



CATERING WITH ELEGANCE

weddings

Bloomington Golf Club
181 Glen Ellyn Road
Bloomington, IL 60108
630.529.3380

Medinah Shrine Center
550 Shriners Drive
Addison, IL 60101
630.458.0200

www.cateringwithelegance.com

Wedding Package

COMPLIMENTARY TASTING FOR 6 GUESTS

SIX HOUR RECEPTION

HORS D'OEUVRES

FOUR-COURSE DINNER

soup and salad (with bread and butter), entrée, and dessert

FIVE HOUR OPEN BAR

Premium brand liquors, liqueurs, cordials, wine, and bottled beers

WHITE AND RED WINE ON EACH TABLE

TABLESIDE COFFEE AND TEA SERVICE

CUSTOM WEDDING CAKE

CHAMPAGNE TOAST FOR THE HEAD TABLE

SIGNATURE DRINK

COMPLIMENTARY LATE NIGHT COFFEE STATION

IVORY BALLET LENGTH TABLE LINENS, NAPKINS, AND SKIRTING

TABLE MIRRORS AND VOTIVES

Prices are per guest unless stated otherwise and are based on 150 guests. Gratuities are at your discretion.
Sales tax is additional. Prices subject to change without notice.

HORS D'OEUVRES

Three pieces per guest included | Butler passed during cocktail hour | Choose a variety of three

Additional selection: \$1.50 per guest

Sausage and Bell Pepper Skewers	Beef Wellington
Tomato or Zucchini Bruschetta	Chicken and Mushrooms in Phyllo
Artichoke Beignet	Short Rib Fig and Bleu
Cocktail Egg Rolls	Asparagus Tips and Asiago in Phyllo
Scallops Wrapped in Bacon	Swedish Meatballs (2 each)
Crab Rangoon	Coconut Crusted Shrimp
Chicken Sriracha Meatballs	Prosciutto E Melone
Mini Crab Cakes with Remoulade Sauce	Mini Chicago-Style Pizza
Seafood-Stuffed Mushroom Caps	Chicken Quesadillas
Water Chestnuts Wrapped in Bacon	BBQ Meatballs (2 each)
Chorizo Sausage-Stuffed Mushroom Caps	Black Bean and Cheese Empanada
Raspberry Brie En Croute	Lamb Lollies (market price)
Bacon Wrapped Date	Crab Claws (market price)
Spinach and Goat Cheese Pizzas	Cocktail Shrimp (market price)
Mini Quiche (3 varieties)	

Trays

Per 50 guests

Charcuterie – 100	Grilled Fresh Vegetable – 85
Assorted Fresh Fruit – 90	Fresh Vegetable + Ranch - 80
Cheese and Cracker – 80	

SEATED DINNER

Starter

Choice of one

Cream of Chicken and Wild Rice Soup	Creamy Tomato Soup
French Onion Soup with Crostini	Fresh Fruit Coupe
Cream of Broccoli and Cheddar Soup	Shrimp Cocktail – 9
Minestrone Soup with Tortellini	Lobster Bisque - 3
Potato Leek Soup	

Salad

Choice of one:

GARDEN FRESH TOSSED SALAD

Mixed greens, tomato and cucumber served with three dressings of your choice

FIELD GREENS

Spring mix, pine nuts, feta cheese, dried cranberries, and raspberry vinaigrette

CAESAR SALAD

Mixed greens, sweet red onion, parmesan cheese and Caesar dressing

MANDARIN ORANGE SALAD

Spring mix with spinach, mandarin oranges, cucumbers and red peppers tossed in mandarin orange dressing

SPINACH SALAD

Spinach leaves, hardboiled egg wedges, sliced radish and mushrooms served with our warm bacon dressing

THE WEDGE

Iceberg lettuce, blue cheese crumbles and tomato topped with blue cheese dressing

