



Noteable Event Productions, Inc.
Catering & Event Planning



Corporate Catering Menu



Noteable Event Productions, Inc.

Catering & Event Planning

Noteable Events CORPORATE CATERING MENU

WHO WE ARE:

Noteable Event Productions is your full-service caterer and event planning organization that officially incorporated in the State of Illinois in September of 1998. While it is a new corporation, the team's mission, vision and concept began well before 1998. After twenty-five years in the hospitality industry, the team emerged and the creation of Noteable Events Inc. began.

ORGANIZATION AND PHILOSOPHY:

The Noteable Events, Inc. philosophy is to deliver to its guests and artful culinary and service experience. Whether the guest requests a simple breakfast or luncheon, a corporate or personal open house, a sporting event, a wedding of their dreams or a gourmet dinner for two, the Noteable Events Team will make the event special, memorable and hassle free!

SCOPE OF SERVICES AVAILABLE:

Noteable Events, Inc. provides its guests and clients with the following services:

- Sports Marketing and Event Planning •
- Venue Marketing and Hospitality Catering •
- Corporate Events and Social Gatherings •
- Education and Business Sector Dining •
- Café Express Concession Catering •
- Celebration Gift Baskets •

Corporate Office and Culinary Production: 720 Butterfield Road, Lombard, IL 60148

E-mail: annz@noteableevents.com | Tel: 630.371.3524 | Fax: 630.371.3519 | www.noteableevents.com



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PHILOSOPHY STATEMENT:

Dedicated to Culinary and Service Excellence

OUR MISSION STATEMENT:

To deliver a memorable, artful culinary and service experience to each and every guest we serve

OUR TEAM'S VISION:

To become the standard by which all catering and event production companies will be measured

OUR CORE VALUES:

A passion for culinary excellence

A commitment to guest satisfaction

Establishing personal touch relationships with guests, team members, vendors and the community

Honesty and integrity in everything we do

Create a participative and fun environment

OUR CRITICAL SUCCESS FACTORS:

Continuous improvement in guest satisfaction

Continuous improvement in team member satisfaction

Continuous improvement in sales and profitability

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BREAKFAST



Noteable Event Productions, Inc.

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Morning Breakfast Selections

The Continental

Assortment of Freshly Baked Fruit Muffins
Sliced Breakfast Breads
Assortment of Freshly Baked Danish Pastries
New York Style Bagels, Cream Cheese, Butter, and Jams
Sliced Seasonal Fresh Fruit Display
Carafes of Orange and Cranberry Juices
Freshly Brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas

The Healthy Continental

Fresh Seasonal Fruits and Berries combined with a Homemade Yogurt Dressing
Low-Fat Granola
Hot Oatmeal with Brown Sugar and Raisins
Carafes of Skim Milk
Assorted New York Bagels and Low-Fat Cream Cheese
Fresh Fruit Kabobs with a Berry Dipping Sauce

The Mini Starter

Assortment of Freshly Baked Fruit Muffins
Sliced Breakfast Breads
Assortment of Freshly Baked Danish Pastries
New York Style Bagels, Cream Cheese, Butter, and Jams
Carafes of Orange and Cranberry Juice
Freshly Brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas

Coffee Service available for an additional cost.



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Morning Breakfast Selections

The Country Breakfast

Sliced Seasonal Fruit Display

Freshly Scrambled Eggs

Surrounded by Bowls of Fresh Sautéed Vegetables, Shredded Cheese, and Salsa

Crisp Virginia Bacon

Grilled Pork or Turkey Sausage Links

Skillet Potatoes

Freshly Baked Toasting Breads

New York Style Bagels and Cream Cheese, Butter, and Jams

Assortment of Freshly Baked Fruit Muffins

Carafes of Orange and Cranberry Juice

Freshly Brewed "Seattle Roasted" Coffees

Gourmet Herbal Teas

On Expo French Toast Celebration

Watch Our Chef Create a Variety of French Toast Specialties!

