



CAC

Aurora Country Club

• **BANQUET MENU IDEAS & PRICING** •

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Aurora, IL 60506

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Breakfast Buffets

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Express Buffet

\$15.50 PER PERSON

Choice of Two

Assorted Pastries

Donuts

Muffins

Bagels with Plain & Flavored Cream Cheeses

Breakfast Breads with Fruit Preserves

(All with Whipped Butter)

Choice of Two

Assorted Cold Cereals

Yogurt & Granola

Sliced Seasonal Fruits

Whole Fruits (Oranges, Apples, Grapefruit, bananas, & Pears)

Gourmet Blends of Regular & Decaffeinated Coffee

Assorted Juices Including Tomato & Orange (Cranberry, Apple, or Grapefruit

Available Upon Request for an Additional Fee)

A La Carte Additions Available Upon Request For an Additional Charge

Where Not Specified as an Option:

Eggs Benedict or Omelet Station: \$5.00 Per Person

Smoke Salmon: \$6.00 Per Person

Fruit, Yogurt, & Granola Parfaits: \$3.00 Per Person

Biscuits & Sausage Gravy: \$3.00 Per Person

Breakfast Sweets Table: \$9.00 Per Person

Sunrise Buffet

\$20.00 PER PERSON

Choice of Two

Assorted Pastries

Donuts

Muffins

Bagels with Plain & Flavored Cream Cheeses

Breakfast Breads with Fruit Preserves

(All with Whipped Butter)

Choice of Two

Bacon, Sausage Links, Ham, or Canadian Bacon

Seasonal Fruits

Scrambled Eggs

Hashbrown Potatoes or Potatoes O'Brien

Gourmet Blends of Regular & Decaffeinated Coffee

Assorted Juices Including Tomato & Orange (Cranberry, Apple, or Grapefruit

Available Upon Request for an Additional Fee)

A La Carte Additions Available Upon Request For an Additional Charge

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Smoke Salmon: \$6.00 Per Person

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Biscuits & Sausage Gravy: \$3.00 Per Person

Breakfast Sweets Table: \$9.00 Per Person

Brunch Buffet

SERVED UNTIL 2PM
\$27.00 PER PERSON
\$16.00 PER CHILD 9 & UNDER

Fresh Fruit
Chilled Fruit Juice
Scrambled Eggs

Choice of Two Meats

Pepper Crusted Strip Loin of Beef/ Demi Glaze
Oven Roasted Turkey with Cranberry Sauce Gravy
Iowa Smoked Ham with Fruit Sauce
Crispy Bacon
Sausage Links

Choice of One Vegetable

Vegetable Medley (Broccoli, Cauliflower, Red Peppers, Zucchini, & Squash)
Herbed Green Beans with Red Peppers, Biscayne Blend
Green Beans
Red Peppers, Pearl Onions, & Carrots

Choice of Two Starches

Crispy Hash Browns
Potatoes O'Brien
Country Rigatoni (Italian Sausage, Onions, Parmesan Cheese, Tomato Cream Sauce)
Wild Rice Pilaf
Fresh Garlic Mashed Potatoes
Roasted Red Potatoes with Garlic and Parmesan Cheese

Brunch Buffet

SERVED UNTIL 2PM
\$27.00 PER PERSON
\$16.00 PER CHILD 9 & UNDER

Choice of One Dessert

Assorted Breakfast Pastries

Chocolate Cake

Assorted Fresh Baked Cookies, Lemon Bars, & Brownies

Ice Cream (Vanilla, Strawberry, Cookies & Cream, Mint Chocolate Chip, or Rainbow Sherbert)

Ice Cream Sundaes with Chocolate Sauce, Whipped Cream, Cherries, and Cookies (Additional \$1.00 Per Person)







