

# Breakfast Buffet Packages

## All Packages Include:

- Freshly Baked Breakfast Breads
- Chilled Assorted Fruit Juices
- Freshly Brewed Coffee, Tea, and Hot Tea

### Continental Breakfast

Assorted Bagels with Cream Cheese and Jams  
Fresh Seasonal Fruits  
Individual Fruit Yogurt Cups  
**\$15.00 per Person**

### Deluxe Continental Breakfast

Assorted Bagels with Cream Cheese and Jams  
Fresh Seasonal Fruits  
Individual Fruit Yogurt Cups  
Various Cereals & Granola Served with 2% or Skim Milk  
**\$17.00 per Person**

### All-American Breakfast

Fresh Seasonal Fruits  
Farm-Fresh Scrambled Eggs with Fresh Herbs  
Crispy Applewood Bacon or Sausage Links  
Breakfast Potatoes  
**\$18.00 per Person**

### Executive Breakfast

Fresh Seasonal Fruits  
Farm Fresh Scrambled Eggs with Chives  
Crispy Applewood Bacon or Sausage Links  
Breakfast Potatoes  
French Toast or Pancakes  
**\$21.00 per Person**

All prices are subject to 11% Sales Tax and 22% Service Charge.

# A La Carte


## Beverages

Prices are per carafe, pitcher, or individual item.

Regular and Decaffeinated Coffee	\$38.00
Hot Water & Assorted Individual Tea Bag Flavors	\$38.00
Hot Chocolate with Marshmallows	\$38.00
Iced Tea or Lemonade	\$35.00
Fruit Punch	\$35.00
Assorted Juice Bottles	\$4.00
Bottled Water	\$3.00
Assorted Sodas	\$3.00
Milk – 2%, Skim, or Chocolate	\$2.00
Assorted Flavor Bottled Tea	\$4.00
All Day Beverages	\$10.00 per Person

## Snacks

Prices are per dozen, or individual item.

Assorted Cereal or Oatmeal	\$4.00
Assorted Jumbo Cookies	\$20.00
Chocolate Fudge Kahlúa® Brownies 	\$20.00
Assorted Breakfast Breads & Pastries	\$24.00
Various Bagels with Cream Cheese	\$24.00
Seasonal Whole Fresh Fruit	\$2.00
Granola & Power Bars	\$2.00
Assorted Individual Fruit Yogurts	\$2.00
Pretzel Sticks with Warm Cheese Sauce	\$4.00
Premium Mixed Nuts	\$24.00 per Pound

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# Afternoon Breaks

## Chocolate Madness



Freshly Baked Chocolate Chip Cookies, Assorted Candy Bars and Double Fudge Kahlúa® Brownies.

**\$10.00 per Person**

## A Healthy Alternative

Assorted Granola Bars, Trail Mix, Hummus with Pita Chips, and Fresh Sliced Fruit with our Yogurt Dipping Sauce.

**\$10.00 per Person**

## Intermission

Homemade Potato Chips served with Onion Dip & Tri-Colored Tortilla Chips served with Guacamole and Salsa.

**\$10.00 per Person**

## The 7<sup>th</sup> Inning Stretch

Warm Pretzel Sticks served with Cheese Sauce, Roasted Peanuts, Cracker Jacks, Popcorn & Assorted Potato Chips.

**\$10.00 per Person**

## Afternoon Energizer

Cheese Tray with Assorted Crackers and Fresh Vegetable Platter with Ranch Dressing.

**\$12.00 per Person**

## The Color Wheel

Sweet, Salty, and Everything in Between. Everything for Your Break Package Will Be the Color You Choose!

**RED – ORANGE – YELLOW – GREEN – BLUE – PURPLE – PINK**

**\$12.00 per Person**

(Please Consult with Us for Specific Requests.)

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# LUNCH BUFFETS

All packages include:

- Warm Dinner Rolls with Butter
- Chef's Choice of Dessert
- Freshly Brewed Coffee, Tea, and Water Service

## Pizza Buffet

House Salad, An Assortment of Handmade Thin Crust Pizzas, Baked Mostaccioli, Pasta Served with Your Choice of Marinara or Pesto Cream Sauce, along with Warm Garlic Bread and Dessert

**\$20.00 per Person**

## The Deli

Freshly Baked Rolls and a Variety of Sliced Breads, Turkey Breast, Smoked Ham, Roast Beef with Assorted Sliced Cheeses, Crisp Lettuce and Vine-Ripe Tomatoes, Sliced Onions, Dill Pickles, Homemade Chips served with an Assortment of Appropriate Condiments and Dessert

**\$22.00 per Person**

## It's a Wrap

Soup du Jour, House Salad, Assorted Cold Wraps of Smoked Ham, Roasted Turkey, Roast Beef and Vegetarian, Served with Potato Salad, Homemade Chips, Dill Pickles, Olives, and Dessert

**\$22.00 per Person**

**Warm It Up:** Chicken, Steak and Vegetarian Wraps

**\$24.00 per Person**

## Mexican Fiesta

Chicken Tortilla Soup, Tri-Color Tortilla Chips with Salsa, Citrus Marinated Chicken Breast Strips Tossed with Roasted Peppers, Onions, and Tomatoes, Served with Flour Tortillas, Spanish Rice, Refried Beans, Appropriate Condiments, and Cinnamon Sugar Covered Churros

