



CATERING WITH ELEGANCE

Dinners

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

Banquet Dinners

Our Dinner packages include:

5 hours in room

Linens, napkins, skirting, background music

Buffets are open for maximum of 90 mins

Dinner rolls and butter

Coffee, tea, iced tea and soft drinks

Prices are based on 50 guests. Smaller groups, under 50 guests, will incur a \$125.00 charge. Sales tax and 15% administration/service fees are additional.

Gratuities are at your discretion

Prices are guaranteed for a period of one year when the contract is signed by both parties

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Hors D'oeuvres

PASSED BUTLER STYLE | Choice of 3 (3 per guest) 5

Choice of 4 (4 per guest) 6.5

Sausage and Bell Pepper Skewers

Tomato or Zucchini Bruschetta

Artichoke Beignet

Cocktail Egg Rolls

Scallops Wrapped in Bacon

Crab Rangoon

Chicken Sriracha Meatballs

Mini Crab Cakes with Remoulade Sauce

Seafood-Stuffed Mushroom Caps

Water Chestnuts Wrapped in Bacon

Chorizo Sausage-Stuffed Mushroom Caps

Raspberry Brie En Croute

Spinach and Goat Cheese Pizzas

Candied Apple Pork Belly

Mini Quiche (3 varieties)

Mini Chicago-Style Pizzas

Beef Wellington

Chicken and Mushrooms in Phyllo

Short Rib Fig and Bleu

Asparagus Tips and Asiago in Phyllo

Chicken Quesadillas

Swedish Meatballs (2 each)

Black Bean and Cheese Empanada

Coconut Crusted Shrimp

BBQ Meatballs (2 each)

Fiery Peach BBQ Brisket

Bacon Wrapped Dates

Lamb Lollies | market price

Cocktail Shrimp or Crab Claws | market price

TRAYS

Assorted fresh fruit | 90

Fresh vegetable + ranch | 80

Cubed cheese and cracker | 80

Grilled fresh vegetable | 85

Above tray selections are priced for 50 guests

Plated Dinner Menu

STARTER | Choice of 1

Cream of Chicken and Wild Rice Soup
French Onion Soup with Crostini
Cream of Broccoli and Cheddar Soup
Minestrone Soup

Fresh Fruit Coupe
Potato Leek Soup
Creamy Tomato Soup
Lobster Bisque 3

SALADS | Choice of 1

GARDEN FRESH TOSSED

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

FIELD GREENS

spring mix with 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 leaves, mandarin oranges, cucumbers and red peppers tossed in mandarin orange dressing

SPINACH SALAD

spinach leaves, hard-boiled egg wedges, sliced radishes and mushrooms served with our warm bacon dressing

THE WEDGE

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

CAPRESE SALAD

sliced Roma tomatoes and mozzarella cheese with fresh basil, drizzled with olive oil and balsamic vinegar

Plated Dinner Menu

BEEF

PRIME RIB | 38

creamy horseradish sauce

ROAST SIRLOIN | 38

bordelaise or peppercorn sauce

FILET MIGNON | 45

center cut filet, au jus

add blue cheese or horseradish crust | 3

ROAST TENDERLOIN | 45

bordelaise or peppercorn sauce

CHICKEN

MARSALA | 34

mushroom, red pepper, marsala wine sauce

PICATTA | 34

lemon caper sauce

HERBED LEMON | 34

cognac cream sauce

ASIAGO | 36

crispy panko + asiago crust, roasted garlic asiago cream sauce

SALTIMBOCCA | 37

boneless, breaded chicken breast, stuffed with prosciutto + provolone,
tomato basil cream sauce

