



Club Casa Café

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

BUFFET LUNCH & DINNER PACKAGES

All buffet packages include appropriate Breads & Buffet Coffee Service

OPTION 1 ~ \$18.00

Choose 1 Entrée, 1 Starch, 1 Vegetable, 1 Salad & 1 Dessert

OPTION 2 ~ \$23.00

Choose 2 Entrées, 2 Starches, 1 Vegetable, 1 Salad & 1 Dessert

OPTION 3 ~ \$28.00

Choose 3 Entrées, 2 Starches, 1 Vegetable, 1 Salad & 2 Desserts

ENTRÉES

Roast Chicken Vesuvio (bone in)
Country Fried Chicken
Boneless Chicken Breast ~ choice of Marsala, Limone or Vesuvio
Italian Sausage & Peppers
Sausage Giambotta
Roast Pork Loin with Dijon Mustard Sauce
Italian Roast Beef, Au Jus
London Broil Sauce Bordelaise ~ \$6.00
Beef Tenderloin Sauce Diane ~ \$14.00
Baked Salmon with Dill or Vesuvio Sauce ~ \$6.00

STARCHES

Oven Roasted Potatoes
Vesuvio Style Potatoes
Garlic Mashed Potatoes
Parsley Potatoes
Rice Pilaf
Penne with Marinara Sauce
Bow Tie Alfredo
Rigatoni with Pink Sauce
Baked Mostaccioli ~ \$2.00
Eggplant Lasagna ~ \$3.00

All buffets run approximately 1 1/2 hours

\$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

VEGETABLES

- Garden Fresh Medley of Vegetables
- Green Beans Almondine
- Baby Glazed Carrots
- Broccoli with Garlic Butter
- Mixed Grill Vegetables ~ \$4.00

SALADS

- Tossed Green Salad with Italian & Ranch Dressings
- Caesar Salad ~ \$1.50
- Julie's Salad ~ \$2.50

DESSERT OPTIONS

- Sundae Bar
- Assorted Cookies
- Sheet Cake Choice of batter, filling, trim color & writing (40 person minimum) ~ \$4.00
- Mini Sweet Table ~ \$7.00
- Variety of mini pastries including Canolis, Éclairs, Napoleons, Cream Puffs, Chocolate Covered Strawberries, Brownies & Cheesecakes
- Fresh Fruit Display ~ \$6.00
- Client Provided Pastries or Cake (service charge) ~ \$2.00

CARVING STATION

Please add \$100 for each Uniformed Chef; price is per roast

- Roast Top Sirloin of Beef (serves 30) \$225.00
- Standing Rib Roast (serves 30) \$450.00
- Honey Baked Ham (serves 30) \$175.00

COLD SHRIMP & CRAB CLAW TOWERS

- Shrimp Cocktail Tower (100 pcs) \$200.00
- Cracked Crab Claw Tower (75 pcs) \$275.00
- Combination Shrimp Cocktail (60 pcs) & Cracked Crab Claws (40 pcs) \$240.00

BEVERAGE OPTIONS

- Bartender Fee Lunch \$60.00/Dinner \$75.00
- One-Hour Premium Bar \$12.00
- Each Additional Hour \$8.00
- 4-Hour Premium Bar (includes bartender fee) \$32.00
- 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) \$24.00
- Soda Station (per hour) \$2.50
- 4-Hour Soda Station \$6.00
- Fruit Punch (per hour) \$3.00
- Spiked Punch - Fruit Punch, Pina Colada or Champagne Punch (per hour) \$5.00
- Butlered Champagne & Mimosa Service (per hour) \$7.00