

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

\$60 per guest

\$60 per guest

\$62 per guest

\$54 per guest

\$54 per guest

CHOICE OF ONE VEGETABLE SIDE

Roasted Baby Carrots **GF**

Asparagus with Garlic-Roasted Red Peppers **GF**

Haricots Verts with Shallots **GF**

CHOICE OF ONE ROOTS AND GRAINS

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 entrées 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 Brûlée French Toast **V**

Brioche, caramel sauce, confectioners' sugar

Pesto Pasta **V**

Seasonal roasted vegetables, pesto sauce

CHOICE OF ONE VEGETABLE SIDE

Roasted Baby Carrots **GF**

Asparagus with Garlic-Roasted Red Peppers **GF**

Haricots Verts with Shallots **GF**

CHOICE OF ONE ROOTS AND GRAINS

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

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