Cinnamon Bread, Cinnamon Raisin Swirl Rolls, Apple Nut and Traditional French Toast

Surrounded by Fresh Seasonal Fruits and Berries

Warm Maple Syrup

Whip Cream

Crisp Virginia Bacon

Your Choice of Grilled Pork or Turkey Sausage Links

New York Style Bagels with Cream Cheese, Butter and Jams

Assortment of Freshly Baked Fruit Muffins

Carafes of Orange and Cranberry Juice

Freshly Brewed "Seattle Roasted" Coffees

Gourmet Herbal Teas



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Morning Breakfast Selections

Brunch Buffet

Pre-set on Guest Seating tables

A Bowl of Fresh Fruit and Berries, tossed with berry yogurt and crunchy granola

Basket of pastries, Muffins and Danishes with Butter

Orange Juice and Coffee

Omelet Station - Our Chefs will prepare for your guests omelets made to order
with Bowls of Vegetables, Meats and cheeses & American Fried Potatoes

and

Cranberry Cream Cheese Stuffed French toast

Thick Bread Cinnamon French toast, complemented with Maple syrup and Whipped Butter

Fresh Strawberries, Blueberry Compote, Whip Cream and Caramelized Banana's

Breakfast Items À la Carte

Freshly Brewed "Seattle Roasted" Coffee

Bottled Juices and Waters

Chilled Sodas

Fresh Seasonal Fruit Tray

Basket of Whole Fresh Fruits

New York Style Bagels and Cream Cheese,
Butter, and Jams

Assortment of Freshly Baked Fruit Muffins

Assortment of Freshly Baked
Danish Pastries



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LUNCHEON BUFFETS



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Luncheon Buffets

Simple Sandwich Basket Buffet

Smoked Breast of Turkey, Honey Baked Ham,
Roasted Breast of Chicken, Tuna Salad and Grilled Fresh Vegetables
Pre-made on an Assortment of Breads, Rolls and Wraps
with Crisp Lettuce and Fresh Tomatoes.

*The Simple Sandwich Basket Buffet is served with 2 Signature Salads, Homemade Parmesan Potato Chips,
Freshly Baked Cookies, Bakery Bars, and Chocolate Brownies*

Simple Wrap Basket Buffet

Smoked Breast of Turkey, Honey Baked Ham,
Roasted Breast of Chicken, Tuna Salad and Grilled Fresh Vegetables
Pre-made on an Assortment of of Flavored Tortillas with Crisp Lettuce and Fresh Tomatoes.

*The Simple Sandwich Basket Buffet is served with 2 Signature Salads, Homemade Parmesan Potato Chips,
Freshly Baked Cookies, Bakery Bars, and Chocolate Brownies*

Classic Deli Buffet

Chef's Specialty Soup of the Day
Smoked Breast of Turkey, Honey Baked Ham,
Roasted Breast of Chicken, Tuna Salad, Grilled Fresh Vegetables
with a Selection of Sliced Cheeses, Crisp Lettuce and Fresh Tomatoes.
Assorted Sliced Breads and Bakery Rolls

*The Classic Deli Buffet is served with 2 Signature Salads, Homemade Parmesan Potato Chips,
Freshly Baked Cookies, Bakery Bars, and Chocolate Brownies*

Signature Salad Bar

(20 guest minimum)

Chef's Specialty Soup of the Day
Grilled Steak, Breast of Chicken and Grecian Shrimp
Surround our Chef Selected Mixed Greens
Mixed and Marinated Salads, 3 Homemade Dressings
and Chef Selection of Bakery Breads and Rolls

Chicago Pizza & Greens 'N Things

Mixed Greens and Romaine Lettuce, Sliced Cucumbers, Mushrooms and Tomatoes,
Bacon Bits, Shredded Cheese, Black Olives and Homemade Croutons with Two Dressings
A Variety of Deep Dish Pizza Slices & Breadsticks
Chef Specialty Dessert
Coffee and Tea



Noteable Event Productions, Inc.
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Luncheon Buffets

Working Lunch Bag

(Please specify selections)

Our Light Lunch Working Basket is Ideal for those meetings that require your group to continue throughout lunch!