**\$22.00 per Person**

Add Beef: **\$24.00 per Person**

## The "Classic"

Soup du Jour, House Salad, **Choice of TWO (2)**

**Entrees:** Meatloaf, Chicken,

Pork Loin, London Broil, **OR** Broiled Tilapia Served with Garlic Mashed Potatoes or Wild Rice, Seasonal Vegetables and Dessert

**\$24.00 per Person**

## Soup, Salad & Baked Potato

Soup du Jour, Classic Caesar and Spinach Salads, Over-Sized Baked Potatoes served with Toppings of Cheddar and Monterey Jack Cheeses, Broccoli, Scallions, Peppers, Bacon, and Blackened Chicken, Hearty Chili, Butter & Sour Cream, and Dessert

**\$20.00 per Person**

## Italian Deli

Caprese Salad and Classic Caesar Salad, **Choice of TWO (2) Entrees:** Chicken or Eggplant Parmesan, Italian sausage with Peppers, Meat or Veggie Lasagna **OR** Penne, Fettucine or Cavatappi Pasta with Alfredo, Marinara, or Pesto Cream Sauce

Served with Warm Garlic Bread and Dessert

**\$24.00 per Person**

## Asian Buffet

Spinach Salad, Egg Drop Soup, Egg Rolls, Stir-Fry Vegetables, Teriyaki Chicken and Beef Broccoli with Onions, served with Fried Rice and Fortune Cookies for Dessert

**\$24.00 per Person**

All prices are subject to 11% Sales Tax and 22% Service Charge.

# PLATED LUNCH

All packages come with:

- Your Choice of Soup du Jour **OR** a House Salad
- Warm Dinner Rolls with Butter
- Chef's Choice of Dessert
- Freshly Brewed Coffee, Tea, and Water Service

## Boneless Chicken Breast Your Way

Marsala: Marsala wine with mushrooms  
Piccata: White wine sauce with capers  
Vesuvio: Vesuvio sauce  
Balsamic: Tomatoes, Garlic, Fresh Basil and  
Balsamic Vinegar  
**\$22.00 per Person**

## Salmon Caesar Salad

Fresh romaine lettuce tossed with parmesan  
cheese, house made garlic croutons and our  
creamy Caesar dressing then topped with grilled  
salmon filet  
**\$20.00 per Person**

## Chicken Spinach Salad

Farm-Fresh Strawberries, Chilled Mandarin Orange  
Slices and Creamy Goat Cheese Tossed with  
Caramelized Pecans on Top of a Bed of Baby  
Spinach Leaves Served with Raspberry Vinaigrette,  
and Topped with Sliced Grilled Chicken  
**\$20.00 per Person**

## Chicken Parmesan

Breaded Chicken Breast Topped with Marinara  
Sauce and Fresh Mozzarella Cheese Baked until  
Golden and Served over Fettuccini Pasta  
**\$20.00 per Person**

## Chicken Fettuccine Alfredo

Fettuccine Pasta Tossed in Our Signature Creamy  
Garlic-Parmesan Sauce and Topped with Grilled  
Chicken Breast  
**\$20.00 per Person**

## Grilled Salmon Bourbon

Salmon, Grilled to Perfection on a Cedar Plank with  
Brown Sugar & Bourbon Sauce Glaze, Accompanied  
by Seasonal Vegetables and Wild Rice  
**\$23.00 per Person**

## London Broil

Grilled London Broil Topped with Garlic-Herb  
Butter, Accompanied by Seasonal Vegetables and  
Mashed Potatoes  
**\$23.00 per Person**

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# DINNER BUFFETS

Package Includes: Buffet Style for **\$36.00** per Person

- Warm Dinner Rolls with Butter
- Chef's Choice of Dessert
- Freshly Brewed Coffee, Tea, and Water Service

## Starters – Choice of One (1):

Soup du jour  
House Salad  
Caesar Salad

## Entrees – Choice of Two (2):

Citrus Tilapia with Wine & Ginger Sauce  
Grilled Salmon with Bourbon Sauce  
Chicken Piccata with our Caper Wine Sauce  
Chicken Marsala with Mushrooms  
Chicken Vesuvio  
Herb-Roasted Chicken  
Pork Medallions-Apple Chantilly Sauce  
London Broil with a Mushroom Sauce  
Chicken Parmesan (served with Spaghetti & Marinara Sauce)  
Meat **OR** Vegetable Lasagna

## Sides – Choice of Two (2):

Rice Pilaf  
Wild Rice  
Roasted Red Potatoes  
Garlic Mashed Potatoes  
Sautéed Vegetables  
Steamed Broccoli with Butter

## DINNER BUFFET ENHANCEMENTS

Looking for Upgraded Options? (Prices are per Person.)