Lunch Buffets

LUNCHEON ENTREES

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HOT LUNCHEON BUFFETS

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INTERNATIONAL BUFFETS

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Luncheon Entrees

SERVED UNTIL 3PM

CLASSIC BREAST OF CHICKEN- \$18.00 PER PERSON

Piccata- Breast of chicken sauteed with lemon, capers, and butter sauce

Marsala- Breast of chicken sauteed with garlic, onion, mushrooms, and marsala wine sauce

Vesuvio- Breast of chicken sauteed with olive oil, garlic, oregano, rosemary, and white wine with peas and potatoes

Champagne- Breast of chicken sauteed with shallots, lemon, champagne (sparkling white wine), and heavy cream

CRUSTED CHICKEN- \$19.50 PER PERSON

Pecan Crusted- Breast of chicken sauteed with pecan crust and complimented with a maple syrup beurre blanc

Pretzel Crusted- Breast of chicken with dijon cream sauce

Charlie's Class Chicken Parmesan- Breast of chicken parmesan crusted complimented with a garlic and chive sauce

GRILLED FILET OF SALMON- \$21.50 PER PERSON

Fresh salmon presented with a choice of sauce:

Honey mustard, tequila- citrus, BBQ, or Asian glaze

PETITE FILET MIGNON- \$27.00 PER PERSON

4 oz filet, grilled and complemented with a classic bordelaise sauce

BERKSHIRE STUFFED ROASTED PORK- \$19.00 PER PERSON

Sundried tomato & spinach *GF

Classic bread stuffed, celery & onions

Apple-cranberry & sage *GF

(no choice of starch, additional starch \$1.00 per person)

Luncheon Entrees

SERVED UNTIL 3PM

SMOKED PORK CHOP- \$19.00 PER PERSON

Stuffed with an andouille sausage and apples

CHICKEN KABOBS- \$18.75 PER PERSON

Marinated chicken, peppers & onions

BEEF KABOBS- \$23.50 PER PERSON

Marinated beef, onions, peppers, & mushrooms

HOMEMADE MEAT LASAGANA- \$18.50 PER PERSON

Served with garlic bread & choice of vegetable



Hot Luncheon Buffet

\$24.00 PER PERSON

Includes Coffee & Tea

Chef's Soup du Jour or Fresh Garden Salad with Choice of Dressings

Choice of Two Entrees

Chicken Marsala

Chicken a la King

Chicken Stir Fry

Chicken Broccoli Alfredo

Herbed Roasted Chicken (boneless/skinless)

Fried Chicken (bone-in)

Carved Roast Round of Beef

Grilled Chicken with Honey Mustard & BBQ on the Side (boneless/skinless)

Oven Roasted Turkey with Cranberry Sauce & Gravy

Smoked Ham with Fruit Sauce

Beef Stroganoff

Sliced Pork Loin with Maple Bourbon Glaze

Ravioli with Grape Tomato Ricotta & Brown Butter

Country Rigatoni (Italian Sausage, Onions, Parmesan Cheese & Tomato Cream Sauce)

Cheese Filled Tortellini with Pesto Tomato Sauce

Mostaccioli with Tomato Cream Sauce

Catch of the Day Available Upon Request For an Additional Fee

Hot Luncheon Buffet

Choice of One Fresh Seasonal Vegetable

Herbed Green Beans with Red Peppers

Vegetable Medley (Broccoli, Cauliflower, Red Peppers, Zucchini, Squash)

Biscayne Blend (Green Beans, Red Peppers, Pearl Onions & Carrots)

Grilled Zucchini, Yellow Squash & Red Pepper Stack

Choice of One Side

Wild Rice Pilaf

Mashed Potatoes

Potatoes Au Gratin

Vesuvio Potatoes

Roasted Red Potatoes with Garlic & Parmesan Cheese

Caramelized Roasted Sweet Potatoes

Rolls & Butter

Choice of One Dessert for an Additional \$3.00 Per Person

Chocolate Cake

Assorted Baked Cookies

Lemon Bars

Brownie Assortment

Ice Cream (Vanilla, Strawberry, Cookies & Cream, Mint Chocolate Chip, or Rainbow Sherbert)

