



CATERING WITH ELEGANCE

Brunch and  
Lunches

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

# Brunch and Lunches

**Included:**

4 hours in room with access to set-up 1 hour prior to guests arrival

Coffee, tea, iced tea and soft drinks

Dinner rolls and butter

Linens, napkins, table skirting, background music

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# Brunch Buffet

Breakfast Pastries + Rolls/Butter

Fresh Sliced Fruit

Baked Denver Omelet Casserole or Scrambled Eggs

Bacon

Pork Sausage Links

Hash Brown Potato

Garden Fresh Tossed Salad (*choice of three dressings*)

Baked Boneless Chicken (*Herbed Lemon, Marsala, Picatta or Vesuvio*)

Scalloped Potato or Rice Pilaf

Penne Pasta + Marinara or Vodka Sauce

Green Beans + Carrots or Green Beans Almondine

Assorted Chilled Juices

Coffee + Tea + Soft drink Station

*32 per guest*

# 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 Lunch Menu

STARTERS | SALADS | 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

## 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 Lunch Menu

## BEEF

### PRIME RIB | 31

creamy horseradish sauce

### ROAST SIRLOIN | 31

bordelaise or peppercorn sauce

### FILET MIGNON | 35

center cut filet, au jus

add blue cheese or horseradish crust | 3

### ROAST TENDERLOIN | 35

bordelaise or peppercorn sauce

## CHICKEN

### MARSALA | 26

mushroom, red pepper, marsala wine sauce

### PICATTA | 26

lemon caper sauce

### HERBED LEMON | 26

cognac cream sauce

### ASIAGO | 28

crispy panko + asiago crust, roasted garlic asiago cream sauce

### PARMESAN | 28

boneless, breaded chicken breast, marinara, mozzarella

### SALTIMBOCCA | 29

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

# Plated Lunch Menu

## PORK

STUFFED PORK CHOP | 29

herbed bread stuffing/sweet apple cherry sauce

PORK TENDERLOIN MEDALLIONS | 29

sweet and tangy teriyaki-lime glaze

## SEAFOOD

ORANGE ROUGHY | 26

toasted almonds/lemon butter

MAHI MAHI | 29

macadamia nut crusted/pineapple mint salsa

BAKED SALMON | 29

maple bourbon glaze

SHRIMP SCAMPI | 33

lemon, fresh garlic + white wine

ENTRÉE SALAD | served with starter

COBB | 26

iceberg, chicken, tomato, avocado, blue cheese, bacon

HOUSE | 26

field greens, chicken, pine nuts, dried cranberries, feta + raspberry vinaigrette



# Plated Lunch Menu

## VEGETARIAN

TRI-COLORED CHEESE TORTELLINI ALFREDO | 25  
roasted red pepper, zucchini, light asiago alfredo sauce

BOWTIE SPINACH AND FETA | 25  
sautéed spinach, sun-dried tomatoes, creamy vodka sauce

QUINOA STUFFED PEPPER | 26  
chipotle red quinoa, fire roasted vegetables, marinara

EGGPLANT PARMESAN | 27  
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 Lunch Menu

## ENTRÉES

### BEEF

\*Sliced Sirloin 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

*30 per guest*

# Deluxe Buffet Lunch 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

*36 per guest*

# BBQ Ribs + Chicken Lunch

## 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

*28 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 - 23 | CHOICE OF 3 - 25

GRILLED CHICKEN BREAST | Teriyaki or BBQ      POLISH SAUSAGE  
1/3 lb HAMBURGER/CHEESEBURGER      HOT DOG  
BRATWURST      ITALIAN BEEF  
ITALIAN SAUSAGE      BBQ PULLED PORK  
CRISPY CHICKEN BREAST

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

# 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.*

# Special Beverages

## ADD A SPECIAL BEVERAGE TO YOUR BRUNCH OR LUNCH

MIMOSA STATION | 23 per bottle

champagne + orange + pineapple + cranberry juices and sliced strawberries

MIMOSA + FRUIT PUNCH | 7 per guest

unlimited

MIMOSA PUNCH | 5 per guest

unlimited

FRUIT PUNCH | 3 per guest

unlimited

WINE | 19 per bottle

ENHANCED COFFEE BAR | 4 per guest

regular + decaf

shaved chocolate + flavored creamers + whipped cream + cinnamon sticks

# Banquet Lunch 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 an additional fee. **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.