



Club Casa Café

353 N. RIVER ROAD DES PLAINES, IL 60016
P: 847-298-5100 E: CLUBCASA@SBCGLOBAL.NET
WWW.CLUBCASACAFE.COM

BUFFET APPETIZER PACKAGES

OPTION 1 ~ \$16

Pick 1 from Mini, 3 from the Hot & 1 from the Cold

OPTION 2 ~ \$21

Pick 2 from Mini, 4 from the Hot, 1 from the Cold & 1 from Fish

OPTION 3 ~ \$26

Pick 3 from Mini, 4 from the Hot, 2 from the Cold & 2 from Fish

MINI!

Slider

Angus Steak Cheeseburger with Grilled Onions and a Pickle

Pulled Pork

Tangy Pulled Pork on a Pretzel Roll

Buffalito

Buffalo Chicken Sandwich with Homemade Bleu Cheese Dressing & Shredded Lettuce

Caprese

Marinated Grilled Chicken topped with Fresh Water Mozzarella Cheese & Tomato with a Pine Nut Pesto on Ciabatta

Hawaiian Sandwich

Baked Ham & Provolone with a Worcestershire marinade on Hawaiian Bread

Steak Sliders ~ \$4.00

Steak topped with Caramelized Mushrooms & Onions on Ciabatta Roll

HOT!

Boneless Wings

Tender Boneless Wings tossed in our famous Medium Sauce with Choice of Ranch or Bleu Cheese Dipping Sauce, Carrots & Celery

Chicken Quesadillas

Tender Chicken, Chihuahua Cheese, Cilantro & Onion with our Homemade Salsa & Sour Cream

Cocktail Meatballs

Tender Meatballs tossed in our Homemade Marinara Sauce

Spring Rolls

Vegetarian Rolls served with a Tangy Sweet & Sour Sauce

Teriyaki Chicken Sates

Grilled Sesame Teriyaki Chicken Breast

Florentine Stuffed Mushrooms

Potato Skins

Skins stuffed with Blended Cheese, Bacon Bits & Scallions served with a side of sour cream

All buffets run approximately 1 1/2 hours

\$100 Banquet Room Set-up Fee Applies

Prices are Subject to 20% Gratuity & Prevailing Sales Tax

Prices are subject to change without prior notice

COLD!

Cheese Display

Assorted Imported and Domestic Cheeses with Crackers

Vegetable Crudité's

Carrots, Celery, Peppers, Grape Tomatoes with Buttermilk Ranch Dip

Bruschetta

Sweet Grape Tomatoes, Extra Virgin Olive Oil, Fresh Basil & Pine Nuts Served with Crostini

Antipasto Kabobs

Marinated Fresh Water Mozzarella, Grape Tomatoes, Artichoke Hearts & Genoa Salami

FISH!

Fried Shrimp

Panko Breaded Fan Tail Shrimp with Cocktail Sauce

Scallop Rumaki

Sweet Scallops wrapped in Bacon

Fried Calamari

Super tender Calamari served with our Homemade Marinara & Lemons

Mini Crab Cakes

Homemade with Fresh Crab Meat & Peppers served with our Spicy Ranch

DESSERT OPTIONS

Mini Sweet Table (40 person minimum).....	\$6.00
Variety of mini pastries including Canolis, Éclairs, Napoleons, Cream Puffs, Chocolate Covered Strawberries & Cheesecakes	
Fresh Fruit Display (40 person minimum)	\$5.00
Sundae Bar	\$3.00
Fresh Baked Cookies	\$3.00
Sheet Cake (40 person minimum).....	\$4.00
Client Provided Pastries or Cake (service charge)	\$1.00

BEVERAGE OPTIONS

Bartender Fee.....	Lunch-\$60.00/Dinner \$75.00
One-Hour Premium Bar	\$10.00
Each Additional Hour.....	\$7.00
4-Hour Premium Bar	\$27.00
Top Shelf Bar Package (add to above-per hour)	\$3.00
One-Hour Beer, Wine & Soda Bar	\$7.00
Each Additional Hour.....	\$5.00
4-Hour Beer, Wine & Soda Bar (includes bartender fee)	\$19.00
Soda Station (per hour)	\$1.50
4-Hour Soda Station.....	\$4.50
Buffet Coffee Service (2 hours)	\$2.00