

ALPINE BANQUETS

LUNCH MENU

11-3 PM or 12-4 | Minimum of 50 Guaranteed Guests

FAMILY STYLE

Choose 1

Alpine Breast of Chicken
Chicken Picatta
Chicken Marsala
Baked Chicken
Herb Roasted Chicken

Choose 2

Roast Sirloin of Beef
Roast Pork
Roast Turkey with Stuffing
Chicken Alfredo Pasta
Mostaccioli w/ Italian Sausage
Swedish Meatballs in Gravy
Polish Sausage w/ Saurkraut
Italian Sausage w/ Peppers

Included with Family Style & Lunch Menu

Rolls with Butter
Soup
Salad
Vegetable
Starch
Dessert
Coffee & Tea Service

Family Style without Bar ----- \$26

Family Style with Bar ----- \$39
3 Hour Bar

SOUP

Cream of Chicken

STARCHES

Select ONE Choice

Baby Redskin Garlic Mashed Potatoes
Whipped Potatoes
Wild Rice Pilaf
Baked Potatoes served with Sour Cream (Plated only)
Extra Compliment -- Potato Finger Dumplings (+ \$2.50)

PLATED ENTREES

(Pricing Without Bar/ With 3 Hour Bar)

Alpine Breast of Chicken ----- \$25/\$34
Our Signature Breast of Chicken lightly breaded & Served w/ a White Wine Sauce of on the side

Mediterranean Stuffed Chicken ----- \$27/\$39
Spinach, Roasted Red Peppers, and Cheese stuffed in Chicken Breast served with Garlic Butter Sauce

Chicken Wellington ----- \$28/\$40
A Chicken Breast, stuffed with Mushrooms or Spinach and Feta, and wrapped in a French puff pastry

Chicken Piccata ----- \$26/\$38
A Chicken Breast sautéed golden brown, and served with a Lemon Butter Sauce

Chicken Marsala ----- \$26/\$37
A Chicken Breast sautéed in Red Wine and Mushrooms. Served with a Wild Mushroom Sauce

Chicken Champagnaise ----- \$27/\$40
Breast of Chicken stuffed with Wild Rice, and served with white wine sauce

Salmon ----- \$39/ \$49
Broiled Atlantic Salmon Filet marinated in fresh Herbs and served with a Dill sauce

Filet Mignon ----- \$47/ \$51
Classic Cut of Tenderloin Served with Au Jus

Prime Rib of Beef ----- \$37/ \$45
A generous portion of slowly roasted with Au Jus and served with Horseradish sauce on the side

SALAD

Select one choice

Chef's Tossed Green Salad
Caesar Salad ----- Add \$2.50
Spinach Salad ----- Add \$3.00
Spring Salad ----- Add \$3.00

VEGETABLES

Select one choice

Green Beans Almondine
Mixed Garden Vegetables
Broccoli & Cauliflower

Vegetarian, Vegan, Gluten Free, Allergy Free Options available. All prices are subject to Applicable Sales Tax.
Gratuity Included in Pricing.

DESSERT

Ice Cream -----Included

Your choice of Chocolate, French Vanilla, or Strawberry.

Served with a choice of Chocolate or Strawberry Sauce

Kolaczki----- + \$3/Per Person

Homemade and Freshly Baked. Come in a variety of fillings

BEVERAGES

Tropical Fruit Punch (Non Alcoholic) -----\$70
50 servings

Alcoholic Punch Bowl-----\$95
50 servings

Mimosa-----\$95
50 servings

Pina Colata-----\$105
50 servings

Apricot Stone Sour Punch-----\$95
50 servings

White or Red Sangria-----\$95
50 servings

Mimosa Station-----\$200
Gold Fountain with Champagne Flutes. 50-75 Servings

Carafe of Juice ----- \$12 Each
Choice of Orange or Cranberry Juice

Bottle of Wine ----- \$21 Each
Ask for our selections

BAR PACKAGE INFORMATION

Alpine Banquets is proud to offer the finest beverages available. We offer name brand liquors, beers, and wines. All drinks are superbly prepared to order by our carefully trained, courteous bartenders.

PREMIUM BAR (INCLUDED)

Liquor: Jim Beam, Seagram's VO, J&B, Seagram's Seven Crown, Duggan's Dew, Captain Morgan, Southern Comfort, Jack Daniels, Absolut Vodka, Smirnoff Vodka, Beefeater Gin, Jose Cuervo Tequila, Bacardi Rum, Christian Brothers Brandy, Malibu, Amaretto, Coffee Liquor, and Irish Cream Liquor

Draft Beer: Miller Lite, Miller Genuine Draft, Coors Light, and Bud Light

Bottled Domestic Beer: (Add \$2.00 per person)

Bottled Imported Beer with Choice of One Selection: (Add \$3.00 per person) (Heineken or Corona)

Champagne and Signature Wine Selections

Sodas: Coke, Diet Coke, 7-up

Mixers: Half and Half, Sweet & Sour, Orange Juice, Cranberry Juice, Pineapple Juice, Tonic, Club Soda, Bloody Mary Mix, Grenadine, Cream Drinks, Mixed Drinks, Margaritas, and Martini's

DELUXE BAR (ADD \$12.00 PER PERSON)

Includes all the above PLUS:

Ketel One or Belvedere Vodka, Bombay Gin, 1800 Silver Tequila, Martell VS, Johnnie Walker Black Label, Crown Royal, Jameson, Kahlua Bailey's Irish Crème, Amaretto Disaronno, Drambuie, and Grand Marnier

Open Bar During Dinner- \$5.50

An Additional Hour of Open Bar- \$9.50 per person

Liquor Not Listed Available at an Additional Cost

Our Liquor Liability

In accordance with the liquor laws governing Illinois and the Village of Darien, a guest must be 21 years or older to consume alcoholic beverages. Alpine Banquets also reserves the rights to exercise our legal responsibility and social obligation to refuse service to any guest without proper identification and to any guest we feel has had enough to drink.

Prices are subject to change without notice. Service charge included in pricing. Prices subject to applicable sales tax.