



BANQUET LUNCH MENU

LUNCHEON SALADS

Includes Dessert



Free Range Chicken Breast Salad - \$19

Crisp romaine, frisee and red oak lettuce, fire-roasted roma tomatoes, asparagus tips, shitake mushrooms, crispy pancetta, kalamata olives garnished with taleggio cheese crostini drizzled with fennel and chervil vinaigrette

Grilled Chicken Caesar Salad - \$18

Crispy Romaine, oven-dried tomatoes, julienne carrots, seasoned croutons and parmesan crisp with Caesar dressing

Asian Marinated Tuna Salad - \$18

Soy glazed tuna, baby frisee, mizna red leaf mustard green and tango lettuce with mandarin oranges, shitake mushrooms, grape tomatoes cucumber and almonds drizzled with green tea lemon grass vinaigrette

Almond Crusted Chicken Salad - \$18

Almond crusted chicken breast, romaine lettuce, baby spinach, dried cherries, apricots, grape tomatoes and shaved asiago cheese with apricot honey vinaigrette

Tuscan Flat Iron Salad - \$20

Marinated Steak, roasted melange of vegetables, shaved parmigiano-reggiano, green pumpkin seed, baby kale and spinach salad, basil and lemon vinaigrette

Fruited Chicken Salad - \$17

Roasted Walnut Chicken Salad finished with Red Grapes served with Fresh Fruit Salad on a bed of Wild Greens and with a buttery Croissant

CLASSIC LUNCHEONS

Includes Dessert



Moroccan Chicken Crêpes - \$18

Golden crepes filled with chicken, herbs, shallots, garlic, diced onion, celery and carrots finished with heavy cream and a touch of yellow curry served in a pool of Supreme Sauce with Rice Pilaf and Roasted Carrots

Quiche - \$17

Bacon & Onion, Spinach & Ham, Roasted Tomato, or create your own
Served with a Fresh Fruit Garnish



Banquet: Lunch Selections
December 2021





LUNCH

Includes garden salad & dessert



Herb Crusted Pork Tenderloin - \$21

Medallions of pork encrusted with panko herb, tomato and artichoke confit, cabernet wine sauce, charred broccoli & cauliflower, lemon thyme roasted yukon potatoes

Pretzel Crusted Chicken Breast - \$22

Aged cheddar – mustard sauce, broccoli rabe, with sour cream and chive crushed yukon potato

Chicken Florentine with Orzo - \$22

Breast of Chicken atop a bed of Chopped Spinach Mousse and Orzo

Char Grilled Filet (6oz) - Market

Maître d' hotel butter, bordelaise sauce, roasted fingerling potatoes, and haricot verts

Cilantro Citrus Salmon - \$22

Cilantro citrus crusted Faroe Island Salmon, grilled butternut squash, green papaya slaw, and coconut scented jasmine rice

DESSERT

(Choose One Dessert to Serve to All Your Guests)



Flourless Chocolate Cake with Fresh Berries & Berry Coulis

White Chocolate Mousse in a Dark Chocolate Cup

VanillaGelatto with a Warm Chocolate Chip Cookie

Banana Fudge Cake

Ultimate Banana and Chocolate Chip Layer with Bailey's Crème Anglaise

Chocolate Truffle Cookie

Served with Your Choice of Vanilla or Peppermint Ice Cream



All lunches include Dessert and Coffee, Iced Tea & Lemonade
add Soup, add'l \$3/pp++

ADDITIONAL INFORMATION

- Please ask about customized entrées
- We suggest that all menu choices be made at least one month prior to the event.
- Parties with two or more entrée selections add \$2.00 per person, give exact quantities of each item and supply place cards for each guest indicating their entrée selection.
- Please notify us, in advance, of any allergy or dietary restrictions for you and your guests.
- All food and beverages are subject to 20% surcharge and 8.50% sales tax
- All alcoholic beverages are subject to an additional 3% City of Elgin alcohol tax
- Pricing subject to change

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