



# CATERING WITH ELEGANCE

*Weddings*

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

Medinah Shrine Center  
550 Shriners Drive  
Addison, IL 60101  
630.458.0200

# Wedding Package

COMPLIMENTARY TASTING FOR 4 GUESTS

SIX HOUR RECEPTION

HORS D'OEUVRES

FOUR-COURSE DINNER

soup and salad (with dinner rolls and butter), entrée and dessert

FIVE HOUR OPEN BAR

premium brand liquors, liqueurs, cordials, wine, and bottled beers

WHITE AND RED WINE ON EACH TABLE

TABLESIDE COFFEE AND TEA SERVICE

CUSTOM WEDDING CAKE

CHAMPAGNE TOAST FOR THE HEAD TABLE

SIGNATURE DRINK

IVORY BALLET LENGTH TABLE LINENS, NAPKINS, AND SKIRTING

TABLE MIRRORS

Prices are per guest unless stated other wise and are based on 150 guests. Gratuities are at your discretion. Sales tax is additional. Prices subject to change without notice.

# Hors D'oeuvres

Three pieces per guest included | Butler passed during cocktail hour

Choose a variety of three

Additional selection: \$3.00 per guest

- |                                      |  |
|--------------------------------------|--|
| Sausage and Bell Pepper Skewers**    | Mini Quiche (3 varieties)                      |
| Tomato or Zucchini Bruschetta        | Mini Chicago-Style Pizzas                      |
| Artichoke Beignet                    | Beef Wellington                                |
| Cocktail Egg Rolls                   | Chicken and Mushrooms in Phyllo                |
| Scallops Wrapped in Bacon*           | Short Rib Fig and Bleu                         |
| Crab Rangoon                         | Asparagus Tips and Asiago in Phyllo            |
| Chicken Sriracha Meatballs           | Chicken Quesadillas                            |
| Mini Crab Cakes with Remoulade Sauce | Swedish Meatballs (2 each)*                    |
| Water Chestnuts Wrapped in Bacon**   | Black Bean and Cheese Empanada                 |
| Breaded Stuffed Mushrooms            | Coconut Crusted Shrimp                         |
| Raspberry Brie En Croute             | BBQ Meatballs (2 each)                         |
| Spinach and Goat Cheese Pizzas       | Fiery Peach BBQ Brisket                        |
| Candied Apple Pork Belly**           | Bacon Wrapped Dates**                          |
| Three Cheese Arancini                | Black Pepper Bacon Brussel Sprout              |
| Lamb Lollies   market price**        | Cocktail Shrimp or Crab Claws   market price** |

\*Gluten Free

\*\*Gluten Free|Dairy Free

## 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\**

# Seated Dinner

## Starter

Choice of One:

Cream of Chicken and Wild Rice Soup  
French Onion Soup with Crostini  
Cream of Broccoli and Cheddar Soup  
Minestrone Soup  
Shrimp Cocktail 9\*\*

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

## Salad

Choice of One:

