

ST. CHARLES PLACE



& Banquets

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

Phone - (630) 377-3333

Fax - (630) 377-3353

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: \$20 LESS PACKAGE PRICE FOR ADULT
ENTRÉE OR \$30.00 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

\$148

NEW YORK STRIP STEAK

THE FINEST USDA BEEF

GRILLED PERFECTLY WITH

AJUS AND MUSHROOMS

\$144

FILET MIGNON

USDA BEEF AT ITS FINEST

GRILLED AND SERVED WITH AJUS

AND MUSHROOMS

\$145

LONDON BROIL

MARINATED AND SLICED

USDA SIRLOIN STEAK

WITH MUSHROOMS AND BORDELAISE

\$130

ROAST PRIME RIB OF BEEF

THE BEST USDA AGED BEEF

SLOW ROASTED AND SERVED WITH AJUS...

FABULOUS

\$143

CHICKEN WELLINGTON

(THE HOUSE SPECIALTY)

BONELESS BREAST OF CHICKEN

WITH ONIONS AND MUSHROOMS

BAKED IN A PUFF PASTRY SHELL

WITH POULET SAUCE

\$124

CHICKEN KIEV

A RESTAURANT FAVORITE

SERVED WITH RICE PILAF AND POULET SAUCE

\$119

CHICKEN MARSALA

BONELESS BREAST OF CHICKEN

IN A RICH SHERRY SAUCE

WITH SHITAKE MUSHROOMS

\$119

CHICKEN PICATTA

BONELESS BREAST OF CHICKEN

WITH WILTED SPINACH AND PLUM TOMATOES

WITH CAPERS IN A LIGHT LEMON SAUCE

\$119

NORWEGIAN SALMON

WITH OUR FAMOUS

CHAMPAGNE DILL SAUCE

\$132

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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
\$129

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
\$145

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
\$155

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
\$141

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
\$119

CHICKEN POMODORO

GRILLED CHICKEN BREAST with CHARRED PLUM
TOMATO SAUCE, FRESH BASIL, EV OLIVE OIL and
PARMESAN REGGIANO
\$119

CHICKEN BREAST with FOUR CHEESES

GRILLED CHICKEN BREAST with MAYTAG BLUE
CHEESE, MARSCARPONE, MOZZARELLA and
PARMESAN REGGIANO atop BOW TIE PASTA
\$119

16 OZ. CLASSIC STEAK DELMONICO SCP

FINISHED with GARLIC HERB BUTTER, YUKON GOLD
MASHED POTATOES AND FRESH ASPARAGUS
\$149

LAMB CHOPS

with MEYER LEMON and OREGANO RUB then
CHARRED and SERVED with GREEK RICE PILAF
\$144

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BANQUET MENU APPETIZERS

(PRICES PER 100 PIECES, HALF ORDERS ARE AVAILABLE)

OUR FAMOUS SHRIMP DE JONGHE \$540	GIANT BOWL of ICED JUMBO SHRIMP \$540
BARBECUED MEATBALLS \$195	CROUDITE
MEATBALLS in OUR ****COGNAC SAUCE \$210	RAW VEGETABLES with DIP \$150
FRIED JUMBO SHRIMP \$540	FRESH FRUIT DISPLAY \$200
BUFFALO WINGS with BLUE CHEESE DIP \$195	CHEESE with CRACKERS \$210
EGG ROLLS with SWEET and SOUR SAUCE \$150	DEVILED EGGS \$180
CHICKEN TENDERS with RANCH DIP \$200	ASSORTED DELI STYLE SANDWICHES \$185
BARBEQUED RIBLETS \$225	SMOKED SALMON <i>Market Price</i>
ITALIAN SAUSAGE with PEPPERS and ONIONS \$225	PORK POT STICKERS with a SOY GINGER DIPPING SAUCE \$175
STUFFED MUSHROOM CAPS with CRABMEAT STUFFING \$350	SPANIKOPITA PHYLLO PASTRY TRIANGLES with FETA CHEESE and SPINACH \$290
OUR TRADITIONAL BRUCHETTA with IMPORTED GOAT CHEESE and PLUM TOMATOES with EV OLIVE OIL \$200	ASSORTED SAUSAGES and CHEESES with OUR HOMEMADE CRACKERS \$250
FILET MIGNON BRUCHETTA with BOURSIN CHEESE and SPRING ONION on TOASTED FRENCH BAGUETTE \$375	LOLLIPOP LAMB CHOPS RACK of LAMB FRENCHED with OREGENO and LEMON RUB \$410
CRISPY PANKO CRUSTED CRAB BALLS with RED PEPPER AIOLI \$400	CHICKEN BREAST SATE SKEWERS with GINGER SOY GLAZE \$280
WILD MUSHROOM TARTS with THYME AND LEEK in PASTRY DOUGH \$275	

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SWEET NOTES

ADDITIONAL DESSERTS SERVED PLATED

FLOURLESS CHOCOLATE CAKE with a RASPBERRY SAUCE and
WHIPPED CREAM
\$11

NY STYLE CHEESECAKE
With FRESH STRAWBERRIES and WHIPPED CREAM
\$11

OUR FABULOUS CHOCOLATE MOUSSE
in an IMPORTED CHOCOLATE CUP
With WHIPPED CREAM
\$11

THE SWEETEST OF SWEET TABLES

ASSORTED PETITE PASTRIES
With FRESH FRUIT
\$21.00 per person

WE CAN ALSO SERVE PLATED PETITE SWEETS
TO EACH TABLE
\$21.00 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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