Choose from:

Grilled Breast of Chicken with a Pesto Mayonnaise

Roast Baron of Beef with a Creamy Horseradish Sauce

Grilled Salmon Filet with Dill-Dijon Mayonnaise

Teriyaki Marinated Seared Tuna with a Salsa Mayonnaise

Grilled Vegetarian with a Seasoned Cream Cheese

Portobello Mushroom

Shrimp and Crab Salad with Tarragon Mayonnaise, Red Onion, and leaf lettuce wrapped in a Honey Wheat Tortilla Wrap

Chicken Caesar Salad Wrap

Turkey with Provolone Cheese Wrap

Roasted Chicken Chunks tossed with Grapes, Smoked Almonds and Mayo on a Croissant

Honey Roasted Turkey Reuben - Peppered Turkey Breast layered with Baby Swiss, Creamy Cole Slaw, sliced pickle and Russian Dressing on Rye Bread

Sicilian Philly-Capacolla Ham, Salami, Ham, Provolone Cheese, Roasted Peppers, and a Chianti Vinaigrette on Herbed Focaccia Bread

Our Working Lunch Basket Includes:

2 Signature Salads (Choose From):

Mixed Greens with Dressing, Pasta Salad, Fresh Fruit Salad, Cole Slaw,

Potato Salad, Caesar Salad, Spinach Salad with Bacon Dressing

Bottle of Water

Bag of Potato Chips, Candy Bar and Fresh Baked Cookies/Brownies

(You may substitute Fresh Vegetables with Ranch for Candy Bar and Cookie)



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Luncheon Buffets

Noteable Backyard Barbecue Luncheon

Mixed Green Salad with a Variety of Dressings
Pasta Salad or Cole Slaw
Chicago Style Hot Dogs with all the Toppings
Char-Grilled Hamburgers or Cheeseburgers
Our Noteable Fried Chicken
Homemade Parmesan Potato Chips
Noteable Homemade Cookies, Bakery Bars, and Brownies

Our Noteable Chef's Favorite Buffet

Allow our Executive Chef and Noteable Events Culinary Team Create Your Luncheon Buffet for Your Guests!

You will enjoy:

An Awesome Soup of the Day
A Couple of Great Salads
Two Culinary Inspired Entries (Complimented with Appropriate Starches)
Chef's Choice of Seasonal Grilled Vegetables
Freshly Baked Rolls and Breads
Chef Created Dessert of the Day



Noteable Event Productions, Inc.
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Themed Luncheon Buffets - Inspired by Chicago Neighborhoods!

(There is an additional cost if ordered after 3pm)

Little Italy

Minestrone Soup
Italian Salad with a Lemon Herb Parmesan Dressing
Grilled Shrimp and Asparagus Risotto
With Asiago Cheese and Sautéed Spinach
Homemade Lasagna
Chicken Breast Vesuvio with Rosemary
Potatoes and Steamed Broccoli
Buttered Bread Sticks
Ending with Cannoli's for Dessert

Spanish "Barrio Viejo"

Chicken Tortilla Soup
Santa Fe Salad
Chicken or Steak Enchiladas, topped
with a Spicy Mole Sauce and a blend of Cheeses, Salsa,
Sour Cream, and Guacamole
Grilled Steak and Chicken Fajita's
Soft and Hard Tortilla Shells
Shredded Cheese, Diced Tomatoes, Crisp Lettuce
Jalapeno Peppers, Sour Cream and Guacamole
Homemade Tortilla Chips and Homemade Salsa
Traditional Spanish Rice and Refried Beans
And Cinnamon Churros for Dessert!

