



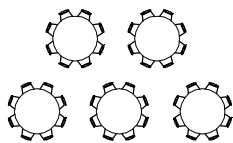
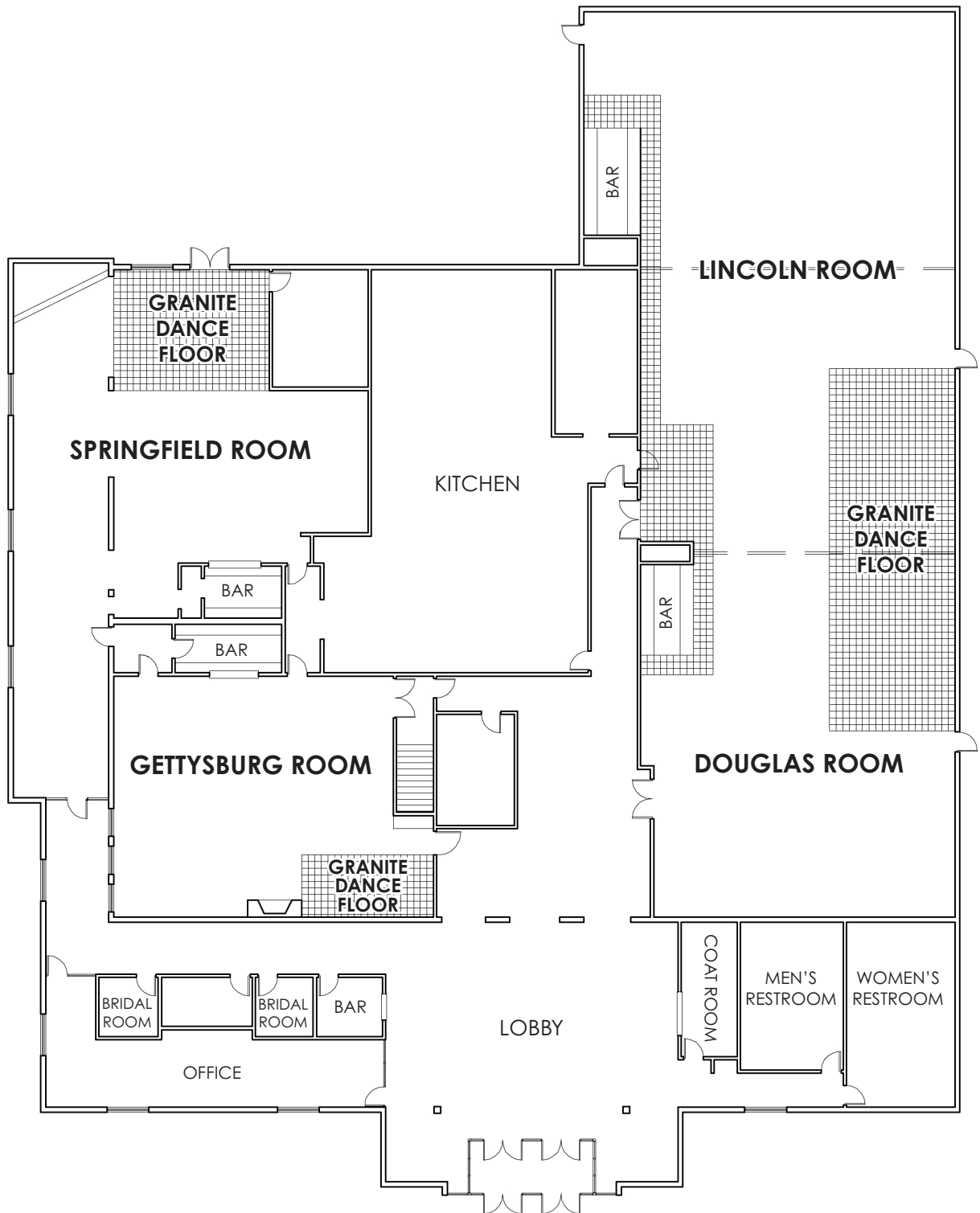
EVENT MENU

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

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WWW.LINCOLNINNBANQUETS.COM

Hall Layout



Breakfast

Served Till 11AM

CONTINENTAL BREAKFAST *requires 50 or more guests*

- Assorted Mini Muffins
- Mini Croissants
- Juices
- Fresh Seasonal Fruit
- Doughnuts
- Coffee & Tea

MONDAY - THURSDAY

10.95

FRIDAY & SUNDAY

13.95

SATURDAY

14.95

BREAKFAST BUFFET *requires 50 or more guests*

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

MONDAY - THURSDAY

18.95

FRIDAY & SUNDAY

21.95

SATURDAY

23.95

Room Rental

2 hour minimum

HOURLY RATES

One Room <i>Seats up to 250 Guests</i>	250 / hour
Two Rooms <i>Seats up to 550 Guests</i>	400 / hour
Three Rooms <i>Seats up to 900 Guests</i>	600 / hour

ALACARTE ITEMS

Iced Water	Complimentary
Bottled Water	1.00 / bottle
Cans of Pop	1.50 / can
Coffee <i>80 cup container</i>	80.00 / container
Small Fruit Tray <i>feeds 50-60</i>	90.00 / tray
Small Vegetable & Cheese Tray <i>feeds 50-60</i>	90.00 / 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 20% service charge and a 10% sales tax. All prices are subject to change.

