

# ST. CHARLES PLACE



& Banquets

2550 E. Main Street • St. Charles, Illinois 60174

Phone - (630) 377-3333

Fax - (630) 377-3353

[www.st-charlesplace.com](http://www.st-charlesplace.com)

HAVE YOU EVER ATTENDED A WEDDING IN WHICH THE BRIDE AND GROOM  
ACTUALLY FINISHES THEIR DINNER?!

Welcome to St. Charles Place! Our chef prepares a dinner so delicious that even the Bride and Groom finish their dinner before gliding on to our large marble dance floor. Our reputation as being the finest restaurant in St. Charles has spread rapidly by word of mouth... and what better advertising! Our wedding packages include:

FIVE HOURS OF PREMIUM OPEN BAR COCKTAIL SERVICE  
BUTLER STYLE HORS D'OEUVRES DURING FIRST COCKTAIL HOUR  
A CHAMPAGNE TOAST FOR ALL OF YOUR GUESTS  
WITH CHAMPAGNE THROUGHOUT FOR THE HEAD TABLE  
FULLY DRESSED HEAD TABLE, CAKE TABLE AND GIFT TABLE  
TABLES DRESSED IN WHITE LINEN SOFTLY ILLUMINATED BY TWO TALL  
WHITE TAPERED CANDLES OR TWO VOTIVE CANDLES WITH A  
COMPLIMENTARY BUD VASE WITH FRESH FLOWER  
AN ELEGANT FIVE COURSE DINNER  
WITH FABULOUS WINE DURING DINNER  
A PERSONALIZED WEDDING CAKE  
FROM DIVINE DESSERTS

Our dinner entrees includes your choice of soups as well as salads, choice of chef's accompaniments, fresh rolls and butter with coffee and hot tea service throughout and ice cream with your wedding cake or a sorbet intermezzo before the main course. St. Charles Place is a full service restaurant so we are able to offer you further choices and design your menu to your specifications. We look forward to your suggestions.

St. Charles Place can help you make your friends and family thrilled with your fine choices. Together we should be able to accommodate your budget and make St. Charles Place perfect for you.

Sincerely,

Ms. Jackie Niforatos  
630-377-3333

P.S.: I will contact you soon for your thoughts and ideas.

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## OUR WEDDING PACKAGE

FIVE HOURS OF PREMIUM FULL COCKTAIL BAR SERVICE

BUTLER STYLE HORS D'OEUVRES DURING THE FIRST COCKTAIL HOUR

A CHAMPAGNE TOAST FOR EACH GUEST AND CHAMPAGNE THROUGHOUT  
FOR THE HEAD TABLE

WHITE LINEN TABLECLOTHS AND NAPKINS

HEAD TABLE, CAKE TABLE AND GIFT TABLE  
FULLY DRESSED IN WHITE LINEN

TWO TALL TAPERED CANDLES OR TWO VOTIVES FOR EACH TABLE

A FRESH FLOWER CENTERPIECE FOR EACH TABLE

## OUR WEDDING PACKAGE MENU

CHOICE OF ONE OF OUR HOMEMADE SOUPS

CHOICE OF ONE OF OUR CLASSIC SALADS

YOUR MAIN ENTRÉE COURSE

CHILDREN 12 YEARS AND UNDER: \$15 LESS PACKAGE PRICE FOR ADULT  
ENTRÉE OR \$25.00 FOR CHICKEN TENDERS and FRENCH FRIES with all other  
PACKAGE ITEMS: APPETIZERS, CAKE, ETC.

