



2019 CREATE YOUR OWN DINNER BUFFET

All Buffets Include Iced Tea, Lemonade, Water, & Coffee

~Fawn Buffet~

Rolls and Butter

1 Entrée

2 Salads

1 Vegetable

1 Starch

1 Dessert

\$21.99

~Doe Buffet~

Rolls and Butter

2 Entrees

2 Salads

1 Vegetable

2 Starches

1 Dessert

\$26.99

~Buck Buffet~

Rolls and Butter

3 Entrees

2 Salads

1 Vegetable

2 Starches

2 Desserts

\$31.99

**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.

All Buffets require a minimum of 30 guests

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CREATE YOUR OWN BUFFET CHOICES

~Entrees~

Pasta Primavera
Tuscan Chicken
Chicken Sofrito, Marsala, or Dijon
Stuffed Chicken with Boursin Herb Cheese & Craisins w/Frangelico Cream Sauce
Sliced Roast Beef with Au Jus
Sliced Ham with Honey and Brown Sugar
Bourbon Glazed Pork Loin
Salmon with Sweet Bourbon Glaze or Ginger Teriyaki Sauce

Chef Carved Prime Rib (add \$4.99)
Chef Carved Beef Tenderloin (add \$6.99)

~Salads~

Mixed Greens Salad
Caesar Salad
Fruit Salad
Pasta Salad
Whitetail Salad

~Vegetables~

Seasonal Vegetable Medley
Green Beans Almondine
Buttered Corn
Brussel Sprouts with Bacon and Red Onion
Honey Glazed Carrots

~Starches~

Baked Potato with Butter & Sour Cream
Rice Pilaf
Loaded Mashed Potatoes
Herb Roasted Redskin Potatoes
Garlic Mashed Potatoes
Baked Mostaccioli
Penne Pasta with Vodka Cream Sauce

~Desserts~

Apple Crisp
Cheesecake
Cookies
Brownies
Ice Cream
Assorted Cakes

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THEME DINNER BUFFETS

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~Italian Buffet~

Caesar Salad
Vegetable Lasagna
Baked Mostaccioli
Chicken Alfredo w/Bowtie Pasta
Summer Squash and Zucchini
Italian Sausage, Peppers, and Onions
Rolls and Butter
Tiramisu
\$25.99

~BBQ Buffet~

Barbecued Baby Back Ribs
Barbecued Chicken Quarters
Grilled Black Angus Hamburgers
Baked Beans
Sweet Corn
Mixed Greens Salad
Rolls and Butter
Fresh Baked Cookies and Brownies
\$27.99

~Grill Out Buffet~

Grilled Chicken Breasts
Grilled Sirloin Steaks
Corn on the Cob
Pasta Salad
Fresh Fruit Salad
Rolls and Butter
Assorted Cakes
\$29.99

~Masters Buffet~

Garlic & Herb Chicken
Roasted Pork Loin topped with a Sweet Bourbon Glaze
BBQ Beef Brisket
Twice Baked Potatoes
Seasonal Vegetables
Mixed Green Salad
Rolls and Butter
Cheesecake with Assorted Sauces
\$31.99

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BEVERAGE OPTIONS

Fruit Punch with Sliced Fresh Fruit \$65.00 (Serves 50-60)

Sparkling Wine Mimosa Punch \$85.00 (Serves 50-60)

~Bar Arrangements~

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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