- Choice of Three (3) Entrees **\$39.00**
- Carved Beef Tenderloin **add \$11.00**
- Carved Roasted Turkey Breast **add \$8.00**
- Carved Baked Ham **add \$7.00**
- Carved Pork Tenderloin **add \$7.00**

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# PLATED DINNER

All packages come with:

- Your Choice of Soup du Jour **AND** a House Salad
- Warm Dinner Rolls with Butter
- Chef's Choice of Dessert
- Freshly Brewed Coffee, Tea, and Water Service

## **Chicken Marsala**

Tender Chicken Breast with Sautéed Shallots and Mushrooms, Deglazed with Marsala Wine and accompanied by Seasonal Vegetables & Mashed Potatoes

**\$32.00 per Person**

## **Grilled Salmon Bourbon**

Grilled Salmon Baked on a Cedar Plank with a Brown Sugar & Bourbon Glaze, accompanied by Seasonal Vegetables and Wild Rice

**\$37.00 per Person**

## **Chicken Piccata**

Crusted Chicken Breast with Parmesan, served with a Caper & Wine Sauce, accompanied by Seasonal Vegetables and Mashed Potatoes

**\$32.00 per Person**

## **Midwest Pork Chops**

Two 6 oz. Char-Broiled topped with a Bourbon Glaze, accompanied by Seasonal Vegetables and Mashed Potatoes

**\$33.00 per Person**

## **New York Strip Steak**

Grilled New York Strip Steak topped with Garlic Herb Butter, accompanied by Seasonal Vegetables and Mashed Potatoes

**\$40.00 per Person**

## **Roasted Vegetable Penne Pasta**

Roasted Zucchini, Red Onions, Red Peppers, and Spinach tossed in our Pesto Cream Sauce over Penne Pasta

**\$29.00 per Person**

## **Baked Tilapia**

Fresh fillets of Tilapia baked and then covered in a White Wine & Lemon-Caper Sauce, accompanied by Seasonal Vegetables and Wild Rice Pilaf

**\$35.00 per Person**

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# Beverage Packages

We are pleased to offer several different beverage service options designed to fit the needs of your group and event. All Bar Packages require a Bartender, with a Bartender Fee of \$125.00 plus tax and service charge, as well a minimum of bar sales meeting \$300.00 for the event. Please note that sales and service of alcoholic beverages are regulated by the State of Illinois. We I.D. all individuals and have the right to refuse service to anyone.

**State Law prohibits guests from bringing ANY alcoholic beverages into the hotel.**

## Open Bar

Open Bar Packages are available for a pre-arranged number of guests and feature an unlimited beverage service at no charge to your guests. Charges are based on a flat rate per guest for a pre-arranged number of hours.

## Hosted Bar

Hosted Bar Packages are available for a pre-arranged number of guests and time frame at no charge to your guests. Charges are based on the actual number of drinks that are served.

## Cash Bar

Cash Bar Packages are available for a pre-arranged number of guests and time frame. All Cash Bars require your guests to pay for each beverage at the time of service, and are inclusive of applicable sales tax.

## Host and Cash Bar Options

All Host and Cash Bars require a minimum in sales of \$300.00, and are designed for a minimum service for twenty-five (25) guests. Host and Cash Bars require a Bartender, and the Bartender Fee (\$125.00) will be waived if a minimum of \$700.00 in sales is met.

All Packages include: Call or Premium Brand Liquors, Domestic & Imported Beer, House Wine, Soft Drinks, and Mixers.

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# Beverage Package Pricing

## Open Bar Pricing per Person

	<u>Call Brands</u>	<u>Premium Brands</u>	<u>Beer &amp; Wine</u>
One Hour	\$16.00	\$20.00	\$14.00
Two Hours	\$21.00	\$25.00	\$19.00
Three Hours	\$26.00	\$30.00	\$24.00
Four Hours	\$31.00	\$35.00	\$29.00

## Host and Cash Bar Pricing per Person

	<u>HOST BAR</u>	<u>CASH BAR</u>
Call Brands	\$7.00	\$6.50
Premium Brands	\$9.00	\$8.50
Cordials	\$10.00	\$9.50
Domestic Beer	\$5.50	\$5.00
Imported Beer	\$6.50	\$6.00
House Wine	\$7.00	\$6.50
Bottled Water	\$3.00	\$3.00
Soft Drinks	\$3.00	\$3.00

### **CALL BRANDS**

#### Alcohol

Smirnoff Vodka  
 Bacardi Rum  
 Jim Beam  
 Canadian Club  
 Beefeater Gin  
 Sauza Tequila  
 Amaretto  
 Christian Brothers Brandy  
 J&B Scotch

#### Beer

Miller Lite  
 Miller Genuine Draft  
 Budweiser  
 Bud Light  
 Heineken

### **PREMIUM BRANDS**

#### Alcohol

Absolut Vodka  
 Captain Morgan Spiced Rum  
 Makers Mark  
 Jack Daniel's Whiskey  
 Tanqueray Gin  
 Patron Silver Tequila  
 Disaronno Amaretto  
 Bailey's Irish Cream  
 Kahlua  
 Grand Marnier

#### Beer

Miller Lite  
 Miller Genuine Draft  
 Budweiser  
 Bud Light  
 Heineken  
 Corona

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