



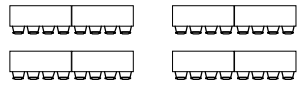
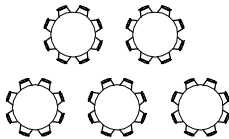
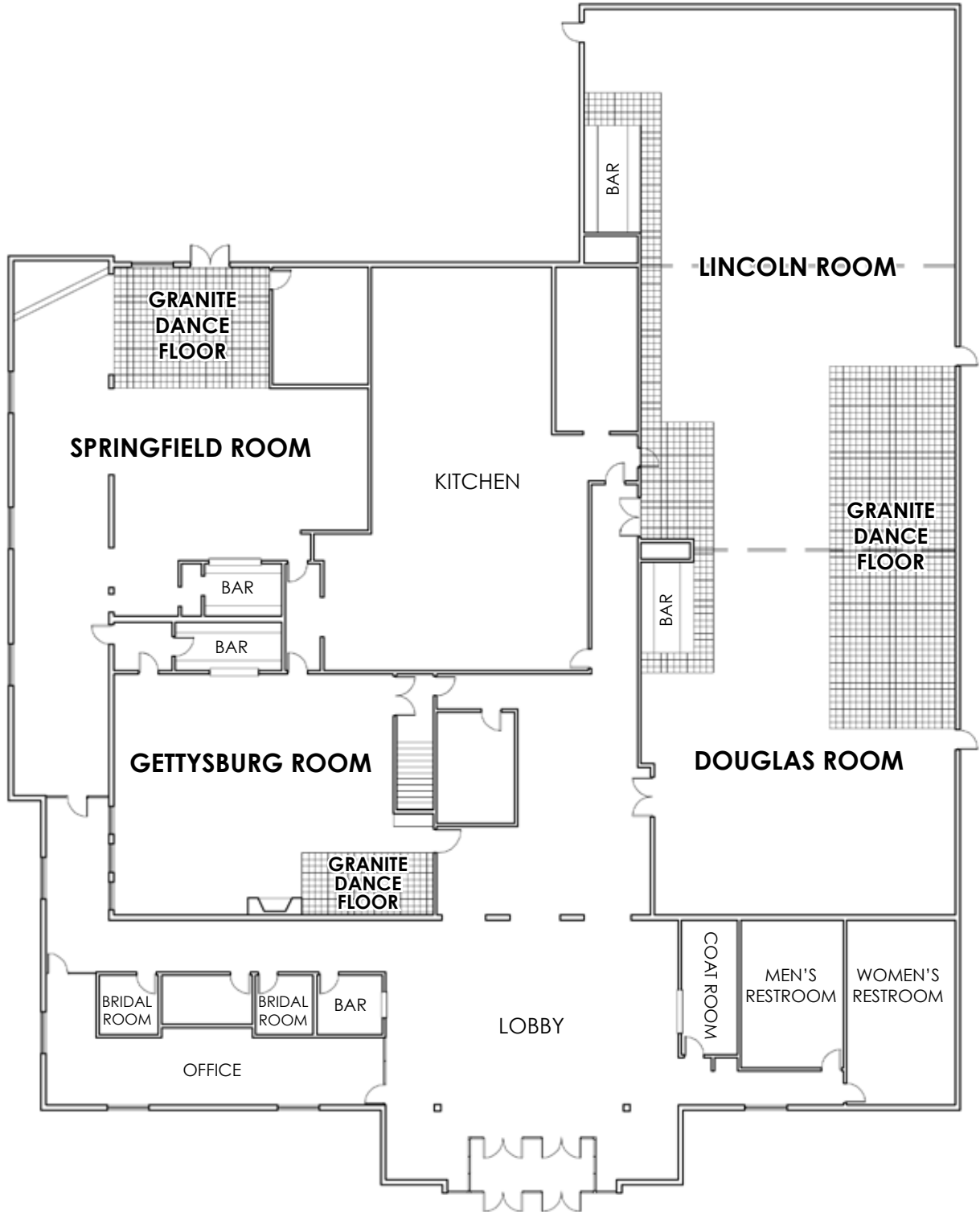
## EVENT MENU

