

# Pre-order Luxury Suite Packages

## *the big game*

ruffled potato chips with onion dip  
vegetable crudité's offered with dill dip  
30 jumbo buffalo style chicken wings  
accompanied by cool celery sticks, blue cheese,  
and a ranch style dipping sauce.  
Texas style nachos chips, chili,  
nacho cheese and traditional toppings  
Chef's selection of dessert bars  
\$140

## *elite 8*

fresh garden salad  
with tomatoes, cucumbers, and croutons  
seared beef tenderloin with caramelized onion  
seasoned with crushed tellicherry peppercorn and  
offered with horseradish crème  
Red curry fruit compote  
display of Italian meats and cheeses  
Fresh rolls and artisan breads  
selection of large cookies and brownies  
\$175

## *southside party*

seven layer taco dip with tri-color tortilla chips  
mini pita sandwich tray featuring  
pulled pork and chicken  
citrus grilled shrimp salad  
mini burger display  
Chicago style hot dogs  
homemade potato chips  
assorted dessert bars  
\$165

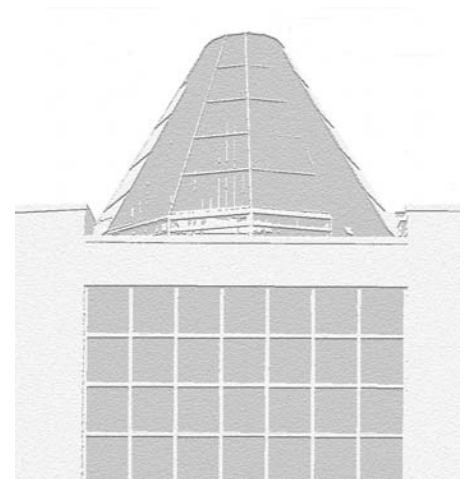
## *south of the border*

garden salad with yellow tomatoes, tortilla strips,  
poblano peppers, red onion  
dressed with a lime vinaigrette  
shrimp and scallop cevich salad  
southwest spiced pulled pork and chicken  
with black bean and corn salsa  
tricolor chips and condiments  
sopapillas and churros  
\$175

## *gone fishin'*

1 dozen shrimp cocktail  
1/2 dozen oysters Rockefeller  
1/2 dozen stone crab claws  
fried calamari with cajun remoulade  
lobster cocktail with mustard sauce  
arugula and frizee salad with dressed with  
balsamic and extra virgin olive oil  
\$275

*luxury suite packages are designed to serve eight people  
we request your order 48 to 72 hours prior to your event  
contact (309) 277-1374 to pre-order*



# *Pre-order Hot from the Grille*

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## *homemade empañadas*

fresh chorizo sausage, potatoes, beans, and poblano peppers nestled inside a corn flour dough served with sour cream  
\$35

## *mini pita sandwich tray*

slow cooked port with mini pitas, dilled cream cheese, and onion-tomato relish  
\$50

## *shrimp tempura*

jumbo gulf shrimp deep fried and offered with a ginger jam sauce  
\$75

## *grown up mac-n-cheese*

macaroni with applewood smoked bacon, peas, Italian sausage blended with parmesan, mascarpone, and fresh mozzarella cheeses. served with baguettes  
\$75

## *Thai chicken skewers*

chicken tenderloins marinated in soy and brown sugar then skewered, grilled and tossed in our homemade Thai peanut sauce; served over white rice  
\$40

## *buffalo style shrimp platter*

butterflied and tossed with our homemade wing sauce celery and blue cheese are the complement  
\$75

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## *Maryland style crab cake display*

lump crab cakes served with mustard sauce and fresh corn salsa  
\$85

## *barbequed pulled pork sandwiches*

seasoned, slow cooked, and house smoked pork surrounded with coleslaw and condiments cornmeal dusted Kaiser rolls  
\$45

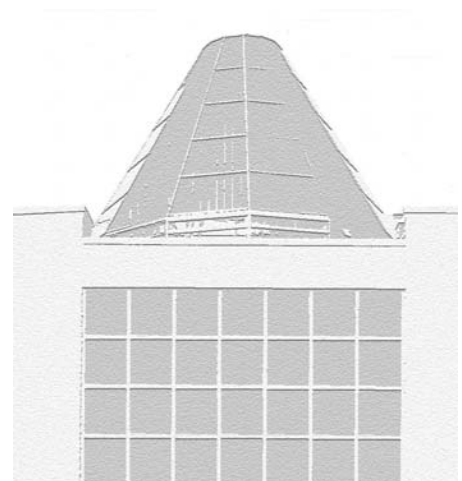
## *duck spring rolls*

citrus cured duck with pears wrapped in rice paper served with mango-wasabi sauce  
\$65

## *Happy Joe's pizza*

*pizzas ordered 72 hours in advance:*  
vegetarian, ol' fashioned garden, meat works, taco  
\$26.00

