



8230 S. Cass Avenue Darien, IL 60561 | Phone: 630-964-4154 | Fax: 630-964-3560

Dinner Package

Includes...

Bread Rolls with Butter, Soup, Salad, Entrée, Starch, Vegetable, & Dessert

5 ½ Hour Function

4 Hour Premium Bar which also includes Mixed and Blended Cocktails

Unlimited Wine Service during Dinner

Coffee & Tea Service throughout the Event

Maitre D' Service throughout the Event

White Satin Table Cloths, Choice of Colored Linen Napkins, Choice of Round Mirror & 3 Votive Centerpiece or Tall Glass Vase with a Fresh Rose with your choice of color Centerpiece

Grand Dance Floor Included

Free On-Site Parking

Special Rates for Friday or Sunday Events

Note The Following

Winter Discount for the months of Jan, Feb, and March

Ask for Prices

Add 18% Service Charge & Applicable Sales Tax

Non-refundable deposit required for all events

Balance due ten days prior to event

Guaranteed final guest count required during final appointment

Floor Plan due seven days prior to event

Final payment must be in the form of cashier's check, money order or cash only

Prices are subject to change without notice

Hors D' Oeuvres (Additional)

Served Butler Style with White Glove Service
During the Cocktail Hour
Choice of 6 from the following

Classic Cold Hors D' Oeuvres

Deviled Eggs
Cherry Tomatoes stuffed with Avocado
Turkey Canapés
Salmon Canapés
Ham Pile Rollups
Assorted Cheese & Crackers
Assorted Vegetables with Ranch Dip
Crab Meat stuffed in Puff Pastry

Hot Hors d' Oeuvres

Mini BBQ Ribs
Chicken Wings
Breaded Mushrooms
Mini Meat Puffs
Italian Sausages
Petit Spinach Quiche
Franks in a Blanket
Water Chestnuts wrapped in Bacon
Mini BBQ Meatballs
Hawaiian Brochettes
Chicken or Beef Wellingtons (Additional)

Entrées

Family Style

Choice of Three Selections

Roast Sirloin of Beef, Roast Pork, Roast Turkey with Stuffing, Baked Chicken, Chicken Fettuccine Alfredo, Mostaccioli with Italian Sausage, Swedish Meatballs in gravy, Polish Sausage with Sauerkraut

Alpine Breast of Chicken

Breast of Chicken lightly breaded & served with a white wine sauce

Chicken Wellington

Juicy & Tender Chicken Breast, elegantly encuffed in Mushroom or Spinach duxelle, wrapped in French Puff Pastry

Champagne Chicken

Lightly Breaded Breast of Chicken stuffed with Wild Rice, and served with a delicate champagne sauce

Chicken Limon

Sautéed Breast of Chicken in white wine sauce and seasonings, and served with a lemon sauce

Chicken Marsala

Sautéed Breast of Chicken in red wine, and served with a mushroom sauce

Chicken Kiev

Filled with Butter and Parsley

Roast Prime Rib of Beef

Full Cut, slowly roasted with Au Jus, topped with Mushrooms, and served with Horseradish sauce or Au Jus on the side

Beef Wellington

Filet Mignon with Mushroom duxelle stuffed in French Puff Pastry

Roast Sirloin of Beef & Boneless Breast of Chicken

Slow Roasted and served with gravy, and Choice of Breast of Chicken Selection

Roast Sirloin of Beef & Chicken Kiev

Slow Roasted and served with gravy, and Chicken Kiev filled with Butter and Parsley

Filet Mignon

Classic Cut served with Au Jus or Horseradish sauce on the side

Filet Mignon & Boneless Breast of Chicken

Classic Cut served with Au Jus or Horseradish sauce on the side & choice of Breast of Chicken Selection

Filet Mignon & Salmon

Classic Cut served with Au Jus or Horseradish sauce on the side & Broiled Salmon served with Dill Sauce

Salmon

Broiled & served with Dill sauce

Vegetarian Options

Mostaciolli Primavera

Served with a Tomato sauce and Olive Oil

Children

Ages 3 and Under are No Charge

Ages 4-10 are Half Price with Family Style

Or \$10.95 for Chicken Nuggets & Fries Meal

Complements

Soups

Cream of Chicken
Cream of Broccoli
Cream of Potato
Cream of Mushroom
Corn Chowder
Tomato Rice
Chicken Broth with Pasta

Salads

Chef's Tossed Green Salad

Romaine and Ice Berg Lettuce, Red Cabbage, carrots,
Red Onions, and Tomatoes and Cucumbers

Caesar Salad (Additional)

Romaine Lettuce with Garlic Flavored Croutons, Fresh Parmesan
Cheese, Cherry Tomatoes, and Caesar Dressing

Spinach Salad (Additional)

Spinach Leaves, Red Onions, Cherry Tomatoes, Hard-Boiled Egg,
and Peas served with French Dressing

Dressings

Ranch, French, Italian, & Thousand Island

Starches

Whipped Potatoes
Baby Redskin Potatoes
Baby Redskin Garlic Mashed Potatoes
Rice Pilaf
Baked Potatoes served with Sour Cream
Twice Baked Potatoes (Additional)
Extra Compliment-Potato Finger Dumplings (Additional)

Vegetables

Mixed Garden (Broccoli, Cauliflower, and Carrots)

Broccoli & Cauliflower

Green Beans Almondine

Honey Glazed Peas & Carrots

Buttered Sweet Corn

Asparagus with Hollandaise Sauce (Additional)

Intermezzo/Sorbet (Additional)

To Cleanse the Palette

Raspberry or Lemon

Desserts

New York Vanilla Ice Cream

Strawberry Ice Cream

Chocolate Ice Cream

Strawberry or Chocolate Sauce available for
no additional cost

Kolaczki

Homemade with different Flavor Jams

Peaches

Cup topped with Whipped Cream and Chocolate Shavings

Cheesecake (Additional)

Topped with Raspberry sauce and Fresh Raspberries

Tiramisu (Additional)

Topped with Cocoa Powder, Chocolate Sauce, and a Chocolate Fan
Extra Compliment-Potato Finger Dumplings (Additional)

Carrot Cake (Additional)

Filled with Cream Cheese Filling and Frosting, and caramelized walnuts,
Topped with a Carrot Chocolate

Chocolate Truffle (Additional)

Sponge Cake topped with Chocolate Glaze

Chocolate Fountain (Additional)

Rental Fee & Assortment Fee per person

Includes Choice of Chocolate

Fresh Fruit, Pretzels, Sponge Cake, Marshmallows, Oreos, and More....

Minimum of 100 Guests Applies

Alpine Sweet Table (Additional)

A European Assortment of Elegant Pastries

Approximately Three Selections per person

Fresh Fruit Display

Decorated with Fine Fabrics, Lighting and Candles