

MENU SUGGESTIONS

PRIME RIB OF BEEF AU JUS.....	25.95
<i>Slow Roasted to Perfection</i>	
NEW YORK STRIP STEAK.....	27.20
<i>Broiled to Perfection & served with a Demi Glaze</i>	
CHATEAUBRIAND.....	33.00
<i>Roasted to a Tender Perfection, with Bordelaise Sauce</i>	
FILET MIGNON.....	29.75
<i>Broiled to Perfection and Topped with Sautéed Mushroom, served with Bordelaise Sauce</i>	
TWIN MEDALLIONS.....	32.00
<i>Heart of Tenderloin Medallions</i>	
BEST AND HEALTHIEST.....	30.55
<i>Broiled Filet Mignon with Bordelaise Sauce And Double Breast of Chicken with Herbs & Seasonings</i>	
FILET MIGNON & SALMON.....	32.00
<i>Broiled Filet Mignon served with Bordelaise Sauce, Grilled Salmon Filet served with Butter Dill sauce</i>	
FILET MIGNON & SHRIMP.....	31.35
<i>Broiled Filet Mignon served with a Demi Glaze, Jumbo Shrimp on a Skewer with Butter Dill Sauce</i>	
ROASTED LONG ISLAND DUCK.....	28.00
<i>A Semiboneless Duckling with Ala Orange Sauce</i>	
SURF & TURF.....	MARKET PRICE
<i>Filet Mignon & Broiled Lobster Tail</i>	
LOBSTER TAIL.....	MARKET PRICE
<i>Broiled with Drawn Butter</i>	

FAMILY STYLE (PLATED).....	21.90
<i>Broiled Chicken Breast, Roast Sirloin of Beef, Choice of Rigatoni with Italian Sausage or Polish Sausage with Sauerkraut</i>	
DOUBLE BREAST OF CHICKEN.....	21.40
<i>Marinated Double Breast of Chicken with Herbs & Seasoning, Topped with Choice of Sauce: Oreganato, Hollandaise, White Wine or Basil</i>	
MEDITERRANEAN DOUBLE BREAST OF CHICKEN.....	24.00
<i>Marinated Double Breast of Chicken filled with Spinach, Feta, Spices & Herbs, topped with White Wine Sauce</i>	
DOUBLE BREAST OF CHICKEN PICCATA....	23.00
<i>Marinated Double Breast of Chicken with Capers & Lemon Butter Sauce</i>	
CHICKEN CAMELOT.....	22.90
<i>Marinated with Herbs & Seasonings, Served with Asparagus and Carrots with a Madeira Wine Sauce</i>	
BROILED SALMON FILET.....	25.60
<i>Fresh Filet of Salmon served with a Tequila Lime Sauce</i>	
LONDON BROIL & DOUBLE BREAST OF CHICKEN.....	24.00
<i>Tender London Broil served with Madeira Mushroom Sauce, with a Double Breast of Chicken Served with a Basil Sauce</i>	
LONDON BROIL.....	21.40
<i>Marinated Sirloin of Beef, Slices with Marsala Mushroom Sauce</i>	

Not Included: Illinois Sales Tax & Gratuity ***Above Pricing for 2010***
Steaks Are All Aged And Hand Cut From USDA Choice Beef

PACKAGE CONSISTS OF:

Bud Vases with your Choice of Flower Color

Selection of Napkin Color

Elegant Linen Napkins and Table Cloths

Appetizer Or Soup

Choice of Salad

Choice of Potato Or Rice

Choice of Vegetable

Choice of Dessert

Candelabra at Head Table

Hospitality Room for Bridal Party throughout Reception

Complimentary Map Cards

Background Music during Cocktail Hour and Dinner

On Site Complimentary Parking

Unlimited 3 Hour Soda Bar: 5.00 per person

Unlimited 4 Hour Soda Bar: 6.50 per person

If you are Interested in Additional Items, Please feel free to Contact our Sales Staff

APPETIZER OR SOUP

Appetizer of your choice...

Princess Shrimp Cocktail ... 7.00

Antipasto served Family Style ... 7.00

Fresh Fruit Supreme

Sherbet topped with Diced Fruit (in season)

Cream Soup of your choice...