### 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

\*Gluten Free

\*\*Gluten Free/Dairy Free

BEEF

BRAISED SHORT RIB | 106

red wine sauce

ROAST SIRLOIN | 106\*\*

bordelaise or peppercorn sauce

PRIME RIB | 108\*\*

creamy horseradish sauce

FILET MIGNON | 112\*\*

center cut filet, au jus

add blue cheese or horseradish crust | 3

ROAST TENDERLOIN | 112\*\*

bordelaise or peppercorn sauce

CHICKEN

MARSALA | 103

mushroom, red pepper, marsala wine sauce

PICATTA | 103

lemon caper sauce

HERBED LEMON | 103\*

cognac cream sauce

BRUSCHETTA | 103\*

balsamic roasted heirloom cherry tomatoes, parmesan cheese

ASIAGO | 106

crispy panko + asiago crust, roasted garlic asiago cream sauce

SALTIMBOCCA | 106

boneless, breaded chicken breast, stuffed with prosciutto + provolone,

tomato basil cream sauce

PORK

STUFFED PORK CHOP | 104

herbed bread stuffing/sweet apple cherry sauce

PORK TENDERLOIN MEDALLIONS | 104\*\*

sweet and tangy teriyaki-lime glaze

SEAFOOD

ORANGE ROUGHY | 102

toasted almonds/lemon butter

BAKED FILET OF SALMON | 104

maple bourbon glaze

SHRIMP SCAMPI | 108\*

lemon, fresh garlic + white wine

LOBSTER TAIL | market price\*

drawn butter

DUET PLATES | Custom pairings available, please inquire

FILET/TENDERLOIN AND CHICKEN BREAST | 115

upgrade to Asiago or Saltimbocca | 3

FILET/TENDERLOIN AND SHRIMP SCAMPI | 118\*\*

FILET/TENDERLOIN AND LOBSTER TAIL | market price\*\*

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\*\*Gluten Free|Dairy Free

VEGETARIAN

TRI-COLORED CHEESE TORTELLINI ALFREDO | 101  
roasted red pepper, zucchini, light asiago alfredo sauce

BOWTIE SPINACH AND FETA | 101  
sautéed spinach, sun-dried tomatoes, creamy vodka sauce

QUINOA STUFFED PEPPER | 103\*\*  
chipotle red quinoa, fire roasted vegetables, marinara

EGGPLANT PARMESAN | 103  
fresh mozzarella, sliced Roma tomato, marinara

FAMILY STYLE PASTA COURSE AVAILABLE.

Sides

STARCH | Choice of 1

- |                             |                                 |
|-----------------------------|---------------------------------|
| Creamy Whipped Potato*      | Au gratin Dauphinoise           |
| Garlic Roasted Red Potato** | Parmesan Garlic Whipped Potato* |
| Twice Baked Potato*         | Parslied New Red Potato**       |
| Rice Pilaf                  | Wild and Brown Rice**           |

VEGETABLES | Choice of 1

- |                                     |   |
|-------------------------------------|---|
| Green Beans Almondine**             | Buttered Baby Carrots with Dill                 |
| Broccoli Spears**                   | Whole Green Beans with Carrots**                |
| Carrots, Cauliflower and Broccoli** | Grilled Zucchini, Yellow Squash and Red Pepper* |
| Asparagus with Hollandaise Sauce    | Roasted Brussel Sprouts**                       |

\*Gluten Free

\*\*Gluten Free|Dairy Free

## Children's Entree

### CHICKEN TENDERS | 29

French fries

### PASTA | 29

marinara sauce

## Desserts

### CUSTOM WEDDING CAKE - included

Your wedding cake is included; design and consultation will take place directly with either Central Continental Bakery in Mount Prospect or Baking Institute in Northbrook

Add a scoop of ice cream to each cake plate - 2

Add a fresh strawberry to each cake plate - .50

### SWEET STATION | 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, crispy rice treats, pound cake, and marshmallows

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

# Additions

## Late - Night Food

Hot Dog Cart -6    Pizza *sausage* | *pepperoni* | *cheese* -7  
Mini Sliders - 6    Taco Bar - 7

## Coffee

GOURMET LATE-NIGHT COFFEE BAR | 5 per guest  
regular and decaf coffee with shaved chocolate, whipped cream,  
flavored creamers, cinnamon sticks, and a sweet treat

## Enhancements

### SPECIALTY LINENS

Table Linen and Napkins

### SPECIALTY CHAIRS

Chiavari

### CHAIR COVERS

### ICE SCULPTURES

*Please ask for pricing on enhancements*

# Bar Package

Woodbridge by Mondavi Wines

RED

Cabernet | Pinot Noir

WHITE

Sauvignon Blanc | Chardonnay | Moscato

Premium

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

# Top Shelf

*Upgrade to top shelf bar for an additional 10 per guest*

## 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

# Wedding Policies

## PRICING

Prices are guaranteed for a period of one year when the contract is signed by both parties. Prices are based on 150 guests. **Gratuuity 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. A second non-refundable payment of \$2000.00 is required twelve (12) months before your event date and an additional non-refundable \$3000.00 payment will be required ninety (90) days prior to your contracted wedding date.

## 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. **We require a guarantee of 150 guests or \$14,500.00 (food and beverage) for Saturday weddings.** The minimum requirement does not apply for Friday, Sunday and off-season weddings.

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 return the completed entree chart 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.