



Club Casa Café

353 N. RIVER ROAD DES PLAINES, IL 60016
P: 847-298-5100 F: 847-296-4111

BANQUET DINNER MENU

PACKAGE INCLUDES:

Salad, Pasta, Vegetable, Potato, Dessert, Coffee Service,
Fresh Baked Italian Bread & Dinner Rolls
Minimum guarantees apply!

ENTRÉES

Chicken Parmesan	\$18.00
Breaded chicken breast topped with marinara sauce, mozzarella & parmesan cheese	
Chicken Breast Marsala	\$18.00
Sautéed chicken breast with Marsala wine & mushrooms	
Chicken Breast Limone	\$18.00
Sautéed chicken breast with a white wine, lemon & herb sauce	
Salmon Vesuvio	\$23.00
Farm Raised Norwegian Salmon sautéed with white wine, lemon & oregano	
Roast Prime Rib, Au Jus	\$26.00
16 oz. portion cooked to perfection and served with horseradish sauce	
New York Strip Steak	\$28.00
12 oz. extra tender center cut strip steak	
Filet Mignon	\$29.00
10 oz. Center cut tenderloin filet	
Filet & Chicken	\$28.00
6 oz. Center cut Filet and Chicken Breast (choice of preparation)	
Family Style	\$22.00
London Broil, Mushroom Au Jus & Chicken Breast (Choice of Preparation);	
Additional Entrees ~ \$3.00 per item	
Italian Sausage w/Green Peppers, Polish Sausage w/Sauerkraut or Boneless Pork Cutlets	

~BUTLERED HORS D'OEUVRES~

Choice of 2 ITEMS FOR \$3 OR 4 ITEMS FOR \$5 During the Cocktail Hour

Egg Rolls	Cocktail Meatballs	Pizza Bread
Bruschetta	Cheese Quesadillas	Stuffed Mushrooms
Teriyaki Chicken Satés	Boneless Buffalo Wings	

\$100 Banquet Room Set-up Fee Applies
Prices are subject to 18% Gratuity & Prevailing Sales Tax
Prices are subject to change without prior notice

APPETIZERS

All Appetizers Served Family Style

Fried Calamari ~ \$4.00

Calamari dipped in our Special Recipe breading & served with a side of Marinara sauce.

Bruschetta ~ \$2.50

Toasted Italian Bread with Fresh Roma Tomatoes, Basil, Pine Nuts, Extra Virgin Olive Oil & Parmesan Cheese topped with our Freshwater Mozzarella

Italian Antipasto Tray ~ \$4.00

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

SALAD

All Salads Served Family Style

House Salad

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

Julie's Salad Mixed field greens with tomato, walnuts & bleu cheese in our House Vinaigrette Dressing

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

Caprese Salad ~ \$2.00

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

Mediterranean Salad ~ \$3.00

Imported Italian tuna, a variety of greens, artichoke hearts, plum tomatoes, freshwater mozzarella and sweet onion served with our House Vinaigrette Dressing

PASTA

All Pastas 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 w/goat cheese

Fettuccini Alfredo ~ \$1.50

Cheese Ravioli ~ \$3.00

Fresh ravioli served with our marinara sauce

VEGETABLE

Garden Fresh Medley

Green Beans Almondine

Broccoli with Garlic Butter

STARCH

Garlic Roasted

Vesuvio Style

Rice Pilaf

DESSERT

Chocolate Sundae
Cappucino Chip Ice Cream
Lemon Sorbet

Mini Sweet Table (40 person Minimum)	\$5.00
<small>(variety of mini pastries including Canoli's, Eclairs, Napoleans, Cream Puffs, Chocolate Covered Strawberries, Brownies, Cheesecakes)</small>	
Mini Pastry Trays (1 tray per Table, 4 tray minimum)	\$48.00
Fresh Fruit Display(40 person Minimum)	\$4.00
Mini Fruit Trays (1 tray per Table, 4 tray minimum)	\$30.00
Sundae Bar.....	\$2.00
Sheet Cake (40 person minimum)	\$3.50
Client Provided Pastries or Cake (service charge)	\$1.00

BEVERAGE OPTIONS

Bartender Fee	\$60.00
One-Hour Premium Bar.....	\$9.00
Each Additional Hour.....	\$6.00
5 1/2 Hour Premium Bar Package (4 hours open Bar & wine with dinner)	\$25.00
Top Shelf Bar Package (add to above – per hour)	\$2.00
One-Hour Domestic Beer, Wine & Soda	\$7.00
Each Additional Hour.....	\$5.00
4-Hour Domestic Beer, Wine & Soda(includes bartender fee)	\$19.00
Unlimited Pinot Grigio & Cabernet Sauvignon (during meal)	\$4.00
Soda Station (per hour)	\$1.50
4-Hour Soda Station.....	\$4.50
Buffet Coffee Service (2 hours)	\$2.00