*pizzas ordered at the event:*  
sausage, cheese, pepperoni  
\$28.00



# Pre-order from the Cold Kitchen

## ***sushi and California rolls***

yellowfin tuna and sea bass with nori rolls,  
pickled ginger say-ponzu sauce and wasabi  
\$85

## ***shrimp cocktail***

jumbo shrimp gently poached in court bullion and  
displayed with fresh lemon, tomato, and horseradish  
\$80

## ***bacon mustard potato salad***

baby potatoes with mustard style dressing  
and applewood smoked bacon  
\$25

## ***three bean salad with haricot vert***

tender French style green beans, cannellini,  
and kidney beans dressed in a tarragon vinaigrette  
\$25

## ***Tuscany pasta salad***

penne pasta with balsamic vinaigrette,  
zucchini, squash, Bermuda red onion,  
fresh basil oregano, and roasted red peppers  
\$25

## ***gourmet domestic cheese display***

fresh cut dairy cheeses including mild cheddar,  
baby Swiss, colby jack, pepper jack, havarti dill,  
and smoked gouda presented with gourmet crackers  
\$45

## ***wasabi oriental chicken wraps***

crispy fried chicken in our tomato herb tortilla  
with a blend of roasted sweet onions and bell peppers  
assembled with a wasabi horseradish sauce  
served with oriental ginger vinaigrette  
\$55

## ***crab salsa and charro beans***

lump crab meat and fire roasted salsa pair up  
to a unique flavor and served with  
homemade tostada chips and charro beans  
\$75

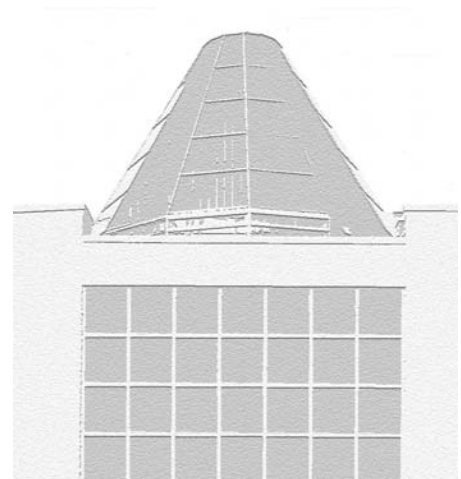
## ***seasonal California hills fruit display***

colorful array of strawberries, fresh pineapple,  
sweet honeydew, cantaloupe, and watermelon.  
sweet yogurt dip  
\$45

## ***vegetable crudité's display***

fresh garden vegetables with homemade  
dill-ranch dipping sauce.  
\$45

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# *Pre-order Sweet Samplers*

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## *Chocolate lava cakes*

warm chocolate cakes with molten centers  
freshly macerated berries and whipped cream  
\$85

## *jumbo cookies and brownies*

our chef's selection of assorted, over-sized cookies  
and dense, rich brownies  
\$15

## *Mini cheesecake tarts*

a hint of lime accents our homemade mini-cheesecakes  
garnished with toasted coconut and a lime wedge  
\$50

## *berry-cherry tarts*

accompanied by crème Anglaise and a fresh mint garnish  
Think of it as a mini fruit pie with vanilla sauce!  
\$55

## *Mississippi mud pie*

dense chocolate mousse and gummy worms  
in an Oreo cookie crust. A full pie serves 8  
\$40

## *special occasion cakes*

birthday, anniversary, you name it. homemade and hand  
decorated to fit any need. call for size and price infor-  
mation. 72 hour notice is required for specialty cakes.  
\$45

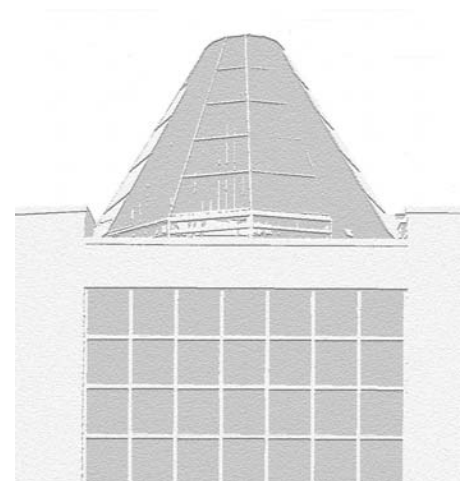
## *cobbler cups*

apple and peach cobbler cups  
a la mode available for an additional charge  
\$35

## *apple-caramel pie*

granny smith apples and buttery caramel sauce  
a full pie serves 12  
\$40

*Dessert samplers generally serve 6 people  
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# Event Day Menu

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## ***snack triple***

crisp ruffled potato chips with garden onion chive dip  
mini-pretzel twists, bottomless popcorn bowl  
\$35

## ***chips and dips***

ruffled potato chips and tortilla chips served with garden  
onion chive dip and fire roasted tomato and garlic salsa  
\$30

## ***bottomless popcorn***

freshly popped and buttered bottomless popcorn bowl  
your choice of classic gourmet or cheddar seasoned  
\$15

