

Banquet Breakfast Menu



Lighter Fare Breakfast\$15.00

Choice of yogurt parfait bars or oatmeal bars, assorted granola bars, fresh sliced fruit tray or fruit salad. Includes coffee and orange juice. Hot tea available upon request.

Continental Breakfast\$16.50

Choice of danish, muffins or donuts, fresh sliced fruit tray or fruit salad. Includes coffee and orange juice. Hot tea available upon request.

Traditional Breakfast\$18.00

Farm fresh scrambled eggs, assorted breakfast pastries, fresh sliced fruit tray or fruit salad, hash browns, applewood smoked bacon and country sausage, French toast OR waffles with maple butter syrup. Includes coffee and orange juice. Hot tea available upon request.

Brunch\$42.00

Farm fresh scrambled eggs, assorted breakfast pastries, fresh sliced fruit tray or fruit salad, hash browns, applewood smoked bacon and country sausage, French toast OR waffles with maple butter syrup, garden salad with dressing and rolls, choice of two entrées, garlic mashed or O'Brien potatoes, steamed vegetable medley or oven roasted vegetables and dessert display (choice of six items).

Add an omelet station to any breakfast.
See manager for pricing. Minimum chef fee of \$30.00 per hour, per chef.

50 adult guests minimum required for a banquet breakfast. Customization of any menu is available. Final price will be determined on proposal. All meals are subject to 18% service charge plus 8% sales tax. Please confirm your selections and final guest count at least 14 days prior to your event. Menus received less than 14 days are subject to substitution. A deposit is required to confirm any date. All pricing includes table and chair set up and tear down, as well as white table linens and white linen napkins. Payment can be made with credit card, check, or cash.

Banquet Lunch & Dinner Menu



Entrée includes:

- Garden salad, rolls and butter
- Potato choice: Roasted garlic mashed, herb roasted fingerlings, mash potato O'Brien, grecian roasted, hash brown baked, cilantro lime orzo
- Vegetable choice: Oven roasted vegetables, roasted root vegetables, honey glazed baby carrots, rice pilaf, bacon braised brussel sprouts, medley of steamed vegetables
- Coffee, water and your choice of lemonade or iced tea on the tables. Hot tea is available upon request.
- Dessert choice: vanilla ice cream or cookies and brownies
- Choice of Entrée (plated meal up to two entrées - buffet up to three entrées)

Boneless Breast of Chicken

Choose from Herb Roasted, Balsamic Glazed, Champagne, Picatta or Marsala.....	\$28.00
Crusted Pork Loin Chop.....	\$31.00
Smoked Pulled Pork	\$31.00
Chicken and Cheese Enchiladas.....	\$28.00
Baked Mostaccioli.....	\$28.00
Prairie Bluff Pot Roast.....	\$30.00
Cherry Balsamic Short Ribs	\$33.00
Bloody Mary Braised Short Ribs	\$33.00
Slow Roasted Italian Beef with rolls and accompaniments	\$28.00
Chicken Parmesan with tomato bruschetta relish.....	\$32.00

50 adult guests minimum required for a banquet dinner. Multiple entrée pricing dependent on entrée choices. Final price will be determined on proposal. All meals are subject to 18% service charge plus 8% sales tax. Please confirm your selections and final guest count at least 14 days prior to your event. Menus received less than 14 days are subject to substitution. A deposit is required to confirm any date. All pricing includes table and chair set up and tear down, as well as white table linens and white linen napkins. Payment can be made with credit card, check or cash.

Dessert Menu



All lunch and dinner entrées come with choice of vanilla ice cream or cookies and brownies. If your sweet tooth is a little bigger than that, we have you covered!

Plated Desserts \$10.00

One choice for everyone: chocolate pudding cake, bread pudding with amaretto sauce, caramel apple cobbler, assorted bundt cakes, assorted parfaits.

Dessert Display \$15.00

Choice of six desserts: assorted cheesecakes, apple crumb pie, caramel apple pie, key lime pie, lemon meringue pie, chocolate cake, red velvet cakes, molten lava cakes, tiramisu, chocolate pudding cake parfait, s'mores parfait, assorted bars, assorted cookie tray, assorted cupcakes, assorted mini cheesecakes, brownies, caramel apple cobbler, bread pudding with amaretto sauce, key lime parfait, double chocolate bundt cakes, brulee cheesecake, oreo crispy bars.