Plated Dinner Menu

PORK

STUFFED PORK CHOP | 36

herbed bread stuffing/sweet apple cherry sauce

PORK TENDERLOIN MEDALLIONS | 36

sweet and tangy teriyaki-lime glaze

SEAFOOD

ORANGE ROUGHY | 33

toasted almonds/lemon butter

MAHI MAHI | 36

macadamia nut crusted/pineapple mint salsa

BAKED SALMON | 36

maple bourbon glaze

SHRIMP SCAMPI | 40

lemon, fresh garlic + white wine

LOBSTER TAIL | market price

drawn butter

Plated Dinner Menu

DUET PLATES | Custom pairings available, please inquire

FILET/TENDERLOIN AND CHICKEN BREAST | 50

upgrade to Asiago or Saltimbocca | 2

FILET/TENDERLOIN AND SHRIMP SCAMPI | 52

FILET/TENDERLOIN AND LOBSTER TAIL | market price

VEGETARIAN

TRI-COLORED CHEESE TORTELLINI ALFREDO | 31

roasted red pepper, zucchini, light asiago alfredo sauce

BOWTIE SPINACH AND FETA | 31

sautéed spinach, sun-dried tomatoes, creamy vodka sauce

QUINOA STUFFED PEPPER | 32

chipotle red quinoa, fire roasted vegetables, marinara

EGGPLANT PARMESAN | 33

fresh mozzarella, sliced Roma tomato, marinara

CHILDREN'S ENTRÉES

CHICKEN TENDERS | 16

French fries

PASTA | 16

marinara sauce

Sides

STARCH | Choice of 1

Creamy Whipped Potato
Garlic Roasted Red Potato
Twice Baked Potato
Rice Pilaf
Baked Potato + Sour Cream

Vesuvio Potato
Parmesan Garlic Whipped Potato
Parslied New Red Potato
Wild and Brown Rice

VEGETABLES | Choice of 1

Green Beans Almondine
Broccoli Spears
Carrots, Cauliflower and Broccoli
Asparagus with Hollandaise Sauce 2

Buttered Baby Carrots with Dill
Whole Green Beans with Carrots
Grilled Zucchini, Yellow Squash and Red Pepper

*ADD A FAMILY STYLE PASTA COURSE FOR 3 PER GUEST

Buffet Dinner Menu

ENTRÉES

BEEF

*Sliced Sirloin Beef in natural au jus

BONELESS CHICKEN BREAST | Choice of 1

Marsala, Herbed Lemon, Picatta, Vesuvio, Herbed Baked (bone-in)

PASTA | Choice of 1

bowtie, penne or spaghetti + alfredo, marinara or vodka

**Upgrade your beef to Prime Rib for 5 or Tenderloin for 8 per guest*

POTATO OR RICE | Choice of 1

Creamy Whipped Potato

Garlic Roasted Red Potato

Twice Baked Potato

Rice Pilaf

Baked Potato + Sour Cream

Vesuvio Potato

Parmesan Garlic Whipped Potato

Parslied New Red Potato

Wild and Brown Rice

VEGETABLES | Choice of 1

Green Beans Almondine

Broccoli Spears

Carrots, Cauliflower and Broccoli

Asparagus with Hollandaise Sauce 2

Buttered Baby Carrots with Dill

Whole Green Beans with Carrots

Grilled Zucchini, Yellow Squash and Red Pepper

INCLUDED WITH YOUR MEAL

Garden Fresh Tossed Salad with choice of dressing

Gourmet assortment of dinner rolls with butter

Coffee, Tea, Iced Tea, Soft Drinks

37 per guest

Deluxe Buffet Dinner Menu

SALADS | Choice of 3

Garden Fresh Tossed Salad
 Italian Pasta Salad
 Creamy Coleslaw

American Potato Salad
 Green Pepper, Tomato, Onion Salad
 Fresh Fruit Salad

ENTRÉES

INSIDE ROUND OF BEEF | carved at buffet table

HONEY HAM | carved at buffet table

BONELESS CHICKEN BREAST | Choice of one

Marsala, Herbed Lemon, Picatta, Vesuvio, Herbed Baked (bone-in)

PASTA | Choice of 1

bowtie, penne or spaghetti + alfredo, marinara or vodka

**Upgrade your beef to Prime Rib for 5 or Tenderloin for 8 per guest*

POTATO OR RICE | Choice of 1

Creamy Whipped Potato
 Garlic Roasted Red Potato
 Twice Baked Potato
 Au Gratin Potatoes
 Rice Pilaf

Scalloped Potato
 Parmesan Garlic Whipped Potato
 Parslied New Red Potato
 Wild and Brown Rice
 Vesuvio Potato