Buffets

TRADITIONAL

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Tomato, Onion & Cucumber 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	FRIDAY & SUNDAY	SATURDAY
LUNCH	23.00	26.00	30.75
DINNER	28.00	32.75	37.00

CLASSIC

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Tomato, Onion & Cucumber Salad
- Table Carved Prime Rib & Honey Baked Ham
- 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	FRIDAY & SUNDAY	SATURDAY
LUNCH	25.75	28.25	33.75
DINNER	30.25	35.75	40.25

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	FRIDAY & SUNDAY	SATURDAY
LUNCH	23.00	26.00	30.75
DINNER	28.00	32.75	37.00

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.

Prices do not reflect a 20% service charge and a 10% sales tax. All prices are subject to change. Lunch pricing applies to events from 11:00 AM to 3:00 PM

Entrées

	MONDAY - THURSDAY		FRIDAY & SUNDAY		SATURDAY	
	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
BEEF						
Chef's Thick Cut Prime New York Strip Steak	26.25	31.75	29.75	37.50	35.50	42.50
Thick Cut Filet Mignon	26.25	31.75	29.75	37.50	35.50	42.50
Prime Top Sirloin Steak <i>8 ounce steak served with a French demi-glace</i>	24.50	29.50	27.50	34.75	32.75	39.25
POULTRY						
Broiled Breast of Chicken <i>Double breast of chicken with our signature lemon oregano glaze</i>	23.00	27.25	25.25	32.00	30.00	36.00
Chicken PICCATA <i>Chicken breast topped with fresh capers in a lemon cream sauce</i>	23.00	27.25	25.25	32.00	30.00	36.00
Broiled Breast of Chicken Marsala <i>Double breast of chicken with Marsala wine</i>	23.00	27.25	25.25	32.00	30.00	36.00
Chicken Florentine <i>Double breast of chicken with spinach and the perfect blend of cheeses</i>	23.00	27.25	25.25	32.00	30.00	36.00
SEAFOOD						
Salmon Filet with Dill Sauce <i>Center cut filet topped with a dill & cream sauce</i>	25.00	30.25	28.25	35.75	33.75	40.50
Alaskan Baby Cod Filet	24.00	29.00	27.00	34.00	32.00	38.50
Orange Roughy Filet <i>Broiled and topped with almond slivers</i>	24.00	29.00	27.00	34.00	32.00	38.50
PORK						
Roast Loin of Pork <i>Slow roasted pork with mashed potatoes & gravy</i>	23.75	28.75	26.75	33.75	31.75	38.00
Boneless Center Cut Pork Chop <i>Char broiled pork chops with natural jus</i>	24.00	29.00	27.00	34.00	32.00	38.50
COMBINATIONS						
Filet Mignon and Breast of Chicken	28.00	35.00	32.00	41.00	38.00	46.00
Breast of Chicken and Shrimp Scampi	26.50	32.00	30.00	41.00	36.00	43.00
Filet Mignon and Shrimp Scampi	28.00	35.00	32.00	41.00	38.00	46.00
Roast Loin of Pork and Breast of Chicken	23.00	28.00	26.00	32.75	30.75	37.00
Prime Top Sirloin Steak and Breast of Chicken	24.00	29.00	27.00	34.00	32.00	38.50
Filet Mignon and Salmon Filet	28.00	35.00	32.00	41.00	38.00	46.00

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 is served at the end of the meal.

Prices do not reflect an 20% service charge and a 10% 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 *or* Ivory Table Cloths

Chair Sash with Color Coordinated Table Runner and Napkins

Hors D'Oeuvres Served Butler Style During Cocktail Hour 22.00 / person

OTHER ENHANCEMENTS

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
Fresh Fruit Assortment	2.50 / person and up
Add Soup to any Entrée	2.25 / person
Hors D'Oeuvres Served Butler Style	10.00 / person
Buffet Style Hors D'Oeuvres	8.00 / 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	25.00 / bottle and up
Beer, Pop & Wine <i>two hour minimum</i>	7.00 / hour per person
Premium Bar <i>two hour minimum</i>	9.00 / hour per person
Top Shelf Bar <i>two hour minimum</i> (Johnnie Walker Black, Grey Goose, Hennessy, Crown Royal, Bombay Sapphire, Patrón, imported beer)	12.00 / hour per person

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Cocktail Party

Requires 50 or more guests

HOT & COLD HORS D'OEUVRES

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

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LUNCH	21.00	25.00	32.50
DINNER	25.00	32.50	37.00

ADDITIONAL ITEMS *priced per person*

Greek + Cheese Spinach Pie	3.00
Coconut Shrimp	6.00
Roast Sirloin of Beef & Honey Baked Ham Carving Station with Rolls and Condiments	8.00
Chicken or Pork Kabobs Mini	4.00
Fresh Seasonal Fruit	2.50
Assorted Sweets	6.00

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 ten 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 20% service charge and a 10% 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.