



2019 LUNCHEON 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

~Chicken Marsala~

Tender breast of chicken sautéed with garlic and mushrooms in a marsala wine sauce, served with mashed potatoes
\$17.99

~Chicken Sofrito~

Baked, Italian breaded chicken breast, served on top of diced tomatoes, peppers, and garlic, topped with fresh mozzarella
Served with Spanish rice
\$18.99

~Chicken Dijon~

Chicken breast topped with herb bread crumbs and a light Dijon cream sauce, served with garlic mashed potatoes
\$18.99

~Tuscan Chicken ~

Lightly breaded chicken breast topped with a Tuscan inspired cream sauce with spinach & sun-dried tomatoes, served
with herb roasted redskin potatoes
\$18.99

~Chili Rubbed Salmon~

8oz. Salmon with a savory sweet chili rub, topped with avocado salsa, served with cilantro lime rice
\$25.99

~Honey Apple Glazed Pork Loin~

7 oz boneless pork loin seasoned and seared to perfection with a honey apple glaze, served with herb roasted potatoes
\$18.99

~Filet Mignon~

6 oz Filet, served with loaded mashed potatoes
\$21.99

~Quinoa Stuffed Pepper~

Grilled bell pepper stuffed with quinoa and sautéed seasonal vegetables
\$17.99

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

**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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SALADS

Accompanied by Soup du Jour
Warm Rolls and Butter
Assorted Cakes
Iced Tea, Lemonade, Coffee, and Tea

~Chicken Bruschetta Salad~

Mixed greens topped with grilled chicken breast, tomato bruschetta, and fresh mozzarella, served with balsamic vinaigrette dressing
\$15.99

~Whitetail Salad~

Mixed greens with candied walnuts, dried cranberries, and bleu cheese crumbles, served with balsamic vinaigrette dressing
Steak -\$17.99
Chicken - \$15.99

~Spinach Salad~

Bed of fresh baby spinach with almonds, strawberries, avocados, and bleu cheese crumbles, served with raspberry vinaigrette dressing
Steak -\$17.99
Chicken - \$15.99

~Grilled Chicken Caesar Salad~

Crisp romaine lettuce, parmesan cheese, and croutons tossed in a creamy Caesar dressing
\$13.99

SANDWICHES

Accompanied by Soup du Jour or choice of salad,
(Whitetail, Caesar or Garden Salad)
Fresh Fruit, Coleslaw, or Chips
Assorted Cakes
Iced Tea, Lemonade, Coffee, and Tea

~California Turkey Wrap~

Carved turkey with Swiss cheese, lettuce, avocado, and tomato, served with sun-dried tomato mayo in a flour tortilla
\$15.99

~Chicken Bruschetta~

Tender grilled chicken breast with tomato slices, fresh mozzarella, and basil leaves, served with pesto mayo on a focaccia bun
\$15.99

~Chicken Salad~

Chef homemade chicken salad, lettuce and tomato served on a flaky croissant
\$12.99

~Veggie Wrap~

Lettuce, tomato, bell peppers, onion, cucumber, shredded cheese, honey mustard dressing wrapped in a flour tortilla wrap
\$10.99

LUNCH 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 Crudit  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

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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
Makers 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

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