



PREMIUM PACKAGE INCLUDES:

Four Hours Open Bar
Unlimited Chardonnay and Merlot Wine with Dinner
Champagne Toast for Everyone
Unlimited Champagne for The Head Table
Candelabrum On the Honor Table
Butler Service Hors D'oeuvre (Selection of Five)
European Pastry Table with Coffee Service
Custom Wedding Cake
Floor Length Table Linens
Choice Of Chair Covers and Ties, Or Chivari Chairs
Crystal Bud Vase of Single Rose at Each Table on Round Mirror
and Votive Candles

*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

PREMIUM PACKAGE

CHATEAUBRIAND, Bordelaise Sauce with Tomato Florentine, Broccoli, Asparagus, & Duchess Potato

***BROILED FILET MIGNON**, Bordelaise Sauce*

***BROILED FILET MIGNON**, Bordelaise Sauce and **HALF BREAST OF CHICKEN**, Champagne Sauce*

***BROILED FILET MIGNON**, Bordelaise Sauce and **THREE GRILLED JUMBO SHRIMP**, Beurre Blanc Sauce*

***BROILED FILET MIGNON**, Bordelaise Sauce and **NORWEGIAN SALMON**, Dill Sauce*

***RACK OF LAMB**, Crusted Mustard Demi Glaze Sauce*

APPETIZER OR SOUP

Seviche in Citrus Vinaigrette

Antipasto Plate

Cheese Tortellini with Basil

Sauce Velvety Lobster or

Shrimp Bisque

Cream Soup of your Choice

French Onion Parmesan Gratinée

POTATOE

Twice Baked

Duchess

Herbed Red Roasted

SALAD

Mescalun

Gourmet greens, Plum Tomato and Goat Cheese

Crouton with Raspberry Vinaigrette

Spinach

With Mushrooms and Hot Bacon Dressing

VEGETABLE

Broccoli and Carrots

Asparagus Hollandaise

Green Beans Almondine

DESSERTS

Tiramisu

Baked Alaska on Parade

Cherries Jubilee Flambé

Chocolate Mousse