

Banquet Luncheons

Thank you for considering Bloomingdale Golf Club as you begin to plan your event. We understand that location is a key element to the perfect luncheon and are dedicated to providing you a beautiful facility, meticulous service, and the finest of food.



Catering With Elegance is the exclusive caterer of Bloomingdale Golf Club and Medinah Shrine Center and has been family owned and operated since 1959. All of our food is freshly prepared and cooked by our chefs on location. We are honored for the opportunity to host your event.



Enclosed you will find information on our luncheon packages as well as our menu selections. If there is something you'd like that you don't see on our menu please let us know and we can work with our chef to customize the perfect meal. Please feel free to call us with any questions.

630.529.3380
181 Glen Ellyn Road, Bloomingdale
www.bloomingdalegc.com

2019

Luncheon Package

FOUR HOUR PACKAGE

LUNCHEON
PLATED OR BUFFET



WHITE TABLE LINENS, NAPKINS, AND SKIRTING



BACKGROUND MUSIC



PUBLIC ADDRESS SYSTEM

Prices are per guest unless stated otherwise and are based on 50 guests.
Smaller groups may incur an additional charge.
Gratuities are at your discretion. Sales tax is additional.
Prices subject to change without notice.

Plated Lunch Menu

STARTER



Choice of one

Cream of Chicken and Wild Rice Soup

Cream of Broccoli and Cheddar Soup

Garden Fresh Tossed Salad with choice of 3 dressings

Fresh Fruit Compote

French Onion Soup with croutons

Minestrone Soup

Caesar Salad

ENTREES



CHICKEN MARSALA	Boneless chicken breast served with sautéed mushrooms, diced red peppers and sweet marsala wine.	24
CHICKEN PICATTA	Boneless chicken breast lightly breaded and sautéed in a lemon caper sauce.	24
GRECIAN CHICKEN	Boneless chicken breast sautéed in lemon, butter, garlic, and oregano	24
HERBED LEMON CHICKEN	Boneless chicken breast marinated in lemon and herbs served with cognac cream sauce.	24
CHICKEN DIVAN	Broccoli spears wrapped in a boneless chicken breast served with a light cheese sauce	25.5
CHICKEN PARMESAN	Boneless chicken breast breaded with rich marinara and melted mozzarella.	25.5
STUFFED CHICKEN	Boneless chicken breast stuffed with apples, stuffing and raisins (or apricots)	25.5
FETTUCCHINI PRIMAVERA	Strips of chicken breast served on fettuccini with fresh garden vegetables and alfredo sauce	24

continued on next page

ROAST SIRLOIN	Tender slices of roast sirloin served in its natural au jus	28
ROAST PRIME RIB	Slow roasted petite cut of prime rib served in its natural au jus	28
NEW YORK STRIP STEAK	Cut of sirloin cooked to perfection	29
PETITE FILET MIGNON	Cut filet of tenderloin served with a sautéed mushroom cap	31
ORANGE ROUGHY	Served with lemon butter and roasted almonds.	24
TILAPIA PROVENCAL	Served with white wine, fresh garlic, fresh basil, olives and diced tomatoes.	24
JULIENNE SALAD	Crisp greens, fresh vegetables, strips of meat and cheese, with your choice of dressing	23
CHICKEN CAESAR SALAD	Sliced grilled chicken, crisp romaine, fresh tomatoes, and red onion tossed with our Caesar dressing	23
		
TORTELLINI ALFREDO	Tri colored cheese tortellini with roasted red peppers and zucchini tossed in a light alfredo sauce	23
BOWTIE SPINACH AND FETA	Bowtie pasta with sautéed spinach, sundried tomatoes and feta cheese in a creamy vodka sauce	24
EGGPLANT PARMESAN	Eggplant layered with fresh mozzarella and sliced Roma tomato topped with zesty marinara	25.5

Add a pasta course of your choice for an additional \$3.00 per guest

POTATOES AND RICE



Choice of one

Creamy Whipped Potatoes

Garlic Roasted Red Potato

Double Baked Potato

Au Gratin Potatoes

Scalloped Potatoes

Parmesan Garlic Mashed Potatoes

Parslied New Red Potato

Baked Potato with sour cream

Rice Pilaf

Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2

Buttered Baby Carrots with Dill

Green Beans Almondine

Whole Green Beans with Carrots

CHILDREN'S ENTREES

Chicken Tenders

Served with French Fries

14

Pasta

Penne Pasta with Marinara Sauce

14

SERVED WITH YOUR MEAL



Gourmet assortment of breads and rolls with butter

Coffee Tea Iced Tea Soft Drinks

Buffet Lunch Menu

ENTREES



Sliced Sirloin Beef in natural au jus

Boneless Chicken Breast

Choice of one

Dijonnaise
Herbed Lemon
Marsala
Picatta
Herbed Baked (Bone-In)

