



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

Luncheon Menu

Perfect for Baby or Bridal Showers

Includes...

Soup or Salad, Entrée, Vegetable, Starch, & Dessert

Non-Alcoholic Hawaiian Punch Bowl (serves approximately 50 guests)

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 Centerpiece

White Skirting and Table Linens for Gift Table, Punch-Bowl Table,

Cake Table, and Place Card Table

Free-On Site Parking

Note the Following

Ask for Prices

Add 18% Service Charge & Applicable Sales Tax

Luncheons with Open Bar Available –Ask for Pricing

Event Time is Twelve to Four P.M.

Minimum Guarantee is Fifty Guests

Non-refundable deposit required for all events

Balance due seven days prior to event

Guaranteed final guest count required ten days prior to event

Floor Plan due seven days prior to event

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

Cutting of cake at no additional charge

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)

Soup

Chef's Choice

Salad

Chef's Tossed Green Salad with Romaine and Iceberg Lettuce, Cherry Tomatoes, Cucumber, Carrots, Red Cabbage, and Red Onions served with Italian and Ranch Dressing on the side (Additional)

Caesar Salad with Garlic Flavored Croutons, Cherry Tomatoes, and French Parmesan Cheese served with Caesar Dressing on the side (Additional)

Spinach Salad with Red Onions, Cherry Tomatoes, Hard-Boiled Egg, and Peas served with a French Dressing on the side (Additional)

Dressings

Ranch, French, Italian, & Thousand Island

Intermezzo/Sorbet (Additional)

To Cleanse the Palette

Raspberry or Lemon

Entrées

Family Style

Choice of Two or Three Selections

Baked Chicken

Roast Sirloin of Beef with Gravy

Roast Pork

Breaded Pork Tenderloin Cutlet

Breaded Breast of Chicken

Chicken Fettuccini Alfredo

Chicken Marsala

Swedish Meatballs in Gravy

Polish Sausage with Sauerkraut

Mostaccioli with Italian Sausage

Alpine Breast of Chicken

Lightly breaded Juicy Chicken Breast served with a Creamy White Wine sauce

Herb Roasted Chicken

A Succulent Split Half Roasted Chicken seasoned to perfection
with herbs and seasonings

Hawaiian Chicken

A Juicy Chicken Breast dipped in a delicate Egg Batter, sautéed golden brown
and topped with cheese, pineapple, and a cherry

Chicken Wellington

A Juicy Chicken Breast, stuffed with mushrooms or spinach, and wrapped
in a French puff pastry

Chicken Francaise

A Juicy Chicken Breast sautéed golden brown and served with zesty lemon sauce

Chicken Marsala

A Juicy Chicken Breast sautéed in red wine and mushrooms served with a wild
mushroom sauce

Chicken Champagnaise

A Breaded Breast of Chicken stuffed with wild rice, and served with a light
champagne sauce

Prime Rib of Beef Steak

A generous portion slowly roasted with au jus and served with
Horseradish sauce on the side

Combination Entrée

Roast Sirloin of Beef served with gravy on the side and an Alpine Breast of Chicken

Starches

Whipped Potatoes
Baby Redskin Potatoes
Baby Redskin Garlic Mashed Potatoes
Rice Pilaf
Baked Potato (with Plated Entrees Only)
Extra Compliment - Finger Dumplings (Additional)

Vegetables

Green Beans Almondine
Mixed Garden Vegetables
Broccoli & Cauliflower
Honey Glazed Peas & Carrots
Butter Sweet Corn

Dessert

New York Vanilla Ice Cream
Strawberry Ice Cream
Chocolate Ice Cream

Strawberry or Chocolate Sauce available for no additional cost

Kolaczki (Additional)

Homemade with different Flavor Jams

Cheesecake (Additional)

Topped with Raspberry sauce and Fresh Raspberries

Tiramisu (Additional)

Topped with Cocoa Powder, Chocolate Sauce, and a Chocolate Fan

Custom Decorated Cake (Additional)

Cutting of cake at no additional charge

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

Punch Bowls (Additional)

Non-Alcoholic Hawaiian Fruit Punch

(One Punch Bowl Included)

Alcoholic Punch Bowls (Additional)

Serves Approximately 50 Guests

Mimosa

Pina Colada

Apricot Stone Sour

Bar Options (Additional)

Carafe of Soda

Carafe of Juice

Carafe of Wine

One Hour of Open Premium Bar

Three Hours of Open Premium Bar

Ask for Bar Package Details