



# CATERING WITH ELEGANCE

# Brunch and Lunches

Bloomingdale Golf Club  
181 Glen Ellyn Road  
Bloomingdale, IL 60108  
630.529.3380

Medinah Shrine Center  
550 Shriners Drive  
Addison, IL 60101  
630.458.0200

# CATERING WITH ELEGANCE

## Brunch and Lunches

### Included:

4 hours in room with access to set-up 1 hour prior to guests' arrival

Coffee, tea, iced tea and soft drinks

Dinner rolls and butter

Children under 12 are half price off buffets

Linens, napkins, table skirting, background music

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# CATERING WITH ELEGANCE

## Brunch Buffet

Breakfast Pastries + Rolls/Butter

Fresh Sliced Fruit

Baked Denver Omelet Casserole or Scrambled Eggs

Bacon

Pork Sausage Links

Hash Brown Potato

Garden Fresh Tossed Salad (*choice of three dressings*)

Baked Boneless Chicken (*Herbed Lemon, Marsala, Picatta or Vesuvio*)

Scalloped Potato or Rice Pilaf

Penne Pasta + Marinara or Vodka Sauce

Green Beans + Carrots or Green Beans Almondine

Assorted Chilled Juices

Coffee + Tea + Soft drink Station

*38 per guest/Minimum of 50 guests*

# Hors D'oeuvres

PASSED BUTLER STYLE | Choice of 3 (3 per guest) 8

Choice of 4 (4 per guest) 9.50

Sausage and Bell Pepper Skewers

Tomato or Zucchini Bruschetta

Artichoke Beignet

Cocktail Egg Rolls

Scallops Wrapped in Bacon

Crab Rangoon

Chicken Sriracha Meatballs

Mini Crab Cakes with Remoulade Sauce

Water Chestnuts Wrapped in Bacon

Breaded Stuffed Mushrooms

Raspberry Brie En Croute

Spinach and Goat Cheese Pizzas

Candied Apple Pork Belly

Three Cheese Arancini

Lamb Lollies | market price

Mini Quiche (3 varieties)

Mini Chicago-Style Pizzas

Beef Wellington

Chicken and Mushrooms in Phyllo

Short Rib Fig and Bleu

Asparagus Tips and Asiago in Phyllo

Chicken Quesadillas

Swedish Meatballs (2 each)

Black Bean and Cheese Empanada

Coconut Crusted Shrimp

BBQ Meatballs (2 each)

Fiery Peach BBQ Brisket

Bacon Wrapped Dates

Black Pepper Bacon Brussel Sprouts

Cocktail Shrimp or Crab Claws | market price

## TRAYS

Assorted fresh fruit | 125

Cubed cheese and cracker | 110

Fresh vegetable + ranch | 100

Grilled fresh vegetable | 115

Charcuterie | 185

*\*Above tray selections are priced for 50 guests\**

# Plated Lunch Menu

## STARTERS | SALADS | Choice of 1

Cream of Chicken and Wild Rice Soup

French Onion Soup with Crostini

Cream of Broccoli and Cheddar Soup

Minestrone Soup

### GARDEN FRESH TOSSED

mixed greens, tomato and cucumber served with your choice of three dressings

### FIELD GREENS

spring mix with walnuts, feta cheese, dried cranberries, and raspberry vinaigrette

### CAESAR SALAD

mixed greens, sweet red onion, parmesan cheese and Caesar dressing

### MANDARIN ORANGE SALAD

spring mix with spinach leaves, mandarin oranges, cucumbers and red peppers tossed in mandarin orange dressing

### SPINACH SALAD

spinach leaves, hard-boiled egg wedges, sliced radishes and mushrooms served with our warm bacon dressing

### CAPRESE SALAD 2

sliced Roma tomatoes and mozzarella cheese with fresh basil, drizzled with olive oil and balsamic vinegar

### SIGNATURE SALAD 2

mixed greens with Gala apples, bacon, blue cheese crumbles, candied pecans dressed with a maple Dijon vinaigrette.

# Plated Lunch Menu

## BEEF

PRIME RIB | 36

creamy horseradish sauce

ROAST SIRLOIN | 36

bordelaise or peppercorn sauce

FILET MIGNON | 39

center cut filet, au jus

add blue cheese or horseradish crust | 3

ROAST TENDERLOIN | 39

bordelaise or peppercorn sauce

## CHICKEN

MARSALA | 32

mushroom, red pepper, marsala wine sauce

PICATTA | 32

lemon caper sauce

HERBED LEMON | 32

cognac cream sauce

ASIAGO | 35

crispy panko + asiago crust, roasted garlic asiago cream sauce

PARMESAN | 34

boneless, breaded chicken breast, marinara, mozzarella

SALTIMBOCCA | 35

boneless, breaded chicken breast, stuffed with prosciutto + provolone, tomato basil cream sauce