Pasta

Choice of one

Choice of one

Bowtie Alfredo
Penne Marinara
Spaghetti Vodka

POTATOES OR RICE



Choice of one

Creamy Whipped Potatoes

Garlic Roasted Red Potato

Double Baked Potato

Au Gratin Potatoes

Scalloped Potatoes

Parmesan Garlic Mashed Potatoes

Parslied New Red Potato

Baked Potato with sour cream

Rice Pilaf

Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2

Buttered Baby Carrots with Dill

Green Beans Almondine

Whole Green Beans with Carrots

Included



Garden Fresh Tossed Salad with choice of three dressings

Gourmet assortment of dinner rolls with butter

Coffee Tea Iced Tea Soft Drinks

28 per guest

Hors D'oeuvres

PASSED BUTLER STYLE



Choice of three (3 per guest) 5 or Choice of four (4 per guest) 6.5

Sausage and Bell Pepper Skewers

Artichoke Beignet

Scallops Wrapped in Bacon

Chicken Sriracha Meatballs

Seafood-Stuffed Mushroom Caps

Chorizo Sausage-Stuffed Mushroom Caps

Spinach and Goat Cheese Pizzas

Mini Chicago-Style Pizzas

Chicken and Mushrooms in Phyllo

Asparagus Tips and Asiago in Phyllo

Swedish Meatballs (2 each)

Coconut Crusted Shrimp

Prosciutto E Melone

Tomato or Zucchini Bruschetta

Cocktail Egg Rolls

Crab Rangoon

Mini Crab Cakes with remoulade sauce

Water Chestnuts Wrapped in Bacon

Raspberry Brie En Croute

Mini Quiche (3 varieties)

Beef Wellington

Shortrib Fig and Bleu

Chicken Quesadillas

Black Bean and Cheese Empanada

BBQ Meatballs (2 each)

Bacon Wrapped Dates

Lamb Lollies market price

Cocktail Shrimp or Crab Claws market price

TRAYS



Assorted fresh fruit 88

Fresh vegetable with ranch 78

Cubed cheese and cracker 81

Grilled fresh vegetable 83

Above selections are priced for 50 guests

Dessert

FROZEN

Ice Cream	2.5	Rainbow Sherbet	2.5
vanilla, chocolate, or peppermint toppings (chocolate, strawberry, butterscotch) add .5			

CHEESECAKES

New York	4.5	Chocolate Chip	4
with strawberry topping	add .75	Chocolate Carmel Pecan	4.5

PIES AND PASTRIES

FRUIT PIES	3.5	SPECIALTY PIES	4
apple, cherry, blueberry	a la mode add .75	Boston cream, lemon meringue, southern pecan banana cream, chocolate cream, keylime, sweet potato	
TORTES	4.5	CHOCOLATE ECLAIRE	3
Black forest, walnut, mocha, raspberry custard Bavarian			

Prices per guest

Dessert

SWEET TABLE



A gorgeous assortment of fresh sweets that may include:
Petit Fours, Cheesecakes, Mousse Cups, Decorated Layer Cakes,
Brownies, Cobblers, Cannoli's, Tarts, Truffles

6 per guest

FRESH FRUIT and DIP DISPLAY



5 per guest

CHOCOLATE FOUNTAIN



Dip into warm chocolate as it cascades from layer to layer
Honeydew, Cantaloupe, Strawberries, Maraschino Cherries, Pineapple, Pretzels, & Marshmallows

7 per guest

SWEET TABLE & CHOCOLATE FOUNTAIN



9.5 per guest

GOURMET COFFEE BAR



Regular and Decaf Coffee with shaved chocolate, whipped cream, flavored creamers, cinnamon sticks

3.5 per guest

Prices are per guest and based on an unlimited quantity

Luncheon Bar

HOURLY OPEN BAR PREMIUM BRANDS



1 hour	15	2 hours	18
3 hours	21	4 hours	24

BEER, WINE AND SOFT DRINK BAR

1 Hour	10	2 Hour	13
3 Hour	16	4 Hour	19

TAB BAR or CASH BAR



On tab or cash bar options, there is a bartender charge of 125.00 (per bartender) if the total bar charges are below 500.00 (per bartender).

Cordials and Top Shelf after dinner drinks are available, but not included with our regular bar service. Arrangements for them can be made with one of our event coordinators

OTHER BEVERAGES



Non-Alcoholic Fruit Punch	3	per guest
Mimosa Punch	4	per guest
Combination of our Fruit Punch and Mimosa Punch	5	per guest
Self Serve Mimosa Station	20	per bottle
Bottle of champagne and carafe of orange juice		
Champagne/Wine	18	per bottle

Luncheon Policies

PRICING

All prices will be guaranteed for your event for a period of one year when the contract is signed by both parties. Prices are based on 50 guests. Smaller groups, under 50 guests, will incur an additional charge. **Gratuities are at your discretion.** Sales tax is additional.

Please note that parties over 150 guests may not be able to serve buffet style.

DEPOSIT

A non-refundable \$300.00 deposit is required with the signed copy of our agreement to guarantee the date and time of your event.

GUARANTEE

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimated final count.

14 days before your event, we ask that you please call your event coordinator to make your seating arrangements and give your most recent guest count.

7-10 days before your event, we ask that you please call with your final, guaranteed count. The final charge will be based upon the guaranteed count or the actual attendance, whichever is greater. We will prepare enough food for your guaranteed count. Please be sure to include entertainers, photographers, etc., in your count if they are to be served.

PAYMENT

Final payment must be made 5 days before your event by cash or cashier's check. Personal checks will only be accepted up to 14 days before your event.

Make checks payable to: Catering Enterprises, Ltd.
Catering with Elegance is a Catering Enterprise Company.

We reserve the right to ask for two forms of ID before serving alcoholic beverages to any person under the age of 30 years.

The person signing the contract for the event will be held responsible for any damages incurred to the premises by any guest at the event.

No food or beverage will be packaged to leave the premises.
No alcoholic shots will be served.
An additional clean up fee will be applied if using confetti.

Prices subject to change without notice.