## ***home style chicken tenders***

honey mustard and barbeque dipping sauces  
\$55

## ***sticks and poppers***

mozzarella sticks and jalapeño poppers  
marinara, ranch, and melba sauces  
\$35

## ***Chicago style dog bar***

hot dogs and brats surrounded with garnishes of green  
and sweet pepper relishes, sport peppers, pickles,  
onions, three mustards and ketchup  
\$55

## ***vegetable crudité's display***

garden vegetables with homemade dill-ranch dip  
\$45

## ***Happy Joe's pizza***

sausage, cheese, pepperoni  
\$28.00

## ***jumbo cookies and brownies***

our chef's selection of assorted, over-sized cookies  
and dense, rich brownies  
\$15

*place your order from your suite phone by touching 321  
please anticipate the delivery of  
your order in approximately 30 to 45 minutes*

## ***mini burger and mini hot dog display***

mini angus burgers and mini hotdogs, two dozen each.  
traditional condiment bar including sliced pickles,  
onions tomatoes, leaf lettuce, mustard, ketchup,  
neon relish, Wisconsin cheddar and Swiss cheeses  
\$115

## ***buffalo style chicken wings***

two dozen jumbo wings, deep fried and tossed with our  
homemade buffalo style wing sauce.  
celery sticks, ranch sauce, and blue cheese accompany  
\$40

## ***nacho display***

beef, nacho cheese, roasted jalapeño and poblano pep-  
pers, red onions, scallions, black olives, diced tomatoes  
and shredded lettuce  
\$45

## ***homemade taquitos***

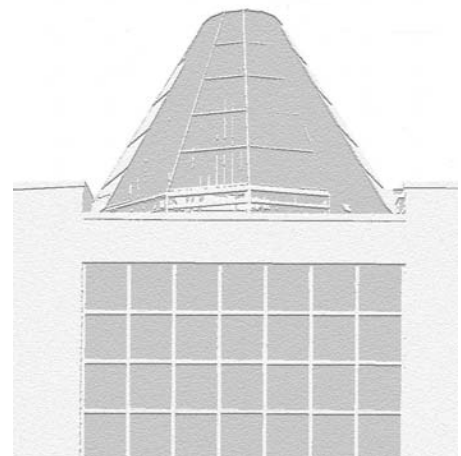
Beef, nacho cheese, roasted jalapeño and poblano  
peppers, red onions, scallions, black olives,  
diced tomatoes and shredded lettuce  
\$45

## ***gourmet domestic cheese display***

fresh cut dairy cheeses including mild cheddar,  
baby Swiss, colby jack, pepper jack, havarti dill,  
and smoked gouda presented with gourmet crackers  
\$45

## ***seasonal California hills fruit display***

colorful array of strawberries, fresh pineapple, sweet  
honeydew, cantaloupe, and watermelon.  
accompanied by sweet yogurt dip.  
\$45



# Beverage Service

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## SOFT DRINKS

### ***Pepsi brands***

Pepsi, Diet Pepsi, Sierra Mist,  
Mug root beer, Mountain Dew,  
Diet Mountain Dew  
6 pack \$8.00

### ***bottled water***

6 pack \$8.50

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## BEER

### ***domestics***

Miller High Life, Miller Lite,  
O'Douls, Budweiser,  
Bud Light, Bud Select,  
Michelob, Coors Light  
6 pack \$15.00

### ***imports***

Heineken  
Corona (limes included)  
Amstel Light  
Bacardi Razz  
Bacardi Orange  
6 pack \$19.00

### ***16 oz aluminum bottles***

Budweiser  
Bud Light  
Bud Select  
6 pack \$22.00

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## LIQUOR

Seagrams 7 Crown \$35  
Jack Daniels \$45  
Jim Beam \$28  
Canadian Club \$35  
J & B \$46  
Bacardi \$28  
Dewar's \$48  
Captain Morgan \$35  
Johnny Love vodka \$28  
Beefeaters \$38  
Peachtree \$20  
Peppermint \$20  
Kahlua \$50  
Amaretto \$50

## WINE

Woodbridge, chardonnay \$18.95  
Woodbridge, white zinfandel, \$16.95  
Woodbridge, merlot, \$24.95  
Kendall-Jackson, merlot, \$51.95  
Robert Mondavi, pinot grigio, \$26.95  
Dom Pierre, champagne, \$16.95

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## MIXERS

dry and sweet vermouth, \$11  
tonic (6 pack), \$7.50  
club soda (6 pack) 7.50  
ginger ale (6 pack), \$8.00  
orange juice (quart), \$10.00  
tomato juice (quart), \$8.50  
grapefruit juice (6 pack, 6 oz cans) \$5.50  
pineapple juice (6 pack, 6 oz cans) \$5.50  
cranberry juice (6 pack, 6 oz cans) \$5.50  
bloody mary mix, \$8.50  
half & half, \$2.50  
maraschino cherries \$5.50  
olives, \$5.50  
lemons, \$1.25  
limes, \$1.25

