

COTILLION

— BANQUETS —

Luncheon Menu

360 S. CREEKSIDE DR. (RT 14 & 53) PALATINE IL • TEL (847) 934-5500 FAX (847) 934-5586

ESTABLISHED 1985

WWW.COTILLIONBANQUETS.COM • COTILLIONBANQUETS@SBCGLOBAL.NET

APPETIZERS

Imported Pasta \$4

Mostaccioli, Rotini, Orecchiette, or Bow-tie Pasta with Marinara, Alfredo Sauce or Bolognese

Pineapple Bird of Paradise \$5

Wedges of Pineapple, Topped with Fresh Coconut and Cinnamon, in the Shape of a Bird

Italian Gondola \$9

Wedge of Cantaloupe In a Gondola Shape Topped with Imported Prosciutto Ham, Fresh Mozzarella and Olives

Shrimp Cocktail \$10

Four Shrimp Served in a Champagne Glass with Cocktail Sauce and Lemon Wedge

Seafood Salad \$12

Fresh Octopus, Clams, Mussels, Scallops, Shrimp and Crab Tossed with Celery, Onions, Peppers and Italian Vinaigrette

SOUPS

Beef Barley

Cream of Tomato

Cream of Broccoli

Cream of Chicken

Cream of Mushroom

Cream of Potato Leek

French Onion

Vegetable Beef

Minestrone

Soupa Avgolemono

Tortellini Soup

Cream of Asparagus \$1

Lobster Bisque... \$3

- OR -

SALADS

House Special Salad served with Two Dressings (Peppercorn/Parmesan and Balsamic Vinaigrette)

Romaine & Iceberg Lettuce, slices of Cucumber and Tomato, and Shredded Carrots

Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan Cheese

Mona Lisa Salad \$4

Boston Lettuce, Hearts of Palm, Artichoke Hearts

Mesclun Salad \$4

Young Leafy Greens with Mandarin Oranges, Crumbled Gorgonzola Cheese and Toasted Walnuts with Raspberry Vinaigrette Dressing

Athenian Salad \$5

Mixed Greens, Imported Feta Cheese, Black Kalamata Olives, Tomato Garnish, Anchovies, Cucumber & Pepperoncini Peppers

POTATOES

Chef's Rice Pilaf

**Idaho Baked Potato with
Sour Cream & Chives**

Parisienne Potatoes

**Special Oven Brown
Grecian Potatoes**

**Steamed New Potatoes
with Fine Herbs**

Duchess Potatoes... \$2

**Double Baked Potato with Bacon,
and Cheddar Cheese... \$3**

VEGETABLES

Green Beans

Carrots and Toasted Almonds

Key West Blend

(Green Beans, Red Peppers, Carrots)

Sugar Snap Peas with Carrots

**Asparagus Spears with
Roasted Red Peppers... \$3**

DESSERT

Ice Cream

(Vanilla, Chocolate, Peppermint, Cappuccino or Spumoni)

Rainbow or Raspberry Sherbet

Parfaits

(Vanilla Ice Cream with Chocolate or Strawberry Sauce,
Topped with Whipped Cream and Maraschino Cherry)

Apple Cinnamon Crispe... \$4

(Cinnamon Ice Cream with Carmelized
Apples and Streussel Topping)

Cherries Jubilee... \$4

Baked Alaska... \$5

Turtle Truffle... \$6

(Chocolate Cake Topped with Vanilla,
Chocolate, Coffee Ice Creams)

Tiramisu... \$7

BEVERAGES

Cotillion Roasted House Blend Coffee, Tea, Decaf

One Entree Selection Per Party (Substitutions can
be made for dietary or religious restrictions).

- An 18% gratuity will be added to quoted prices
- State Sales Tax will be computed on the quoted price
- Prices are subject to change
- Minimum 50 people

BEEF

Roast Prime Rib of Beef (Bordelaise Sauce) Prime U.S.D.A.	\$32
Beef Tenderloin Brochette (with Rice Pilaf)	\$34
Broiled N.Y. Sirloin Steak (Bordelaise Sauce) 8 oz. c/cut	\$33
Broiled Filet Mignon (Bordelaise Sauce) 6 oz. c/cut	\$35
Family Style Dinner (2 meats and 1 pasta)	\$33
<i>Roast Strip Sirloin of Beef with Roasted Chicken, Polish Sausage and Sauerkraut or Italian Sausage with Green Peppers, with choice of Potatoes & choice of Vegetables</i>	

