AT THE TIME OF BOOKING:
Please advise us of a preliminary guest count. An initial nonrefundable deposit is due at this time. Your catering manager will provide you with the deposit amount based on the venue, date and time of your event. You will receive your contract and a credit card authorization form. Signed contract must be returned.

ONE MONTH PRIOR TO YOUR EVENT:
All menu changes will be due at this point. Please notify us of changes in guest count, room set-up and any special needs such as audio visual equipment, special wines/champagnes and specialty linens.

TEN DAYS PRIOR TO YOUR EVENT:
Final guest counts are due. You will be billed based on this count; unless, the actual number of guests is greater.

Cantigny’s culinary team is able to serve meals that meet any special dietary needs. Please provide at least 10 days notice to ensure that our chef can meet these special requests.

DAY OF YOUR EVENT:
At the end of your function, a final bill will be calculated and your credit card on file will be charged. Any additional guests, incidental costs, or damages will be included in your final bill.

TAX AND SERVICE CHARGE:
A 7% sales tax is added to your bill. A 21% service charge is added to your bill calculated on the total food and beverage amount.

CANCELLATION:
If you cancel after your deposits have been received by Cantigny, your deposit will be forfeited. In addition, any expenses incurred by Cantigny in preparation for a confirmed special event become the responsibility of the guest.

PRICING:
Prices are good for one year and are subject to change from year-to-year. Prices included in this brochure are good for 2019 only.
CANTIGNY GOLF

Red Oak I
This room offers an excellent view of the golf course. Banquet I is located adjacent to the lounge & patio. Capacity up to 50 guests.

Red Oak II
This room offers an excellent view of the golf course and includes a private patio for events of up to 70 guests.

Red Oak Room (I & II combined)
Depending on your room set-up requirements, the maximum capacity is 140 people.

Woodside Pavilion
This is an elegant tented venue that will accommodate up to 250 guests with a bar, dance floor, premium restrooms and entertaining space.

Fareways Lounge
Available off-season for private parties. Capacity of up to 60 guests seated, or 100 guests for cocktail reception.

Lakeview Veranda
This covered patio sits above Swan Lake and features an outstanding view. The veranda can be rented in combination with the adjoining rooms for an additional room fee of 200 or rented as a private room on its own for up to 40 guests.

William Medill Executive Suite
The William Medill room, located on the top floor of the clubhouse, overlooks the golf course on three sides. The room is equipped with a conference table, which seats a maximum of 14, a screen, LCD projector, wireless internet access and the capability for in-room food service.

Patios are not climate controlled and are available on a seasonal basis.

CANTIGNY PARK

Joseph Medill Room
The Joseph Medill Room provides views of the Cantigny gardens. This room is perfect for business meetings, showers and many other special events and accommodates up to 80 guests.

Le Jardin
Enjoy views of the Cantigny gardens from our atrium styled Le Jardin restaurant. This room accommodates a maximum of 230 guests and features a fireplace, dance floor and floor to ceiling windows which overlook the Cantigny gardens.

Cantigny offers a wide variety of venues to suit all event needs. Venues are available for breakfast, lunch, dinner, or all-day event. All catered events are subject to food and beverage sales minimums. Not-for-profit groups are eligible for discounts on Food & Beverage spending minimums, contact a Catering Manager for date specific information.

• 2019 prices. Prices are subject to change.
**Fresh Start Continental** | 9 per person
Freshly baked Danish, muffins, assorted breakfast breads, assorted chilled juices, coffee and tea.

**Sunrise Buffet** | 10 per person
Your choice of bagel or English muffin breakfast sandwich with thick cut bacon, sausage patty, scrambled eggs and American cheese. Served with assorted chilled juices, coffee and tea.

**Farmhouse Buffet** | 13 per person
Scrambled eggs with sausage links, thick cut bacon, hash browns, basket of freshly baked muffins, assorted chilled juices, coffee and tea.

**Homestead Brunch Buffet** | 19 per person
Assorted chilled juices, coffee, tea, scrambled eggs, applewood smoked bacon, pancakes, cinnamon roll, French toast, pork sausage, hash browns, sliced fresh fruit, fresh baked muffins, assorted breakfast breads, butter and preserves.

