

Banquet Dinners

Thank you for considering Bloomingdale Golf Club as you begin to plan your event. We understand that location is a key element to the perfect banquet and are dedicated to providing you a beautiful facility, meticulous service, and the finest of food.



Catering With Elegance is the exclusive caterer of Bloomingdale Golf Club and Medinah Shrine Center and has been family owned and operated since 1959. All of our food is freshly prepared and cooked by our chefs on location. We are honored for the opportunity to host your event.



Enclosed you will find information on our dinner packages as well as our menu selections. If there is something you'd like that you don't see on our menu please let us know and we can work with our chef to customize the perfect meal. Please feel free to call us with any questions.

630.529.3380
181 Glen Ellyn Road, Bloomingdale
www.bloomingdalegc.com

2018

Dinner Package

FIVE HOUR PACKAGE

DINNER
PLATED, BUFFET or STATIONS



WHITE TABLE LINENS, NAPKINS, AND SKIRTING



BACKGROUND MUSIC



PUBLIC ADDRESS SYSTEM



COMPLIMENTARY COFFEE STATION DURING THE LAST HOUR

Prices are per guest unless stated otherwise and are based on 150 guests.
Gratuities are at your discretion. Sales tax is additional.
Prices subject to change without notice.

Plated Dinner Menu

STARTER



Choice of one

Cream of Chicken and Wild Rice Soup

Cream of Broccoli and Cheddar Soup

Fresh Fruit Compote

Creamy Tomato Soup

Shrimp Cocktail 9

French Onion Soup with croutons

Minestrone Soup

Baked Potato Soup

Lobster Bisque 3

SALAD



Choice of one

Garden Fresh Tossed

Mixed greens, tomato and cucumber served with your choice of three dressings

Field Greens

Spring mix with pine nuts, feta cheese, dried cranberries, and raspberry vinaigrette

Caesar Salad

Mixed greens, sweet red onion, parmesan cheese and caesar dressing

Mandarin Orange Salad

Spring mix with spinach leaves, mandarin oranges, cucumbers and red peppers tossed in mandarin orange dressing

Spinach Salad

Spinach leaves, hard-boiled egg wedges, sliced radish and mushrooms served with our warm bacon dressing

The Wedge

Iceberg lettuce, blue cheese crumbles and tomato topped with blue cheese dressing

Caprese Salad

Sliced Roma tomatoes and mozzarella cheese with fresh basil, drizzled with olive oil and or balsamic vinegar

4

BEEF ENTREES



PRIME RIB	Slow roasted prime rib of beef au jus, served with creamy horseradish sauce.	37
ROAST SIRLOIN	Slow roasted sirloin of beef au jus, served with bordelaise sauce.	37
NEW YORK STRIP STEAK	Center cut strip with bordelaise sauce.	39
FILET MIGNON	Center cut filet served with béarnaise sauce.	41
ROAST TENDERLOIN	Sliced whole tenderloin of beef served with our chef's rich peppercorn sauce.	41

PORK ENTREES



STUFFED PORK CHOP	Baked with apple and raisin stuffing	36
BONELESS PORK CHOP	Twin pork chops grilled with natural au jus	36

CHICKEN ENTREES



DIJONNAISE	Boneless chicken breast served with a Dijon mustard cream sauce.	33*
MARSALA	Boneless chicken breast served with sautéed mushrooms, diced red peppers and sweet marsala wine.	33*
PICATTA	Boneless chicken breast lightly breaded and sautéed in a lemon caper sauce.	33*
HERBED LEMON	Boneless chicken breast marinated in lemon and herbs topped with a cognac cream sauce.	33*
OSCAR	Our chicken version of the traditional veal dish: Crabmeat, asparagus and béarnaise sauce atop a boneless chicken breast.	37
SALTIMBOCCA	Boneless chicken breast filled with prosciutto, provolone cheese and fresh sage served with tomato basil cream sauce.	37

