

## DINNER PACKAGE INCLUDES

6 Hour Event	White or Ivory Satin Floor Length Tablecloths
4.5 Hour Premium Open Bar	Colored Napkins
Wine & Champagne Toast for Head Table	Centerpiece Option
Unlimited Signature Wine during Dinner	Private Bridal Room Suite
5 Course Customized Dinner Menu	Ceremony Options
Dessert, Coffee & Tea Service	Picturesque Gazebo Area
	Sharp & Attentive Service

## HORS D'OEUVRES- \$7.00

Includes choice of 5 items from either Classic Cold or Hot Hors D'oeuvres categories. Hors D'oeuvres are served butler style, with white glove service.

### CLASSIC COLD

Deviled Eggs	Bruschetta	Assorted Cheese & Crackers
Shrimp w/ Cocktail Sauce (+ \$1.25 per piece)	Mozzarella Tomato Basil Skewers	Assorted Vegetables with Ranch Dip
	Fresh Sliced Seasonal Fruit	

### HOT

Chicken Wings	Egg Rolls with Sweet & Sour Sauce	Hawaiian Brochettes   Chicken & Pineapple
Breaded Mushrooms	Spanakopita	Chicken or Beef Wellingtons (+ \$2.00 per piece)
Mini Meat Puffs	Franks in a Blanket	Coconut Shrimp w/ Apricot Sauce (+ \$1.50 per person)
Italian Sausages w/ Pepper & Onion	Water Chesnuts wrapped in Bacon	
	Mini BBQ Meatballs	

## DINNER STYLE

### FAMILY STYLE

**\$64 Saturday Evening with bar | \$58 Friday & Sunday w/ Bar**

#### Choose 1

Alpine Breast of Chicken  
Chicken Piccata  
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/ Sauerkraut  
Italian Sausage w/ Peppers  
Filet Mignon available family style for additional \$12 per person  
Roast Prime Rib of Beef available family style for additional \$6 per person

### PLATED ENTREES

**Saturday Evening w/ Bar | Friday & Sunday w/ Bar**

<b>Filet Mignon</b> .....	<b>\$79   \$71</b>
Classic Cut of Tenderloin Served with Au Jus	
<b>Add Breast of Chicken</b> .....	<b>\$82   \$74</b>
<b>Salmon</b> .....	<b>\$73   \$67</b>
Broiled Atlantic Salmon Filet marinated in a fresh Herbs	
<b>Roast Prime Rib of Beef</b> .....	<b>\$71   \$64</b>
A generous portion of slowly roasted with Au Jus and served with Horseradish sauce on the side	
<b>Roast Sirloin of Beef &amp; Alpine Breast of Chicken</b> .....	<b>\$64   \$56</b>
Slowly Roasted with Au Jus, and served with Rich Gravy, and lightly Breaded Breast of Chicken served with White Wine Sauce	
<b>Chicken Wellington</b> .....	<b>\$63   \$55</b>
A Chicken Breast, stuffed with Mushrooms or Spinach and Feta, and wrapped in a French puff pastry	
<b>Mediterranean Stuffed Chicken</b> .....	<b>\$63   \$55</b>
Spinach, Roasted Red Peppers, and Cheese stuffed in Chicken Breast served with Garlic Butter Sauce	
<b>Chicken Marsala</b> .....	<b>\$63   \$55</b>
A Chicken Breast sautéed in Red Wine and Mushrooms served with a Wild Mushroom sauce	
<b>Alpine Breast of Chicken</b> .....	<b>\$62   \$55</b>
Our Signature Breast of Chicken lightly breaded & served with a White Wine Sauce on the side.	
<b>Chicken Champagnaise</b> .....	<b>\$63   \$55</b>
Breast of Chicken stuffed with Wild Rice, and served with a light Champagne sauce	
<b>Chicken Piccata</b> .....	<b>\$62   \$55</b>
A Chicken Breast sautéed golden brown, and served with a Lemon Butter Sauce	
<b>Herb Roasted Chicken</b> .....	<b>\$60   \$54</b>
Succulent Split Half Roasted Chicken seasoned to perfection with our Signature Herbs and Seasoning	
<b>Vegetarian Options</b> .....	<b>\$60   \$54</b>
Mostaccioli Primavera or Alfredo Pasta	

**All dinners include: Rolls, Soup, Salad, Vegetable, Starch, Coffee & Tea service and Dessert.**  
**Choice of Wine Included with Dinner**  
**Champagne Toast for all your guests**  
**(Add \$3.25 per person)**  
**Prices are subject to change without notice.**

## SOUP

*(Select one choice)*

Cream of Chicken  
Cream of Broccoli  
Cream of Mushroom  
Tomato Basil  
Lemon Chicken Orzo

## STARCH

*(Select one choice)*

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

## SALAD

*(Select one choice)*

Chef's Tossed Green Salad  
Served with your choice of two:  
Italian, Ranch, French, or Balsamic Vinaigrette Dressings  
Caesar Salad (Add \$2.50)  
Spinach Salad (Add \$3.00)  
Roasted Beet Salad (Add \$3.00)  
Bright Spring Salad (Add \$3.00)

## VEGETABLE

*(Select one choice)*

Green Beans Almondine  
Mixed Garden Vegetables  
Broccoli & Cauliflower  
Asparagus with Hollandaise Sauce (Add \$2.75 per person)

## DESSERT

*(Select one choice)*

**Ice Cream:**  French Vanilla  Chocolate  Strawberry

**Ice Cream Sauce:** Choice of Chocolate or Strawberry sauce

\$0.35 per person

**Kolaczki:** Homemade and Freshly Baked and come in a variety of fillings +\$1.50 per person

**Wedding Cakes:** Can be purchased for \$5.50 per person

*\*Cutting outdoor vendor cake - additional \$1.50 per person\**

## LATE NIGHT BITES

*(75 Guest Minimum)*

**Tender & Spicy**

Chicken Tenders or Spicy Chicken Wings with Fries (\$7.00 per person)

**Ballpark Night**

Chicago Style Hot Dogs with Fries (\$7.00 per person)

**Little Italy**

Italian Beef Sandwiches with Fries (\$7.00 per person)

## 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 with Choice of Two Selections:** (Add \$3.00 per person)

**Bottled Imported Beer with Choice of One Selection:** (Add \$4.00 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.