**Red Oak Brunch Buffet** | 28 per person
Assorted chilled juices, coffee, tea, sliced fresh fruit, field greens salad, freshly baked muffins, eggs Benedict, honey baked ham, roast New York strip loin, applewood smoked bacon, hash browns, biscuits with sausage gravy, herb roasted chicken breast with rice pilaf & fresh vegetables, Belgium waffles and breakfast pastries.

**Breakfast / Brunch Add-Ons**
- Omelet Station: 50 chef fee, plus 5 per person ham, bacon, onions, peppers, mushrooms, cheddar-Jack cheese, tomato, spinach, broccoli
- Assorted Mini Muffins | 3 per person
- Assorted Breakfast Breads | 3 per person
- Danish Pastries | 4 per person
- Yogurt Bar | 5 per person vanilla yogurt, granola, dried fruit, sprinkles
- Assorted Bagels and Cream Cheese | 4 per person
- Seasonal Sliced Fruit | 4 per person
- Crepes (select 1) | 4 per person Monte Cristo Chorizo, Egg and Potato Strawberry - Tarragon
- Quiche (select 1) | 4 per person Lorraine Mushroom & Spinach Hofmeister Ham & Cheese

* 25 person minimum is required.
• 2019 pricing. Prices are subject to change.
EXECUTIVE MEETINGS + RETREATS

Host your all day meeting or retreat in any of our refined venues and treat your attendees to a light continental breakfast, our international deli and your choice of afternoon break bites. Coffee, tea, water and lemonade included.

ALL DAY PACKAGE | 30 PER PERSON

Fresh Start Continental
Freshly baked Danish, muffins, assorted breakfast breads, assorted chilled juices, coffee and tea.

International Deli
A sampling of four sandwiches accompanied by kettle style chips, creamy coleslaw, toasted couscous salad with tomato, asparagus, garden basil, marinated onions, cucumber, and lemon garlic dressing. Served with your choice of cookies or brownies.

- Open Faced Cuban | ham, marinated pork loin, Swiss cheese, pickles, yellow mustard, Russell bread
- Braised Pork Belly | BBQ, aged cheddar, jalapeno, caramelized onions, cilantro, pretzel oval
- Caprese | marinated Italian plum tomatoes, fresh mozzarella, garden basil balsamic syrup
- Chicken Waffle Sliders | maple syrup honey mustard, Hawaiian roll
- Cantigny Roll | roasted turkey, sundried tomato, shredded lettuce, cucumber, avocado crème fraîche
- Slow Roasted Tenderloin | chilled, sliced, red pepper coulis, caramelized onions, Béarnaise vinaigrette, arugula, pretzel roll
- Greek Tuna Salad Croissant | Kalamata olives, marinated tomato, aged cheddar, leaf lettuce, croissant
- Orchard Chicken Salad Croissant | walnuts, red grapes, leaf lettuce, croissant

Afternoon Break Bites (choose one)

- Sweet Delights | Cookies, brownies, chocolate dipped strawberries, coffee and an assortment of fine tea.
- Health Break | Fresh seasonal sliced fruit, granola bars, and yogurt with assorted toppings.
- "It’s in the bag“ Snack Break | An assortment of bagged snacks: trail mix, pretzels, chips, and flavored popcorn.

ALA CARTE

Afternoon Break Bites
Give your group a pick me up by adding one of these delicious snacks selections: 8 per person

- Sweet Delights
  Cookies, brownies, chocolate dipped strawberries, coffee and an assortment of fine tea.
- Health Break
  Fresh seasonal sliced fruit, granola bars, and yogurt with assorted toppings.
- "It’s in the bag“ Snack Break
  An assortment of bagged snacks: trail mix, pretzels, chips, and flavored popcorn.

Beverages
Soft Drinks and Bottled Water | 3 per bottle
Coffee, Iced Tea, Juice and Lemonade station | 4 per person

Extras/Add-ons
Seasonal Sliced Fruit | 4 per person
Assorted Cookies & Brownies | 4 per person
Assorted Candy Bars | 4 per person
Chocolate Dipped Strawberries | 3 each

• Other buffets are available for additional charge
• 2019 pricing. Prices are subject to change.
Plated luncheons include: fresh bakery rolls and butter, choice of soup or salad, entrée and dessert.