# Plated Lunch Menu

## PORK

### STUFFED PORK CHOP | 35

herbed bread stuffing/sweet apple cherry sauce

### PORK TENDERLOIN MEDALLIONS | 35

sweet and tangy teriyaki-lime glaze

## SEAFOOD

### ORANGE ROUGHY | 32

toasted almonds/lemon butter

### BAKED SALMON | 35

maple bourbon glaze

### SHRIMP SCAMPI | 37

lemon, fresh garlic + white wine

## ENTRÉE SALAD | served with starter

### COBB | 29

iceberg, chicken, tomato, avocado, blue cheese, bacon

### HOUSE | 29

field greens, chicken, pine nuts, dried cranberries, feta + raspberry vinaigrette

# Plated Lunch Menu

## VEGETARIAN

TRI-COLORED CHEESE TORTELLINI ALFREDO | 30  
roasted red pepper, zucchini, light asiago alfredo sauce

BOWTIE SPINACH AND FETA | 30  
sautéed spinach, sun-dried tomatoes, creamy vodka sauce

QUINOA STUFFED PEPPER | 31  
chipotle red quinoa, fire roasted vegetables, marinara

EGGPLANT PARMESAN | 32  
fresh mozzarella, sliced Roma tomato, marinara

ADD A FAMILY STYLE PASTA COURSE FOR AN ADDITIONAL 5/GUEST

## CHILDREN'S ENTRÉES (12 and under)

CHICKEN TENDERS | 21  
French fries

PASTA | 21  
marinara sauce

# CATERING WITH ELEGANCE

## Sides

### STARCH | Choice of 1

Creamy Whipped Potato  
Garlic Roasted Red Potato  
Twice Baked Potato  
Rice Pilaf  
Baked Potato + Sour Cream

Vesuvio Potato  
Parmesan Garlic Whipped Potato  
Parslied New Red Potato  
Wild and Brown Rice

### VEGETABLES | Choice of 1

Green Beans Almondine  
Broccoli Spears  
Carrots, Cauliflower and Broccoli  
Asparagus with Hollandaise Sauce 2

Buttered Baby Carrots with Dill  
Whole Green Beans with Carrots  
Grilled Zucchini, Yellow Squash and Red Pepper

# Buffet Lunch Menu

## ENTRÉES

### BEEF

Inside Round carved at Buffet Table.

### BONELESS CHICKEN BREAST | Choice of 1

Marsala, Herbed Lemon, Picatta, Vesuvio, Herbed Baked (bone-in)

### PASTA | Choice of 1

bowtie, penne or spaghetti + alfredo, marinara or vodka

*\*Upgrade your beef to Roast Sirloin for 6, Prime Rib for 7, or Tenderloin for 8 per guest*

### POTATO OR RICE | Choice of 1

Creamy Whipped Potato

Vesuvio Potato

Garlic Roasted Red Potato

Parmesan Garlic Whipped Potato

Twice Baked Potato

Parslied New Red Potato

Rice Pilaf

Wild and Brown Rice

Baked Potato + Sour Cream

### VEGETABLES | Choice of 1

Green Beans Almondine

Buttered Baby Carrots with Dill

Broccoli Spears

Whole Green Beans with Carrots

Carrots, Cauliflower and Broccoli

Roasted Vegetable Medley

Asparagus with Hollandaise Sauce 2

### INCLUDED WITH YOUR MEAL

Garden Fresh Tossed Salad with choice of dressing

*36 per guest*

# CATERING WITH ELEGANCE

## BBQ Ribs + Chicken Lunch

### ENTRÉE

BBQ RIBS

HERBED BAKED CHICKEN (bone-in)

BROASTED CHICKEN | add 1.5 per guest

### SALADS | Choice of 4

Garden tossed salad with 3 dressings

Creamy coleslaw

Green pepper, tomato, onion salad

Italian pasta

Oven baked beans

Corn on the cob

Potato salad

Fresh fruit salad

*36 per guest*

### TRY OUR FAMOUS WHOLE ROASTED PIG!

Slow roasted on site and carved at buffet in dining room

Add this to menu for an additional 9 per guest

# Sandwich Buffet

ENTRÉE | CHOICE OF 2 - 29 | CHOICE OF 3 - 31

GRILLED CHICKEN BREAST | Teriyaki or BBQ      POLISH SAUSAGE

1/3 lb HAMBURGER/CHEESEBURGER

HOT DOG

BRATWURST

ITALIAN BEEF

ITALIAN SAUSAGE

BBQ PULLED PORK

CRISPY CHICKEN BREAST

SALADS | Choice of 4

Garden tossed salad with 3 dressings

Creamy coleslaw

Green pepper, tomato, onion salad

Italian pasta

Oven baked beans

Corn on the cob

Potato salad

Fresh fruit salad

TRY OUR FAMOUS WHOLE ROASTED PIG!

