

Banquet Menus Plated & Buffet



Bartlett Hills GC 800 W Oneida Bartlett, IL 60103
630.213.3103

07/21

Plated Menu

Our plated & buffet menus include your choice of two of the following three courses:

Soup, Salad, and or Dessert

Choice of Vegetable with Potato, Rice, or Pasta.

Fresh Baked Rolls and Butter. Iced/Hot Tea, & Coffee Service.

Private Room-5 Hours, Linens/Skirting and Silk or Candle Light Centerpieces.

Sautéed Chicken Breast \$25

Bone-In Chicken Breast \$27

Champagne, Basil Cream, Garlic Lemon Shallot, Dijonnaise, Roasted Red Bell Pepper, Marsala, Grand Marnier Sauce, Apple or Red Wine Demi

Chicken Wellington \$27

Spinach, Shallot & Mushroom Duxelle

Choice of Sauce from Above

Chicken Oscar \$29

Topped with Crabmeat, Asparagus and Hollandaise Sauce

Stuffed Chicken Breast \$27

Tomato Focaccia, Spinach, Mushrooms, Capers & Mozzarella

Choice of Sauce from Above

Chicken Cordon Bleu \$27

Cream Dijon or White Wine Sauce

Grilled Salmon Fillet \$29

Salmon Wellington \$32

Stuffed with Spinach & Creamed Dill Cheese

Mahi Mahi \$35

Dill Cream, Grand Marnier, White Wine Lemon Sauce, Garlic Lemon Shallot, Sugar & Spice w/Mango Pineapple Relish or Creamy White Wine Sauce

*Crispy Herbed Panko Crust upon request

Filet Mignon \$35

Crispy Fried Onions upon request

Filet Mignon Wellington \$37

Stuffed w/Mushroom & Shallot Duxelle

Black Garlic, Port Wine Shallot, Balsamic, Peppercorn or Red Wine Demi,

Forest Mushroom, Bartlett Jus, Bleu Cheese, Hollandaise, or Béarnaise Sauce

Add a Semi-Family Style Platter to any Entree

Roast Beef w/Port Wine Shallot Sauce,

Stuffed Chicken Breast or Kielbasa Sausage & Sauerkraut **\$4.95**

Penne or Bowtie Marinara, Vodka, Meat, Cajun Cream or Alfredo Sauce **\$3.95**

London Broil \$29

Served with Hunters Sauce-Mushroom, Onions & Peppers

Roast Prime Rib of Beef \$30

Bartlett Jus, Rosemary, Peppercorn or Red Wine Demi,
Black Garlic, Port Wine Shallot, Balsamic, Forest Mushroom
Horseradish sauce served upon request

New York Strip Steak or Choice Sirloin Steak \$30

Red Wine Demi, Black Garlic, Port Wine Shallot, Balsamic,
Peppercorn or Red Wine Demi, Forest Mushroom, Bartlett Jus

Baked Lasagna w/Homemade Garlic Bread \$25

Meat Sauce, Marinara or Vegetarian Style

Grilled Pork Chops \$28

Roasted Pork Loin \$27

Roasted Pork Loin Florentine \$28

Whole Grain Mustard Demi, Dr Pepper Sauce, Bourbon Glaze,
Riesling, Forest Mushroom or Natural Gravy

DUET PLATES

Chicken Breast & London Broil \$30

Chicken Wellington & Grilled Salmon \$34

Beef Wellington & Chicken Breast \$34

Filet Mignon and Chicken Breast \$30

Filet Mignon & Chicken Wellington \$32

Filet Mignon & Grilled Salmon \$35

Served with your choice of sauce from above entrees.

Miscellaneous

Children's Meals \$12

Chicken Fingers, Grilled Cheese & Hot Dog Kabob with Fries
Mac N Cheese w/Vegetables

Vegetarian & Vegan \$20

Penne, Bowtie or Tri-colored Rotini Primavera w/Marinara or Creamed Parmesan,
Stuffed Bell Peppers, Sautéed Vegetable Medley over White & Wild Rice or Chef's Market Choice

Special Dietary Needs

Your entrée(s) choices will be adjusted for those with dietary restrictions.