**SOUP**
- Cream of Chicken and Rice
- Tomato Basil Cream (V)
- Chicken Tortilla
- Cream of Broccoli with Cheddar (V)
- Italian Minestrone

Vegetarian version of most soups available upon request.

**SALAD**
- Garden (V/GF)
  - 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 (GF)
  - Mixed greens tossed with mandarin oranges, sliced strawberries, candied walnuts, and goat cheese, drizzled with a strawberry balsamic vinaigrette. (add 2)
- Tomato, Watermelon & Feta (GF)
  - Sliced vine-ripe heirloom tomatoes, watermelon, feta cheese, fresh basil chiffonade, citrus vinaigrette. (add 2)

**ENTRÉES**

**BEEF**
- Slow Roasted Sliced Sirloin (GF) | 26 per person
  - Top sirloin, horseradish white cheddar whipped potatoes, roasted asparagus, garlic beef jus.
- Tenderloin Medallions (two 3 oz. medallions) | 34 per person
  - Two 3 oz. beef tenderloin medallions, cooked medium rare, Au gratin potatoes, roasted haricot vert, Boursin veal jus.

**PORK**
- Apple Cider Pork (GF) | 22 per person
  - Slow roasted apple cider marinated center cut pork loin, whipped sweet potatoes, haricot vert, with cider bourbon glaze.
- Pork Osso Buco | 30 per person
  - Slow braised mini pork shanks, Bavarian sauerkraut, parsleyed spaetzli, pork veloute

**VEGETARIAN**
- Grilled Vegetable Pilaf | 24 per person (V/GF)
  - Timbale of roasted rice pilaf, roasted plum tomato, baby spinach, grilled zucchini & yellow squash, three pepper coulis and crispy shoestring sweet potatoes.
- Roasted Vegetable Pasta Primavera | 22 per person (V)
  - Grilled eggplant, tomatoes, zucchini, yellow squash in a nest of pappardelle with a parmesan cream, and fresh herbs.

**CHICKEN**
- Chicken Marsala | 25 per person
  - 6 oz. boneless skin-on breast of chicken with shallots, garlic, beef jus, Marsala wine, mushrooms, saffron whipped potatoes, roast broccoli and tomato.
- Chicken Vesuvio | 25 per person
  - 6 oz. boneless skin-on breast of chicken with white wine, garlic herbs, chicken jus, Vesuvio potatoes, roast broccoli and tomato.
- Chicken & Prosciutto Basilico (GF) | 26 per person
  - Roast breast of chicken stuffed with prosciutto, portobello mushrooms, basil and fresh mozzarella, garlic herb polenta, roasted zucchini, pesto cream.
- Cantigny Fresh Herb Roast Chicken (GF) | 24 per person
  - Breast of chicken with fresh herbs, garlic whipped potatoes, roasted seasonal vegetables, chardonnay veloute sauce.

**SEAFOOD**
- Sea Bass | 30 per person
  - Delicate Sea Bass with Asian glaze served with sesame spinach and jasmine rice.
- Roasted Atlantic Salmon | 26 per person (GF)
  - 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).

**KID’S MEALS**
Available for children 12 and under.

- All kids meals consist of a fruit cup, entree, French fries and dessert.
  - Chicken Fingers | 12
  - Grilled Cheese | 12
  - Angus Cheesburger | 12
    (available without cheese)

**DESSERT**
- Apple Pie
- Mixed Berry Pie
- New York Cheesecake with strawberry sauce
- Brownie a la Mode
- Duo of Chocolate and White Mousses
- Key Lime Pie

• 2019 pricing. Prices are subject to change.

(V) = Vegetarian  (GF) = Gluten Free (Please be sure to let your catering manager know about any food allergies)
All buffets include: coffee, tea and lemonade. Dinner buffets include dinner rolls.

