



CATERING WITH ELEGANCE

Quinceañera's

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 buffet packages include:

6 hours in room

Ivory linens, napkins, skirting,

Ivory chair covers with colored sash

Chiavari chairs are an additional \$4 each

Projector and screen

Buffets are open for maximum of 90 mins

Dinner rolls and butter

Coffee, tea, iced tea and soft drinks

Prices are based on 150 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

Buffet Dinner Menu

ENTRÉES

BEEF

*Sliced Sirloin Beef in natural au jus

CHICKEN BREAST | Choice of 1

Marsala, Grecian, Herbed Baked or Broasted (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

Parmesan Garlic Whipped Potato

Garlic Roasted Red Potato

Parslied New Red Potato

Rice Pilaf

Baked Potato + Sour Cream

VEGETABLES | Choice of 1

Carrots, Cauliflower and Broccoli

Buttered Baby Carrots with Dill

Whole Green Beans with Carrots

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

45 per guest

Deluxe Buffet Dinner Menu

SALADS

Garden Fresh Tossed Salad
Italian Pasta Salad
Fresh Fruit Salad

ENTRÉES

INSIDE ROUND OF BEEF | carved at buffet table

HONEY HAM | carved at buffet table

CHICKEN BREAST | Choice of one
Marsala, Grecian, Herbed Baked or Broasted (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	Scalloped Potato
Garlic Roasted Red Potato	Parmesan Garlic Whipped Potato
Twice Baked Potato	Parslied New Red Potato
Au Gratin Potatoes	Wild and Brown Rice
Rice Pilaf	Vesuvio Potato

VEGETABLES | Choice of 1

Carrots, Cauliflower and Broccoli
Buttered Baby Carrots with Dill
Whole Green Beans with Carrots

INCLUDED WITH YOUR MEAL

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

49 per guest

Traditional Mexican Buffet

SALADS

Garden Fresh Tossed Salad
Fresh Cut Fruit

FAJITAS

BEEF + CHICKEN | sautéed green peppers + onions
add Shrimp for additional \$4 per person

SERVED WITH

Mexican Rice
Fried Beans
Pico de Gallo
Potatoes with Chorizo
Sour Cream
Salsa | Green + Red
Flour + Corn Tortillas
Chips
add Guacamole for additional \$2.50 per guest

43 per guest

Fiesta Buffet

SALADS

Garden Fresh Tossed Salad
Fresh Cut Fruit

ENTRÉES

CHICKEN IN MOLE SAUCE (bone-in)

BISTEC CON RAJAS

marinated beef, grilled onion, tomato, poblano pepper

SERVED WITH

Mexican Rice

Fried Beans

Pico de Gallo

Potatoes with Chorizo

Sour Cream

Salsa | Green + Red

Flour + Corn Tortillas

Chips

add Guacamole for additional \$2.50 per guest

47 per guest

Deluxe Mexican Buffet

SALADS

Garden Fresh Tossed Salad
Fresh Cut Fruit

ENTRÉES

BEEF | Choice of 1
Beef Tanpiqueña
Bistec con Rajas

CHICKEN | Choice of 1
Chicken Tanpiqueña
Chicken in Mole Sauce (bone-in)

ADD SHRIMP | Choice of 1 for additional \$4 per guest
Shrimp Fajitas ala Diabla
Shrimp Fajitas

SERVED WITH

Mexican Rice
Fried Beans
Pico de Gallo
Potatoes with Chorizo
Sour Cream
Salsa | Green + Red
Flour + Corn Tortillas
Chips
add Guacamole for additional \$2.50 per guest

50 per guest

Desserts

CHURROS | 3 per guest

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

CAKE FROM OUTSIDE SOURCE

We will cut, plate + serve for additional \$0.50 per guest

Bar Options

PREMIUM CASH OR TAB BAR

WOODBIDGE BY MONDAVI WINES

RED | Merlot, Cabernet, Pinot Noir

WHITE | Sauvignon Blanc, Chardonnay, Pinot Grigio, Moscato

ALCOHOL | Liqueurs and mixers included

VODKA | Smirnoff, Absolut, Tito's, Grey Goose, Ketel One

RUM | Bacardi, Captain Morgan, Malibu, Myers Dark

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

SCOTCH | Dewar's

GIN | Beefeater, Tanqueray

TEQUILA | Jose Cuervo

BRANDY | Christian Brothers

BEER | Coor's Light, Corona Extra, Miller Lite, Modelo Especial, Stella, O'Douls, White Claw

Banquet Dinner Policies

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

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 guests. Smaller groups will incur an additional charge. Gratuities are at your discretion.

DEPOSIT

A non-refundable \$1000.00 is required with the signed copy of our agreement to guarantee the date and time of your event. An additional non-refundable \$1000.00 deposit is required 6 months before your event date.

ADDITIONAL POLICIES:

- **NO CONFETTI OR PETAL CANNONS ARE ALLOWED.** A \$250 cleaning fee will apply if used
- No outside Alcohol is permitted on the property which includes the parking lot
- No shots will be served. Must be 21 years old to consume liquor, must have a valid state ID or Drivers License to show proof of age
- No food or beverage will be packaged to leave the premises

GUARANTEE

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimate final count. 10 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. 6 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 ect., in your count if they are to be served

PAYMENT

50% of your estimated total bill is due 30 days prior to your event. Final payment must be made 6 days before your event by cash or cashier's check. Personal checks will be only 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.