VEGETABLES | Choice of 1

Green Beans Almondine
 Broccoli Spears
 Carrots, Cauliflower and Broccoli
 Asparagus with Hollandaise Sauce 2

Buttered Baby Carrots with Dill
 Whole Green Beans with Carrots
 Grilled Zucchini, Yellow Squash and Red Pepper

INCLUDED WITH YOUR MEAL

Gourmet assortment of dinner rolls with butter
 Coffee, Tea, Iced Tea, Soft Drinks

41 per guest

Station Buffet Dinner Menu

FRESH VEGETABLES, FRUITS, AND CHEESES

Includes assorted crackers and ranch dip, beginning at cocktail hour.

Made to Order PASTA STATION

PASTAS - Penne, Bowtie & Spaghetti

SAUCES - Marinara, Alfredo & Vodka

INGREDIENTS - garlic, broccoli, mushrooms, red & green bell peppers and olive oil

Italian bread, butter, and parmesan cheese

Add crumbled Italian sausage or diced chicken for 1.5 per guest

Hand Carved MEAT STATION

OVEN-ROASTED SIRLOIN AND SMOKED TURKEY BREAST OR HONEY HAM

served with assorted rolls, horseradish sauce and honey mustard sauce

Upgrade your beef to Prime Rib for 5 or Tenderloin for 8 per guest

FAJITA STATION

MARINATED STRIPS OF BEEF OR CHICKEN SAUTÉED WITH GREEN PEPPERS AND SPANISH ONION SLICES

served with chopped tomato, sour cream, shredded cheddar cheese, salsa, Spanish rice and refried beans

SALAD STATION | Includes 3 dressings

Red Onion

Spring Mix

Sunflower Seeds

Dried Cranberries

Tomato

Croutons

Shredded Cheese

Sliced Hard-Boiled Egg

Mushroom

Carrots

Walnuts

BBQ Ribs + Chicken Dinner

ENTRÉE

BBQ RIBS

HERBED BAKED CHICKEN (bone-in)

BROASTED CHICKEN | add 1.5 per guest

SALADS | Choice of 4

Garden tossed salad with 3 dressings

Creamy coleslaw

Green pepper, tomato, onion salad

Italian pasta

Oven baked beans

Corn on the cob

Potato salad

Fresh fruit salad

INCLUDED WITH YOUR MEAL

Gourmet assortment of dinner rolls with butter

Coffee Tea, Iced Tea, Soft Drinks

34 per guest

TRY OUR FAMOUS WHOLE ROASTED PIG!

Slow roasted on site and carved at buffet in dining room

Add this to menu for an additional 6.25 per guest

Sandwich Buffet

ENTRÉE | CHOICE OF 2 - 24 | CHOICE OF 3 - 26

GRILLED CHICKEN BREAST | Teriyaki or BBQ

POLISH SAUSAGE

1/3 lb HAMBURGER/CHEESEBURGER

HOT DOG

BRATWURST

ITALIAN BEEF

ITALIAN SAUSAGE

BBQ PULLED PORK

SALADS | Choice of 4

Garden tossed salad with 3 dressings

Creamy coleslaw

Green pepper, tomato, onion salad

Italian pasta

Oven baked beans

Corn on the cob

Potato salad

Fresh fruit salad

INCLUDED WITH YOUR MEAL

Gourmet assortment of dinner rolls with butter

Coffee, Tea, Iced Tea, Soft Drinks

TRY OUR FAMOUS WHOLE ROASTED PIG!

Slow roasted on site and carved at buffet in dining room

Add this to menu for an additional 6.25 per guest

Hors D'oeuvres Buffet Menu

MEATS

CARVED INSIDE ROUND OF BEEF | CARVED TURKEY BREAST

served with assorted mini rolls, horseradish sauce and honey mustard sauce

**Upgrade your beef to Prime Rib for 5 or Tenderloin for 8 per guest*

HOT HORS D'OEUVRES

Meatballs in BBQ Sauce, Mini Quiches, Mini Chicago Pizza,
Sausage and Peppers in Marinara, Chicken Quesadilla, Dates Wrapped in Bacon,
Artichoke Beignet, Raspberry Brie EnCroute, Water Chestnuts Wrapped in Bacon,
Vegetable Cocktail Egg Rolls