POULTRY

Baked Grecian Chicken	\$19
Grilled Boneless Breast of Chicken (Fresh Basil Sauce)	\$20
Chicken Marsala (Fresh Mushrooms with Rich Marsala-Wine Sauce)	\$21
Chicken (Vesuvio)	\$21
Chicken à la Champagne (Fresh Mushrooms with Champagne Cream Sauce)	\$21
Grilled Breast of Chicken (Apricot Sauce)	\$21
Chicken à la Cordon Bleu (Hand-rolled with Imported Ham & Swiss Cheese)	\$24
Chicken à la Florentine	
<i>(Hand-rolled with Fresh Spinach, Red Pepper & Romano and Ricotta Cheese)</i>	\$24
Grilled Chicken Brochette (with Rice Pilaf)	\$24

PORK

Baked Ham , (Virginia Style)	\$22
Roast Loin of Pork , (Pan Gravy)	\$27
Berkshire Pork Chop 8 oz. (Pan Gravy)	\$29

FISH

Fresh Norwegian Filet of Salmon (Dill Sauce)	\$27
Broiled Orange Roughy (Lemon Butter Sauce)	\$27

SALADS

Caesar Salad with Grilled Breast of Chicken Strips	\$20
Caesar Salad with Grilled Salmon	\$21

Salads are served with soup only

PASTA

Fettucini with Marinara or Alfredo Sauce	\$19
Bow-tie with Marinara, Alfredo or Tomato Vodka Sauce	\$19
Rotini with Marinara or Alfredo Sauce	\$19
Fettucini Primavera with Alfredo Sauce or Garlic Virgin Olive Oil	\$20
Penne Pasta with Bolognese Sauce	\$21

Pasta dishes do not include vegetables or potatoes

Other Entrees Include Choice of Soup or Salad, Potatoes, Vegetable, Beverage and Dessert

BREAKFAST

Continental (Juice, Coffee, Tea, Assorted Danish/Muffins)	\$13
Scrambled Eggs, Sausage Links, Hash Brown Potatoes, Fruit, Orange Juice	
<i>Coffee, Tea or Decaf</i>	\$15
Ham and Cheese Omelette or Vegetable Omelette	\$16
<i>with Hash Brown Potatoes, Fresh Fruit, Orange Juice, Coffee, Tea or Decaf</i>	
French Toast, Scrambled Eggs, Sausage links & Fresh Fruit	\$18
Buffet Style	\$20
Menu: Scrambled Eggs, Hash Brown Potatoes, Sausage Links, Mini-Rolls, Fresh Fruit, Orange Juice, Coffee, Tea, Decaf With French Toast	\$22

Guarantee Policy

In your contract you will find minimum guarantee and serving count stipulations. These figures are determined by our policy and are required for all parties held at Cotillion Banquets.

The minimum guarantee is the least number of guests for which a room may be contracted. It is used to figure the minimum amount you will be billed.

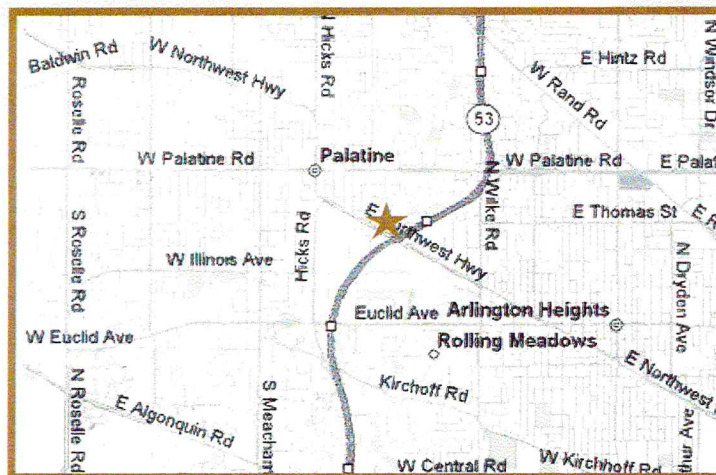
One month before your party, we request that you come in to go over floor plans and seating arrangements. You should have a preliminary serving count ready at this time. Please contact us to update your count a week prior to your party, and again 5 days before. At this time, your serving count figure will be considered by Cotillion Banquets as final and not subject to change.

Please keep in mind that if the band members and vendors are to eat, they should be included in the serving count.

The serving count is essential to determine several factors: the number of meals prepared and place setting arrangement: the number of waitstaff and bartenders scheduled: and, of course, the amount you are billed.

A 15% deposit is required for all parties. An additional 25% deposit is due 6 months prior to the function. Deposits are not refundable. The balance due is payable 48 hours before the day of your party. We accept cash, cashier's checks and money orders. Personal checks are accepted only if received ten days before your party. Credit cards are not accepted.

Please note that the person signing the contract will be held responsible for any damage done to the premises by any member of their party.



*Hours : Mon-Sat 9am-9pm
Sundays 10am-8pm*

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