1345 S. Batavia Ave. (Route 31)  
Batavia, IL 60510

Phone: 630.879.7147  
Fax: 630.879.5583  
[lincoln@BanquetPros.com](mailto:lincoln@BanquetPros.com)

[www.BanquetPros.com](http://www.BanquetPros.com)

# Hall Layout



# Breakfast

## **CONTINENTAL BREAKFAST** *requires 35 or more guests*

- Assorted Mini Muffins
- Toast & Croissants
- Jelly, Jams & Peanut Butter
- Juices
- Fresh Seasonal Fruit
- Yogurt Parfait
- Coffee & Tea

**MONDAY - THURSDAY**

9.95

**FRIDAYS & SUNDAYS**

10.95

**SATURDAYS**

11.95

## **BREAKFAST BUFFET** *requires 50 or more guests*

- Scrambled Eggs
- Biscuits with Country Sausage Gravy
- Sausage Links
- Corned Beef Hash
- Fresh Fruit
- Coffee & Tea
- Home-Style Potatoes
- Bacon
- Honey Baked Ham
- French Toast
- Yogurt Parfait
- Juice & Milk

**MONDAY - THURSDAY**

14.95

**FRIDAYS & SUNDAYS**

15.95

**SATURDAYS**

16.95

# Room Rental

*2 hour minimum*

## **HOURLY RATES**

Gettysburg <i>up to 90 guests</i>	200 / hour
Springfield <i>up to 160 guests</i>   Douglas <i>up to 150 guests</i>	225 / hour
Lincoln <i>up to 250 guests</i>	250 / hour
Lincoln & Douglas <i>up to 450 guests</i>	450 / hour

## **A LA CARTE ITEMS**

Iced Water	Complimentary
Bottled Water	1.00 / bottle
Cans of Pop	1.50 / can
Coffee <i>80 cup container</i>	60.00 / container
Trail Mix <i>almonds, peanuts, cashews, M&amp;Ms, raisins</i>	7.50 / pound
Small Fruit Tray <i>feeds 50-60</i>	65.00 / tray
Large Fruit Tray <i>feeds 120-150</i>	90.00 / tray
Small Vegetable & Cheese Tray <i>feeds 50-60</i>	70.00 / tray
Large Vegetable & Cheese Tray <i>feeds 120-150</i>	95.00 / tray

**Restrictions apply for outside food brought in. Pricing applies for events booked Monday - Thursday. Contact us for weekend pricing.**

Prices do not reflect an 18% service charge and a 7.5% sales tax. All prices are subject to change.

# Buffets

Requires 50 or more guests

## TRADITIONAL

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Creamy Potato Salad
- Roasted Potatoes, Garlic Mashed Potatoes *or* Mashed Potatoes with Gravy
- Baked *or* Fried Chicken
- Tender Roast Sirloin of Beef *or* Roast Loin of Pork
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables

	MONDAY - THURSDAY	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	16.25	18.25	22.75
DINNER	18.25	22.75	26.75

## CLASSIC GOURMET

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Creamy Potato Salad
- Table Carved Prime Rib, Honey Baked Ham & Roast Breast of Turkey
- Baked *or* Fried Chicken
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables
- Roasted Potatoes, Garlic Mashed Potatoes *or* Mashed Potatoes with Gravy

	MONDAY - THURSDAY	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	17.75	20.25	25.25
DINNER	20.25	25.25	29.50

## MEDITERRANEAN

- Caesar Salad
- Italian Pasta Salad
- Italian Beef Pizzaiola - Cooked in a Tomato Sauce
- Roasted Red Potatoes with Rosemary
- Tomato, Onion & Cucumber Greek Salad
- Greek Chicken Breast with Lemon & Oregano
- Crab Meat Pasta Primavera
- Steamed Seasonal Vegetables

	MONDAY - THURSDAY	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	17.25	19.75	24.50
DINNER	19.75	24.50	28.75

## MEXICAN

- Fresh Mixed Greens
- Pico De Gallo
- Tortilla Chips & Salsa
- Chicken Verde and Bistecca a la Mexicana
- Refried Beans
- Tomato, Onion & Cucumber Salad
- Jalapeño Peppers
- Corn Tortillas
- Mexican Rice
- Corn with Chiles

	MONDAY - THURSDAY	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	16.25	18.25	22.75
DINNER	18.25	22.75	26.75

All buffets include Fresh Baked Breads with Butter (excluding the Mexican Buffet) and Ice Cream *or* Sherbert. Coffee and Tea will be served at the end of the meal.

