Plated Shower Menu

Includes four hours of food and beverage lunch service; butler-passed mimosas and appetizers upon guests arrival, choice of one entrée with vegetable and grain side, salad course, artisan dinner rolls with butter, choice of plated dessert, regular and decaffeinated coffee, classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

CHOICE OF THREE BUTLER PASSED HORS D’OEUVRES

Beet and Goat Cheese Crostini V
Arugula, balsamic truffle vinaigrette

Caprese Skewer GF V
Cherry tomatoes, fresh mozzarella, basil, pesto sauce

Bacon-Wrapped Date GF
Mint mojito glaze

Avocado Toast VG
Avocado, roasted red pepper, sea salt

Smoked Salmon Mousse
Dill, lemon, cream cheese, rye crostini

Mini Potato Croquette VG
Truffle aioli, chives

CHOICE OF ONE SALAD

Artisan Baby Greens GF V
Dried cranberries, goat cheese, cucumber knot, candied walnuts, poppyseed dressing

Caesar Salad
Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

CHOICE OF ONE ENTREE

Chicken Asiago GF
Artichokes, black olive tapenade, asiago cream

Chicken Limone GF
Sauteed garlic, shallots, lemon jus

Herb-Crusted Salmon GF
Parsley, oregano, rosemary, thyme, dill cream sauce

Seasonal Vegetable Napoleon GF VG
Roasted red pepper coulis, rice pilaf

Zucchini Cakes V
Shredded zucchini, garlic, onion, breadcrumbs, lemon vinaigrette, rice pilaf

Chicken Asiago
Artichokes, black olive tapenade, asiago cream

Chicken Limone
Sauteed garlic, shallots, lemon jus

Herb-Crusted Salmon
Parsley, oregano, rosemary, thyme, dill cream sauce

Seasonal Vegetable Napoleon
Roasted red pepper coulis, rice pilaf

Zucchini Cakes
Shredded zucchini, garlic, onion, breadcrumbs, lemon vinaigrette, rice pilaf

Choice of one vegetable side

Choice of one root and grains

Roasted Baby Carrots GF

Asparagus with Garlic-Roasted Red Peppers GF

Haricots Verts with Shallots GF

Roasted Rosemary Potatoes GF

Rice Pilaf GF

Truffle Mashed Yukon Potatoes GF

Choice of one dessert

Salted Carmel Cheesecake V
Graham cracker crust

Lemon Berry Cream Cake V
Lemon butter cake, berry compote, vanilla cream

Triple Truffle Chocolate Cake V
Truffle frosting, chocolate ganache

Flourless Chocolate Torte GF V
Berry garnish

State tax and 23% administration charge apply.

GF = Gluten Free, V = Vegetarian, VG = Vegan

CATERING OFFICE | 630-719-2457
Buffet Shower Menu

Includes four hours of food and beverage lunch service; butler-passed mimosas and appetizers upon guests arrival, choice of two entrees with vegetable and grain side, salad course, bread service, dessert station, gourmet coffee, hot tea, classic white china, glassware, flatware, and poly-cotton full-length linen in an array of colors.

CHOICE OF THREE BUTLER PASSED HORS D’OEUVRES

Beet and Goat Cheese Crostini V
Arugula, balsamic truffle vinaigrette
Caprese Skewer GF V
Cherry tomatoes, fresh mozzarella, basil, pesto sauce
Bacon-Wrapped Date GF
Mint mojito glaze

Avocado Toast VG
Avocado, roasted red pepper, sea salt
Smoked Salmon Mousse
Dill, lemon, cream cheese, rye crostini
Mini Potato Croquette V
Truffle aioli, chives

CHOICE OF ONE SALAD

Artisan Baby Greens GF V
Dried cranberries, goat cheese, cucumber, candied walnuts, poppyseed dressing
Caesar Salad
Romaine hearts, parmesan cheese crisp, garlic crouton, creamy Caesar dressing

CHOICE OF TWO ENTREES

Chicken Asiago GF
Artichokes, black olive tapenade, asiago cream
Chicken Limone GF
Sauteed garlic, shallots, lemon jus
Herb-Crusted Salmon GF
Parsley, oregano, rosemary, thyme, dill cream sauce
Spinach and Feta Scrambled Eggs GF V
Sauteed spinach, sun-dried tomatoes, crumbled feta
Crème Brule French Toast V
Brioche, caramel sauce, confectioners’ sugar
Pesto Pasta V
Seasonal roasted vegetables, pesto sauce

Spinach and Feta Scrambled Eggs GF V
Sauteed spinach, sun-dried tomatoes, crumbled feta

CHOICE OF ONE VEGETABLE SIDE

Roasted Baby Carrots GF
Asparagus with Garlic-Roasted Red Peppers GF
Haricots Verts with Shallots GF

Roasted Rosemary Potatoes GF
Rice Pilaf GF
Truffle Mashed Yukon Potatoes GF

GOURMET SWEETS DESSERT STATION

Assorted Petite Fours
French Macarons
Chocolate Mousse Cups GF

Mini Fresh Fruit Tarts
Assorted Dessert Bars
Chocolate Dipped Strawberries GF

Buffet Shower Package $62 per guest

State tax and 23% administration charge apply.

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