Ice Cream Sundaes (Chocolate Sauce, Whipped Cream, Cherries & Cookies) for an Additional \$1.00 Per Person

International Buffets

LUNCHEON- \$23.50 PER PERSON
DINNER- \$32.50 PER PERSON
CHILDREN 9 & UNDER- \$16.00 EACH

Mexican Buffet

Jicama Salad with Chili Lime Vinaigrette Dressing

Chipotle Caesar Salad

Homemade Tortilla Chips & Salsa

Entrees: Chicken & Cheese Enchiladas & Marinated Beef Fajitas with Fixings

Sides: Refried Beans with Cheese & Spanish Rice with Peas & Carrots

Asian Buffet

Asian Chopped Salad with Teriyaki Mango Dressing

Chow Mein Noodle Salad

Entrees: Thai Basil Chicken with Cashews & Vegetables, Kung Pow Pork

Sides: Vegetable Fried Rice & Assorted Stir-Fry Vegetables

Italian Buffet

Italian Pasta Salad

Italian Mixed Green Salad (Choice of 2 Dressings)

Garlic Bread

Entrees: Classic Chicken Parmesan with Marinara, Meat or Seasonal Ravioli, & Italian Sausage with Peppers and Onions in a Marinara Sauce

Sides: Country Rigatoni (Onions, Parmesan Cheese, Tomato Cream Sauce or Pesto Cream Sauce) & Grilled Vegetable with a Balsamic Reduction

International Buffets

ADDITIONS & SPECIAL REQUEST STATIONS

Carving Station with Chef (includes fresh rolls & condiments)

- Prime Rib (25 servings) \$350
- Roasted Sirloin of Beef (25 servings) \$185
- Tenderloin of Beef (12 servings) \$280
- Strip Loin of Beef (25 servings) \$350
- Inside Round (75 servings) \$300
- Roasted Turkey Breast (25 Servings) \$130



Bar Menu

PACKAGED COCKTAIL SERVICE (MINIMUM OF 50 GUESTS)

Includes: Your choice of Standard or Premium Brand Liquors, Domestic & Imported Beers, House Wine, Sparkling Wine, Soft Drinks, Mineral Waters, Juices, & a Complimentary Bartender

	<u>Standard Brands</u>	<u>Premium Brands</u>
Two Hours	\$25.00 per person	\$27.00 per person
Three Hours	\$30.00 per person	\$33.00 per person
Four Hours	\$34.00 per person	\$40.00 per person

BEER & WINE SERVICE (MINIMUM OF 35 GUESTS)

Includes: House & Sparkling Wine, Domestic Beer (Bud Bud Lite, Miller Lite, Mich Ultra, & Coors Light), Soft Drinks, Mineral Waters, Juices, & a Complimentary Bartender

Standard Brands

Two Hours	\$20.00 per person
Three Hours	\$24.00 per person
Four Hours	\$30.00 per person

Upgrade your Beer Selection for \$2.00 Per Person

(Amstel Light, Blue Moon, Corona, Corona Lite, Guinness, Lagunitas, Modelo, & Stella)

Bar Menu

CONSUMPTION OR CASH BAR

(\$35 + TAX PER HOUR FOR BARTENDER FEE WITH A MINIMUM OF 3 HOURS)

Soft Drinks & Juices	\$3.00 each
Domestic Beer	\$5.00 each
Premium Beer	\$7.00 each
House Wine	\$7.00 each
Mixed Drinks	\$7.00 each
Blended Drinks	\$9.00 each
Call Drinks	\$10.00 each
Premium Wines	\$12.00 each

WINE SERVICE

Bottles of Red & White Wine Will Be Placed on the Table with Dinner Service

Wine Table Service (non-premium)	\$7.00 per person
Wine Table Service (premium)	\$12.00 per person
Champagne Toast	\$5.00 per person

Soups & Salads

SOUPS

Chicken Tortilla

Italian Minestrone

Cream of Chicken with Wild Rice

Cream of Broccoli

Cream of Potato Leek

Corn Chowder

Tomato Basil (Vegetarian)