SEAFOOD ENTREES



ORANGE ROUGHY	Served with lemon butter and roasted almonds.	33
TILAPIA PROVENCAL	Served with white wine, fresh garlic, fresh basil, olives and diced tomatoes.	33
MAHI MAHI	Macadamia nut crusted and served with pineapple mint salsa.	33
BAKED SALMON	Filet of salmon served with drawn butter dill sauce.	33
SHRIMP SCAMPI	Sautéed in lemon, fresh garlic and white wine.	33
LOBSTER TAIL	Served with drawn butter.	Market price

COMBINATIONS



*Roast Sirloin and Chicken Breast	42
*Shrimp Scampi and Chicken Breast	43
* Filet Mignon and Chicken Breast	47
*Roast Tenderloin and Chicken Breast	47
Filet Mignon and Shrimp Scampi	49
Filet Mignon and Lobster Tail	Market price

*Selected chicken breast



TORTELLINI ALFREDO – Tri colored cheese tortellini with roasted red peppers and zucchini tossed in a light alfredo sauce	30
BOWTIE SPINACH AND FETA – Bowtie pasta with sautéed spinach, sundried tomatoes and feta cheese in a creamy vodka sauce	30
EGGPLANT PARMESAN – Eggplant layered with fresh mozzarella and sliced Roma tomato topped with zesty marinara	32

Add a pasta course of your choice for an additional \$3.00 per guest

POTATOES or RICE



Choice of one

Creamy Whipped Potatoes

Garlic Roasted Red Potato

Double Baked Potato

Au Gratin Potatoes

Scalloped Potatoes

Parmesan Garlic Mashed Potatoes

Parslied New Red Potato

Baked Potato with sour cream

Rice Pilaf

Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2

Buttered Baby Carrots with Dill

Green Beans Almondine

Whole Green Beans with Carrots

CHILDREN'S ENTRÉES

CHICKEN TENDERS

Served with French Fries

16

PASTA

Penne Pasta with Marinara Sauce

16

INCLUDED WITH YOUR MEAL



Gourmet assortment of breads and rolls with butter

Coffee Tea Iced Tea Soft Drinks

Buffet Dinner Menu

ENTREES



*Sliced Sirloin Beef in natural AuJus

Boneless Chicken Breast

Choice of one

Dijonnaise
Herbed Lemon
Picatta
Herbed Baked (Bone-In)

Pasta

Choice of one

Choice of one

Bowtie
Penne
Spaghetti
Alfredo
Marinara
Vodka

*Upgrade your beef to Prime Rib for an additional \$5 or Tenderloin for an additional \$8 per guest

POTATOES AND RICE



Choice of one

Creamy Whipped Potatoes

Garlic Roasted Red Potato

Double Baked Potato

Au Gratin Potatoes

Scalloped Potatoes

Parmesan Garlic Mashed Potatoes

Parslied New Red Potato

Baked Potato with sour cream

Rice Pilaf

Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2

Buttered Baby Carrots with Dill

Green Beans Almondine

Whole Green Beans with Carrots

INCLUDED WITH YOUR MEAL



Garden Fresh Tossed Salad with choice of dressing

Fresh Cut Fruit

Gourmet assortment of breads and rolls with butter

Coffee Tea Iced Tea Soft Drinks

35 per guest

Deluxe Buffet Dinner Menu

SALADS



Choice of 3

Garden Fresh Tossed Salad
Creamy Cole Slaw
Green Pepper, Tomato, & Onion Salad

Italian Pasta Salad
American Potato Salad
Fresh Fruit Salad

ENTREES



Boneless Chicken Breast
Choice of one

Pasta
Choice of one

*Round of Beef
carved at buffet table

Honey Glazed Ham
carved at buffet table

Dijonnaise
Herbed Lemon
Marsala
Picatta

Bowtie
Penne
Spaghetti

Alfredo
Marinara Sauce
Vodka

Herbed Baked (Bone-In)

*Upgrade your beef to Prime Rib for an additional \$5 or Tenderloin for an additional \$8 per guest

POTATOES AND RICE



Choice of one

Creamy Whipped Potatoes
Au Gratin Potatoes
Parslied New Red Potato
Rice Pilaf

Garlic Roasted Red Potato
Scalloped Potatoes

Double Baked Potato
Parmesan Garlic Mashed Potatoes
Baked Potato with sour cream
Wild and Brown Rice