Appetizers



Ham & Swiss Melts:

Mini ham & Swiss melts with mayo and garlic dip on Hawaiian rolls.
\$350 per 100

Bistro Melts:

Italian beef, sweet peppers, stout caramelized onions, bistro sauce and mozzarella cheese on Hawaiian rolls.
\$390 per 100

BBQ Meatball Sliders:

BBQ meatballs with coleslaw, pickle chips and bourbon bbq sauce on a slider bun.
\$199 per 100

Pizza Sliders:

Hawaiian rolls slathered with garlic bread spread, pizza sauce, pepperoni and mozzarella cheese.
\$258 per 100

Cheeseburger Sliders:

Slider buns with mini beef patties, lettuce, tomato and American cheese.
\$219 per 100

Mini Bagel Pizzas:

Mini bagels layered with pizza sauce, pepperoni and mozzarella cheese.
\$185 per 100

Chicken Tenders:

Breaded chicken tenders with bbq sauce and honey mustard dressing.
\$350 per 100

Buffalo Chicken Rollups:

Shredded chicken mixed with buffalo sauce, cream cheese and jack/cheddar cheese rolled up into a 4.5" flour tortilla and served with bleu cheese dressing and celery sticks.
\$250 per 100

Chicken Vesuvio Wings:

Fresh chicken wings marinated with extra virgin olive oil, chopped garlic, lemon juice, grape tomatoes and herbs. Roasted until golden, tender and juicy.
\$275 per 100

Cranberry Chili Meatballs:

Homemade meatballs simmered and roasted in a festive cranberry chili sauce.
\$199 per 100

Chicken Pot Stickers

Chicken pot stickers, grilled and steamed. Served with a Chinese dipping sauce.
\$215 per 100

Bullseye Rollups:

A creamy mixture of cream cheese, ranch, diced ham and chopped dill pickles rolled up in a flour tortilla.
\$150 per 100

Hourly Bar Packages



Beer & Wine Package

Includes: beer, wine and soda

Two hours..... \$14.00/pp

Three hours \$16.00/pp

Four hours..... \$18.00/pp

Host/cash bar price bottled domestic: Bud, Bud Light, Miller Lite, MGD \$3.00/bottle

Bottled imports: Corona, Blue Moon \$5.00/bottle

Wine: Cabernet, Merlot, Pinot Grigio, Chardonnay \$4.50/glass Moscato \$5.00/glass

Non-alcoholic: soda, lemonade, juice..... \$2.50/glass

Full Bar - House Package

Includes: champagne, house liquor, beer, wine and soda

Two hours..... \$16.00/pp

Three hours \$18.00/pp

Four hours..... \$20.00/pp

Host/Cash Bar Pricing

House liquors - vodka, rum, whiskey, gin, tequila, amaretto..... \$5.00/glass

Champagne \$4.75/glass

Premium Package

Includes: champagne, premium and top shelf liquors, beer, wine and soda

Two hours..... \$18.00/pp

Three hours \$20.00/pp

Four hours..... \$22.00/pp

Host/Cash Bar Price

Smirnoff, Malibu Rum, Captain Morgan, Bacardi, Southern Comfort,
Beefeater Gin, Jim Beam, Canadian Club, Jose Cuervo..... \$6.00/glass

Jack Daniels, Crown Royal, Tanqueray Gin, Seagram's 7, Makers Mark,
Dewars, Midori, Jameson Irish Whiskey, Bacardi Select/Flavored,
Ketel One, DiSaronno Amaretto, Absolut/Flavored..... \$7.00/glass

Top Shelf Liquor*

Hennessey, Patron, Jose Cuervo 1800 Tequila, Courvoisier \$9.00/glass

*Top shelf liquors NOT INCLUDED in any bar packages

\$15/bartender/hourly charge per bartender

8% Crest Hill tax and 18% service charge not included in package pricing