

CANTIGNY EVENTS

exceptional settings, distinctive events



WOODSIDE PAVILION FAMILY STYLE

NEW VENUE IN 2018

Located just off the golf course, tucked in a quaint grove of Red Oak and Catalpa trees, we offer you the brand new Woodside Pavilion. This luxury tented venue is ideal for an open-air event while maintaining the comforts of a premium venue. Accommodating up to 250 guests, you will have the best of both Cantigny venues. Surrounded by the perfectly manicured and landscaped golf course, you will feel like you are amidst the gardens at the park.

The Woodside Pavilion will feature family style dining offering your guests an exciting way to share a meal while celebrating your special occasion. The menu has been elegantly crafted to be served in large portions to pass at the table, and ensure that every guest can enjoy each selection. All family style meals are served with artisanal rolls & whipped honey butter.

FAMILY STYLE LUNCH | 29

Choose one salad, two entrée selections and one dessert.

SALAD COURSE

Garden (V)

Mesclun and hearts of Romaine tossed with tomato, cucumber and onions served with white balsamic vinaigrette.

Cantigny Caesar

Wedged Romaine heart, topped with shaved Parmesan, herbed croutons, draped with a classic homemade Caesar dressing

Strawberry (V)

Mixed greens tossed with mandarin oranges, sliced strawberries, candied walnuts, and goat cheese, drizzled with a strawberry balsamic vinaigrette. (add 2)

Tomato, Watermelon & Feta (V)

Sliced vine-ripe heirloom tomatoes, watermelon, feta cheese, fresh basil chiffonade, citrus vinaigrette (add 2)

FAMILY STYLE DINNER | 48

Choose one salad, one soup, two entrée selections, one pasta and one dessert.

SOUP COURSE

Cream of Chicken and Rice

Tomato Basil Cream (V)

Chicken Tortilla

Cream of Broccoli with Cheddar (V)

Italian Minestrone

DESSERT

Apple Pie

Mixed Berry Pie

New York Cheesecake with strawberry sauce

Brownie a la Mode

Duo of Chocolate and White Mousses (GF)

Key Lime Pie

- 7% tax and 21% service charge is added to your bill.
- Pricing is good for 2018.

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WOODSIDE PAVILION DINNER ENTRÉE SELECTIONS

BEEF

New York Strip Steak

Well marbled, center cut, served with roasted garlic whipped potatoes, balsamic roasted haricot vert, red wine demi-glace.

Roast Prime Rib of Beef

Tender prime rib, herb crusted and slow roasted, served with white cheddar whipped potatoes, glazed crop top carrots. Au jus and horseradish cream sauce served tableside.

Oven Roasted Beef Tenderloin

Herb-rubbed beef tenderloin, sliced and served with roasted garlic whipped potatoes, grilled asparagus, garlic beef jus, red wine demi-glace. (add 5 at lunch)

CHICKEN

Chicken Marsala

8 oz. boneless skin-on breast of chicken with shallots, garlic, marsala wine, mushrooms, served with roasted broccoli & tomato, saffron whipped potatoes.

Chicken Vesuvio

8 oz. boneless skin-on breast of chicken, roasted with garlic and herbs, served with Vesuvio Potatoes, roasted broccoli, and a light herb Vesuvio sauce.

Chicken & Prosciutto Basilico

Roast breast of chicken stuffed with prosciutto, mushrooms, sun-dried tomatoes, basil and fresh mozzarella, herb garlic cheese polenta, roasted zucchini.

Chicken Florentine Wellington

Breast of chicken stuffed with creamed spinach, wrapped en Croute with puff pastry, baked to a golden brown, served with rice pilaf, and white wine cream sauce.

PORK

Tuscan Pork

Italian herb roasted pork loin, served with pesto whipped potatoes, garlic broccolini, garlic, tomato, balsamic sauce.

Apple Cider Pork Loin

Slow roasted apple cider marinated pork loin, whipped sweet potatoes, haricot vert, apple cider glaze.

SEAFOOD

Roasted Atlantic Salmon

Fresh Atlantic Salmon topped with citrus butter, served with roasted garlic marble potatoes and asparagus spears. Enhance your Salmon with Maryland Crab Crust (add 3/person).

Wild Striped Bass

Cantigny Honey and Miso Glazed Striped Bass with Ramen noodles, baby bok choy and miso broth.

VEGETARIAN

Grilled Vegetable Pilaf(V)

Timbale of roasted rice pilaf, grilled vegetables with roasted plum tomato, baby spinach, grilled zucchini & yellow squash, three pepper coulis and crispy shoestring sweet potatoes.

PASTA

Tagliatelle Bolognese

A thin ribbon pasta tossed in an Italian sausage Bolognese sauce with whipped goat cheese ricotta, fresh herbs, and kalamata olives.

Penne al Forno

Penne pasta tossed with pesto marinated chicken in a roasted tomato, basil and garlic cream. Baked with smoked provolone, mozzarella and parmesan cheese.

Roasted Vegetable Pasta Primavera (V)

Grilled eggplant, tomatoes, zucchini, yellow squash in a nest of pappardelle with a parmesan cream, and fresh herbs.

KID'S MEALS

Available for children 12 and under.

All kids meals come with a fruit cup, entree with french fries and dessert.

Chicken Fingers | 17

Grilled Cheese | 17

Angus Cheeseburger | 17

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- Add 7% tax and 21% service charge.
 - 2018 pricing. Prices are subject to change.