Tour de Italia | Lunch 24 per person | Dinner 32 per person
Sicily, Rome, Naples and other Italian landmark cuisines are featured on this fabulous buffet. Antipasto platter, Caesar salad bar, three cheese ravioli, Italian sausage and marinara, gnocchi with spinach and vodka sauce, breaded eggplant pesto parmesan, bone-in chicken Vesuvio with roasted potatoes and assorted rolls with butter. Finish your tour with Italian pastries for dessert.

Cantigny Classic | Lunch 24 per person | Dinner 32 per person
Garden salad bar, slow roasted sirloin of beef, topped with mushrooms and served with roasted broccoli, baked chicken breast with Yukon gold skin-on whipped potatoes, assorted rolls with butter, and your choice of apple pie or warm baked brownie à la mode for dessert. Add herb-panko crusted tilapia for 2 per person.

Cajun Buffet | Lunch 24 per person | Dinner 32 per person
A crowd pleaser! Chopped salad, alfredo Cajun chicken pasta, gulf shrimp entoufee with white rice pilaf, cornmeal crusted redish with hush puppies and a Cajun remoulade, finished with our bananas Foster vanilla ice cream for dessert.

Southern BBQ | Lunch 24 per person | Dinner 32 per person
A classic Southern spread. Watermelon, potato salad, creamy coleslaw, sweet yellow corn on the cob, brown sugar baked beans, southern spiced roasted chicken, Carolina mustard barbeque pulled pork, Angus burgers, dinner rolls and butter, along with a classic assorted cookie platter.

Que Bueno Fiesta | Lunch 24 per person | Dinner 32 per person
South of the border spectacular featuring a Mexican chopped salad, house-made tortilla chips with pico de gallo and guacamole, bone-in roasted chicken mole, seasoned steak taco bar with all the condiments, cheese enchiladas with toasted three chile sauce and chihuahua cheese, Spanish rice, refried beans, and churros for dessert.

McCormick’s Choice (Dinner Only) | 42 per person
Soup du jour, Caesar salad bar, crab and shrimp salad, breast of herb chicken with a Chardonnay sauce, gnocchi with spinach and vodka sauce, baked Tilapia topped with herbed crumbs, roast sirloin of beef with roasted mushrooms and Merlot sauce, roasted baby potatoes, roasted vegetable medley, rice pilaf, freshly baked rolls, and your choice of apple pie or warm baked brownie à la mode for dessert.

International Deli (Lunch Only) | 22 per person
A sampling of four sandwiches accompanied by kettle style chips, creamy coleslaw, toasted cous cous salad with tomato, asparagus, garden basil, marinated onions, cucumber, and lemon garlic dressing. Served with your choice of assorted cookie or brownies.

Open Faced Cuban | ham, marinated pork loin, Swiss cheese, pickles, yellow mustard, Russell bread
Braised Pork Belly | BBQ, aged cheddar, jalapeno, caramelized onions, cilantro, pretzel oval
Caprese | marinated Italian plum tomatoes, fresh mozzarella, garden basil balsamic syrup
Chicken Waffle Sliders | maple syrup honey mustard, Hawaiian roll
Cantigny Roll | roasted turkey, sundried tomato, shredded lettuce, cucumber, avocado crème fraîche
Slow Roasted Tenderloin | chilled, sliced, red pepper coulis, caramelized onions, Bearnaise vinaigrette, arugula, pretzel roll
Greek Tuna Salad Croissant | Kalamata olives, marinated tomato, aged cheddar, leaf lettuce, croissant
Orchard Chicken Salad Croissant | walnuts, red grapes, leaf lettuce, croissant

• 2019 pricing. Prices are subject to change. Buffets are offered for groups of 30 or more and are available for a maximum of two hours.
**CHEF’S ESSENTIALS**

A three hour hors d’oeuvres reception
Choose six selections | 30 per person
Three butlered, three stationed

The Chefs at Cantigny have crafted the finest selection of house-made hors d’oeuvres that are sure to make your event the talk of the town. Whether making a few selections that will get your event off to a great start, or creating your entire event with our Chef’s Essentials Hors d’oeuvres reception Cantigny has the perfect options for your event.