Chinatown Feast

Spinach Egg Drop Soup
Asian Pasta Salad
Mini Egg Rolls
Vegetable Fried Rice and White Rice
Chicken Stir Fry, Beef and Broccoli, Vegetarian Stir Fry
Shrimp and Pea Pods
Fortune Cookies and Almond Cookies

Healthy Choice

Breast of Chicken Stuffed with Artichokes,
Roma Tomatoes, Shallots, Mushrooms and Spinach in a
Marsala Wine Reduction Sauce
Breast of Turkey Scaloppini topped with our
"Soon to be Famous" Roasted Red Pepper Garlic Aioli
Sauce and Brown Rice Pilaf
Steamed Broccoli
Field Green Salad with a Low Fat Dressing
Dinner Rolls, Heart Healthy Promise Spreads
Fresh Seasonal Fruits



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PLATED LUNCHESES



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Plated Lunch Selections

*Our Plated Lunch Selections for you include a choice of Starter, Entrée Selection and a Dessert Finale!
To compliment your Lunch, you are served an appropriate starch, fresh selected vegetable, freshly baked rolls and butter.*

Starter Choices

Tossed Garden Green Salad, with a Trio of Dressings

Noteable Caesar Salad, with Herb Croutons and Cheese

Chefs Specialty Soup

Fresh Seasonal Fruit Plate, Complimented with a Raspberry Yogurt Dressing

Our Chopped Salad, Greens 'N Things Tossed in a Vinaigrette Dressing

Entrée Choices

Breast of Chicken, Picatta

With White Wine, Lemon Juice, and Capers

Breast of Chicken, Mediterranean

Breast of Chicken stuffed with Prosciutto, Fresh Spinach, Ricotta Cheese, and topped with a Basil Cream Sauce and Toasted Pecans

Char-Fired Natural Spring Chicken

Marinated in Italian Wine and Herbs

Roasted Loin of Iowa Pork

Complimented with a Rosemary Peppercorn Sauce

Grilled Tenderloin of Beef

Complimented with a Natural Cabernet Wine Sauce

Char Broiled Top Sirloin Butt Steak

Topped with a Fresh Mushroom Au Jus

Braised Beef Tips n' Mushrooms

Combined with a Rich Merlot Reduction Sauce



Noteable Event Productions, Inc.

Catering & Event Planning

Plated Lunch Selections

Entrée Choices (Continued)

Grilled Lemon Herb Tuna Steak

Glazed with a Fresh Herb and Lemon Butter

Tilapia

Poached in our 'Soon to be Famous' Garlic Aioli Sauce

Grilled Jumbo Shrimp Scampi

Topped with Garlic Butter Gratin Crust

Starch Choices

Garlic Mashed Potatoes

Wild Mushroom Rice Pilaf

Roasted Red Skin Potatoes with Butter, AuGratin or Twice Baked

Vegetable Risotto

Penne Pasta with a Fresh Marinara Sauce

Bow Tie Pasta with Alfredo Sauce

Potato Pancakes

White Rice

Anna Potatoes

Vegetable Choices

Fresh Green Bean Almandine, Sautéed Asparagus, Garlic Spinach, Baby Carrots and Leeks,

Corn on the Cob, Grilled Vegetables, drizzled with Olive Oil and Garlic, Corn Niblets,

Fresh Broccoli Spears, Baby Carrots, Roasted Red and Yellow Peppers, Artichokes, Zucchini or Chef's Choice

Dessert Finalé Choices

Our Cream Cheese Smothered Carrot Cake

Our New York Cheese Cake Sampler with a Trio of Sauces

Fresh Strawberry Shortcake Loaded with Whipped Cream

Our Fresh Seasonal Fruit Plate Surrounded by Fresh Baked Bakery Treats

Chocolate Mousse Cake with a Dollop of Whipped Cream

Nothing Wets Your Appetite....Our Chefs are always Open for Menu Suggestions!!



