



# Club Casa Café

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## BANQUET DINNER MENU

PACKAGE INCLUDES:

Salad, Pasta, Vegetable, Potato, Dessert, Coffee Service,  
& Dinner Rolls

Minimum guarantees apply!

### ENTRÉES

Chicken Parmesan	\$26.00
Breaded chicken breast topped with marinara sauce, mozzarella & parmesan cheese	
Chicken Breast Marsala	\$26.00
Sautéed chicken breast with Marsala wine & mushrooms	
Chicken Breast Limone	\$26.00
Sautéed chicken breast with a white wine, lemon & herb sauce	
Salmon Vesuvio	\$32.00
Farm Raised Norwegian Salmon sautéed with white wine, lemon & oregano	
New York Strip Steak	\$40.00
12 oz. extra tender Center cut strip steak	
Filet Mignon	\$51.00
8 oz. Center cut tenderloin filet	
Filet & Chicken	\$45.00
6 oz. Center cut Filet and Chicken Breast (choice of preparation)	
Family Style	\$34.00
London Broil, Mushroom Au Jus & Chicken Breast (choice of preparation)	

Additional Entrees ~ \$5.00 per item

Italian Sausage & Peppers, Polish Sausage & Sauerkraut or Pork Loin with Dijon Mustard Sauce

### HORS D'OEUVRES

Choice of 2 items for \$4 or 4 items for \$6 During the Cocktail Hour  
COCKTAIL MEATBALLS, BRUSCHETTA, CHEESE QUESADILLAS,  
PIZZA BREAD, FLORENTINE STUFFED MUSHROOMS,  
TERIYAKI CHICKEN SATES, OR BONELESS BUFFALO WINGS

\$100 Banquet Room Set-up Fee Applies

Prices are subject to 20% Gratuity & Prevailing Sales Tax

Check or Cash Preferred Payment, 3% Credit/Debit Card Transaction Fee will be added to Bill

Prices are subject to change without prior notice

## APPETIZERS

(Served Family Style)

Fried Calamari ~ \$5.00

Calamari dipped in our Special Recipe breading; served with Marinara sauce

Bruschetta ~ \$3.00

Toasted Italian Bread with Fresh Roma Tomatoes, Basil, Pine Nuts, Extra Virgin Olive Oil & Parmesan Cheese topped with fresh water mozzarella

Italian Antipasto Tray ~ \$5.00

Imported prosciutto, salami, mortadella, capicollo, provolone cheese, Fresh water mozzarella, olives, marinated artichoke hearts & roasted red peppers

## SALAD

House Salad

Iceberg, romaine & mixed field greens served with plum tomatoes, carrots, Italian & Ranch Dressings

Julie's Salad ~ \$2.50

Mixed field greens with tomato, walnuts & bleu cheese in our House Vinaigrette Dressing

Caesar Salad ~ \$1.50

Romaine lettuce with croutons, imported Romano cheese & our tangy Caesar dressing

Caprese Salad ~ \$4.00

Plum tomato wedges, freshwater mozzarella and basil served over mixed greens with our House Vinaigrette

## PASTA

(Served Family Style)

Penne Marinara

Penne Pasta served with our homemade Marinara sauce

Rigatoni with Pink Sauce

Rigatoni Pasta served with a vodka cream sauce with peas & mushrooms

Tuscan Pasta ~ \$2.00

Sautéed Spicy Italian Sausage, Plum Tomatoes, Onions & Peppers served over Rigatoni and topped with goat cheese

Bow Tie Alfredo ~ \$1.50

Bow Tie pasta with our homemade creamy alfredo sauce

## VEGETABLE

Garden Fresh Medley

Green Beans Almondine

Broccoli with Garlic Butter

## STARCH

Garlic Roasted

Vesuvio Style

Rice Pilaf

DESSERT

Chocolate Sundae  
Cappuccino Chip Ice Cream  
Lemon Sorbet

Mini Sweet Table (40 person Minimum) .....	\$7.00
<small>Variety of mini pastries including Canolis, Éclairs, Napoleons, Cream Puffs, Chocolate Covered Strawberries &amp; Cheesecakes</small>	
Mini Pastry Trays (1 tray per Table, 4 tray minimum) .....	\$48.00
Fresh Fruit Display (40 person Minimum) .....	\$6.00
Fruit Trays (1 tray per Table, 4 tray minimum) .....	\$40.00
Sundae Bar in Lieu of Dessert.....	\$3.00
Sheet Cake (40 person minimum) .....	\$4.00
Client Provided Pastries or Cake (service charge).....	\$1.00

BEVERAGE OPTIONS

Bartender Fee .....	\$75.00
One-Hour Premium Bar.....	\$12.00
Each Additional Hour.....	\$8.00
5 1/2 Hour Premium Bar Package (4 hours open Bar & wine with dinner) .....	\$36.00
Top Shelf Bar Package (add to above – per hour) .....	\$3.00
One-Hour Domestic Beer, Wine & Soda .....	\$8.00
Each Additional Hour.....	\$6.00
4-Hour Domestic Beer, Wine & Soda (includes bartender fee).....	\$23.00
Unlimited Pinot Grigio & Cabernet Sauvignon (during meal) .....	\$6.00
Soda Station (per hour) .....	\$2.50
4-Hour Soda Station.....	\$6.00
Buffet Coffee Service (2 hours).....	\$4.00