Hors d’oeuvres are available in 50 piece a la carte selections with the pricing listed next to each item, and are ideal to be complemented with meat & cheese, fruit trays, and additional accompaniments below.

**DISPLAYED HORS D’OEUVRES**

Tropical & seasonal fresh fruit | 150
Bruschetta Station, three toppings w/ sliced baguette | 165
Imported & domestic cheeses | 165
Smoked Salmon | 165
Classic Italian Antipasto | 200

<table>
<thead>
<tr>
<th><strong>HORS D’OEUVRES SELECTIONS</strong></th>
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<tr>
<td>Available butler passed or displayed</td>
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<tr>
<td>Ahi tuna wontons</td>
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<tr>
<td>Artichoke crostini (V)</td>
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<tr>
<td>Bacon wrapped scallops (GF)</td>
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<td>Bloody Mary shrimp cocktail (GF)</td>
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<td>Grilled Asian shrimp (GF)</td>
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<tr>
<td>Honey and fruit crostini (V)</td>
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<tr>
<td>Italian meat and cheese flatbreads</td>
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<td>Italian sausage stuffed mushrooms</td>
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<td>Jambalaya brochette (GF)</td>
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<td>Maryland crab cakes with remoulade</td>
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<td>Meatballs – Bourbon BBQ, Swedish</td>
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<td>Mini quiche medley – Lorraine, Florentine, cheese</td>
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<tr>
<td>Pastrami and Swiss melts</td>
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<td>Roasted corn &amp; poblano quesadilla (V)</td>
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<td>Roasted red pepper and ricotta flatbread (V)</td>
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<tr>
<td>Smoked chicken crostini</td>
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<tr>
<td>Southwest potato croquettes (V)</td>
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<tr>
<td>Sun-dried tomato arancini (V)</td>
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<td>Szechuan beef satay</td>
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<td>Tequila chicken quesadilla</td>
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<tr>
<td>Thai peanut chicken satay</td>
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<tr>
<td>Tomato Caprese crostini (V)</td>
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</table>
| Imported and domestic cheese and charcuterie board | 325 | (included with package three, others add 7/person)

- As a cocktail accompaniment preceding a meal, estimate 3-8 pieces per person.
- (V) Vegetarian  (GF) Gluten Free
- As a meal or reception, estimate 12-15 pieces per person.
- 2019 prices. Prices are subject to change.
**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

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**DINNER COURSE SELECTIONS**

*Dinners include:* bread service, choice of soup or salad, entrée and dessert

**SOUP**

- Cream of Chicken and Rice  
- Tomato Basil Cream *(V)*  
- Chicken Tortilla  
- Cream of Broccoli with Cheddar *(V)*  
- Italian Minestrone

Vegetarian version of most soups available upon request.

**SALAD**

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

- *Tomato, Watermelon & Feta (GF)*  
  *Sliced vine-ripe heirloom tomatoes, watermelon, feta cheese, fresh basil chiffonade, citrus vinaigrette (add 2)*

**SORBET**

For sorbet course add 2 per person

- Raspberry  
- Lemon  
- Mango

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Luxury lives in the finer things and taste is defined by the details.

* 2019 pricing. Prices are subject to change.  
  (V) Vegetarian  
  (GF) Gluten Free
**DINNER ENTRÉE SELECTIONS**

**BEef**
New York Strip Steak | 48
12 oz. well marbled, center cut, served with loaded twice baked jumbo red potato, balsamic roasted haricot vert, red wine demi-glace

Roast Prime Rib of Beef | 44
12 oz. 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.

Filet Mignon | 48
8 oz. barrel cut, tender lean, roasted garlic whipped potatoes, grilled asparagus, garlic beef jus, red wine demi-glace. (personalize your steaks with a delicious roasted garlic or parmesan crust. Add 2)

**CHICKEN**
Chicken Marsala | 36
8 oz. boneless skin-on breast of chicken with shallots, garlic, marsala wine, mushrooms, served with roasted broccoli & tomato, saffron whipped potatoes.

Chicken Vesuvio | 36
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 | 39
Roast breast of chicken stuffed with prosciutto, mushrooms, sun-dried tomatoes, basil and fresh mozzarella, herb garlic cheese polenta, roasted zucchini.

