



## **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 angel hair pasta or vesuvio potatoes  
Includes choice of sauces: Marsala, Tuscan, or Picatta  
\$21.99

### **~Honey Apple Pork Chop~**

Thick 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 wild rice pilaf  
\$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

### **~Grilled Portabella Mushroom~**

Portabella mushroom stuffed with sautéed spinach and provolone cheese and served surrounded by 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

### **~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, pineapple, 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](mailto:ajohnson@arcisgolf.com)**

## **BEVERAGE OPTIONS**

Fruit Punch with Sliced Fresh Fruit \$65 (Serves 50-60)

Sparkling Wine Mimosa Punch \$85 (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

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

All Prices Subject to 18% Service Charge and Current Sales Tax.

All Prices and Menu Items Subject to Change.

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