



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 Mushroom Soup*
- *Cream of Chicken Vegetable Soup*

- *Assorted Field of Greens served with Chef's Choice of Dressings*
- *Traditional Caesar Salad with Garlic Croutons & Shredded Parmesan*
- *Chef's Signature Salad (add \$1 per person)*
Mixed Baby Greens served with Mozzarella Cheese, Candied Walnuts and Grape Tomatoes
Champagne Vinaigrette Dressing

Tempting Entrees – Choice of One

Penne Pasta Primavera (Vegetarian Option) - \$29

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

Grilled Vegetable Kabob (Vegetarian/Vegan Option) - \$29

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

Grilled Breast of Chicken Bruschetta - \$30

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

Champagne Chicken - \$30

Grilled Chicken Breast, Champagne, Chicken Stock and Cream

Roasted Beef Bordelaise - \$32

Roasted Beef with Bordelaise Demi-Glace

Oven Roasted Pork Loin - \$31

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

Roasted Salmon - \$35

Roasted Salmon topped with a Citrus Beurre Blanc

New York Strip - \$39

Hand Cut topped with an herbed hotel butter

Petite Filet Mignon - \$42

Hand Cut Filet topped with a Wild Mushroom Demi-Glace

PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 22% SERVICE CHARGE 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

RD 020123



Tempting Entrees – Continued

Chef's Duet Plates - \$48

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

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

Warm Bread Pudding

Cheesecake with Berry Coulis

Tiramisu

ADD \$3 PER ENTRÉE FOR 4-COURSE OPTION WITH SOUP AND SALAD

All entrees served Fresh Baked Bread and Butter

Freshly Brewed Coffee and Iced Tea

PRICES SUBJECT TO CHANGE AND DO NOT INCLUDE 22% SERVICE CHARGE 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

RD 020123