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AFTERNOON SNACKS



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Afternoon Snacks

(There is an additional cost if ordered after 3pm)

Take Me Out To the Ballgame

Warm Soft Pretzels with Honey Mustard Dip

Homemade Popcorn

Ice Cream Bars

Make Your Own Nachos with Homemade Tortilla Chips,
Nacho Cheese and Jalapeño Peppers

Dipping Time

Homemade Tortilla Chips with Salsa and Guacamole

Toasted Pita Triangles with Roasted Red Pepper Dip

Potato Chips and French Onion Dip

Terra Chips

Assorted Fresh Vegetable Crudité with a Sour Cream Dip

The Chocolate Lover

Chocolate Dipped Rice Krispie Treats, Strawberries and Pretzel Rods

Homemade Chocolate Chip Cookies

Assorted Candy Bars

Regular and Chocolate Milk

The Health Nut

Fresh Fruit Kabobs

Low Fat Granola Bars

Low Fat Pretzel Twists

Yogurt Sundaes

The Sophisticate

Gourmet Cheese and Cracker Platter, garnished with Berries and Grapes

Vegetable Crudité with a Creamy Herb Dip

A Variety of Mini Tea Sandwiches with a Variety of Fillings

Chilled Ice Tea



Afternoon Snacks

Snacks À la carte

Whole Fresh Fruit	Homemade Tortilla Chips, Salsa, and Guacamole
Freshly Popped Popcorn	Gardetto Snack Mix
Popcorn Trio of Buttered, Caramel, and Cheddar Cheese	Noteable Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin, Peanut Butter Cookies (Chocolate Drizzled)
Pretzel Twists	Rich Chocolate Fudge Brownies
Soft Pretzels with Honey Mustard Dip	Bakery Bars and Lemon Squares
Deluxe Mixed Nuts	Assorted Candy Bars
Homemade Tortilla Chips and Homemade Salsa	

Snack Platters

Sourdough Bread Bowl with a Creamy Artichoke Dip	Fresh Seasonal Fruit Platter
Traditional Garlic Hummus with Pita Chips	Vegetable Crudité with Ranch Dip
Roasted Red Pepper Hummus with Pita Chips	Roasted Red Pepper Dip with Pita Triangles
Gourmet Cheese and Cracker Display	Traditional Antipasto Platter
Gourmet Cheese and Cracker Platter with Fruit	Traditional Tomato Bruschetta with Garlic Toast Points
	Artichoke Bruschetta



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DINNER SELECTIONS



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Plated Dinner Selections

*Our Plated Dinner Selections for you include a choice of Starter, Entrée Selection and a Dessert Finale!
To compliment your Dinner, you are served an appropriate starch, fresh selected vegetable, freshly baked rolls and butter.*

Starter Choices

Petite Field Green Salad, with a Trio of Dressings

Noteable Caesar Salad, with Herb Croutons and Cheese

Chefs Specialty Soup

Spinach Salad with Fresh Mushrooms, complimented with a Bacon Dressing

Our Chopped Salad, Greens 'N Things tossed in a Vinaigrette Dressing

Fresh Mozzarella Cheese with Roma Tomatoes and Fresh Basil

Entrée Choices

Prosciutto Wrapped Filet of Beef, Stuffed with Gorgonzola Cheese

Roasted Prime Rib of Beef

Au Jus and Creamy Horseradish Sauce

Grilled Filet of Black Angus Beef

With Sautéed Mushrooms and Cabernet Sauce

Char Crusted Veal Chop

With Button Mushrooms and Fried Onion Straws

Medallions of Pork Tenderloin and Seared Prawns

Lobster Cobbler

Chunk Lobster Meat baked with an Au Gratin Crust

Breast of Chicken, Picatta

With White Wine, Lemon Juice, and Capers

Breast of Chicken, Mediterranean

Breast of Chicken stuffed with Prosciutto, Fresh Spinach, Ricotta Cheese,
and topped with a Basil Cream Sauce and Toasted Pecans



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Plated Dinner Selections

Entrée Choices (Continued)