FRESH VEGETABLES

celery sticks, carrot sticks , zucchini, broccoli, cauliflower, radishes + ranch dip

FRESH FRUIT

grapes, cantaloupe, honeydew, pineapple, strawberries, raspberries

CHEESE AND CRACKERS

pepper jack, cheddar, muenster, Swiss

35 per guest

Desserts

FROZEN

ICE CREAM | vanilla, chocolate or peppermint | 3
toppings (chocolate, strawberry or butterscotch) add .50

RAINBOW SHERBET | 3

CHEESECAKES

NEW YORK | 4.5
with strawberry topping add .75

CHOCOLATE CARAMEL PECAN | 4.5

CHOCOLATE CHIP | 4

PIE SLICES AND PASTRIES

FRUIT PIES | 3.5
apple, cherry, pumpkin

SPECIALTY PIES | 4.5
Boston cream, lemon meringue, southern pecan, banana cream, chocolate cream,
keylime, sweet potato

TORTES | 4.75
black forest, walnut, mocha, raspberry custard Bavarian

CHOCOLATE ECLAIR | 3.5

ASSORTED COOKIE AND BROWNIE TRAY | 32
25 pieces

Prices are per guest

Desserts

SWEET TABLE | 6 per guest

An assortment of fresh sweets that may include:
petit fours, cheesecakes, mousse cups, decorated layer cakes,
brownies, cobblers, cannoli's, tarts and truffles

FRESH FRUIT and DIP DISPLAY | 5 per guest

CHOCOLATE FOUNTAIN | 7 per guest

Warm chocolate accompanied by honeydew, cantaloupe, strawberries, maraschino
cherries, pineapple, pretzels and marshmallows

SWEET TABLE & CHOCOLATE FOUNTAIN | 9.5 per guest

GOURMET COFFEE BAR | 3 per guest

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

Bar Options

PREMIUM HOURLY OPEN BAR

1 Hour | 18 2 Hours | 21
3 Hours | 24 4 Hours | 27

WOODBIDGE BY MONDAVI WINES

RED | Merlot, Cabernet, Pinot Noir

WHITE | Sauvignon Blanc, Chardonnay, Pinot Grigio, Moscato

ALCOHOL | Liqueurs and mixers included

VODKA | Skyy, Smirnoff, Absolut, Tito's

RUM | Bacardi, Captain Morgan, Malibu, Myers Dark

WHISKEY | Seagram's 7, Jim Beam, Jack Daniels, Southern Comfort

SCOTCH | Dewar's

GIN | Beefeater, Tanqueray

TEQUILA | Jose Cuervo

BRANDY | Christian Brothers

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

Bar Options

TOP SHELF HOURLY OPEN BAR

1 Hour | 24 2 Hours | 27
3 Hours | 30 4 Hours | 33

Upgrade to top shelf bar for an additional 7 per guest

ALCOHOL | Liqueurs and mixers included

VODKA | Belvedere, Grey Goose, Ketel One

WHISKEY | Crown Royal, Makers Mark, Jameson

SCOTCH | Glenlivet, Chivas Regal, Johnnie Walker Red and Black

GIN | Bombay Sapphire

TEQUILA | Patron

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

BEER, WINE AND SOFT DRINK BAR

1 Hour | 12 2 Hours | 15
3 Hours | 18 4 Hours | 21

Please inquire about our Cash or Tab bar alternatives.

For Cash or Tab bars, a \$125.00 fee per bartender will be assessed for each bar that bills \$500 or less.

Banquet Dinner Policies

A 15% administration/service fee will be added to food and beverage costs.

PRICING

Prices are guaranteed for a period of one year when the contract is signed by both parties. Prices are based on 50 guests. Smaller groups, under 50 guests, will incur a \$125.00 additional charge. **Gratuity is at your discretion.** Sales tax is additional.

DEPOSIT

A non-refundable \$500.00 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 \$500.00 is due 30 days before your event 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.

14 days before your event, we ask that you please call your event coordinator to make your seating arrangements and give your most recent guest count.

7-10 days before your event, we ask that you please call 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.