

# ALPINE BANQUETS

## LUNCH MENU

11-3 PM or 12-4 | Minimum of 75 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 ----- \$28

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** ----- \$27/\$37

Our Signature Breast of Chicken lightly breaded & Served w/ a White Wine Sauce of on the side

**Mediterranean Stuffed Chicken** ----- \$28/\$40

Spinach, Roasted Red Peppers, and Cheese stuffed in Chicken Breast served with Garlic Butter Sauce

**Chicken Wellington** ----- \$29/\$42

A Chicken Breast, stuffed with Mushrooms or Spinach and Feta, and wrapped in a French puff pastry

**Chicken Piccata** ----- \$27/\$39

A Chicken Breast sautéed golden brown, and served with a Lemon Butter Sauce

**Chicken Marsala** ----- \$27/\$38

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

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**Add Roast Beef or Pork Tenderloin to any Chicken Meal** -- \$3/ \$4

**Filet Mignon** ----- \$47/ \$57

Classic Cut of Tenderloin Served with Au Jus

**Prime Rib of Beef** ----- \$39/ \$55

A generous portion of slowly roasted with Au Jus and served with Horseradish sauce on the side

**Salmon** ----- \$38/

~~\$54~~ Broiled Atlantic Salmon Filet marinated in fresh herbs

### 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. \*\*Prices are subject to change without notice\*\*

# DESSERT

**Ice Cream** -----Included

Your choice of Chocolate, French Vanilla, or Strawberry.

**Ice Cream Sauce** ----- + \$0.35/Per Person

Your choice of Chocolate or Strawberry

OR

**Kolaczki**----- + \$1.50 /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.