



2019 DINNER SELECTIONS

Accompanied by Soup du Jour or Choice of Salad,
(Whitetail, Caesar, or Garden Salad)
Warm Rolls and Butter
Seasonal Vegetables
Assorted Cakes
Iced Tea, Lemonade, Coffee, and Tea

~Boneless Breast of Chicken~

Tender breast of chicken accompanied by garlic mashed potatoes or herb roasted redskin potatoes
Includes choice of sauces: Marsala, Tuscan, or Picatta
\$21.99

~Honey Apple Pork Chop~

8 ounce boneless pork loin seasoned and slow roasted to perfection and accompanied by mashed potatoes
\$23.99

~Bourbon Glazed Salmon~

Atlantic salmon with a rich bourbon glaze and accompanied by sweet potato hash
\$28.99

~Chicken Sofrito~

Baked, Italian breaded chicken breast, served on top of diced tomatoes, peppers, and garlic, topped with fresh mozzarella
Served with Spanish rice
\$23.99

~Chicken Dijon~

Chicken breast topped with herb bread crumbs plus a Dijon mustard sauce and accompanied by garlic mashed potatoes
\$23.99

~Quinoa Stuffed Pepper~

Grilled bell pepper stuffed with quinoa and sautéed seasonal vegetables
\$22.99

~Grilled New York Strip~

10 ounce strip steak topped with our steak butter and accompanied by mashed potatoes
\$25.99

~Prime Rib Au Jus~

10 ounce prime rib served with au jus and horseradish cream sauce and accompanied by garlic mashed potatoes
\$29.99

~Filet Mignon~

8 ounce tender filet mignon accompanied by herb roasted redskin potatoes
\$28.99

~Duet of Filet and Chicken~

5 ounce tender filet mignon paired with your choice of chicken entrée and potato
\$30.99

Split entrees are subject to a \$2.00 per person surcharge.

DINNER ACCOMPANIMENTS

~Hors D'oeuvres~

(Choice of Three)

Fresh Bruschetta
Coconut Chicken
Sausage Stuffed Mushrooms
Chicken Quesadilla Cornucopia
Shrimp Crostinis
Vegetable Spring Rolls
BBQ Meatballs
Spinach Pesto Puffs
Beef or Chicken Satay
Parmesan Artichoke Hearts

\$7.99 per person

~Displays~

Domestic Cheese & Cracker Display

\$100.00

(serves 40 people)

Fresh Seasonal Fruit Display

\$100.00

(serves 40 people)

Vegetable Crudité Display

\$100.00

(serves 40 people)

~Desserts~

Sweet and Fruit Table

Beautiful display of fancy miniature pastries, dessert bars, cookies, petit fours, and fresh seasonal fruits

\$5.99 per person

Chocolate Fountains

White and milk chocolate accompanied by pretzels, marshmallows, pound cake, oreo, strawberries, and rice krispy treats

\$4.99 per person

\$1.99 per person if adding to Sweet and Fruit Table

**Contact Event Sales Coordinator Ashley Johnson for further questions.
630.882.8988 ext. 109 or ajohnson@arcisgolf.com**

All Prices Subject to 20% Service Charge and Current Sales Tax.

All Prices and Menu Items Subject to Change.

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BEVERAGE OPTIONS

Fruit Punch with Sliced Fresh Fruit \$65 (Serves 40-50)
Sparkling Wine Mimosa Punch \$85 (Serves 40-50)

Sangria \$100 (Serves 40-50)
Bellini Bar \$100 (Serves 40-50)

~Bar Arrangements~

Draft Beer/Wine Bar

\$8 per person for the first hour
\$2 per person for each additional hour

Standard Brand Bar

\$12 per person for the first hour
\$3 per person for each additional hour

Smirnoff
Beefeater
Bacardi
Captain Morgan
Seagram's 7
Jim Beam
Southern Comfort
J & B

Premium Brand Bar

\$15 per person for the first hour
\$4 per person for each additional hour

Absolut
Tanqueray
Malibu Rum
Jose Cuervo Gold
Seagram's VO
Dewars
Maker's Mark
Jack Daniels

Included in Standard & Premium Packages:

Bailey's Irish Cream, Amaretto, Brandy,
Peach Schnapps, Kahlua, Apricot Brandy, Triple Sec, Dry and Sweet Vermouth

House Wine

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon, and Pinot Grigio
**Premium wines available at an additional cost

Draft Beer

Miller Lite
Bud Light

Bottled Beer

Miller Lite
Miller Genuine Draft
Budweiser
Bud Light
Heineken
Amstel Light
Corona