



CATERING WITH ELEGANCE

Dinners

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

Banquet Dinners

Our Dinner packages include:

5 hours in room

Linens, napkins, skirting, background music

Buffets are open for maximum of 90 mins

Children under 12 are half price off buffets

Dinner rolls and butter

Coffee, tea, iced tea and soft drinks

Prices are based on 50 guests. Smaller groups, under 50 guests, will incur a \$150.00 charge. Sales tax and 15% administration/service fees are additional.

Gratuities are at your discretion

Prices are guaranteed for a period of one year when the contract is signed by both parties

Table of Contents

Hors D'oeuvres	4
Plated Dinner	5-8
Sides	9
Buffet Dinner	10
Deluxe Buffet Dinner	11
Station Buffet Dinner	12
BBQ Rib + Chicken Dinner	13
Sandwich Buffet	14
Hors D'oeuvres Buffet Menu	15
Desserts	16-17
Bar Options	18-19
Banquet Dinner Policies	20

CATERING WITH ELEGANCE

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 Pizza
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

Fresh vegetable + ranch | 100

Cubed cheese and cracker | 110

Grilled fresh vegetable | 115

Charcuterie |185

Above tray selections are priced for 50 guests

Plated Dinner

STARTER | Choice of 1

Cream of Chicken and Wild Rice Soup
French Onion Soup with Crostini
Cream of Broccoli and Cheddar Soup
Minestrone Soup

Fresh Fruit Coupe
Potato Leek Soup
Creamy Tomato Soup
Lobster Bisque 3

SALADS | Choice of 1

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

THE WEDGE

iceberg lettuce, blue cheese crumbles and tomato topped with blue cheese dressing

CAPRESE SALAD

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

Plated Dinner Menu

BEEF

PRIME RIB | 44 creamy
horseradish sauce

ROAST SIRLOIN | 44
bordelaise or peppercorn sauce

FILET MIGNON | 50
center cut filet, au jus
add blue cheese or horseradish crust | 3

ROAST TENDERLOIN | 50
bordelaise or peppercorn sauce

CHICKEN

MARSALA | 39
mushroom, red pepper, marsala wine sauce

PICATTA | 39
lemon caper sauce

HERBED LEMON | 39
cognac cream sauce

MILANO | 39
sundried tomato cream sauce

ASIAGO | 42
crispy panko + asiago crust, roasted garlic asiago cream sauce

SALTIMBOCCA | 42
boneless, breaded chicken breast, stuffed with prosciutto + provolone, tomato basil cream sauce

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Plated Dinner Menu

PORK

STUFFED PORK CHOP | 41
herbed bread stuffing/sweet apple cherry sauce

PORK TENDERLOIN MEDALLIONS | 41
sweet and tangy teriyaki-lime glaze

SEAFOOD

ORANGE ROUGHY | 39
toasted almonds/lemon butter

BAKED SALMON | 42
maple bourbon glaze

SHRIMP SCAMPI | 46
lemon, fresh garlic + white wine

LOBSTER TAIL | market price
drawn butter

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Plated Dinner Menu

DUET PLATES | Custom pairings available, please inquire

FILET/TENDERLOIN AND CHICKEN BREAST | 55
upgrade to Asiago or Saltimbocca | 3

FILET/TENDERLOIN AND SHRIMP SCAMPI | 57

FILET/TENDERLOIN AND LOBSTER TAIL | market price

VEGETARIAN

TRI-COLORED CHEESE TORTELLINI ALFREDO | 37
roasted red pepper, zucchini, light asiago alfredo sauce

BOWTIE SPINACH AND FETA | 37 sautéed spinach, sun-dried tomatoes, creamy vodka sauce

QUINOA STUFFED PEPPER | 37 chipotle red quinoa, fire roasted vegetables, marinara

EGGPLANT PARMESAN | 39 fresh mozzarella, sliced Roma tomato, marinara

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

CHILDREN'S ENTRÉES

CHICKEN TENDERS | 22
French fries

PASTA | 22
marinara sauce

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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
Dauphinoise