ENTRÉE

Beef

ROAST SIRLOIN - 92

bordelaise or peppercorn sauce

BRAISED SHORT RIB - 92

red wine sauce

PRIME RIB - 94

creamy horseradish sauce

FILET MIGNON - 97

center cut filet, au jus

ADD BLUE CHEESE OR HORSERADISH CRUST - 3

ROAST TENDERLOIN - 97

bordelaise or peppercorn sauce

Chicken

PICATTA - 89

lemon caper sauce

MARSALA - 89

mushroom, red pepper, marsala wine sauce

HERBED LEMON - 89

Cognac cream sauce

BRUSCHETTA - 89

balsamic roasted heirloom cherry tomatoes, parmesan cheese

ASIAGO - 92

crispy panko + asiago crust, roasted garlic asiago cream sauce

SALTIMBOCCA - 92

breaded, stuffed with prosciutto + provolone, tomato basil cream sauce

Pork

STUFFED PORK CHOP - 90

herbed bread stuffing | sweet apple cherry sauce

PORK TENDERLOIN MEDALLIONS - 90

sweet and tangy teriyaki-lime glaze

Seafood

ORANGE ROUGHY - 88

toasted almonds, lemon butter

MACADAMIA CRUSTED MAHI MAHI – 90

pineapple mint salsa

BAKED FILET OF SALMON - 90

maple bourbon glaze

SHRIMP SCAMPI - 94

lemon, fresh garlic and white wine

LOBSTER TAIL – Market Price

drawn butter

Duet Plates

Custom pairings available, please inquire

FILET/TENDERLOIN AND CHICKEN BREAST - 100

Upgrade to Asiago or Saltimbocca - 2

FILET/TENDERLOIN AND SHRIMP SCAMPI - 103

FILET/TENDERLOIN AND LOBSTER TAIL – market price

Vegetarian

TRI-COLORED CHEESE TORTELLINI ALFREDO - 87

roasted red pepper, zucchini, light asiago alfredo sauce

BOWTIE SPINACH AND FETA - 87

sautéed spinach, sundried tomatoes, creamy vodka sauce

QUINOA STUFFED PEPPER - 89

chipotle red quinoa, fire roasted vegetables, marinara

EGGPLANT PARMESAN - 89

fresh mozzarella, sliced Roma tomato, zesty marinara

-Add a pasta course of your choice for an additional \$3.00 per guest-

SIDES

Starch

Choice of one:

Creamy Whipped Potato	Twice Baked Potato
Parslied New Red Potato	Hasselback Potato
Garlic Roasted Red Potato	Rice Pilaf
Parmesan Garlic Whipped Potato	Wild and Brown Rice

Vegetable

Choice of one:

Asparagus with Hollandaise Sauce	Green Beans Almondine
Roasted Brussels Sprouts	Whole Green Beans with Carrots
Buttered Baby Carrots with Dill	Broccoli Spears
Grilled Zucchini, Yellow Squash, and Red Peppers	Carrots, Cauliflower and Broccoli

Children's Entrée

PASTA – 22

marinara sauce

CHICKEN TENDERS – 22

French fries

DESSERT

CUSTOM WEDDING CAKE - included

Your wedding cake is included; design and consultation will take place directly with Central Continental Bakery in Mount Prospect

**Add scoop of ice cream to each cake plate - 2*

**Add a fresh strawberry to each cake plate - .50*

SWEET STATION - 6

A stunning assortment of fresh sweets that may include:

Petit Fours | Cheesecakes | Decorated Layer Cakes | Brownies | Mousse Cups | Tarts |
Truffles | Cobblers | Cannoli

**Add fresh fruit display to the above - 2*

CHOCOLATE FOUNTAIN - 6

Dip the following into warm chocolate as it cascades from layer to layer:

Strawberries | Pineapple | Pretzels | Rice Krispies | Brownies | Angel Food Cake Squares |
Donut Holes | Rolled Wafers | Marshmallows

