

# Plated & Buffet Package



Bartlett Hills GC 800 W Oneida Bartlett, IL 60103

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# All Plated or Buffet Menus Include:

Private 4 Hour Room Rental

(You can set your own times with Extension Options Available)

Complete Three Course Meal

(Choose Two of Three Options: Soup, Salad or Dessert)

Plated or Buffet Entrée Selections Priced Per Person

(Includes a choice of two sides)

Linen Cloth & Napkin Choice

White or Burgundy Skirting

Mirror & Votive Candle Centerpiece Options

Options to Customize all Packages

Banquet Coordinator to Attend to All Your Details

Tax and 20% Service Charge Additional [1/26](#)

All Credit Cards Transactions are subject to a 3% Fee

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# 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.

## **Seared Chicken Breast \$35** **Bone-In Chicken Breast \$37**

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

## **Stuffed Chicken Breast \$37**

Tomato Focaccia, Spinach, Mushrooms, & Mozzarella

Choice of Sauce from Above

## **Chicken Cordon Bleu \$37**

Cream Dijon or White Wine Sauce

## **Pan Seared or Grilled Salmon Fillet \$39**

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

## **Mahi Mahi \$39**

Choice of sauces above

## **Filet Mignon \$45**

Crispy Fried Onions upon request

Black Garlic, Port Wine Shallot, Balsamic, Peppercorn, Red Wine or Cherry 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, Red Wine Demi, Au jus **\$6.95pp**

Penne, Marinara, Vodka, Meat, Cajun Cream or Alfredo Sauce **\$5.95pp**

### London Broil \$40

Served with Hunters Sauce-Mushroom or choice of sauce

### Roast Prime Rib of Beef \$47

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 \$44

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

### Roasted Pork Loin \$33

### Two 6oz Bone-In Pork Chops \$35

### Roasted Pork Loin Florentine \$37

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

### DUET PLATES

### Chicken Breast & London Broil \$43

### Stuffed Chicken & Grilled Salmon \$43

### Filet Mignon and Chicken Breast \$43

### Filet Mignon & Stuffed Chicken \$44

### Filet Mignon & Grilled Salmon \$45

Served with your choice of sauce from above entrees.

### Miscellaneous

### Children's Meals \$20

Chicken Fingers, Grilled Cheese

Mac N Cheese w/Vegetables

### Vegetarian & Vegan \$30

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 \$7 or Filet Mignon Tenderloin \$10

## Choose One:

### Sautéed Chicken Breast \$35

### Stuffed Chicken Breast \$37

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 \$33

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

### Grilled Salmon \$39

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

**\*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 Children's Meal \$20

**\*Golf Buffet Menu Packages available upon request for more casual events\***

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## 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  
Steamed Green Beans  
Julienne Carrots and Zucchini  
Grilled Italian Vegetables  
Grilled Asparagus

### 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 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 **\$10** per Pitcher

Mimosa/Champagne Punch or Champagne & Pink Lemonade **\$90**

Bottled Wine on Ice **\$20** per Bottle

(Pinot Grigio, Moscato, Chardonnay, White Zinfandel, Merlot and Cabernet Sauvignon, Pinot Noir)

### **Beer, Wine & Soda Bar**

**\$12.50** per Person / 2 Hours

**\$14** / 3 Hours

**\$15.50** / 4 Hours

### **Premium Bar**

**\$21.25** per Person / 2 Hours

**\$24** / 3 Hours

**\$26.50** / 4 Hours

Additional Hours, House Brand or Top Shelf Bar Pricing Available at [www.bartlettthills.com](http://www.bartlettthills.com)

### **Consumption or Cash Bar**

**\$150** Bartender Fee / **\$50** for Soft Drink Server Fee

## Enhancements

Sweet Tooth Table **\$8pp**

S'mores Bar or Candy Favor Station **\$4.95pp**

Vanilla Ice Cream with Chocolate & Strawberry Sauce **\$3.25pp**

Scoop of Ice Cream with Cake **\$2.25pp**

Decorated Bakery Sheet Cake **\$4.00pp & Up**

\*Set-up for Client Sweet Table or After Dinner Snacks **\$.50pp**

Client provides own to go bags or boxes

White Chair Covers & With Colored Ties **\$6.00per**

Table Runners **\$4.00**

Additional Time **\$500** per Hour

Sound System for Client iPod, Stereo or Projector **\$150**

Parquet Dance Floor-No Charge

Other Enhancements Available-Pricing upon Request

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