Shrimp Bisque (\$7.00 Up Charge)

SALADS

Classic Garden Salad- Freshly cut head of lettuce, carrot, roma tomatoes & sliced cucumbers

Caesar Salad- Hearts of romaine, herbed croutons, and parmesan cheese tossed in caesar dressing

Strawberry & Spinach Salad (Additional \$2.00 per person)- Baby leaf spinach, mushrooms, red onion, bacon, tomato & poppy seed dressing

Head Lettuce Wedge Salad (Additional \$1.50 per person)- Topped with crumbled bacon, diced tomatoes, green onions, and choice of dressing

Blackhawk Salad (Additional \$2.50 per person)- Field greens, blackberries, raspberries, pecans, and goat cheese with a berry vinaigrette

Hors D'Oeuvres

*Pending availability- priced per 100 pieces unless otherwise indicated,
split count fee may apply
available butler style or display*

HOT APPETIZERS

Artichokes Stuffed with Parmesan	\$220
Mini Crab Cakes	\$250
Assorted Sliders (Cheeseburger, Pulled Pork & Chicken)	\$260
Italian Sausage Stuffed Mushrooms	\$1990
Crab Rangoon	\$220
Mini Italian Beefs	\$250
Coconut Breaded Fried Shrimp with Cocktail Sauce	\$300
Chicken Strips with BBQ & Honey Mustard Sauce	\$194
Chicken Wings (Hot, BBQ, or Plain)	\$167
Pot Stickers (Steamed or Fried)	\$180
Egg Rolls/ Spring Rolls	\$175
Mini Reuben Sandwiches	\$180
Jalapeno Poppers with Cheddar Filling	\$160
Mac & Cheese Bites	\$160
Fried Ravioli with Marinara Sauce	\$150
Mini Beef Taquitos with Salsa & Sour Cream	\$130
BBQ Meatballs (Asian, Garlic Parmesan, or Buffalo)	\$190
Raspberry & Brie Tart	\$165
Mini Pizza Bites	\$130
Spinach Artichoke Dip (50 people)	\$120
<i>(with Cocktail Rye, French Bread, or Toasted Pita)</i>	
<i>House Smoked Appetizer Will Be Priced per Quantity, Selection, Availability</i>	

Hors D'Oeuvres

*Pending availability- priced per 50 pieces unless otherwise indicated,
minimum of 50 pieces
split count fee may apply
available butler style or display*

COLD APPETIZERS

Peeled Cocktail Shrimp	\$300
Stuffed Vegetable Pinwheel	\$100
Tomato Basil Bruschetta	\$75
Vegetable Crudites with Herb Dip	\$125
Domestic Cheese & Crackers <i>(cheddar, mozzarella, swiss, & pepper jack)</i>	\$150
Pinwheel Wraps <i>(100 pieces)</i> <i>(flour tortilla wrapped around assortment of salami, turkey & ham with cheese, lettuce, tomato & mayo)</i>	\$140
Cheese Spread Trio <i>(Three 1 lb. Logs Served with Crackers) (Goat Cheese with Cracked Black Pepper, Cheddar with Pistachio & Walnut, Goat Cheese with Dill)</i>	\$105
Homemade Chips & Salsa	\$85

Hors D'Oeuvres

*Pending availability- priced per 50 pieces unless otherwise indicated,
minimum of 50 pieces
split count fee may apply
available butler style or display*

SHOWER FAVORITES

Mini Croissant Sandwiches (<i>tuna & chicken salads</i>)	\$99
Garden Salad (<i>plated separately with ranch & balsamic vinaigrette</i>)	\$125
Caesar Salad (<i>plated separately</i>)	\$125
Greek Vegetable Skewers	\$95
Assorted Finger Sandwiches (<i>classic & watercress with cream cheese</i>)	\$95
Fruit & Cheese Skewers	\$100
Deviled or Avocado Eggs	\$120
Caprese Salad in Martini Glass	\$2.50 each