# Entrées

Requires 35 or more guests

	MONDAY - THURSDAY		FRIDAYS & SUNDAYS		SATURDAYS	
	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
<b>BEEF</b>						
Roast Prime Rib with Au Jus <i>12 ounces roasted to perfection and served with home-made au jus</i>	18.25	20.75	20.75	26.00	26.00	30.50
Chef's Thick Cut Prime New York Strip Steak	19.50	22.00	22.00	27.50	27.50	32.25
Roast Sirloin of Beef <i>Tender slices of seasoned beef with au jus</i>	15.75	18.00	18.00	22.50	22.50	26.25
Thick Cut Filet Mignon	19.50	22.00	22.00	27.50	27.50	32.25
Prime Top Sirloin Steak <i>8 ounce steak served with a French demi-glace</i>	17.50	20.00	20.00	24.75	24.75	29.00
<b>POULTRY</b>						
Broiled Breast of Chicken Reganati <i>Double breast of chicken with our signature lemon oregano glaze</i>	15.50	17.75	17.75	22.00	22.00	25.75
Mango Chicken <i>Chicken breast topped with fresh mango salsa and a mango cream sauce</i>	15.50	17.75	17.75	22.00	22.00	25.75
Broiled Breast of Chicken Marsala <i>Double breast of chicken with mushrooms and Marsala wine</i>	15.50	17.75	17.75	22.00	22.00	25.75
Chicken Florentine <i>Double breast of chicken with spinach and the perfect blend of cheeses</i>	15.50	17.75	17.75	22.00	22.00	25.75
<b>SEAFOOD</b>						
Salmon Filet with Dill Sauce <i>Center cut filet topped with a dill &amp; cream sauce</i>	18.25	20.75	20.75	25.75	25.75	30.25
Alaskan Baby Cod Filet	16.25	18.25	18.25	22.75	22.75	26.75
Skewered Shrimp Scampi over Rice <i>Jumbo shrimp broiled with a garlic butter sauce</i>	18.75	21.25	21.25	26.75	26.75	31.25
Orange Roughy Filet <i>Broiled and topped with almond slivers</i>	17.00	19.25	19.25	24.25	24.25	28.25
<b>PORK</b>						
Roast Loin of Pork <i>Slow roasted pork with mashed potatoes &amp; gravy</i>	16.75	19.00	19.00	23.75	23.75	27.75
Boneless Center Cut Pork Chop <i>Char broiled pork chops with natural jus</i>	17.00	19.25	19.25	24.25	24.25	28.25
<b>COMBINATIONS</b>						
Filet Mignon and Breast of Chicken	19.75	22.50	22.50	28.00	28.00	32.75
Roast Sirloin of Beef and Breast of Chicken	16.25	18.25	18.25	22.75	22.75	26.75
Breast of Chicken and Shrimp Scampi	17.75	19.75	19.75	24.50	24.50	28.75
Filet Mignon and Shrimp Scampi	20.50	23.50	23.50	29.25	29.25	34.25
Roast Loin of Pork and Breast of Chicken	16.25	18.25	18.25	22.75	22.75	26.75
Prime Top Sirloin Steak and Breast of Chicken	17.00	19.25	19.25	24.25	24.25	28.25
Filet Mignon and Salmon Filet	20.25	23.00	23.00	28.75	28.75	33.75
<b>Signature Trio - Our Chef's Specialty</b>						
Filet Mignon, Chicken Breast and Three Jumbo Shrimp	22.00	25.00	25.00	31.25	31.25	36.75

All entrées include a Fresh Tossed Salad, Potatoes or Rice Pilaf, Steamed Vegetables, Fresh Baked Breads with Butter, Ice Cream or Sherbert. Coffee and Tea will be served at the end of the meal.