Two Entrée Buffet Style

Buffet Accommodations for Events of 200 or less with a dance floor

Start with:

Tender Sliced Roast Sirloin of Beef

Choice of Sauce: Port Wine Shallot, Bartlett Jus, Rosemary,
Balsamic or Red Wine Demi-Glace

Enhance to: Roast Prime Rib of Beef \$6 or Filet Mignon Tenderloin \$9

Choose One:

Sautéed Chicken Breast \$27

Stuffed Chicken Breast \$29

Stuffed w/Tomato Focaccia, Spinach, Mushrooms, Capers & Mozzarella
Champagne, Basil Cream, Garlic Lemon Shallot, Red Wine Demi,
Dijonnaise, Roasted Red Bell Pepper, Marsala or Forest Mushroom Sauce

Roast Pork Loin \$28

Natural Gravy, Bourbon Glaze, Forest Mushroom, or Riesling Sauce

Grilled Salmon \$31

Salmon Wellington w/Creamed Dill Cheese \$33

White Wine Lemon Butter, Garlic Lemon Shallot, Dill Sauce or
Sugar & Spice w/Pineapple Relish or Creamy White Wine Sauce

Roast Turkey Breast \$28

w/Fresh Sage Dressing & Natural Gravy

Other entrees priced upon request

Choose 2 Sides:

Choose a Starch & Vegetable
(From Accompaniments Page)

Served Tableside to your Guests:

Choose 2 of the following 3 Options:

Homemade Soup Selection, Choice of Salad, Dessert

(From Accompaniments Page)

Warmed Rolls & Butter

Children 3 to 10 years-Same Buffet \$5 Discount or Children's Meal \$12

Golf Buffet Menu Packages available upon request for more casual events

Plated or Buffet Accompaniments

Meals include choice of two from soup, salad, or dessert.

Soups

Cream of Tomato Basil, Cream of Chicken & Wild Rice,
Potato Leek, Asparagus, Mushroom, Broccoli n' Cheddar,
Artichoke, Avgolemono, Lentil, Chowder,
Beef Barley, Chicken Noodle, Lemon Chicken w/Rice,
Beef Noodle Soup, Traditional Minestrone, French Onion
Chef is happy to accommodate your favorite soup.
Some soups may be an additional charge.

Salads

Bartlett Spring Mix
Tossed Garden Salad
Traditional Caesar
Spinach Salad
Wedge Salad
Select 2 Dressings: Raspberry, Apple or Balsamic Vinaigrette
Creamy Peppercorn or Garlic, Honey Dijon,
Warm Bacon, Ranch, 1000, French, Bleu Cheese & Italian

Vegetables

Brandied Young Carrots
Broccoli and Cauliflower with Julienned Carrots
Green Bean Almandine
Julienne Carrots and Zucchini
Grilled Italian Vegetables
Grilled Asparagus w/Lemon Zest

Starches

Parslied Buttered Red Potatoes
Sour Cream & Chive or Roasted Garlic Mashed Potato
White & Wild Rice Pilaf
Penne or Bowtie Pasta Marinara
w/Alfredo, Cajun Cream, Meat Sauce, Baked or Vodka Sauce Additional **\$1.50pp**
Twice Baked Duchess Potato **\$1.50pp**
Boursin Cheese Whipped Potato **\$1.95pp**

Desserts

Vanilla, Chocolate Ice Cream or Sherbet
Chocolate, Banana, or Bailey's & Kahlua Mousse or Strawberry Parfait
Decorated Sheet Cake
(Tiered Cake Additional Priced Upon Request)

Beverage Suggestions:

Fruit Punch \$50
Pop Stations \$6 per Pitcher
Mimosa/Champagne Punch or Champagne & Pink Lemonade \$70
Bottled Wine on Ice \$16 per Bottle
(Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon)
Tender Fee for Liquor on Ice (When Minors are in Attendance)-\$100

Beer, Wine & Soda Bar

\$11.50 per Person / 2 Hours
\$13 / 3 Hours
\$14.50 / 4 Hours

Premium Bar

\$20.25 per Person / 2 Hours
\$23 / 3 Hours
\$25.50 / 4 Hours

Additional Hours, House Brand or Top Shelf Bar Pricing Available at www.bartletthills.com

Consumption or Cash Bar

\$100 Bartender Fee / \$50 for Soft Drink Server Fee

Enhancements

Sweet Tooth Table \$6.95pp
Sweet Table in addition to served Cake \$5.25pp
Cupcake Station or Candy Favor Station \$3.95pp
Vanilla Ice Cream with Chocolate & Strawberry Sauce \$2.95pp
Scoop of Ice Cream with Cake \$1.95pp
Decorated Bakery Sheet Cake \$2.95pp & Up
*Set-up for Client Sweet Table or After Dinner Snacks \$.50pp
Client provides own to go bags or boxes

White Chair Covers & White Satin Ties \$3.50
Colored Sash \$4.50 Colored Cover & Sash \$5.50 Table Runners \$3
*Delivery Additional for all Rentals \$80 & up

Additional Time-\$250 per Hour
Sound System for Client iPod, Stereo or Projector \$100
Parquet Dance Floor-No Charge
Other Enhancements Available-Pricing upon Request