

# 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

## 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

*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.*

# 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 Brownd 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

### GIN

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.*