



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

Luncheon Menu

With Open Bar

Includes...

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

4 Hour Function

Three Hour Open 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 Centerpiece

Free-On Site Parking

Note the Following

Ask for Prices

Add 18% Service Charge & Applicable Sales Tax

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 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

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
Asparagus with Hollandaise Sauce (Additional)

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