



Club Casa Café

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BANQUET LUNCHEON MENU

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

PLATED LIGHT ENTRÉES

Grilled Chicken Caesar Salad	\$18.00
Marinated chicken breast over crisp romaine with our tangy Caesar dressing	
TBS Club	\$18.00
Turkey, Bacon, Swiss cheese, lettuce, tomato & mayo on multi grain; served with seasonal fruit	
Julie's Salad with Chicken	\$18.00
Tender grilled chicken breast served over mixed field greens, Walnuts, Grape tomato, Onion, & Blue Cheese Crumble tossed with Vinaigrette Dressing	
Club Chop Salad	\$18.00
Romaine, Tomato, Green Onion, Macaroni, Dried Cranberries, Feta Cheese & Walnuts Tossed in Poppyseed Vinaigrette Dressing. Add Chicken ~ \$2.00	
Grilled Chicken Caprese Sandwich	\$18.00
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	\$23.00
Breaded chicken breast topped with marinara sauce, mozzarella & parmesan cheese; vegetable & pasta	
Chicken Breast Marsala	\$23.00
Sautéed chicken breast with Marsala wine & mushrooms; vegetable & roasted potato	
Chicken Breast Limone	\$23.00
Sautéed chicken breast with a white wine, lemon & herb sauce; vegetable & roasted potato	
Salmon Vesuvio	\$30.00
Farm Raised Norwegian Salmon sautéed with white wine, lemon & oregano; vegetable & rice	
Petit Cut Filet Mignon	\$40.00
6 oz. steak served with sautéed button mushrooms; vegetable & roasted potato	
Family Style	\$28.00
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 \$5 or 4 items for \$8 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

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)	\$8.00
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)	\$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)	\$5.00
Client Provided Pastries or Cake (service charge)	\$2.00

BEVERAGE OPTIONS

Fruit Punch (unlimited during cocktail hour)	\$3.00
Spiked Pina Colada, Fruit or Mimosa Punch (unlimited during cocktail hour)	\$5.00
Butlered Champagne & Mimosa Service (per hour)	\$7.00
Bartender Fee	\$60.00
One-Hour Premium Bar	\$12.00
Each Additional Hour	\$8.00
4 1/2 Hour Premium Bar Package (3 hours open bar and wine with lunch)	\$29.00
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)	\$22.00
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