CHEF'S FRESH ACCOMPANIMENTS WHICH INCLUDE: OUR TWICE BAKED  
POTATOES, WILD RICE OR MASHED POTATOES, SAUTEED GARDEN  
VEGETABLES, SUGAR SNAP PEAS AND MANY MORE

REFRESHING SORBET INTERMEZZO OR  
ICE CREAM SERVED WITH YOUR CAKE

FRESH BREWED COFFEE AND HOT TEA SERVICE THROUGHOUT THE EVENING  
A FABULOUS SLICE OF WEDDING CAKE FOR DESSERT

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## OUR WEDDING PACKAGE MENU

THE PACKAGE MENU INCLUDES A CHOICE OF HOMEMADE SOUPS,  
CLASSIC SALADS, SORBET INTERMEZZO, CHEF'S SEASONAL  
ACCOMPANIMENTS, FRESH HOT ROLLS WITH BUTTER, WINE SERVICE WITH DINNER,  
COFFEE, TEA OR ICED TEA SERVICE, SLICE OF WEDDING CAKE FOR DESSERT

### BEEF WELLINGTON

(THE HOUSE SPECIALTY)

WE USE THE FINEST USDA AGED  
FILET OF BEEF TENDERLOIN WITH  
ONIONS AND MUSHROOMS  
BAKED IN A FLAKEY PASTRY AND  
SERVED WITH A MADIERA WINE SAUCE

\$112

### NEW YORK STRIP STEAK

THE FINEST USDA BEEF  
GRILLED PERFECTLY WITH  
AUJUS AND MUSHROOMS

\$114

### FILET MIGNON

USDA BEEF AT ITS FINEST  
GRILLED AND SERVED WITH AUJUS  
AND MUSHROOMS

\$111

### LONDON BROIL

MARINATED AND SLICED  
USDA SIRLOIN STEAK  
WITH MUSHROOMS AND BORDELAISE

\$100

### ROAST PRIME RIB OF BEEF

THE BEST USDA AGED BEEF  
SLOW ROASTED AND SERVED WITH AUJUS...

FABULOUS

\$102

### CHICKEN WELLINGTON

(THE HOUSE SPECIALTY)

BONELESS BREAST OF CHICKEN  
WITH ONIONS AND MUSHROOMS  
BAKED IN A PUFF PASTRY SHELL  
WITH POULET SAUCE

\$94

### CHICKEN KIEV

A RESTAURANT FAVORITE  
SERVED WITH RICE PILAF AND POULET SAUCE

\$90

### CHICKEN MARSALA

BONELESS BREAST OF CHICKEN  
IN A RICH SHERRY SAUCE  
WITH SHITAKE MUSHROOMS

\$90

### CHICKEN PICATTA

BONELESS BREAST OF CHICKEN  
WITH WILTED SPINACH AND PLUM TOMATOES  
WITH CAPERS IN A LIGHT LEMON SAUCE

\$90

### NORWEGIAN SALMON

WITH OUR FAMOUS  
CHAMPAGNE DILL SAUCE

\$102

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## OUR WEDDING PACKAGE MENU

THE PACKAGE MENU INCLUDES A CHOICE OF HOMEMADE SOUPS, CLASSIC SALADS, SORBET INTERMEZZO, CHEF'S SEASONAL ACCOMPANIMENTS, FRESH HOT ROLLS WITH BUTTER, WINE SERVICE WITH DINNER, COFFEE, TEA OR ICED TEA SERVICE, SLICE OF WEDDING CAKE FOR DESSERT

### ROAST PORK

SLOW ROASTED and DELICIOUS  
Served with a LIGHT MUSTARD GLAZE and  
CARMELIZED ONION MASHED POTATOES  
\$96

### FILET MIGNON and

### CHICKEN DUET

AGED and HAND CUT FILET MIGNON  
paired with a LEMON and HERB ROAST CHICKEN  
BREAST with SOUR CREAM  
MASHED POTATOES and GRILLED  
GARDEN VEGETABLES  
\$110

### FILET MIGNON and a GIANT STUFFED SHRIMP

THE FINEST USDA GRADE AGED and  
HAND CUT BEEF CHAR-GRILLED PERFECTLY with  
a CRABMEAT STUFFED  
SHRIMP with OUR TWICE BAKED  
POTATO and FRENCH GREEN  
BEANS ALMONDINE  
\$116