Chicken Florentine Wellington | 42
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**
Pork Osso Buco | 43
Slow braised mini pork shanks, Bavarian sauerkraut, parsnied spaetzli, pork veloute

Apple Cider Pork Loin | 39
Slow roasted apple cider marinated pork loin, whipped sweet potatoes, haricot vert, apple cider glaze.

**SEAFOOD**
Sea Bass | 47
Delicate Sea Bass with Asian glaze served with sesame spinach and jasmine rice.

Roasted Atlantic Salmon | 46 (GF)
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).

**COMBINATION**
Filet Mignon & Shrimp | 57
6 oz. barrel cut filet, 3 shrimp on an asparagus skewer, dauphinoise potatoes, roasted asparagus, garlic beef jus, and citrus butter.

Filet Mignon & Lobster | 62
6 oz. barrel cut filet, 6 oz. Lobster tail, served with dauphinoise potatoes, roasted asparagus, garlic beef jus, and herbed citrus lobster compound butter.

Filet Mignon & Roasted Chicken | 50
6 oz. barrel cut filet, 4 oz. chicken breast, dauphinoise potato, roasted asparagus, garlic beef jus, mascarpone pesto cream.

**VEGETARIAN**
Grilled Vegetable Pilaf | 34 (V/GF)
Timbale of roasted rice pilaf, roasted plum tomato, baby spinach, grilled zucchini & yellow squash, three pepper coulis and crispy shoestring sweet potatoes.

Roasted Vegetable Pasta Primavera | 34 (V)
Grilled eggplant, tomatoes, zucchini, yellow squash in a nest of pappardelle with a parmesan cream, and fresh herbs.

**KID’S MEAL**
Available for children 12 and under.
All kids meals consist of a fruit cup, entree with french fries and dessert.

Chicken Fingers | 17
Grilled Cheese | 17
Angus Cheeseburger | 17

• Dinners include bread service, choice of soup or salad, entree and dessert. Please see Dinner Courses page for details.
• (V) Vegetarian (GF) Gluten Free
• 2019 pricing. Prices are subject to change.
The Chef’s of Cantigny proudly present our most popular offering, The Premier Reception. This delightful affair is elegantly crafted to encourage a social atmosphere, a variety of the best tastes in the chef’s cookbook, and an exceptionally impressive experience for your guests. Including your selection of three butler passed hors d’oeuvres, Cantigny garden salad bar, and the choice of two Signature Chef’s Stations. Enhance your reception experience by adding Chef hosted carving stations of roasted meats.

44 per person

Three butler passed Hors d’oeuvres
Stations served with rolls and butter
(select two)

Italian
  Breadcrad Eggplant
  Campanelle Bolognese
  Cheese Ravioli with marinara

Seafood
  Gulf Shrimp
  Jonah Crab Claws
  California Rolls

Cajun
  Jambalaya
  Shrimp Etouffée with dirty rice
  Redfish with hush puppies

Pacific Rim
  Crab Rangoons
  Pot Stickers
  Vegetable Spring Rolls
  Chicken Fried Rice

Southwestern
  Carne Asada Fajitas
  Bone-in Chicken Mole

**IMPERIAL CARVERY**

Take your event over the top by adding one or more of our Chef hosted carving stations. All stations serve approximately 50 guests and include premium condiments, artisanal rolls and honey butter.

- Roast Turkey Breast: 160
- Hofmeister Ham: 175
- Six Pepper Crusted Sirloin of Beef: 300
- Prime Rib: 375
- Pork Loin: 150

Buffets are offered for groups of 30 or more and are available for a maximum of two hours.
- 2019 pricing. Prices are subject to change.
SPIRITS SELECTION
All banquets require a private bartender.
The bar fee is 100 per bartender for cash or host bars and package bars under three hours.
We support the responsible service of alcohol. For the
defense of all our guests, we reserve the right to limit the
service of alcoholic beverages

Bar Packages
Per person bar package price includes a choice of the liquor packages below.

