Lincoln Inn

BANQUETS

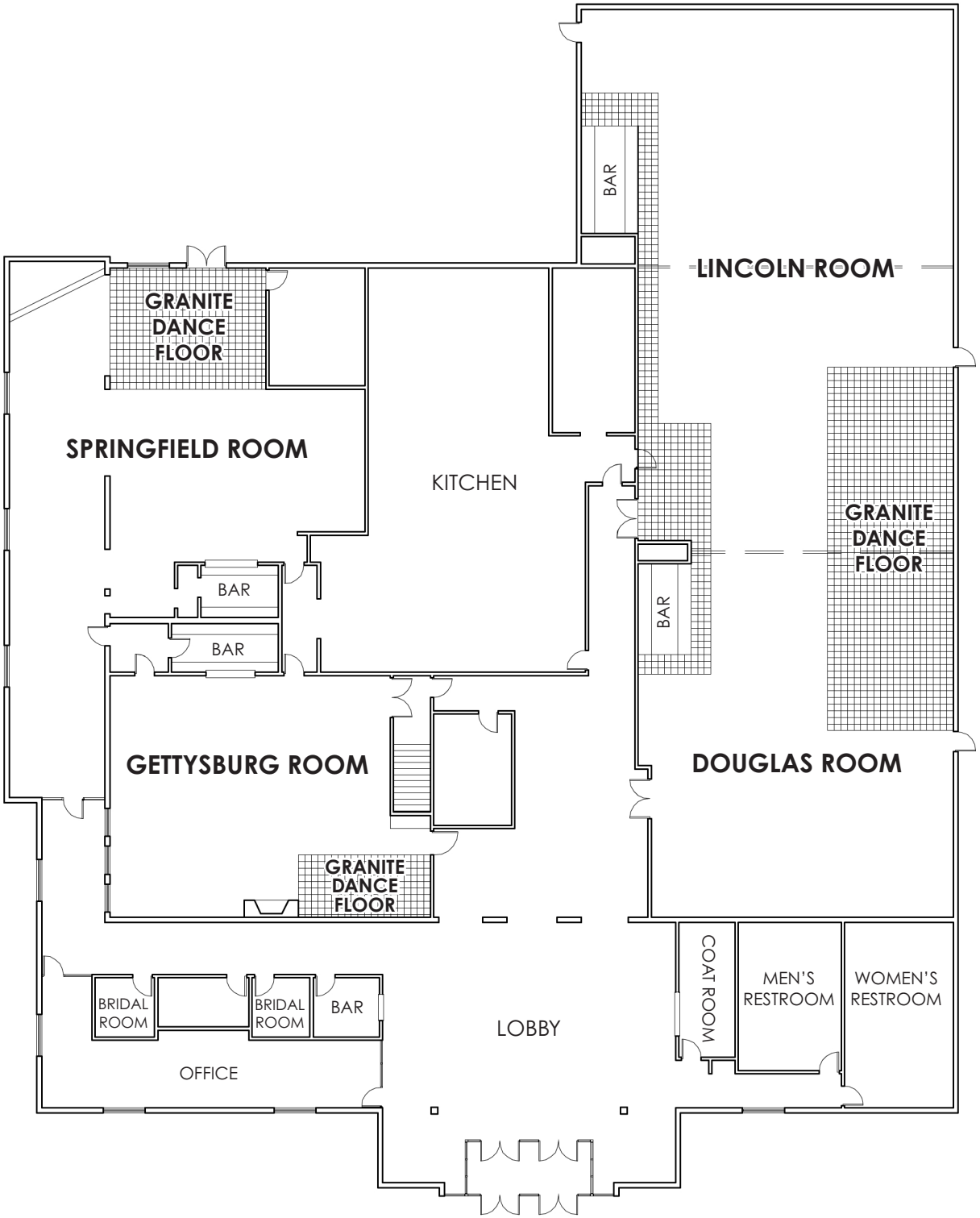
EVENT MENU

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

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www.LincolnInnBanquets.com

Hall Layout


BAR
LINCOLN ROOM
GRANITE DANCE FLOOR
SPRINGFIELD ROOM
KITCHEN
BAR
BAR
BAR
GRANITE DANCE FLOOR
GETTYSBURG ROOM
DOUGLAS ROOM
GRANITE DANCE FLOOR
BRIDAL ROOM
BRIDAL ROOM
BAR
OFFICE
LOBBY
COAT ROOM
MEN'S RESTROOM
WOMEN'S RESTROOM

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	Friday & Sunday	Saturday
12.95	15.95	16.95

Breakfast Buffet *requires 50 or more guests*

- Scrambled Eggs
- Biscuits with Country Sausage Gravy
- Sausage Links
- Fresh Fruit
- Coffee & Tea
- Hashbrowns
- Bacon
- French Toast
- Milk
- Orange Juice

