

Banquet Luncheons

Thank you for considering Medinah Signature Events as you begin to plan your event. We understand that location is a key element to the perfect luncheon and are dedicated to providing you a beautiful facility, meticulous service, and the finest of food.



Catering With Elegance is the exclusive caterer of Bloomingdale Golf Club and Medinah Shrine Center and has been family owned and operated since 1959. All of our food is freshly prepared and cooked by our chefs on location. We are honored for the opportunity to host your event.



Enclosed you will find information on our luncheon packages as well as our menu selections. If there is something you'd like that you don't see on our menu please let us know and we can work with our chef to customize the perfect meal. Please feel free to call us with any questions.

630.458.0200
550 Shriners Drive, Addison
www.weddingswithus.com

2018

Luncheon Package

FOUR HOUR PACKAGE

LUNCHEON
PLATED OR BUFFET



WHITE TABLE LINENS, NAPKINS, AND SKIRTING



BACKGROUND MUSIC



PUBLIC ADDRESS SYSTEM

Prices are per guest unless stated otherwise and are based on 50 guests.
Smaller groups may incur an additional charge.
Gratuities are at your discretion. Sales tax is additional.
Prices subject to change without notice.

Plated Lunch Menu

STARTER



Choice of one

Cream of Chicken and Wild Rice Soup	French Onion Soup with croutons
Cream of Broccoli and Cheddar Soup	Minestrone Soup
Garden Fresh Tossed Salad <small>with choice of 3 dressings</small>	Caesar Salad
Fresh Fruit Compote	

ENTREES



CHICKEN MARSALA	Boneless chicken breast served with sautéed mushrooms, diced red peppers and sweet marsala wine.	24
CHICKEN PICATTA	Boneless chicken breast lightly breaded and sautéed in a lemon caper sauce.	24
GRECIAN CHICKEN	Boneless chicken breast sautéed in lemon, butter, garlic, and oregano	24
HERBED LEMON CHICKEN	Boneless chicken breast marinated in lemon and herbs served with cognac cream sauce.	24
CHICKEN DIVAN	Broccoli spears wrapped in a boneless chicken breast served with a light cheese sauce	25.5
CHICKEN PARMESAN	Boneless chicken breast breaded with rich marinara and melted mozzarella.	25.5
STUFFED CHICKEN	Boneless chicken breast stuffed with apples, stuffing and raisins (or apricots)	25.5
FETTUCCHINI PRIMAVERA	Strips of chicken breast served on fettuccini with fresh garden vegetables and alfredo sauce	24
ROAST SIRLOIN	Tender slices of roast sirloin served in its natural au jus	28
ROAST PRIME RIB	Slow roasted petite cut of prime rib served in its natural au jus	28
NEW YORK STRIP STEAK	Cut of sirloin cooked to perfection	29
PETITE FILET MIGNON	Cut filet of tenderloin served with a sautéed mushroom cap	31

continued on next page

ORANGE ROUGHY	Served with lemon butter and roasted almonds.	24
TILAPIA PROVENCAL	Served with white wine, fresh garlic, fresh basil, olives and diced tomatoes.	24
JULIENNE SALAD	Crisp greens, fresh vegetables, strips of meat and cheese, with your choice of dressing	21
CHICKEN CAESAR SALAD	Crisp romaine tossed with our Caesar dressing, fresh tomatoes, and red onion	21

POTATOES AND RICE



Choice of one

Creamy Whipped Potatoes	Garlic Roasted Red Potato	Double Baked Potato
Au Gratin Potatoes	Scalloped Potatoes	Parmesan Garlic Mashed Potatoes
Parslied New Red Potato		Baked Potato with sour cream
Rice Pilaf		Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2	Buttered Baby Carrots with Dill
Green Beans Almondine	Whole Green Beans with Carrots

CHILDREN'S ENTREES

Chicken Tenders	Served with French Fries	14
Pasta	Penne Pasta with Marinara Sauce	14

SERVED WITH YOUR MEAL



Gourmet assortment of breads and rolls with butter
Coffee Tea Iced Tea Soft Drinks

Buffet Lunch Menu

ENTREES



Sliced Sirloin Beef in natural au jus

Boneless Chicken Breast

Choice of one

Dijonnaise

Herbed Lemon

Marsala

Picatta

Herbed Baked (Bone-In)

