

No matter what your style is, our Event Planners can help you plan a menu that suits your needs and budget. Don't know your style? We can help!



Dinner Buffet Sample Menu

Hors d'Oeuvre - passed Butler Style

Coconut Chicken Fingers with dipping sauce • Mini Spinach & Feta Phyllo Triangles
 Goat Cheese Crostini with Fig Jam & Chopped Pistachios • Mixed Mushroom Tarts
 (more options available)

Served at tables:

Classic Caesar Salad with grated Parmesan and Homemade Croutons
or Harvest Salad of Mixed Greens, Dried Cranberries, Candied Pecans and Maple Balsamic Dressing
 Assorted Dinner Rolls, Foccacia Fingers and Ramekins of Whipped Butter

Served from Buffet Tables

Slow-Roasted Brisket of Beef, Ribeye, Aged Tenderloin of Beef or Round of Beef
 Carved to order by Chef, au jus and horseradish cream on the side

Chicken Piccata, Chicken Marsala, Spinach & Goat Cheese Stuffed Chicken with Sun-Dried Tomato Cream,
 Lemon Mustard or Cider Chicken Fricassee

Potato Gruyere Gratin, Garlic Mashed Potatoes or Florentine Rice Pilaf

Cheddar or Blue Cheese Baked Macaroni with panko topping
or Penne Pasta with Vodka Cream, Pesto Cream, Creamy Blue Cheese or Marinara Sauce
 Honey Glazed Carrots and Parsnips
 Broccoli Soufflé or Green Beans with Bacon and Shallots

Served at tables:

Platters of Assorted House-Made Mini Pastries or Wedding Cake with choice of Gelato
 Coffee, Tea, Decaf

Other options available, we'll customize a menu to your needs – on your budget

Bar Options: Open Bar, Wine & Beer Bar, Mocktails, Sparkling Waters, Bubble Bar (Prosecco or Champagne with Fruit & Purees)

Contact one of our Event Planners for pricing on menu, bar service and other services needed for your event.

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