

Wedding Entrée Options

TRADITIONAL FAMILY STYLE

Choice of One From Each Category:

1. Sirloin Beef, Baked Ham, Roast Pork Loin or Leg of Lamb
2. Roast Chicken or Roast Turkey
3. Polish Sausage & Sauerkraut, Dressing, Mostaccioli, Pasta Primavera, Fettuccine Alfredo, or Italian Sausage

Saturday Evening \$74.00 ~ Friday/Sunday Evening \$69.00

GOURMET FAMILY STYLE

Hand Carved Filet Mignon Topped with Red Wine Mushroom Sauce & Marinated Boneless Breast of Chicken with Choice of Vesuvio or Marsala Sauce

Saturday Evening \$80.00 ~ Friday/Sunday Evening \$73.00

DUET PLATED ENTREES

Surf & Turf

Flame-Grilled Filet Mignon with Skewer of Plump Gulf Shrimp in a Champagne Butter with Mushroom Demi-Glace Sauce

Saturday Evening \$89.00 ~ Friday/Sunday Evening \$81.00

Flame-Grilled Salmon and Filet Mignon with Wild Mushroom Demi-Glace

Saturday Evening \$89.00 ~ Friday/Sunday Evening \$81.00

Filet Mignon and Chicken

Flame-Grilled Filet Mignon with Wild Mushroom Demi-Glace and Boneless Breast of Chicken and Your Choice of Sauce

Saturday Evening \$86.00 ~ Friday/Sunday Evening \$79.00

• VEGETARIAN OPTIONS •

Eggplant Roulade

Eggplant Filled with Ricotta Cheese, Seasonal Grilled Vegetables, in a Marinara Sauce with Pan Roasted Herb Potatoes

Giant Portabella Mushroom

Seasoned Grilled Portabella Mushroom with Sautéed Spinach, Roasted Tomatoes and Seasonal Vegetables

Gluten Free Penne Pasta

Gluten Free Pasta Served with Seasonal Roasted Vegetables and Sun-Dried Tomato Sauce

Above prices include choice of soup, salad, potato, vegetable, dessert and 4 hour open bar package featuring bottled beer, name brand liquor and wine with dinner. Service charges included. All prices subject to current Cook County sales tax. Prices are subject to change without notice.

PLATED ENTRÉES

Chicken Piccata

Breaded Breast of Chicken with Lemon-Caper Sauce and Fresh Parsley

Saturday Evening \$73.00 ~ Friday/Sunday Evening \$66.00

Chicken Caprese

Marinated Boneless Breast of Chicken, Fresh Mozzarella, Tomatoes, Fresh Basil with Balsamic Reduction

Saturday Evening \$73.00 ~ Friday/Sunday Evening \$66.00

Chicken Vesuvio

Boneless Breast of Chicken Served with a Garlic and White Wine Sauce Topped with Fresh Parsley

Saturday Evening \$73.00 ~ Friday/Sunday Evening \$66.00

Chicken Marsala

Boneless Breast of Chicken Served with a Marsala Wine and Mushroom Sauce

Saturday Evening \$73.00 ~ Friday/Sunday Evening \$66.00

Prime Rib

Tender Juicy Slow-Roasted Prime-Rib Beef Hand Carved, Served with Natural Au Jus

Saturday Evening \$78.00 ~ Friday/Sunday Evening \$73.00

New York Strip Steak

Flame-Grilled USDA Choice New York Strip Steak

Saturday Evening \$80.00 ~ Friday/Sunday Evening \$79.00

Filet Mignon

Flame-Grilled Filet Mignon with a Demi-Glace

Saturday Evening \$85.00 ~ Friday/Sunday Evening \$79.00

Grilled Salmon

Flame-Grilled Salmon Served with Honey Ginger Glaze or a Lemon Dill Sauce

Saturday Evening \$75.00 ~ Friday/Sunday Evening \$68.00

Orange Roughy

Broiled Orange Roughy Served with Lemon

Saturday Evening \$75.00 ~ Friday/Sunday Evening \$68.00

Entrée Accompaniments & Desserts

ENTRÉE ACCOMPANIMENTS

(choice of one from each)

SOUP

- Cream of Potato
- Cream of Broccoli
- Cream of Chicken
- Minestrone
- Beef Barley
- Tomato Bisque
- Lemon Rice