### LONDON BROIL with CHICKEN

MARINATED and SLICED USDA  
SIRLOIN SERVED with BORDELAISE  
With a LEMON and HERB  
ROAST CHICKEN BREAST  
Served with SOUR CREAM MASHED  
POTATOES and FRENCH GREEN  
BEANS ALMONDINE  
\$106

### WE OFFER OUR FABULOUS

### SURF AND TURF

COLD WATER LOBSTER TAIL  
With Your Choice of One of  
OUR USDA CHOICE STEAKS  
(MARKET PRICE)

### VEGETARIAN DINNER

ANGEL HAIR PASTA PROVENCAL with  
FRESH GARLIC, SCALLIONS EV OLIVE OIL and  
ANGEL HAIR PASTA  
\$86

### CHICKEN POMODORO

GRILLED CHICKEN BREAST with CHARRED PLUM  
TOMATO SAUCE, FRESH BASIL, EV OLIVE OIL and  
PARMESAN REGGIANO  
\$90

### CHICKEN BREAST with FOUR CHEESES

GRILLED CHICKEN BREAST with MAYTAG BLUE  
CHEESE, MARSCARPONE, MOZZARELLA and  
PARMESAN REGGIANO atop BOW TIE PASTA  
\$90

### 16 OZ. CLASSIC STEAK DELMONICO SCP

FINISHED with GARLIC HERB BUTTER, YUKON GOLD  
MASHED POTATOES AND FRESH ASPARAGUS  
\$110

### LAMB CHOPS

with MEYER LEMON and OREGANO RUB then  
CHARRED and SERVED with GREEK RICE PILAF  
\$106

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## HORS D OEUVRES

(PRICES PER 100 PIECES, HALF ORDERS ARE AVAILABLE)

- |  |   |
|--|---|
| <b>OUR FAMOUS SHRIMP DE JONGHE</b><br><i>\$400</i>   | <b>GIANT BOWL of ICED JUMBO SHRIMP</b><br><i>\$400</i>  |
| <b>BARBECUED MEATBALLS</b><br><i>\$185</i>   | <b>CROUDITE</b>   |
| <b>MEATBALLS in OUR ****COGNAC SAUCE</b><br><i>\$195</i>   | <b>RAW VEGETABLES with DIP</b><br><i>\$150</i>  |
| <b>FRIED JUMBO SHRIMP</b><br><i>\$400</i>  | <b>FRESH FRUIT DISPLAY</b><br><i>\$190</i>  |
| <b>BUFFALO WINGS with BLUE CHEESE DIP</b><br><i>\$195</i>  | <b>CHEESE with CRACKERS</b><br><i>\$190</i>   |
| <b>EGG ROLLS with SWEET and SOUR SAUCE</b><br><i>\$150</i>   | <b>DEVILED EGGS</b><br><i>\$180</i>   |
| <b>CHICKEN TENDERS with RANCH DIP</b><br><i>\$185</i>  | <b>ASSORTED DELI STYLE SANDWICHES</b><br><i>\$185</i>   |
| <b>BARBEQUED RIBLETS</b><br><i>\$200</i>   | <b>SMOKED SALMON</b><br><i>Market Price</i>   |
| <b>ITALIAN SAUSAGE with PEPPERS<br/>and ONIONS</b><br><i>\$200</i>   | <b>PORK POT STICKERS with a<br/>SOY GINGER DIPPING SAUCE</b><br><i>\$175</i>                    |
| <b>STUFFED MUSHROOM CAPS with<br/>CRABMEAT STUFFING</b><br><i>\$250</i>  | <b>SPANIKOPITA PHYLLO PASTRY TRIANGLES with<br/>FETA CHEESE and SPINACH</b><br><i>\$290</i>     |
| <b>OUR TRADITIONAL BRUCHETTA with<br/>IMPORTED GOAT CHEESE and<br/>PLUM TOMATOES with EV OLIVE OIL</b><br><i>\$200</i> | <b>ASSORTED SAUSAGES and CHEESES with<br/>OUR HOMEMADE CRACKERS</b><br><i>\$250</i>             |
| <b>FILET MIGNON BRUCHETTA with<br/>BOURSIN CHEESE and SPRING ONION on<br/>TOASTED FRENCH BAGUETTE</b><br><i>\$324</i>  | <b>LOLLIPOP LAMB CHOPS RACK of LAMB<br/>FRENCHED with OREGENO and LEMON RUB</b><br><i>\$380</i> |
| <b>CRISPY PANKO CRUSTED CRAB BALLS<br/>with RED PEPPER AIOLI</b><br><i>\$295</i>                                       | <b>CHICKEN BREAST SATE SKEWERS with<br/>GINGER SOY GLAZE</b><br><i>\$260</i>                    |
| <b>WILD MUSHROOM TARTS with<br/>THYME AND LEEK in PASTRY DOUGH</b><br><i>\$250</i>                                     |   |