Cream of Chicken with Rice Soup

Cream of Broccoli Soup

Cream of Potato Soup

Cream of Garden Vegetables Soup

Chicken Broth with Rosa Marina Noodles Soup

Tomato Bisque Soup

SALAD

*Chef's Tossed Salad ...
Mixed Greens, Tomato, Cucumber, Carrots
and Choice of Dressing*

*Greek Salad ... 1.50
Mixed Greens, Tomato, Cucumber, Onions,
Feta Cheese, Anchovies, Black Olives,
and Pepperoncini*

*Mixed Field of Greens ... 2.50
Romaine Lettuce and Mesculin Mixed with
Wedge of Tomato, Red Onion, Roasted Walnuts,
Dressed with a Balsamic Vinaigrette*

*Caesar Salad ...
Romaine Lettuce, Tomato, Cucumber,
Parmesan Cheese and Croutons*

*Fresh Spinach Mandarin ... 1.50
Fresh Spinach, Mandarin oranges, walnuts,
Cucumber, Tomato
Sweet and Sour Dressing*

*Spinach Salad ... 1.50
Fresh Spinach, Water Chestnuts,
Tomato, Cucumber, Bacon Bits,
Sweet and Sour Dressing*

POTATO

*Baked with sour cream & chives
Ovenbrown
Butter Whipped
Rice Pilaf
Garlic Mashed
Duchesse Potato
Blended Wild Rice*

*Twice Baked ... 1.25
Parisienne Potato ... 1.25*

VEGETABLE

*Green Beans Almondine
Honey Glazed Baby Carrots
Buttered Sweet Corn O'Brien
Harvest Vegetable Medley
(Cauliflower, Broccoli, Carrots)
Broiled Tomato Parmesan*

*Broccoli with hollandaise sauce ... 1.25
Asparagus, buttered or
With hollandaise sauce ... 1.50*

BEVERAGES

Coffee, Decaffeinated Coffee, Tea or Milk

DESSERTS

*Parfait
Vanilla Ice Cream topped with
Chocolate, Strawberry, Creme DeMenthe
Amaretto or Kahlua*

*Cheesecake with Strawberry Topping ... 1.00
Chocolate Marjolaine en Soufflé ... 2.50
Baked Alaska on Parade ... 2.50*

*Ice Cream
Vanilla, Peppermint, Spumoni,
Butter Pecan or Sherbet
Chocolate Mousse*

*Cherries Jubilee ... 2.00
White Heart ... 2.50
Crème Brulee ... 3.50*

****ADDITIONAL ITEMS AVAILABLE****

ASSORTED HOT HORS D'OEUVRES

*Mini Deep Dish Sausage Pizza,
Petite Spinach Quiche,
Franks in Blanket,
Pineapple Chicken Brochettes,
Meatballs, Bacon-wrapped Water Chestnuts,
Italian Sausage & Mini Shish-Kabob
5.95 per person*

*Assorted Mini Deep Dish Pizzas,
Chicken Pot-stickers, Smoked Chicken
Quesadillas, Golden Fig and
Mascarphone in Phyllo, Blackened
Chicken Saté, Fruit Medley and Smoked
Chicken Purse & Lollipop Lamb chops
6.95 per person*

Crudités and Assorted Cheese Tray

*Fresh Vegetables and Assorted Domestic Cheeses
Served with Fresh Dill, Bacon or Green Onion Dip
Serves 30-35 people ... 95.00*

ASSORTED COLD CANAPES

Deluxe...98.00
*An assortment of specially
Decorated seafood and meats
(Tray of 48)*

Fancy Seafood...98.00
*A variety of delectable seafood
with fancy rosettes
(Tray of 48)*

Tea Sandwiches...98.00
*An assortment of petite
open face sandwiches
(Tray of 48)*

CHOCOLATE FOUNTAIN

*The Chocolate Fountain is the newest and most unique way to choose from
selected dipping items and your choice of white or semi-sweet chocolate.
4 items ... 6.00 per person
6 items ... 7.00 per person*

SWEET AND FRUIT TABLE

Fresh Fruit
*Honeydew Melon, Strawberries,
Cantaloupe, Watermelon, Grapes
And Pineapple (in season)
5.50 per person*

Sweet Table
*Mini Tarts, Mini Cream Puffs,
Napoleons, Mini Éclairs,
International Pastries, Cake Slices
And Cannoli
5.50 per person*

*Includes Coffee Service and Setup
Combination Sweet and Fruit Table – 9.75 per person*

CHAIR COVERS ... 5.00 Per Chair - CHIAVARI CHAIRS Available