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

Dinner Buffet Menu

ENTRÉES

BEEF

Inside Round of Beef | 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

43 per guest

Deluxe Buffet Dinner Menu

SALADS | Choice of 3

Garden Fresh Tossed Salad
Italian Pasta Salad
Creamy Coleslaw

American Potato Salad
Green Pepper, Tomato, Onion Salad
Fresh Fruit Salad

ENTRÉES

INSIDE ROUND OF BEEF | carved at buffet table

SMOKED TURKEY BREAST OR HONEY HAM | carved at buffet table

BONELESS CHICKEN BREAST | Choice of one

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
Garlic Roasted Red Potato
Twice Baked Potato
Au Gratin Potatoes
Rice Pilaf

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

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
Roasted Vegetable Medley

46 per guest

Station Buffet Dinner Menu

FRESH VEGETABLES, FRUITS, AND CHEESES

Includes assorted crackers and ranch dip, beginning at cocktail hour.

Made to Order PASTA STATION

PASTAS - Penne, Bowtie & Spaghetti

SAUCES - Marinara, Alfredo & Vodka

INGREDIENTS - garlic, broccoli, mushrooms, red & green bell peppers and olive oil Italian bread, butter, and parmesan cheese

Add crumbled Italian sausage or diced chicken for 1.5 per guest

Hand Carved MEAT STATION

INSIDE ROUND AND SMOKED TURKEY BREAST OR HONEY HAM

served with assorted rolls, horseradish sauce and honey mustard sauce

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

FAJITA STATION

MARINATED STRIPS OF CHICKEN SAUTÉED WITH GREEN PEPPERS AND SPANISH ONION SLICES

served with chopped tomato, sour cream, shredded cheddar cheese, salsa, Spanish rice and refried beans

SALAD STATION| Includes 3 dressings

Red Onion Spring Mix Sunflower Seeds Dried Cranberries

Tomato Croutons Shredded Cheese Sliced Hard-Boiled Egg

Mushroom Carrots Walnuts

51 per guest / Minimum of 75 Guests

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Bbq Ribs + Chicken Dinner

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

39 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 - 30 | CHOICE OF 3 - 32

GRILLED CHICKEN BREAST | Teriyaki or BBQ

POLISH SAUSAGE

1/3 lb HAMBURGER/CHEESEBURGER

HOT DOG

BRATWURST

ITALIAN BEEF

ITALIAN SAUSAGE

BBQ PULLED PORK

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

Hors D'oeuvres Buffet Menu

MEATS

CARVED INSIDE ROUND OF BEEF | CARVED TURKEY BREAST

served with assorted mini rolls, horseradish sauce and honey mustard sauce

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

HOT HORS D'OEUVRES

Meatballs in BBQ Sauce, Mini Quiches, Mini Chicago Pizza,
Sausage and Peppers in Marinara, Chicken Quesadilla, Dates Wrapped in Bacon,
Artichoke Beignet, Brie & Raspberry Bite, Water Chestnuts Wrapped in Bacon,
Vegetable Cocktail Egg Rolls

FRESH VEGETABLES

celery sticks, carrot sticks, zucchini, broccoli, cauliflower, radishes + ranch dip

FRESH FRUIT

grapes, cantaloupe, honeydew, pineapple, strawberries, raspberries

CHEESE AND CRACKERS

pepper jack, cheddar, muenster, Swiss

42 per guest

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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 | 2

*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

CHOCOLATE CARMEL 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

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, crispy rice treats, pound cake, 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

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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

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

ALCOHOL | Liqueurs and mixers included

WINE | Josh Cellars Cabernet and Sauvignon Blanc

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.

Banquet Dinner 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 a \$150.00 additional charge. **Gratuity is at your discretion.** Sales tax is additional.

DEPOSIT

A non-refundable \$1000.00 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 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.