**Add fresh fruit tray to the above - 2*

SWEET STATION & CHOCOLATE FOUNTAIN - 9

**Add fresh fruit display to the above - 2*

ADDITIONS

Late Night Food

Hot Dog Cart - 4

Pizza *sausage / pepperoni / cheese* - 6

Mini Sliders - 4

Taco Bar - 6

Coffee

GOURMET COFFEE BAR - 3

regular and decaf with shaved chocolate, whipped cream, flavored creamers, and cinnamon sticks

Enhancements

SPECIALTY LINENS

Table Linens and Napkins

SPECIALTY CHAIRS

Chiavari

CHAIR COVERS

ICE SCULPTURES

Please ask for pricing information on enhancements

BAR PACKAGE

Woodbridge by Mondavi Wines

RED

Merlot | Cabernet | Pinot Noir

WHITE

Sauvignon Blanc | Chardonnay |
Riesling | Pinot Grigio

Premium

Liqueurs and mixers included

VODKA

Skyy | Smirnoff | Absolut | Tito's | Stoli

GIN

Beefeaters | Tanqueray

RUM

Bacardi | Captain Morgan | Malibu |
Myers Dark

TEQUILA

Jose Cuervo

WHISKEY

Seagram's V-O | Seagram's 7 | Jim Beam |
Jack Daniels | Southern Comfort

BRANDY

Christian Brothers

SCOTCH

Dewar's

BEER ETC.

Coor's Light | Corona Extra | Miller Lite |
MGD | Goose Island 312 | Goose Island IPA |
Stella Artois | O'Douls | White Claw

Top Shelf

Top shelf bar additional \$7 per guest / Liqueurs and mixers included

VODKA

Belvedere | Grey Goose | Ketel One

GIN

Bombay Sapphire

WHISKEY

Crown Royal | Makers Mark | Jameson

TEQUILA

Patrón

SCOTCH

Glenlivet | Chivas Regal | Johnnie Walker
Red | Johnnie Walker Black

BEER

Coor's Light | Corona Extra | Miller Lite |
MGD | Goose Island 312 | Goose Island IPA |
Stella Artois | O'Douls | White Claw

WEDDING POLICIES

Pricing

All prices will be guaranteed for your event for a period of one year when the contract is signed by both parties. Prices are based on 150 or more guests. **Gratuity is at your discretion.** Sales tax is additional.

Deposit

A non-refundable \$1000.00 deposit is required with the signed copy of our agreement to guarantee the date and time of your event. A second non-refundable payment of \$2,000.00 is required twelve (12) months before your event date and an additional nonrefundable \$3,000.00 payment will be required thirty (30) days prior to your contracted wedding date.

Guarantee

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimated final count. **We require a guarantee of 150 guests or \$12,000.00 (food and beverage) for Saturday weddings.** Friday, Sunday and off-season weddings, our main entrée price is discounted by 10%, restrictions may apply. Holiday weekends are not eligible for discounted prices.

14 days before your event, we ask that you please contact your event coordinator to update your most recent guest count.

7-10 days before your event, we ask that you please return the completed entrée chart with your final, guaranteed count. The final charge will be based upon the guaranteed count or the actual attendance, whichever is greater. We will prepare enough food for your guaranteed count. Please be sure to include entertainers, photographers, etc., in your count if they are to be served.

Payment

Final payment must be made 5 days before your event by cash or cashier's check. Personal checks will only be accepted up to 14 days before your event.

Make checks payable to: Catering Enterprises, Ltd.
Catering with Elegance is a Catering Enterprises company.

We reserve the right to ask for two forms of ID before serving alcoholic beverages to any person under the age of 30 years.

The person signing the contract for the event will be held responsible for any damages incurred to the premises by any guest at the event.

No food or beverage will be packaged to leave the premises.

No alcoholic shots will be served.

An additional clean up fee will be applied if using confetti.