Pasta

Choice of one

Choice of one

Bowtie

Penne

Spaghetti

Alfredo

Marinara

Vodka

POTATOES OR RICE



Choice of one

Creamy Whipped Potatoes

Au Gratin Potatoes

Parslied New Red Potato

Rice Pilaf

Garlic Roasted Red Potato

Scalloped Potatoes

Double Baked Potato

Parmesan Garlic Mashed Potatoes

Baked Potato with sour cream

Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2

Green Beans Almondine

Buttered Baby Carrots with Dill

Whole Green Beans with Carrots

Included



Garden Fresh Tossed Salad with choice of three dressings

Gourmet assortment of dinner rolls with butter

Coffee Tea Iced Tea Soft Drinks

28 per guest

Hors D'oeuvres

PASSED BUTLER STYLE



Choice of three (3 per guest) 5 or Choice of four (4 per guest) 6.5

Sausage and Bell Pepper Skewers	Tomato or Zucchini Bruschetta
Artichoke Beignet	Cocktail Egg Rolls
Scallops Wrapped in Bacon	Crab Rangoon
Chicken Sriracha Meatballs	Mini Crab Cakes with remoulade sauce
Seafood-Stuffed Mushroom Caps	Water Chestnuts Wrapped in Bacon
Chorizo Sausage-Stuffed Mushroom Caps	Raspberry Brie En Croute
Spinach and Goat Cheese Pizzas	Mini Quiche (3 varieties)
Mini Chicago-Style Pizzas	Beef Wellington
Chicken and Mushrooms in Phyllo	Shortrib Fig and Bleu
Asparagus Tips and Asiago in Phyllo	Chicken Quesadillas
Swedish Meatballs (2 each)	Black Bean and Cheese Empanada
Coconut Crusted Shrimp	BBQ Meatballs (2 each)
Prosciutto E Melone	Bacon Wrapped Dates

Lamb Lollies market price

Cocktail Shrimp or Crab Claws market price

TRAYS



Assorted fresh fruit	88	Cubed cheese and cracker	81
Fresh vegetable with ranch	78	Grilled fresh vegetable	83

Above selections are priced for 50 guests

Dessert

FROZEN

Ice Cream	2.5	Rainbow Sherbet	2.5
vanilla, chocolate, or peppermint			
toppings (chocolate, strawberry, butterscotch) add .5			

CHEESECAKES

New York	4.5	Chocolate Chip	4
with strawberry topping	add .75	Chocolate Carmel Pecan	4.5

PIES AND PASTRIES

FRUIT PIES	3.5	SPECIALTY PIES	4
apple, cherry, blueberry	a la mode add .75	Boston cream, lemon meringue, southern pecan banana cream, chocolate cream, keylime, sweet potato	
TORTES	4.5	CHOCOLATE ECLAIRE	3
Black forest, walnut, mocha, raspberry custard Bavarian			

Prices per guest

Dessert

SWEET TABLE



A gorgeous assortment of fresh sweets including:
Napoleons, Petit Fours, Chocolate-dipped Strawberries, Round Fruit Cheesecakes, Chocolate Mousse
Cups, Pecan Carmel Squares, Baklava, Brownies, Chocolate Éclairs, Assorted Fruit

6 per guest

FRESH FRUIT and DIP DISPLAY



5 per guest

CHOCOLATE FOUNTAIN



Dip into warm chocolate as it cascades from layer to layer
Honeydew, Cantaloupe, Strawberries, Maraschino Cherries, Pineapple, Pretzels, & Marshmallows

7 per guest

SWEET TABLE & CHOCOLATE FOUNTAIN



9.5 per guest

GOURMET COFFEE BAR



Regular and Decaf Coffee with shaved chocolate, whipped cream, flavored creamers, cinnamon sticks

3.5 per guest

Prices are per guest and based on an unlimited quantity

Luncheon Bar

HOURLY OPEN BAR PREMIUM BRANDS



1 hour	15	2 hours	18
3 hours	21	4 hours	24

BEER, WINE AND SOFT DRINK BAR

1 Hour	10	2 Hour	13
3 Hour	16	4 Hour	19

TAB BAR or CASH BAR



On tab or cash bar options, there is a bartender charge of 125.00 (per bartender) if the total bar charges are below 500.00 (per bartender).

Cordials and Top Shelf after dinner drinks are available, but not included with our regular bar service. Arrangements for them can be made with one of our event coordinators

OTHER BEVERAGES



Non-Alcoholic Fruit Punch	3 per guest
Mimosa Punch	4 per guest
Combination of our Fruit Punch and Mimosa Punch	5 per guest
Self Serve Mimosas	20 per bottle
Bottle of champagne and orange juice served at the table	
Champagne/Wine	18 per bottle

Luncheon Policies

PRICING

All prices will be guaranteed for your event for a period of one year when the contract is signed by both parties. Prices are based on 50 guests. Smaller groups will incur an additional charge. Gratuities are at your discretion. Sales tax is additional.

DEPOSIT

A non-refundable \$300.00 deposit is required with the signed copy of our agreement to guarantee the date and time of your event.

GUARANTEE

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimated final count.

10 days before your event, we ask that you please call your event coordinator to make your seating arrangements and give your most recent guest count.

6 days before your event, we ask that you please call with your final, guaranteed count. The final charge will be based upon the guaranteed count or the actual attendance, whichever is greater. We will prepare enough food for your guaranteed count. Please be sure to include entertainers, photographers, etc., in your count if they are to be served.

PAYMENT

Final payment must be made 6 days before your event by cash or cashier's check. Personal checks will only be accepted up to 14 days before your event.

Make checks payable to: Catering Enterprises, Ltd.
Catering with Elegance is a Catering Enterprise Company.

We reserve the right to ask for two forms of ID before serving alcoholic beverages to any person under the age of 30 years.

The person signing the contract for the event will be held responsible for any damages incurred to the premises by any guest at the event.

No food or beverage will be packaged to leave the premises.

