



# Club Casa Café

353 N. RIVER ROAD DES PLAINES, IL 60016  
P: 847-298-5100 E: [CLUBCASA@SBCGLOBAL.NET](mailto:CLUBCASA@SBCGLOBAL.NET)  
[WWW.CLUBCASACAFE.COM](http://WWW.CLUBCASACAFE.COM)

## BANQUET LUNCHEON MENU

All Packages include Dessert, Soda, Iced Tea, Coffee & Hot Tea with Entrée

### PLATED LIGHT ENTRÉES

Grilled Chicken Caesar Salad	\$16.00
Marinated chicken breast over crisp romaine with our tangy Caesar dressing	
TBS Club	\$16.00
Turkey, Bacon, Swiss cheese, lettuce, tomato & mayo on multi grain; served with seasonal fruit	
Julie's Salad with Chicken	\$16.00
Tender grilled chicken breast served over mixed field greens, Walnuts, Grape tomato, Onion, & Blue Cheese Crumble tossed with Vinaigrette Dressing	
Club Chop Salad	\$16.00
Romaine, Tomato, Green Onion, Macaroni, Dried Cranberries, Feta Cheese & Walnuts Tossed in Poppysseed Vinaigrette Dressing. Add Chicken ~ \$2.00	
Grilled Chicken Caprese Sandwich	\$16.00
Tender marinated chicken breast topped with fresh water mozzarella, tomato & pine nut pesto on a fresh baked Ciabatta bun; served with Seasonal Fresh Fruit	

### PLATED TRADITIONAL ENTRÉES

Plated Traditional Entrée's include House Salad, & Dinner Rolls  
Upgrade to Caesar or Julie's salad for \$1.00

Chicken Parmesan	\$19.00
Breaded chicken breast topped with marinara sauce, mozzarella & parmesan cheese; vegetable & pasta	
Chicken Breast Marsala	\$19.00
Sautéed chicken breast with Marsala wine & mushrooms; vegetable & roasted potato	
Chicken Breast Limone	\$19.00
Sautéed chicken breast with a white wine, lemon & herb sauce; vegetable & roasted potato	
Salmon Vesuvio	\$26.00
Farm Raised Norwegian Salmon sautéed with white wine, lemon & oregano; vegetable & rice	
Petit Cut Filet Mignon	\$34.00
6 oz. steak served with sautéed button mushrooms; vegetable & roasted potato	
Family Style	\$24.00
London Broil, Mushroom Au Jus & Chicken Breast (choice of preparation); vegetable & roasted potato	

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

Prices are subject to change without prior notice

## APPETIZERS

(Served Family Style)

Fried Calamari ~ \$5.00

Tender 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

## PASTA

(Served Family Style as separate course before main entrée)

Penne Marinara ~ \$2.00

Rigatoni with Pink Sauce ~ \$2.50

Bow Tie Alfredo ~ \$3.00

## DESSERT

Chocolate Sundae

Cappuccino Chip Ice Cream

Lemon Sorbet

Mini Sweet Table (40 person Minimum) .....	\$7.00
Variety of mini pastries including Canolis, Éclairs, Napoleons, Cream Puffs, Chocolate Covered Strawberries & Cheesecakes	
Mini Pastry Trays (1 tray per Table, 4 tray minimum) .....	48.00
Fresh Fruit Display (40 person Minimum) .....	\$5.00
Fruit Trays (1 tray per Table, 4 tray minimum) .....	\$35.00
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

Fruit Punch (unlimited during cocktail hour) .....	\$2.00
Spiked Pina Colada, Fruit or Mimosa Punch (unlimited during cocktail hour) .....	\$3.50
Butlered Champagne & Mimosa Service (per hour) .....	\$4.50
Bartender Fee .....	\$60.00
One-Hour Premium Bar .....	\$10.00
Each Additional Hour .....	\$7.00
4 1/2 Hour Premium Bar Package (3 hours open bar and wine with lunch) .....	\$23.00
Top Shelf Bar Package (add to above - per hour) .....	\$3.00
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) .....	\$5.00
Soda Station (per hour) .....	\$1.50
4-Hour Soda Station .....	\$4.50
Buffet Coffee Service (2 hours) .....	\$2.00