Monday - Thursday	Friday & Sunday	Saturday
21.95	24.95	26.95

Room Rental

2 hour minimum

Hourly Rates

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

ALaCarte Items

Iced Water	Complimentary
Bottled Water	1.00 / bottle
Cans of Pop	1.50 / can
Coffee *80 cup container*	90.00 / container
Small Fruit Tray *feeds 50-60*	100.00 / tray
Small Vegetable Or Cheese Tray *feeds 50-60*	100.00 / each 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
- Roasted Chicken or BBQ Chicken
- Fried Chicken **2.00 pp
- Tender Roast Beef *or* Roast Loin of Pork
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables

	Monday - Thursday	Friday & Sunday	Saturday
Lunch	26.00	29.00	33.75
Dinner	31.00	35.75	40.00

Classic

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Tomato, Onion & Cucumber Salad
- Table Carved Prime Rib & Honey Baked Ham
- Roasted Chicken or BBQ Chicken
- Fried Chicken **2.00 pp
- 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	30.00	33.00	38.00
Dinner	35.00	40.00	45.00

Mexican

- Fresh Mixed Greens
- Pico De Gallo
- Tortilla Chips & Salsa
- Refried Beans
- Chicken Fajitas or Roasted Chicken
- Beef Fajitas or Carnitas
- Tomato, Onion & Cucumber Salad
- Jalapeño Peppers
- Corn Tortillas
- Mexican Rice
- Corn with Chiles

	Monday - Thursday	Friday & Sunday	Saturday
Lunch	26.50	29.50	34.25
Dinner	31.50	36.25	40.25

All buffets include Dinner Rolls 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 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

Entrées

	Monday - Thursday		Friday & Sunday		Saturday	
Beef	Lunch	Dinner	Lunch	Dinner	Lunch	Dinner
Tender Filet Mignon 8oz	33.25	38.75	35.75	43.50	41.50	48.50
New York Strip Steak 8oz	30.25	35.75	33.75	41.50	39.50	46.50
Sirloin Steak *8 ounce steak served with a French demi-glace*	28.50	33.50	31.50	38.75	36.75	43.25
Poultry						
Broiled Breast of Chicken *Double breast of chicken with our signature lemon oregano glaze*	26.00	30.25	28.25	35.00	33.00	39.00
Chicken PICCATA *Chicken breast topped with fresh capers in a lemon cream sauce*	26.00	30.25	28.25	35.00	33.00	39.00
Broiled Breast of Chicken Marsala *Double breast of chicken with Marsala wine*	26.00	30.25	28.25	35.00	33.00	39.00
Chicken Florentine *Double breast of chicken with spinach and the perfect blend of cheeses*	26.00	30.25	28.25	35.00	33.00	39.00
Seafood						
Salmon Filet with Dill Sauce *Filet topped with a dill & cream sauce*	28.50	33.75	32.75	39.25	37.25	44.00
Cod Filet *Filet topped with fresh lemon and herbs*	27.50	32.50	30.50	37.50	35.50	42.00
Orange Roughy Filet *Broiled and topped with almond slivers*	27.50	32.50	30.50	37.50	35.50	42.00
Pork						
Roast Loin of Pork *Slow roasted pork with mashed potatoes & gravy*	26.25	31.25	29.25	36.25	34.25	40.50
Boneless Center Cut Pork Chop *Char broiled pork chops with natural jus*	26.50	31.50	29.50	36.50	34.50	41.00
Combinations						
Filet Mignon and Breast of Chicken	34.75	41.75	38.75	47.75	44.75	52.75
Breast of Chicken and Shrimp Scampi	31.25	36.75	34.75	45.75	40.75	47.75
Filet Mignon and Shrimp Scampi	34.75	41.75	38.75	47.75	44.75	52.75
Roast Loin of Pork and Breast of Chicken	26.75	31.75	29.75	36.50	34.50	40.75
Top Sirloin Steak and Breast of Chicken	29.75	34.75	32.75	39.75	37.75	44.25
Filet Mignon and Salmon Filet	34.75	41.75	38.75	47.75	44.75	52.75

All entrées include a Fresh Tossed Salad, Potatoes *or* Rice Pilaf, Steamed Vegetables, Dinner Rolls with Butter, Ice Cream *or* Sherbert. Coffee and Tea is served at the end of the meal.

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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	2.50 / person
Hors D'Oeuvres Served Butler Style	10.00 / person
Buffet Style Hors D'Oeuvres	8.00 / person
Split Entrée Charge	2.50 / person
Bartender Fee (with tab or cash bar)	100.00 / 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 *or* Champagne with Dinner	27.00 / bottle and up
Beer, Pop & Wine *two hour minimum*	7.00 / hour per person
Premium Bar *two hour minimum*	9.00 / hour per person
Top Shelf Bar *two hour minimum* (Johnnie Walker Black, Grey Goose, Hennessy, Crown Royal, Bombay Sapphire, Patrón, imported beer)	12.00 / hour per person

Prices do not reflect an 20% service charge and a 10% sales tax. All prices are subject to change.

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

	Monday - Thursday	Friday & Sunday	Saturday
Lunch	22.00	26.00	33.50
Dinner	26.00	33.50	38.00

Additional Items *priced per person*

Greek + Cheese Spinach Pie	3.00
Coconut Shrimp	6.00
Roast 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.