Classic Entrees

*Includes Soup, Salad, Potato, and Vegetable selections
specialized appetizer may be an added in place of soup as a first course for a
small charge*

BREAST OF CHICKEN- \$30.00 PER PERSON

Piccata- Breast of chicken sauteed with lemon, capers, and a butter sauce

Marsala- Breast of chicken sauteed with garlic, onion, mushrooms, and a marsala wine sauce

Vesuvio- Breast of chicken sauteed with olive oil, garlic, oregano, rosemary, and white wine with peas and potatoes

Champagne- Breast of chicken sauteed with shallots, lemon, champagne (sparkling white wine), and heavy cream

CRUSTED CHICKEN- \$32.00 PER PERSON

Pecan Crusted- Breast of chicken sauteed with pecan crust and complimented with a maple syrup beurre blanc

Pretzel Crusted- Breast of chicken with dijon cream sauce

ATLANTIC SALMON- \$36.00 PER PERSON

Fresh salmon presented with a choice of sauce:

Honey mustard, tequila- citrus, BBQ, teriyaki, or asian glaze

TILAPIA TOWER- \$36.00 PER PERSON

Rainforest tilapia layered with spinach and roasted tomatoes complimented by a champagne sauce

SEASONAL RAVIOLI- \$26.50 PER PERSON

Seasonal ravioli served with a complimenting sauce, garlic bread, and a choice of vegetable

GARLIC PESTO GNOCCHI- \$26.50

Garlic pesto gnocchi, option to add grilled chicken for an additional \$2.00 served with garlic bread and choice of vegetable

Executive Cocktail Reception Stations

Priced per hour of service- Minimum of 50 people required
Must select at least 3 stations- Multiple carving stations apply

PASTA STATION- \$14.50 PER PERSON (CHEF ATTENDED)

Choice of Two

Penne
Rigatoni
Cavatappi
Tortellini

Choice of Two

Marinara
Alfredo
Bolognese
Pesto
Tomato Vodka Cream

Grilled Chicken, Peppers, Artichoke Hearts, Mushrooms, Tomatoes, Shaved
Parmesan Cheese, Onions, & Crushed Red Peppers
Choice of Baskets of Bread or Breadsticks

Extras

Cheese Ravioli (additional \$1.00 per person)
Italian Sausage & Peppers (additional \$2.00 per person)
Meatballs (additional \$2.00 per person)
Antipasto Tray for 50 people (additional \$125.00)

Executive Cocktail Reception Stations

Priced per hour of service- Minimum of 50 people required
Must select at least 3 stations- Multiple carving stations apply

FAJITA STATION- \$13.50 PER PERSON

Flour & Corn Tortillas

Sliced Grilled Chicken

Sliced Spicy Grilled Beef

Shredded Lettuce, Black Olives, Tomato Salsa, Grilled Onions, Sauteed Red & Green Peppers, and Sliced Jalapenos

Sour Cream & Shredded Cheese



Premium Packages Designed by Guest & Priced Accordingly

Starch Choices

TRADITIONAL TWICE BAKED POTATO

Whipped potatoes flavored with fresh chives, bacon, and sour cream topped with grated parmesan and cheddar cheese, baked to a golden brown

ANNA POTATOES

Sliced Idaho potatoes baked in an herbed chicken stock with fine diced onions and freshly grated romano cheese

SIGNATURE MASHED POTATOES

Creamy Horseradish, Roasted Poblano, Roasted Garlic, or Buttermilk

VEGETABLE RISOTTO

Risotto with mushrooms and squash

COUSCOUS

Herbed, Parmesan, Garlic, Olive Oil, and Tomato

HERBED BARLEY

Fresh herb scented barley

CARAMELIZED ROASTED SWEET POTATOES

Quartered & roasted

WILD RICE BLEND

A unique blend of white & wild rice with dried fruits & almonds

DAUPHINOISE POTATO

Paper thin shaved potatoes prepared in a savory custard and oven baked

VEGETABLE CHOICES

Medley of: Cauliflower, broccoli, zucchini, yellow squash, & red peppers

Medley of: Herbed green beans & red peppers

Dessert

ICE CREAM - \$3.00 PER PERSON

(vanilla, chocolate or strawberry)