VEGETABLES



Choice of one

Asparagus with hollandaise sauce 2
Green Beans Almondine

Buttered Baby Carrots with Dill
Whole Green Beans with Carrots

INCLUDED WITH YOUR MEAL



Gourmet assortment of dinner rolls with butter
Coffee Tea Iced Tea Soft Drinks

39 per guest

Station Buffet Dinner Menu

Cheese, Fruit and Vegetable Display during Cocktail Hour

FRESH VEGETABLES, FRUITS, AND CHEESES



Broccoli and Cauliflower Florets
Carrot and Celery Sticks
Green Squash Slices
Radish Rosettes
Red, Green, and Yellow Pepper Strips
Yellow Zucchini Slices

Cantaloupe
Honeydew
Pineapple
Red Seedless Grapes
Strawberries

Colby
Cheddar
Pepper Jack
Swiss

Assorted Crackers and Dips

Made to Order PASTA STATION



Pastas – Penne, Bowtie & Fettuccine
Sauces – Marinara, Alfredo & Vodka
Ingredients – Garlic, Broccoli, Mushrooms, Red & Green Bell Peppers and Olive Oil
Italian Bread, Butter, and Parmesan Cheese

Hand Carved MEAT STATION



Oven-roasted Rib Eye of Beef Smoked Turkey Breast
Served with Assorted Rolls, Horseradish Sauce, and Honey Mustard Sauce

FAJITA STATION



Marinated Strips of Beef or Chicken sautéed with Green Peppers and Spanish Onion Slices
Served with Chopped Tomato, Sour Cream, Shredded Cheddar Cheese,
Guacamole, Spanish Rice, and Refried Beans

SALAD STATION



Red Onion
Tomato

Spring Mix
Croutons

3 Dressings
Sunflower Seeds
Shredded Parmesan

Dried Cranberries
Sliced Hard Boiled Egg

Coffee Tea Iced Tea Soft Drinks
Included with meal

43 per guest

Minimum of 75 Guests

Hors D'oeuvre Buffet Menu

*Carved Inside Round of Beef

Carved Turkey Breast

Served with assorted mini rolls, horseradish sauce, and honey mustard sauce

*Upgrade your beef to Prime Rib for an additional \$5 or Tenderloin for an additional \$8 per guest

HOT HORS D'OEUVRES



Bruschetta

Meatballs in BBQ Sauce

Mini Quiches

Mini Chicago Pizza

Sausage and Pepper Skewers

Chicken Quesadilla's

Asparagus Tips & Asiago

Water Chestnuts wrapped in Bacon

Vegetable Cocktail Egg Rolls

FRESH VEGETABLES

with Ranch Dip



Celery Sticks

Carrot Sticks

Zucchini

Broccoli

Cauliflower

Radishes

FRESH FRUIT



Grapes

Cantaloupe

Honeydew

Pineapple

Strawberries

Raspberries

CHEESE and CRACKERS



Pepper Jack

Cheddar

Muenster

Swiss

Coffee Tea Iced Tea Soft Drinks

Included with meal

33 per guest

Hors D'oeuvres

PASSED BUTLER STYLE



Choice of three (3 per guest) 5 or Choice of four (4 per guest) 6.5

Sausage and Bell Pepper Skewers	Tomato or Zucchini Bruschetta
Artichoke Beignet	Cocktail Egg Rolls
Scallops Wrapped in Bacon	Crab Rangoon
Chicken Sriracha Meatballs	Mini Crab Cakes with remoulade sauce
Seafood-Stuffed Mushroom Caps	Water Chestnuts Wrapped in Bacon
Chorizo Sausage-Stuffed Mushroom Caps	Raspberry Brie En Crouete
Spinach and Goat Cheese Pizzas	Mini Quiche (3 varieties)
Mini Chicago-Style Pizzas	Beef Wellington
Chicken and Mushrooms in Phyllo	Shortrib Fig and Bleu
Asparagus Tips and Asiago in Phyllo	Chicken Quesadillas
Swedish Meatballs (2 each)	Black Bean and Cheese Empanada
Coconut Crusted Shrimp	BBQ Meatballs (2 each)
Prosciutto E Melone	Bacon Wrapped Dates

