



LUNCHEON INCLUDES:

Room Rental for 3 Hours
Choice of Soup or Salad, Potato, Vegetable, Dessert, Coffee, Bread and Butter
Private Room Set Up to Your Specifications - Fresh Cut Flowers on Each Table
Soft Background Music - P/A System
20% Service Charge and 7.5% Sales Tax Additional
Please add Additional Costs When Given a Choice of Entrees

*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*



LUNCHEON

Beef Entrees

BROILED N. Y. STRIP STEAK, Sauteed Mushroom Au Jus

BEEF TENDERLOIN BROCHETTE, Beurre Blanc

PETITE FILET MIGNON, Madeira Wine Sauce

LONDON BROIL, Bordelaise

Poultry Entrees

STUFFED CHICKEN BREAST SUPREME, with Walnuts, Apples, Raisins and Garden Herbs

MADAGASCAR CHICKEN BREAST, Cracked Black Peppercorn with Cognac Sauce

CHICKEN TENDERLOIN BROCHETTE, Beurre Blanc Served with Rice Pilaf

BREAST OF CHICKEN NORMANDE, Wild Mushroom Cognac Sauce

CHICKEN PICCATA, Creamy Lemon Butter Sauce with Capers

POMMERRI CHICKEN, Stone Ground Honey Mustard Sauce

BREAST OF CHICKEN DE JONGHE, with Athenian Potato

CHICKEN FRANCAISE, Lemon Basil Sauce

BREAST OF CHICKEN MARSALA

CHICKEN CHAMPAGNE, Wild Rice

Seafood Entrees

BROILED WHITEFISH, Buerre Blanc

BROILED SALMON, Dill Champagne Sauce

TILAPIA, Lemon Basil Sauce