ICE CREAM STATION - \$4.00 PER PERSON

With chocolate, butterscotch, or strawberry sauce, sliced bananas, chocolate chips, chopped nuts, cherries, whipped cream, & sprinkles

CHOCOLATE CAKE - \$7.95 PER PERSON

Layers of rich chocolate cake with a creamy fudge filling

ITALIAN IMPORTED LEMON SORBET INTERMEZZO OR DESSERT - \$4.00 PER PERSON

Served in a chilled mini martini glass with a raspberry & mint sprig (intermezzo will be served before the main course)

NEW YORK STYLE CHEESECAKE - \$6.50 PER PERSON

Enhanced with a fresh strawberry coulis & whipped cream

WHITE CHOCOLATE, DARK CHOCOLATE, & SEASONAL MOUSSE - \$3.50 PER PERSON

CHOCOLATE LAVA CAKE - \$7.50 PER PERSON

Moist chocolate cake with warm chocolate ganache filling, served with whipped cream & fresh berries

CHOCOLATE CHIP BREAD PUDDING - \$6.00 PER PERSON

Topped with Bourbon sauce

CHOCOLATE BROWNIE SUNDAE - \$6.50 PER PERSON

Rich chocolate brownie topped with a scoop of vanilla ice cream & drizzled with chocolate sauce

Dessert

GOURMET HOT CHOCOLATE STATION - \$5.00 PER PERSON

Gourmet hot chocolate. assorted flavor shots, fresh whipped cream, cinnamon & sugar blend, and chocolate shavings

SWEET TRAY - \$35.00 PER DOZEN

Petite pastries, assorted mini's, cookies

SWEET TABLE - \$14.50 PER PERSON

Created, designed, & priced per selections

ACC LOVELY CHEESE PLATE, PLATTER, OR STATION - \$12.00 PER PERSON

Created with a combination of soft, hard, and sweet cheese paired with fresh & dried fruits, nuts, honey, and crunchy toasts

Facility Rental Information

FOOD & BEVERAGE SERVICE

Our policy is that neither liquor nor food can be brought onto the property from outside sources, nor removed from the property. Room set-up fees may apply to minimal groups.

DEPOSITS/ CONTRACTS

An initial, non-refundable deposit of \$1,500.00 (applicable to your balance) will be due with your signed contract, which will outline your payment schedule. Additional information is provided in your terms and conditions.

SERVICE CHARGES

A 20% service charge is added to all Food & Beverage fees.

SALES TAX

Illinois Sales tax will be applied to the total bill which includes: Food & Beverage fees.

GUARANTEE POLICY

A minimum attendance guarantee must be received from 12:00pm seven (7) business days prior to your event. The guarantee is the minimum number for which you will be charged. If your attendance exceeds the guarantee, billing will be for the actual number of guests in attendance.

PAYMENT SCHEDULE

An initial down payment with payments made per schedule. The balance of the projected bill will be payable 7 (seven) business days before the event by cash or cashier check. Any additional moneys will be payable at the end of the function.

CONTRACTED SERVICES

We will be happy to recommend vendors for your floral, decor, and entertainment needs.

Facility Rental Information

ICE CARVINGS

Ice carvings are available through Aurora Country Club. Pricing varies based on request.

AUDIO/ VISUAL EQUIPMENT ARRANGEMENTS

Arrangements for the rental of audio/ visual equipment must be made at least 72 business hours prior to your function.

GUEST ACCOMODATIONS

We will be happy to provide you with information on our neighboring hotels and resorts for your out-of-town guests.

DRESS CODE POLICY

Members and guests shall be properly attired at all times. The wearing of blue jeans is permitted as long as they are not ripped.

