Bar/Bat Mitzvah

COMPLETE LUNCHEON PACKAGE INCLUDES:

Unlimited Soft Drinks
Three Course Meal
3 lb. Challah
Wine Service with Lunch

COMPLETE DINNER PACKAGE INCLUDES:

Four Hours of Open Premium Bar Elegantly Displayed Wisconsin Crafted Cheeses Fresh Vegetable Crudités Four Course Meal 3 lb. Challah Wine Service with Dinner

TEEN BUFFET MENU INCLUDES:

Unlimited Soft Drinks
Choice of Two Hors d' oeuvres
Choice of Menu Selections
Assorted Cookies & Brownies

BAR/BAT MITZVAH SPECIAL TEEN BUFFET MENUS

Hors d'oeurves

Choice of two

Mozzarella Sticks Chips & Dip Mini Corn Dogs Mini Egg Rolls

The Tuscany Buffet

Pasta Bar with Farfalle & Fettuccini with Marinara & Meat Sauce,
Tossed Salad, Garlic Breadsticks
\$21.25 Luncheon - \$27.50 Dinner

Summertime Picnic

Beef Hot Dogs, Hamburgers,
French Fries &
Fresh Fruit Salad

\$21.25 Luncheon - \$27.50 Dinner

The Zesty Chicken Tender Buffet

Chicken Fingers with Assorted
Dipping Sauces,
Fresh Fruit Salad, French Fries

\$21.25 Luncheon - \$27.50 Dinner

The Pizza Extravaganza

Pizza Bar with Cheese & Pepperoni, Tossed Salad, Garlic Breadsticks \$21.25 Luncheon - \$27.50 Dinner

Pizza and Chicken Combo

Pizza Bar with Cheese & Pepperoni Chicken Fingers with Assorted Dipping Sauces, Tossed Salad, Garlic Breadsticks \$23.25 Luncheon - \$30.50 Dinner

BAR/BAT MITZVAH PLATED ADULT LUNCHEON MENUS

Hors d' Oeuvres

Choice of One
Elegantly Displayed Wisconsin Crafted Cheeses
Fresh Vegetable Crudités Display
\$4.75 per person

Salad

Prairie House Salad or Caesar Salad

Entrée Selections

Choice of one

Sautéed Amish Chicken Breast with Marsala Wine Sauce \$38.00 per person

Chicken Parmesan with Homemade Marinara Sauce \$40.00 per person Herb Encrusted Filet of Salmon with Champagne Chive Sauce \$42.00 per person

8 oz Top Sirloin Steak with Peppercorn Brandy Sauce \$43.00 per person

Served with Chef's Selection of Fresh Vegetables, Freshly Baked Rolls & Butter

Starches

Choice of one

Baked Potato with Sour Cream & Chives
Rustic Herbed Potato
Garlic Mashed Potato
Rice Pilaf

Dessert

Choice of one
Tiramisu
Chocolate Cake
Cheesecake with Strawberry Sauce
Caramel Apple Granny Smith Pie
Carrot Cake
Lemon Mousse Cake

BAR/BAT MITZVAH PLATED ADULT DINNER MENUS

Starter

Please select one appetizer or one soup

Striped Spinach Ravioli with Red Pepper Coulis and Grilled Asparagus with Smoked Tomato Relish

Tuscan Tomato Basil Soup

Roasted Chicken & Corn Chowder

Wild Mushroom Bruschetta with Thyme & White Wine on Grilled Sourdough Crostini

Chicken Matzo Ball

Salads

Choice of one

Prairie House Salad with Choice of Two Dressings

Cucumber, Tomato and Bermuda Onion Salad

Heart of Romaine with Shaved Pepato, Homemade Garlic Croutons Classic Caesar Dressing Baby Spinach Salad with Slivered Red Onions, Slivered Almonds Raspberry Vinaigrette \$1.00 per person

Entrée Selections

Choice of one

Sautéed Amish Chicken Breast with Marsala Wine Sauce \$73.00 per person Roasted Petite Filet Served with Mushroom Ragout \$80.00 per person

Chicken Wellington
Amish Chicken Breast Stuffed with Herb Cheese
wrapped in Puff Pastry with
Cabernet Shallot Sauce
\$74.00 per person

Roasted Petite Filet & Amish Chicken Breast with Roasted Shallots & Rosemary Sauce \$83.00 per person

Herb Marinated Fillet of Salmon with Champagne Chive Sauce \$76.00 per person

Roasted Petite Filet with Roasted Shallots & Rosemary Sauce & Herb Marinated Fillet of Salmon \$86.00 per person

Served with Chef's Selection of Fresh Vegetables, Freshly Baked Rolls & Butter, and Your Choice of Baked Potato with Sour Cream & Chives, Rustic Herbed Potato, Garlic Mashed Potato or Rice Pilaf

Dessert

Included in Adult Dinner Package
Please select one

Tiramisu Chocolate Cake Cheesecake with Strawberry Sauce Caramel Apple Granny Smith Pie Carrot Cake Lemon Mousse Cake

1250 W. Roosevelt Road - Glen Ellyn, IL 60137 - Crowne Plaza Catering Department 630-613-1242 Pricing subject to all Applicable State Sales Tax and 22% Gratuity, Pricing Subject to Change - 3/11

SWEET TABLE

Our unique Sweet Table allows you to customize your dessert selection based on your tastes

Assorted Fresh Fruit Display

An array of Seasonal Fruits, Melons & Berries \$4.75 per person

Pastry Display

Minimum of 50 people
Mini Éclairs, Assorted Cookies & Brownies,
White and Dark Chocolate Mousse and Assorted Cakes
\$12.00 per person

Deluxe Pastry Display

Minimum of 50 people
Mini Éclairs, Mini Fruit Tartlets,
White and Dark Chocolate Mousse, Assorted Cakes & Pies
Assorted Cookies, Brownies & Pastries
\$16.00 per person

Assorted Cookie & Brownie Display

An array of Freshly Baked Cookies & Brownies \$6.00 per person

Candy Shop Display

An array of Candy presented in Glass Jars & Vases with Silver Scoops and To Go Bags Select five from available choices Specialty Candy and Color Coordinated Candy options available at additional pricing \$6.00 per person

Hors d' Oeuvres

Add to your Cocktail Reception – Minimum 50 people Pieces Per Person – Choose Two \$10.00 Per Person

Cold

Cured Salmon Roll with Fennel, Cucumber, Wasabi & Mache
Asparagus & Proscuitto Roll
Bruschetta with Fresh Mozzarella & Basil
Shrimp and Dill Canape
Mozzarella and Tomato Skewers
Assortment of Cold Canapes
Shrimp Cocktail Shooter
Hummus Shooter with Fresh Vegetables

Hot

Chicken or Beef Satay Skewer with Peanut Sauce
Boursin Stuffed Mushroom Caps
Vegetable Spring Roll with Sweet Chili Sauce
Vegetable Quesadillas with Salsa
Miniature Crab Cakes
Artichokes with Goat Cheese
Miniature Quiche Lorraine
Crab Rangoon
Mini Pizza Quiches

Enhancements

Chair Covers with Ties \$4.00 Per Guest
Table Runners \$6.00 Per Table
Specialty Napkins \$1.15 Per Napkin
Specialty Table Cloths Start at \$20.00 Per Table
Centerpiece Bowls to include River Rock \$5.00 Per Table

LED Ceiling Lighting - \$250.00 Fields Ballroom Only Video Walls \$450.00 Fields Ballroom Only