Lamb Lollies market price

Cocktail Shrimp or Crab Claws market price

TRAYS



Assorted fresh fruit	88	Cubed cheese and cracker	81
Fresh vegetable with ranch	78	Grilled fresh vegetable	83

Above selections are priced for 50 guests

Dessert

FROZEN

Ice Cream	3	Rainbow Sherbet	3
vanilla, chocolate, or peppermint toppings (chocolate, strawberry, butterscotch) add .50			

CHEESECAKES



New York	4.5	Chocolate Chip	4
with strawberry topping	add .75	Chocolate Carmel Pecan	4.5

PIES AND PASTRIES



FRUIT PIES	4	SPECIALTY PIES	4.5
apple, cherry, blueberry	a la mode add .75	Boston cream, lemon meringue, southern pecan, banana cream, chocolate cream, keylime sweet potato	
TORTES	4.75	CHOCOLATE ECLAIRE	3.5
Black forest, walnut, mocha, Raspberry custard Bavarian			

Prices are per guest

Dessert

SWEET TABLE



A gorgeous assortment of fresh sweets including:
Napoleons, Petit Fours, Chocolate-dipped Strawberries, Round Fruit Cheesecakes, Chocolate Mousse
Cups, Pecan Carmel Squares, Baklava, Brownies, Chocolate Éclairs

6 per guest

FRESH FRUIT and DIP DISPLAY



5 per guest

CHOCOLATE FOUNTAIN



Dip into warm chocolate as it cascades from layer to layer
Honeydew, Cantaloupe, Strawberries, Maraschino Cherries, Pineapple, Pretzels, & Marshmallows

7 per guest

SWEET TABLE & CHOCOLATE FOUNTAIN



9.5 per guest

GOURMET COFFEE BAR



Regular and Decaf Coffee with shaved chocolate, whipped cream, flavored creamers, cinnamon sticks

3 per guest

Prices are per guest and based on an unlimited quantity

Banquet Dinner Bar

HOURLY OPEN BAR PREMIUM BRANDS



1 Hour	18	2 Hours	21
3 Hours	24	4 Hours	27

Upgrade your bar package to include Top Shelf Liquor and Premium Brand Beer for \$6 per guest.

BEER, WINE, and SOFT DRINK BAR



1 Hour	13	2 Hours	16
3 Hours	19	4 Hours	22

CASH or TAB BAR is also available

On cash or tab bar options there is a bartender charge of 125.00 (per bartender) if the total bar charges are below 500.00 (per bartender).

Banquet Dinner Policies

PRICING

All prices will be guaranteed for your event for a period of one year when the contract is signed by both parties. Prices are based on 150 guests. Smaller groups will incur an additional charge.

Gratuities are at your discretion. Sales tax is additional.

Please note that parties with over 150 guests may not be able to serve buffet style.

DEPOSIT

A non-refundable \$500.00 deposit is required with the signed copy of our agreement to guarantee the date and time of your event. An additional non-refundable \$500.00 deposit is required 6 months before your event date.

GUARANTEE

At the time of sending in your deposit, we ask that you please provide a minimum guaranteed guest count and an estimated final count.

10 days before your event, we ask that you please call your event coordinator to make your seating arrangements and give your most recent guest count.

6 days before your event, we ask that you please call with your final, guaranteed count. The final charge will be based upon the guaranteed count or the actual attendance, whichever is greater. We will prepare enough food for your guaranteed count. Please be sure to include entertainers, photographers, etc., in your count if they are to be served.

PAYMENT

50% of your estimated total bill is due 30 days prior to your event.

Final payment must be made 6 days before your event by cash or cashier's check. Personal checks will only be accepted up to 14 days before your event.

Make checks payable to: Catering Enterprises, Ltd.

Catering with Elegance is a Catering Enterprises Company.

We reserve the right to ask for two forms of ID before serving alcoholic beverages to any person under the age of 30 years.

The person signing the contract for the event will be held responsible for any damages incurred to the premises by any guest at the event.

No food or beverage will be packaged to leave the premises. Prices subject to change without notice.