Char-Fired Natural Spring Chicken

Marinated in Italian Wine and Herbs

Roasted Loin of Iowa Pork

Complimented with a Rosemary Peppercorn Sauce

Grilled Lemon Herb Fillet of Salmon

Glazed with a Fresh Herb and Lemon Butter

Oriental Style Poached Filet of Mahi Mahi

Poached in Sesame Soy Broth

Grilled Jumbo Shrimp Scampi

Topped with Garlic Butter Gratin Crust

Starch Choices

Garlic Mashed Potatoes

Wild Mushroom Rice Pilaf

Roasted Red Skin Potatoes with Butter, AuGratin or Twice Baked

Vegetable Risotto

Penne Pasta with a Fresh Marinara Sauce

Bow Tie Pasta with Alfredo Sauce

Potato Pancakes

White Rice

Anna Potatoes

Vegetable Choices

Fresh Green Bean Almandine, Sautéed Asparagus, Garlic Spinach, Baby Carrots and Leeks,

Corn on the Cob, Grilled Vegetables, drizzled with Olive Oil and Garlic, Corn Niblets,

Fresh Broccoli Spears, Baby Carrots, Roasted Red and Yellow Peppers, Artichokes, Zucchini or Chef's Choice



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Plated Dinner Selections

Dessert Finalé Choices

Our Fresh Caramelized Bananas over Our Homemade Cinnamon Ice Cream

Our "To Die For" Chocolate Chocolate Cake

Our Cream Cheese Smothered Carrot Cake

Our New York Cheese Cake Sampler with a Trio of Sauces

Fresh Strawberry Shortcake Loaded with Whipped Cream

Our Fresh Seasonal Fruit Plate Surrounded by Fresh Baked Bakery Treats and Chef's Selected Sorbet

Nothing Wets Your Appetite....Our Chefs are always Open for Menu Suggestions!!

À la Carte Dessert Finalé Choices

Fresh Raspberry Tartlet

Accompanied with Crème Anglaise and Fresh Berries

Flourless Chocolate Torte

With Fresh Raspberry Sauce and Fresh Mint

Chef's "Art Dessert Plate" of Truffles, Petite Pastries, and Fresh Seasonal Fruit

Painted with a Trio of Sauces

Bavarian Cream Custard

Served with Raspberry Sauce and a Fresh Berry Garnish

Braised Bosc Pear

Served Warm and Finished

With Frozen Custard and Toasted Almonds

Cheesecake Crown

Served on a Decorated and Dusted Plate with Fresh Berries

Complete with a Cup of our "Seattle Roasted" Coffee!



Noteable Event Productions, Inc.
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“Great Hall” Station Buffets

ON-EXPO CHEF PREPARED

Chef/Server are included; 25 guest minimum please

Greens ‘N Things

Take a Stroll through our *Greens and Things Salad Bar*
Caesar, Balsamic Vinaigrette, Ranch and
Hoisin Vinaigrette Dressings
Garlic Breadsticks and Focaccia Bread

Asian

Vietnamese Spring Rolls with a Plum Dipping Sauce
Asian Potstickers with a Sesame Ginger Soy Dipping Sauce
Chef Prepared Kung Pao Chicken
Presented with Shanghai Noodles and White Rice

The Carvery

Chef Carved Medium Rare Sirloin of Beef
Caramelized Red Onions
Creamy Horseradish Sauce and Freshly Baked Petite Rolls
Garlic Mashed Potatoes
Grilled and Marinated Vegetables,
drizzled in Parmesan Olive Oil

Tex Mex

Homemade Tortilla Chips and Homemade Salsa
Tex Mex Garden Layered Salad,
Refried Beans and Spanish Rice
Chef Prepared Fajita Bar
Chicken and Beef Fajita's with all the Toppings