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## SWEET NOTES

### ADDITIONAL DESSERTS

#### SERVED PLATED

FLOURLESS CHOCOLATE CAKE with a RASPBERRY SAUCE and  
WHIPPED CREAM

\$9

NY STYLE CHEESECAKE

With FRESH STRAWBERRIES and WHIPPED CREAM

\$9

OUR FABULOUS CHOCOLATE MOUSSE

in an IMPORTED CHOCOLATE CUP

With WHIPPED CREAM

\$9

### THE SWEETEST OF SWEET TABLES

ASSORTED PETITE PASTRIES

With FRESH FRUIT

*\$18.00 per person*

WE CAN ALSO SERVE PLATED PETITE SWEETS

TO EACH TABLE

*\$18.00 per person*

A LA CARTE

CHOCOLATE DIPPED STRAWBERRIES

*(Market Price)*

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## OUR CHEF'S SOUP SUGGESTIONS: (UP-CHARGES MAY APPLY)

*Cream of Chicken Rice Soup  
(Also available with Yellow Curry)*

*Tomato Herb Soup with Parmesan Crouton*

*Roasted Corn Chowder with Smoked Bacon*

*Cream of Mushroom with seasonal mushrooms  
Spring Onion and White Truffle essence*

*Cream of Cheddar Broccoli with  
Aged Cheddar*

*Old Fashioned Chicken Noodle Soup  
With Carrots, Celery and White meat Chicken  
Just Like Moms..*

## OUR CHEF'S SALAD SUGGESTIONS: (UP-CHARGES MAY APPLY)

*Our House Salad is Mixed Field Greens with  
Cucumbers, Tomatoes and Carrots with Our  
Honey Balsamic Vinaigrette*

*Classic Caesar Salad  
Romaine Lettuce, House Made Caesar Dressing  
Parmesan Reggiano and Toasted Croutons*

*Greek Salad  
Field Greens with Tomatoes, Onion, Cucumbers  
Kalamatas, Feta Cheese in Our Oregano Vinaigrette (upcharge)*

*St. Charles Place Salad  
Mixed Exotic Greens with Strawberries and Grapes  
Maytag Blue Cheese and Toasted Walnuts  
With Our House Honey Balsamic Vinaigrette (upcharge)*

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## Our Chef's Side Dish Selections: (UP-CHARGES MAY APPLY)

Our Famous Twice Baked Potatoes  
with Spring Onion, Smoked Bacon  
Sour Cream

Yukon Gold Mashed Potatoes  
with Sour Cream and Chives

Pan Fried Red Skin Potatoes  
with Vidalia Onions

Au Gratin Potatoes  
with Aged Cheddar Cheese

Pomme Frites  
Crispy and Salted perfectly

Traditional Bakers with  
Real Butter and Sour Cream

## Our Chef's Vegetable Suggestions: (UP-CHARGES MAY APPLY)

French Green Beans with Brown Butter  
and Toasted Almonds

Sweet Sugar Snap Peas with Butter

Seasonal Grilled Vegetables including  
Peppers, Onions, Yellow Squash and Zucchini (upcharge)

The above are mere suggestions. We would  
Love any ideas you may have and will do  
Our best to accommodate your craving...

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