



ALPINE *"Banquets of Distinction"* BANQUETS

8230 Cass Avenue

Darien, IL 60561

630-964-4154

www.alpinebanquets.com

Holiday Party Package

Thank you for considering Alpine Banquets for your holiday celebration. Our beautiful "Swiss Countryside" style facility creates the perfect setting to celebrate. Our facility brings warmth and elegance. The interior and exterior are beautifully decorated for the season with a tasteful display of lights, trees, ornamentation, and holiday decor.

Our Holiday Packages are perfect for family or corporate celebrations from 50-500 guests.

Our Holiday Package includes...

Full Four Course Dinner

5 Hour Evening Event

3 1/2 Hour Open Premium Bar

Unlimited Wine throughout Dinner

Fresh Seasonal Flowers or Candle Light Centerpieces

Soft Christmas Music during the Cocktail Hour & Dinner

Interior and Exterior Holiday Decor

Freshly Brewed Coffee & Tea Service

Complimentary On-Site Parking

Spacious Dance Floors

Rich Cherry Wood & Granite Bars

Coat Check Available

You can have either a **Hors d'Oeuvre** or **Dinner Party**.

Valid December, January and February!

Parties of 150 guests or more have complimentary Alpine Chef's Hors d'Oeuvres!

Happy Holidays



Hors 'D' Oeuvres during the Cocktail Hour
Includes choice of 5 items from either Classic Cold or Hot Hors 'D' Oeuvre categories. Served Butler Style with
White Glove Service.

Classic Cold Hors 'D'Oeuvres

Deviled Eggs
Shrimp Deviled Eggs
Cherry Tomatoes stuffed with Avocado
Bruschetta
Mozzarella Tomato Basil Skewers
Ham Pile Rollups
Turkey Canapés
Salmon Canapés
Crab Meat Canapés
Assorted Cheese & Crackers
Assorted Vegetables with Ranch Dip
Fresh Sliced Seasonal Fruit
Shrimp w/ Cocktail Sauce

Hot Hors 'D' Oeuvres

Mini BBQ Ribs
Chicken Wings
Breaded Mushrooms
Mini Meat Puffs
Italian Sausages
Egg Rolls with Sweet & Sour Sauce
Petit Spinach Quiche
Franks in a Blanket
Water Chestnuts wrapped in Bacon
Mini BBQ Meatballs
Hawaiian Brochettes
Chicken or Beef Wellingtons
Coconut Shrimp w/ Apricot Sauce
Scallops wrapped in Bacon

All prices include Gratuity.
All prices are subject to Applicable Sales Tax.
All prices are per person unless stated otherwise.
Credit Card payments subject to a 3% charge.

Dinner Menu

Saturday Dinner No Bar	Sun.-Fri. Dinner 3 1/2hr. Bar	Sun.-Fri. Dinner No Bar
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- Family Style (Choice of three selections).....
Roast Sirloin of Beef, Baked Chicken, Roast Pork, Roast Turkey with Stuffing, Chicken Fettuccine Alfredo,
Mostaccioli with Italian Sausage, Swedish Meatballs in gravy, Polish Sausage with Sauerkraut
- Filet Mignon.....
Classic Cut of Tenderloin served with Au Jus.
- Filet Mignon & Boneless Breast of Chicken.....
Classic Cut served with Au Jus & choice of Breast of Chicken.
- Filet Mignon & Salmon.....
Classic Cut served with Au Jus & Broiled Salmon served with Dill Sauce.
- Salmon.....
Broiled Atlantic Salmon Filet Marinated in Herbs and served with Dill Sauce.
- 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.....
Slowly Roasted with Au Jus, and served with Rich Gravy, and Choice of Breast of Chicken Selection.
- Chicken Wellington.....
Juicy & Tender Chicken Breast, elegantly encuffed in Mushroom or Spinach Duxelle, wrapped in French Puff Pastry.
- Cranberry Stuffed Chicken.....
Cranberry stuffed Chicken Breast served with a White Wine Sauce.
- Alpine Breast of Chicken.....
Our Signature Boneless Breast of Chicken lightly breaded & served with a White Wine Sauce on the side.
- Champagne Chicken.....
Breast of Chicken filled with Wild Rice, and served with a delicate Champagne Sauce.
- Chicken Marsala.....
Sauteed Breast of Chicken in Red Wine and Mushrooms served with a Wild Mushroom Sauce.
- Boneless Breast of Chicken Options
Alpine Breast of Chicken, Mediterranean Stuffed Chicken, Berry Stuffed Chicken, Champagne Chicken,
Chicken Marsala.

Family Style Upgrades

Alpine Breast of Chicken, Lemon Chicken, Chicken Marsala, Breaded Pork Tenderloin

All the above include: Rolls with Butter, Soup, Salad, Starch, Vegetable, and Dessert.



Soup

(Please select one)

Cream of Potato, Cream of Chicken, Cream of Broccoli, Cream of Mushroom, Tomato Basil

Salad

(Please select one)

Chef's Tossed Green Salad served with, Italian and Ranch Dressing on the side.

Spinach Salad, Caesar's Salad

Vegetable

(Please select one)

Green Beans Almondine, Mixed Garden Vegetables, Broccoli & Cauliflower,

Asparagus with Hollandaise Sauce

Starch

(Please select one)

Baby Redskin Garlic Mashed Potatoes, Whipped Potatoes, Rice Pilaf,

Baked Potato, Dumplings

Dessert

(Please Select One)

French Vanilla, Chocolate, or Strawberry with Choice of Chocolate, Strawberry, or Raspberry Sauce

Alpine Kolacky

Homemade and Freshly Baked and come in a variety of fillings

Cheesecake

Topped with Fresh Raspberries and Raspberry sauce

Tiramisu Tort

Topped with Cocoa Powder, Chocolate Sauce, and Chocolate Fan

Sweet Table Selections

Alpine Sweet Table

Alpine Banquets offers a delicious assortment of sweets elegantly prepared and arranged on platters and stands.

All Sweet Tables are beautifully decorated with your choice of linen. Please ask to see pictures. Includes about

3 pastries per person and a fresh fruit basket.

Prices are subject to change without notice.

Minimum Guest Guarantee is 50

