



## **TRADITIONAL PACKAGE INCLUDES:**

Five and One-Half Hour Event Package  
Choice Of First Course, Salad, Main Entrée, Starch, Vegetable, Wedding Cake for Dessert, Beverage  
Gourmet Bread with Butter Rosettes on A Lemon Leaf  
Choice Of Complimentary Wedding Cake  
Four Hours of Open Bar Featuring Top Shelf Liquor  
House Chardonnay and Merlot Wine Service Throughout Dinner  
Champagne And Wine Service for The Head Table  
European Ivory Napkins and Floor Length Table Linens with Overlay  
Upgraded Chivari Chairs  
Fresh Cut Single Rose Arrangement at Each Guest Table  
Background Music and Public Address System  
Use Of Bridal / Hospitality Room  
On Site Free Parking

*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

## TRADITIONAL PACKAGE

### Beef

**CHATEAUBRIAND**, *Bordelaise Sauce with Tomato Florentine, Broccoli, Asparagus and Duchess Potato*  
**PRIME NEW YORK STRIP STEAK**, *Mushroom Sauce*  
**CENTER CUT FILET MIGNON**, *Bordelaise*  
**ROAST PRIME EYE RIB OF BEEF**, *Au Jus*  
**BRAISED SHORT RIB**, *Madiera*  
**DOUBLE BONED FRENCHED PORK CHOP**, *Vesuvio*  
**RACK OF LAMB**, *Crusted Mustard Demi Glaze Sauce*

### Poultry

**CHICKEN DEMONICO**, *Stuffed with Red Peppers, Artichoke Hearts in A Garlic Infusion Sauce*  
**BREAST OF CHICKEN FLORENTINE**, *Sauteed Baby Spinach, Mornay Sauce*  
**BREAST OF CHICKEN CHAMPAGNE**, *Light Cream Sauce*  
**BREAST OF CHICKEN PICATTA**, *Creamy Lemon Butter Sauce with Capers*  
**BREAST OF CHICKEN NORMANDE**, *Wild Mushroom Cognac Sauce*  
**BREAST OF CHICKEN DE JONGHE**, *Herbed Garlic Butter Sauce*  
**CHICKEN FRANCAISE**, *Lemon Basil Sauce*

### Seafood

**AUSTRALIAN LOBSTER TAIL**, *Drawn Butter*  
**FRESH BROILED GROUPER**, *Lemon Garlic Butter*  
**BROILED NORWEGIAN SALMON**, *Dill Sauce*

### Combination Entrees

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



# Concorde Banquets

## TRADITIONAL PACKAGE ACCOMPANIMENTS

### APPETIZERS

Fresh Fruit Cocktail Supreme  
Farfalle w/Sundried Tomato Vodka Sauce  
Cheese Tortellini w/Basil Sauce  
Seviche in Citrus Vinaigrette  
Fresh Shrimp Cocktail  
Shrimp de Jonghe  
Antipasto-Lazy Susan

### SALADS

Chef's Tossed w/Spring and Garden Greens  
Mesculin Greens  
Caesar's Romaine Lettuce  
Gourmet Greens w/Goat Cheese Crouton  
Spinach w/Mushrooms & Bacon  
Mediterranean Wedge  
Grecian

### VEGETABLES

Haricot Verts w/Julienne Carrots  
Broccoli and Carrots  
Glazed Baby Carrots  
Zucchini Medley  
Asparagus Hollandaise  
Tomato Florentine

### INTERMEZZO

Lemon Sorbet

### HORS D'OEUVRES

Butler Served (Minimum 3)  
Tomato & Basil Bruschetta  
Vegetarian Spring Roll  
Assorted Crostinis  
Pizza Flatbread  
Fried Shrimp Cocktail  
Meatballs  
Beef Sate, Pommmerri  
Chicken Sate, Teriyaki Sesame  
Roasted Pork Shoulder Skewer

### SOUPS

French Onion, Parmesan Gratinee Cream  
of Chicken, Wild Rice  
Cream of Broccoli, Cheddar  
Cream of Mushroom  
Minestrone  
Tomato Bisque  
Lobster Bisque  
Shrimp Bisque

### POTATOES

Athenian Style Oven-Brown  
Herbed Red Roasted  
Fingerling Potatoes  
Duchess  
Wild Rice Mix/Rice Pilaf  
Potato Souffle  
Twice Baked

### DESSERTS

Ice Cream Parfait  
Rainbow Sherbet \*  
Serve Cake ala Mode  
Strawberry Cheesecake  
Cherries Jubilee  
Baked Alaska  
Brandy Ice  
Tiramisu

### BEVERAGES

Coffee, Decaffeinated Coffee & Hot Tea

### SEAFOOD BUFFET

Shrimp Cocktail, Smoked Whole Salmon  
Blue Point Raw Oysters, Raw Clams  
Seafood Seviche, Fried Calamari  
Also Includes  
Roasted Vegetables  
Gourmet Cheese Board