



## 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

### ~Parmesan Crusted Tilapia~

Tilapia filet lightly crusted with parmesan and bread crumbs presented with a lemon caper cream sauce,  
served with rice pilaf  
\$17.99

### ~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

### ~Grilled Portabella Mushroom~

Portabella mushroom stuffed with fresh, sautéed spinach, and provolone cheese, surrounded with fresh vegetables  
\$16.99

*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](mailto:ajohnson@arcisgolf.com)**

All Prices Subject to 18% 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 Sandwich~**

Carved turkey with Swiss cheese, lettuce, avocado, and tomato, served with sun-dried tomato mayo on a pretzel bun  
\$15.99

### **~Chicken Bruschetta~**

Tender sliced chicken breast with plum 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, ranch dressing wrapped in a tomato basil tortilla wrap  
\$10.99

## LUNCH ACCOMPANIMENTS

### ~Hors D'oeuvres~

(Choice of Three)

Fresh Bruschetta  
Coconut Chicken  
Sausage Stuffed Mushrooms  
Chicken Quesadilla Cornucopia  
Crab Rangoon  
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*

## 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

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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