Corporate Catering Menu
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 •
Noteable Events
CORPORATE CATERING MENU

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
BREAKFAST
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.
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
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
Luncheon Buffets
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
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)
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
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

**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

**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!

**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

(There is an additional cost if ordered after 3pm)
PLATED LUNCHES
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
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!*
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 Mixt |
| 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 |
Plated Dinner Selections

Our Plated Dinner Selections for you include a choice of Starter, Entrée Selection and a Dessert Finale! To complement 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
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 Fillet 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
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!
“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)
Fresh Baked Cookies, Brownies and Dessert Bars
Fresh Fruit Kabobs
Fruit Mousse Tarts
Banana’s Foster with our Homemade Cinnamon Ice Cream
HOT AND COLD
HORS D’OEUVRE ALTERNATIVES
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)
Beverage Packages
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
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.