<table>
<thead>
<tr>
<th></th>
<th>Select</th>
<th>Premium</th>
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<tbody>
<tr>
<td>2 Hours</td>
<td>22</td>
<td>26</td>
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<tr>
<td>3 Hours</td>
<td>26</td>
<td>32</td>
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<tr>
<td>4 Hours</td>
<td>28</td>
<td>34</td>
</tr>
</tbody>
</table>

Select Package
Seagrams VO
Smirnoff & Flavors
Canadian Club
Jim Beam
Cuervo Gold
Captain Morgan
Southern Comfort
Seagrams 7
Bacardi
Beefeaters
J & B
Korbel Brandy
Malibu
Sky & Flavors
Assorted Liqueurs
Bottled Standard Domestic Beers

Premium Package
Above select brands as well as:
Dewars
Absolut
Jack Daniels
Kahlua
Myers
Ketel One
Johnnie Walker Red
Crown Royal
Baileys Irish Cream
Tanqueray
Bottled Craft Beers
Bottled Imported Beers

WINE
We proudly feature an extensive selection of premium red,white and sparkling wines, which are served alongside both
the select and premium liquors.
Our wine list includes choices of Merlot, Cabernet, Pinot Noir,
Chardonnay, Riesling, Sauvignon Blanc, Pinot Grigio and
more. A complete wine list is available from your Cantigny
event specialist.

Host Bar
An open bar with a running tab.
Select Drinks 5 & up
Premium Drinks 6 & up
Domestic Beers 5 & up
Imported Beers 5 & up
Craft Beers 6 & up
Glass of Wine 6 & up
Soft Drinks 2 & up

Cash Bar
Your bar is set up with a selection of the most popular house,
select and premium beverages, domestic and imported beers,
premium house wines, sparkling wines and soft drinks.

Non-Alcoholic Bar Package Options
Non-Alcoholic Bar Package: 4 per person
Pepsi
Diet Pepsi
Iced Tea
Lemonade
Mist Twist

Punch
One bowl serves 35.
Alcoholic 80 per bowl
Champagne Punch 80 per bowl
Non-Alcoholic 60 per bowl
Alcoholic & Non-Alcoholic punches are available in the
following flavors: Strawberry, Peach and Mixed Fruit.

Specialty Stations*
Mimosa Station 10 per person
Champagne with assorted juice flavors and fresh fruit garnishes

Bloody Mary Station 10 per person
A classic Bloody Mary with an assortment of savory
enhancements for a delightful masterpiece designed by you.

*A 50 station attendant fee will apply for specialty stations.

• 2019 prices. Prices are subject to change.
• Bar packages and host bar are subject to a 21% gratuity.
• A comprehensive list of additional brands is available upon request.
AFTER DINNER LATE NIGHT SNACKS

To keep your night going, pull out all the stops with these unique party pleasers that will surprise and energize your late-night guests.

**SWEET TREATS**

Cookies and Milk | 5
Bailey’s flavored Shooters topped with a variety of chocolate chip, sugar, and oatmeal cookies (and milk for the kiddos of course)

Sundae Bar | 5
Hand dipped ice cream customized by your guests with premium candy and sauce toppings

Sweets Street | 8
Treat your guests on this sweet adventure featuring bite-sized sweets, chocolate dipped strawberries, Italian pastries, mini-cannolis, cookies, brownies, and more...

**SAVORY EATS**

Taco Bar | 8
Take your fiesta late into the night with these miniature taco masterpieces built by your guest from a variety of gourmet toppings, and inclusions.

Chicago Style Hot Dog Station | 5
Teach your out of town guests a thing or two about Chicago by treating them to a local treat from our hot dog cart.

Warm Bavarian Soft Pretzels | 6
Warm, soft pretzels served with a duo of sauces; ale cheese sauce, smoked honey mustard sauce.

Chicken and Waffles Sliders | 6
Waffle battered chicken tenders with maple syrup honey mustard, spice it to your own liking with a choice of gourmet hot sauce selections, from mild to rockin’.

Pizzeria | 6
Take a trip to our pizzeria where your personal attendant is serving up fresh, piping hot slices of pepperoni, sausage and cheese pizza.

• 2019 prices. Prices are subject to change.
• Unconsumed food cannot be taken from building.