SALAD

- Classic Tossed with 2 dressings
- Wedge Salad
- Sunshine Salad
- Bouquet of Field Greens

VEGETABLE

- Green Beans Almandine
- Glazed Baby Carrots
- Broccoli with Hollandaise Sauce
- Caramelized Brussel Sprouts
- Roasted Seasonal Vegetables
- Steamed Vegetable Medley
- Grilled Asparagus (\$4.00 extra)

POTATO

- Mashed Potatoes (Classic, Garlic or Cheddar)
- Oven Browned Potato
- Roasted Herbed Red Potato
- Boiled Potato
- Baked Potato
- Rice

DESSERT

- Vanilla Ice Cream • Chocolate Sundae • Strawberry Sundae
- Cappuccino Ice Cream • Sherbet • Praline & Cream Ice Cream

OPTIONAL SWEET TABLE UPGRADES

A late night assortment of pastries with beverage service

\$10.00 per person

Beverage Selection

BEVERAGE SELECTION

All of the following is included in our open bar package:

BRANDY

Christian Brothers
Apricot

VODKA

Smirnoff
Smirnoff Citrus
Smirnoff Raspberry
Smirnoff Vanilla
Stolichnaya

SCOTCH

J & B
Grant's

WINE

Chardonnay
Cabernet
Pinot Grigio
Merlot
Moscato
White Zinfandel

WHISKEY

Canadian Club
Jack Daniel's
Jim Beam
Seagram's 7
Seagram's V.O.
Southern Comfort
Tullamore Dew

RUM

Bacardi
Malibu
Captain Morgan

BEER (All Bottled Beer)

Budweiser
Bud Light
Coors Light
Miller 64
Miller Genuine Draft
Miller Lite
Old Style
O'Doul's (non alcoholic)

LIQUEURS/SCHNAPPS

Amaretto
Brown Crème de Cacao
Green Crème de Menthe
Triple Sec
Irish Cream
Coffee Liqueur
Butterscotch Schnapps
Peach Schnapps
Apple Schnapps

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Beefeaters

TEQUILA

Jose Cuervo Gold

UPGRADE BAR PACKAGE TO SUPER PREMIUM

The following are added to the open bar package:

Amstel Light, Corona, Heineken, Heineken 00, Michelob Ultra, Milagro Tequila

Absolut Vodka, Ketel One Vodka, Tito's Vodka, Jameson, Maker's Mark, Crown Royal, Tanqueray Gin, Bombay Sapphire Gin, Dewar's Scotch, Chivas 12-yr, Fighting 69 Irish Whiskey, Bailey's Irish Cream, Kahlua, White Claw (Mango & Black Cherry), and your choice of one keg: Guinness, Harp, Smithwick's or Magners

\$14.00 per person

Prices are subject to change without notice.

Hors d'Oeuvres

HORS d'OEUVRES MENU *-Select Three-*

Mini Grilled Cheese
Cuban Bites
Assorted Petite Sandwiches
Mac & Cheese Bites

Pizza Puffs
Barbecue Meatballs
Mini Tacos
Reuben Tater

Italian Sausage
Meatball Parmesan
Potato Skins
Breaded Cheese Ravioli

Above hors d'oeuvres priced at \$15.00 per person, per hour

UPGRADE OPTIONS *-Select Three-*

Crispy Irish Spring Rolls
Caprese Skewers
Bacon Wrapped Water Chestnut
Crispy Asparagus with Asiago

Mini Quiche
Mushroom Croustades
Fruit Skewers
Grilled Chicken Skewers with Pineapple

Spinach & Cheese Pie
Mini Crab Cakes

Above hors d'oeuvres priced at \$16.00 per person, per hour

LATE NIGHT ENHANCEMENTS

Nacho Bar

Tortilla Chips with Salsa, Guacamole and Sour Cream
\$12.00 per person

Slider Station

Mini Hamburgers and Mini Pulled Pork Sliders with Selection of Toppings and Condiments
\$15.00 per person

A Touch of Ireland

Mini Corned Beef Sandwiches on Rye Bread with Potato Chips
\$15.00 per person

French Fry Bar

Curly Fries, Waffle Fries, Sweet Potato Fries and Tater Tots with Condiments
\$12.00 per person

Prices are subject to change without notice.