Prices do not reflect an 18% service charge and a 7.5% sales tax. All prices are subject to change. Lunch pricing applies to events from 11:00 AM to 3:00 PM

# Enhancements

## **BLACK TIE AFFAIR** *applies to Entrées and Buffets*

Full Length White <i>or</i> Ivory Table Cloths	
Chair Covers with Color Coordinated Ties and Napkins	
Decorative Table Centerpieces	
Hors D'Oeuvres Served Butler Style During Cocktail Hour	
European Sweet Table with Fresh Fruit	17.00 / person

## **OTHER ENHANCEMENTS**

AV Equipment (see preferred vendor packages for pricing)	
Chair Covers with Ties	5.00 / chair and up
Colored Floor Length Table Cloths	20.00 / table and up
Specialty Linen Napkins	2.00 / person and up
Decorative Table Centerpieces	10.00 / table and up
European Sweet Table	5.00 / person and up
Fresh Fruit Assortment	2.50 / person and up
European Sweet & Fruit Table	7.00 / person and up
Custom Designed Cake	40.00 / cake and up
Add Soup to any Entrée	2.25 / person
Hors D'Oeuvres Served Butler Style	7.00 / person
Buffet Style Hors D'Oeuvres	5.75 / person
Split Entrée Charge	1.50 / person
Bartender Fee (with tab or cash bar)	75.00 / bartender
Unlimited Soda (four hours)	4.00 / person
Non-Alcoholic Punch (during cocktail hour)	1.75 / person
Alcoholic Punch (during cocktail hour)	5.75 / person
Bottle of Wine <i>or</i> Champagne with Dinner	17.00 / bottle and up
Unlimited Wine Service During Dinner	3.50 / person and up
Beer, Pop & Wine <i>two hour minimum</i>	5.00 / hour per person
Premium Bar <i>two hour minimum</i>	7.00 / hour per person
Top Shelf Bar <i>two hour minimum</i> (Johnnie Walker Black, Grey Goose, Hennessy, Crown Royal, Bombay Sapphire, Patrón, imported beer)	9.00 / hour per person

Prices do not reflect an 18% service charge and a 7.5% sales tax. All prices are subject to change.

# Cocktail Party

*Requires 40 or more guests*

## HOT & COLD HORS D'OEUVRES

- Vegetable Tray with Dip
- Domestic Cheese Tray
- Crab Meat Cocktail
- Gourmet Stuffed Mushroom Caps
- Italian *or* BBQ Meatballs
- Smoked Sausage
- Mini Pork *or* Chicken Kebabs
- Vegetarian Spring Rolls

	MONDAY - THURSDAY	FRIDAYS & SUNDAYS	SATURDAYS
LUNCH	16.25	19.00	23.50
DINNER	19.25	23.75	27.75

## ADDITIONAL ITEMS *priced per person*

Bruschetta	1.50
Greek Spinach Pie	2.50
Greek Cheese Pie	2.50
Smoked Salmon	3.50
Roast Sirloin of Beef & Honey Baked Ham Carving Station with Rolls and Condiments	5.25
Chicken Satay	3.00
Fresh Seasonal Fruit	2.50
Assorted Sweets	3.00

**Many more items available upon request**

## Terms & Conditions

A deposit of 20% is required for all events upon signing a contract. An additional 20% deposit is due six months prior to the event. The remaining balance is due seven business days before the day of the event. We accept cash, cashier's checks, credit cards, and money orders. Personal checks are accepted only if received three weeks prior to the event. All deposits are non-refundable. Restrictions apply for all outside food brought in. Prices do not reflect an 18% service charge and a 7.5% sales tax. Lunch pricing applies to events from 11:00 AM to 3:00 PM. All prices are subject to change. Pricing in this menu applies to Lincoln Inn only.