

Roasted Beef Bordelaise - \$30

Roasted Beef with Bordelaise Demi-Glace

Oven Roasted Pork Loin - \$29

Seasoned Pork Loin set upon Chef's Roasted Apple Hash topped with Pork Gravy

Roasted Salmon - \$33

Roasted Salmon topped with a Citrus Beurre Blanc

New York Strip - \$35

Hand Cut topped with an herbed hotel butter

Petite Filet Mignon - \$38

Hand Cut Filet topped with a Wild Mushroom Demi-Glace

PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 22% SERVICE C HARGE AND APPLICABLE STATE TAXES. Hotel will guarantee all food and beverage pricing 90 days prior to event date.

Holiday Inn & Suites Bolingbrook 205 Remington Blvd. * Bolingbrook, IL 60440 * 630-679-1600



Tempting Entrees – Continued

Chef's Duet Plates - \$42

Petite Filet with Demi-Glace & Grilled Breast of Chicken Bruschetta,
Petite Filet with Demi-Glace & Butter Fish with Chive Sauce
Petite Filet with Demi-Glace & Atlantic Salmon with White Wine Butter Sauce

Chef's Mixed Grilled Trio - \$44

Petite Filet with Demi-Glace, Grilled Chicken Breast Bruschetta & Roasted Salmon

Accompanying Starches – Choice of One

Herb Roasted Potatoes Smashed Potatoes Fondant Potatoes Rice Pilaf Wild Mushroom Risotto (add \$2)

Accompanying Vegetables – Choice of One

House Medley of Broccoli, Cauliflower, Zucchini, Yellow Squash and Red Peppers Green Beans Amandine Ratatouille (Eggplant, Squash, Onion, Peppers, Tomato, Fresh Basil & Garlic) Asparagus (seasonal, add \$2)

Delicious Endings – Choice of One

Chocolate Cake
Crème Brulee (flavored your way)
Warm Bread Pudding
Cheesecake with Berry Coulis
Tiramisu

All entrees served Fresh Baked Bread and Butter Freshly Brewed Coffee and Iced Tea