



DELUXE PACKAGE INCLUDES

Five and One-Half Hour Package
Butler Served Upgraded Hors d'oeuvres (Selection of Four)
Four Course Dinner
Choice of First Course, Salad, Main Entrée, Starch, and Vegetable
Choice of Flambe' Desserts
Columbian Gourmet Coffee and Herbal Teas
Gourmet Bread with Butter Rosettes on a Lemon Leaf
Wedding Cake
Five Hours of Open Bar featuring Top Shelf Liquor
Unlimited House Chardonnay and Merlot Wine Service throughout Dinner
Strawberry Garnished Champagne Toast for Honor Table and Dinner Guests
Deluxe Pastry Table with an assortment of Fresh Fruit Display and Coffee Station
European Ivory Floor Length Table Linens with Ivory Overlay, Napkins
Upgraded Chivari Chairs, Color Depending on Room
Fresh Cut Single Rose Arrangement at Each Guest Table with (3) Votive Candles
Honor Table and Cake Table Adorned with European Ivory Swagging Skirted
Tables for Place Cards, Gifts and DJ Risers for Honor Table and DJ as needed
Custom Dance Floor
Banquet Coordinator Present throughout your Reception
Background Music and Public Address System
Use of Bridal/Hospitality Room
On Site Free Parking
Chef's Table to include up to 6 Guests

Call Our Banquet Consultants for More Information: (847) 438-0025

*Ask about our seasonal savings, discounted rates available on
Fridays & Sundays*

*Prices Subject to Change
01-15-21*



Concorde Banquets

DELUXE PACKAGE

Beef

PRIME NEW YORK STRIP STEAK, Mushroom Sauce
CENTER CUT FILET MIGNON, Bordelaise Sauce
ROAST PRIME EYE RIB OF BEEF, Au Jus
BRAISED SHORT RIB, Madeira
DOUBLE BONED FRENCHED PORK CHOP, Vesuvio

Poultry

CHICKEN DEMONICO, Stuffed with Red Peppers and Artichoke Hearts in a Garlic Infusion Sauce
BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce
FLORENTINE CHICKEN, Sauteed Baby Spinach, Mornay Sauce
AIRLINE CHICKEN CHAMPAGNE, Light Cream Sauce

Seafood

FRESH BROILED GROUPER, Lemon Garlic Butter
BROILED NORWEGIAN SALMON, Buerre Blanc
CHILEAN SEA BASS

Combination Entrees

BROILED FILET MIGNON, Perigueux Sauce and HALF BREAST OF CHICKEN, Champagne Sauce
BROILED FILET MIGNON, Madeira Wine Sauce and THREE GRILLED SHRIMP, Buerre Blanc
BROILED FILET MIGNON, Bordelaise Sauce and NORWEGIAN SALMON, Buerre Blanc
BROILED FILET MIGNON, Perigueux Sauce and LOBSTER TAIL Per Arrangement

APPETIZER OR SOUP

Farfalle w/Sundried Cream Vodka Sauce
Velvety Lobster Bisque
Cream of Chicken, Wild Rice
Roasted Butternut Squash

POTATO

Red Roasted
Old World Mashed
Potato Souffle
Twice Baked
Duchess

DESSERT

Brandy Ice Flambe'
Cherries Jubilee Flambe'
Chocolate Sundae

SALAD

Gourmet Greens
Assorted Soft Lettuces, Grape Tomato and
Goat Cheese Crouton with Raspberry Vinaigrette
Caesar's
Hearts of Romaine, Baked Croutons and Shaved Parmesan
With Chef's Special Dressing
Mediterranean Wedge
Baby Romaine, Olive, Pepperoncini, Red Onion and
Feta Cheese dressed with House Vinaigrette

VEGETABLE

Glazed Baby Whole Carrots
Haricot Verts, Garlic Butter
Broccoli and Carrots
Zucchini Medley