



CATERING WITH ELEGANCE

Breakfast
Brunch

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 Breakfasts & Brunch

Our buffet packages include:

4 hours in room

Linens, napkins, skirting, background music

Buffets are open for maximum of 90 mins

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

Menu

Continental breakfast options only available
with a room rental or additional meal purchase.

CONTINENTAL BREAKFAST 1 | 11.50 per guest

assorted breakfast pastries
chilled juices
coffee & tea service

CONTINENTAL BREAKFAST 2 | 13 per guest

assorted breakfast pastries
chilled juices
fresh sliced fruit
coffee & tea service

CONTINENTAL BREAKFAST 3 | 14 per guest

assorted breakfast pastries
bagels & cream cheese
chilled juices
fresh sliced fruit
coffee & tea service

Breakfast Buffet

BUFFET | 25 per guest

assorted breakfast pastries
fresh sliced fruit
scrambled eggs
french toast
hash brown potatoes
bacon OR pork sausage
links chilled jucies
coffee & tea service

ADD A STATION TO OUR BREAKFAST BUFFET

OMELET | 7 per guest

ham, cheese, peppers, onion, mushroom, broccoli, spinach, tomato

WAFFLE | 6 per guest

maple syrup, pecans, chocolate chips, whipped cream

YOGURT-GRANOLA | 5 per guest

vanilla + blueberry or strawberry yogurt, honey oat granola, walnuts + almonds,
fresh + dried fruit

CARVING | 7 per guest

honey ham or turkey breast, honey mustard + rolls

ROUND OF BEEF | 7 per guest

creamy horseradish + rolls

Upgrade to Prime Rib for 2 per guest or Tenderloin for 3 per guest

Brunch Buffet

Breakfast Pastries + Rolls/Butter

Fresh Sliced Fruit

Baked Denver Omelet Casserole

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

34 per guest

Special Beverages

ADD A SPECIAL BEVERAGE TO YOUR BREAKFAST

MIMOSA STATION | 24 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

Desserts

CUSTOM PARTY CAKE

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

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 CARMEL PECAN | 4.5

CHOCOLATE CHIP | 4

PIE SLICES AND PASTRIES

FRUIT PIES | 4
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 | 4

Prices are per guest

Desserts

SWEET TABLE | 7

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

CHOCOLATE FOUNTAIN | 7 per guest

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

SWEET TABLE & CHOCOLATE FOUNTAIN | 11 per guest

GOURMET COFFEE BAR | 3 per guest

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

TRAYS | per 50 guests

ASSORTED COOKIES & BROWNIES | 70

ASSORTED FRESH FRUIT | 100

CHEESE AND CRACKER | 90

Banquet 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.

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.