Italian

Caesar Salad with Fresh Parmesan Cheese
and Homemade Croutons
Chef Prepared Italian Pastas with Tri-Colored
Cavatelli and Penne Pasta
Marinara and Alfredo Sauce
A Selection of Fresh Garden Vegetables and Cheeses
Mini Panini Sandwiches and Garlic Toasts

Sweets ‘N Things

Freshly Brewed Italian Coffee's and Herbal Tea's
(Regular and Decaf)
Freshly Baked Cookies, Brownies and Dessert Bars
Fresh Fruit Kabobs
Fruit Mousse Tarts
Banana's Foster with our Homemade Cinnamon Ice Cream



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**HOT AND COLD
HORS D'OEUVRE ALTERNATIVES**



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Hot and Cold Hors d'Oeuvre Alternatives

Chicken and Cheese Quesadilla's
with Sour Cream and Salsa (25 pieces)

Artichoke Picatta with a
Mayo/Lemon Dill Sauce (25 pieces)

Baked Brie and Apple in a
petite Pastry Shell (25 pieces)

Chicken and Vegetable Spring Rolls
with a Plum Dipping Sauce (25 pieces)

Stuffed Mushrooms (25 pieces)

Toasted Ravioli with a
Marinara Sauce (25 pieces)

Mini Beef Wellington (25 pieces)

Sweet and Sour Meatballs (25 pieces)

Cream Cheese Stuffed
Jalapeno Peppers (25 pieces)

Asian Potstickers with a Sesame, Ginger
Soy Dipping Sauce (25 pieces)

Chicken Tenders with a Honey
Mustard Dipping Sauce (25 pieces)

Fried Calamari with Cocktail
Sauce and Lemons (25 pieces)

Duck Pate with Peppercorn (25 pieces)

Chilled Large Shrimp with Cocktail
Sauce and Lemons (25 pieces)

Chilled King Crab Claws with a Mayo
Mustard Sauce (25 pieces)

Beef Tenderloin, with Caramelized Onions, Plum
Tomato and a Creamy Horseradish Sauce,
nestled in a petite Dinner Roll (25 pieces)

Fresh Seasonal Fruit and
Cheese Platter (serves 25)

Chicken Teriyaki Kabobs (25 pieces)

Sesame Chicken Sate, served with a
spicy peanut sauce (25 pieces)

Mushroom and Mozzarella
Cheese Quiche (25 pieces)

Beggars Purse with Chevre
and Pine Nuts (25 pieces)

Coconut Breaded Fried Shrimp,
with a Mango Chutney Sauce (25 pieces)

Shrimp and Scallop Brochette (25 pieces)



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BEVERAGE PACKAGES



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Corporate Beverage Package

Corporate Beverage Package Selections

(Please contact us for package pricing.)

Beer and wine package selections are available for one (1) to four (4) hours.

Imported Beers

Heineken and Heineken Lite

Domestic Beers

Miller and Miller Lite

California Wines

Chardonnay, White Zinfandel, Merlot and Cabernet

Non-Alcoholic options also available, including:

Soda's

Bottled Water's

Fruit Juice

Fresh Fruit Punch with Pineapple





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Wedding Beverage Package

Wedding Beverage Package Selections

(Please contact us for package pricing.)

Your **Wedding Beverage Package** includes:

- 4 Hours of Beer, Wine, Soda and Waters
- Imported and Domestic Beers
- California Wines (Berringer)
- Tableside Wine Service
- Champagne Toasts

Platinum Package Upgrade

Upgrade your Wines to Robert Mondavi

Add on to your Bar Package:

Champagne Bar

- Champagne or Prosecco
- Mixed with your guests choice of Pomegranate, Orange, Pineapple & Cranberry Juice, Chambord
- Fresh Strawberries and Raspberry Garnish

Champagne Toast Only

Champagne Toast with Glass Flutes

Non-Alcoholic Option

Non-alcoholic Champagne Toast
with Glass Flutes

*Selected Bar Packages are subject to
a 21% Service Charge and 9.25% Illinois Sales Tax.*