Slow roasted on site and carved at buffet in dining room

Add this to menu for an additional 9 per guest

# Desserts

## CUSTOM PARTY CAKES

Design and consultation will take place directly with Central Continental Bakery in Mount Prospect

\*Add a scoop of ice cream to each cake plate | .25

\*Add a fresh strawberry to each cake plate | .50

## FROZEN

ICE CREAM | vanilla, chocolate or peppermint | 4

toppings (chocolate, strawberry or butterscotch) add .50

RAINBOW SHERBET | 4

## CHEESECAKES

NEW YORK | 6.5

with strawberry topping add .75

CHOCOALTE CARAMEL PECAN | 6.50

CHOCOLATE CHIP | 6

## PIE SLICES AND PASTRIES

FRUIT PIES | 6

apple, cherry, pumpkin

SPECIALTY PIES | 6.5

Boston cream, lemon meringue, southern pecan, banana cream, chocolate cream, KeyLime, sweet potato

CHOCOLATE ECLAIR | 7

ASSORTED COOKIE AND BROWNIE TRAY | 35

25 pieces

*Prices are per guest*

## Desserts

### SWEET TABLE | 10 per guest

An assortment of fresh sweets that may include: cheesecakes, mousse cups, decorated layer cakes, cobblers, cannoli's, eclairs, tarts, and truffles.

### CHOCOLATE FOUNTAIN | 10 per guest

Warm chocolate accompanied by strawberries, pineapple, pretzel rods, pound cake, crispy rice treats, and marshmallows.

### SWEET TABLE & CHOCOLATE FOUNTAIN | 15 per guest

### GOURMET COFFEE BAR | 5 per guest

regular and decaf coffee with shaved chocolate, whipped cream, flavored creamers + cinnamon sticks

# Bar Options

## PREMIUM HOURLY OPEN BAR

1 Hour | 21      2 Hours | 24  
3 Hours | 27      4 Hours | 30

## WOODBRIDGE BY MONDAVI WINES

RED | Cabernet, Pinot Noir

WHITE | Sauvignon Blanc, Chardonnay, Moscato

## ALCOHOL | Liqueurs and mixers included

VODKA | Skyy, Smirnoff, Absolut, Tito's

RUM | Bacardi, Captain Morgan, Malibu, Myers Dark

WHISKEY | Seagram's 7, Jim Beam, Jack Daniels, Southern Comfort

SCOTCH | Dewar's

GIN | Beefeater, Tanqueray

TEQUILA | Jose Cuervo

BRANDY | Christian Brothers

BEER | Inquire about our Domestic & Premium Beer & Seltzer Selections

## Bar Options

### TOP SHELF HOURLY OPEN BAR (Includes all Premium liquors)

1 Hour | 27      2 Hours | 30  
3 Hours | 33      4 Hours | 36

WINE | Josh Cellars Cabernet and Sauvignon Blanc

ALCOHOL | Liqueurs and mixers included

VODKA | Grey Goose, Ketel One

WHISKEY | Crown Royal, Makers Mark, Jameson, Bulleit, Buffalo Trace

SCOTCH | Glenlivet, Chivas Regal, Johnnie Walker Black

GIN | Bombay Sapphire

TEQUILA | Patron

BEER | Inquire about our Domestic & Premium Beer & Seltzer Selections

### BEER, WINE AND SOFT DRINK BAR

1 Hour | 15      2 Hours | 18  
3 Hours | 21      4 Hours | 24

Please inquire about our Cash or Tab bar alternatives.

*For Cash or Tab bars, a \$150.00 fee per bartender will be assessed for each bar that bills \$500 or less.*

## Special Beverages

ADD A SPECIAL BEVERAGE TO YOUR BRUNCH OR LUNCH

MIMOSA STATION | 28 per bottle

champagne + orange + pineapple + cranberry juices and sliced strawberries

MIMOSA + FRUIT PUNCH | 7 per guest

unlimited

MIMOSA PUNCH | 5 per guest

unlimited

FRUIT PUNCH | 4 per guest

unlimited- non-alcoholic

WINE | 24 per bottle

# Banquet Lunch Policies

A 15% administration/service fee will be added to food and beverage costs.

## PRICING

Prices are guaranteed 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 fee. **Gratuity is at your discretion.** Sales tax is additional.

## DEPOSIT

A non-refundable \$500.00 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 the day of your event by cash, check, or credit card.

Make checks payable to: Catering Enterprises, Ltd.

Catering with Elegance is a Catering Enterprises 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.