St. Charles Place

Steak House & 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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Your deposit will not be refunded in case of cancellation. For insurance purposes, food prepared outside of St. Charles Place may not be brought in and served.
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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 with A MADIERA WINE SAUCE
$154

NEW YORK STRIP STEAK
THE FINEST USDA BEEF
GRILLED PERFECTLY with
AU JUS and MUSHROOMS
$152

FILET MIGNON
USDA BEEF AT ITS FINEST
GRILLED and SERVED with AU JUS
and MUSHROOMS
$150

LONDON BROIL
MARINATED and SLICED
USDA SIRLOIN STEAK
with MUSHROOMS and BORDELAISE
$140

ROAST PRIME RIB of BEEF
THE BEST USDA AGED BEEF
SLOW ROASTED and SERVED with AU JUS...
FABULOUS
$150

CHICKEN WELLINGTON
(THE HOUSE SPECIALTY)
BONELESS BREAST OF CHICKEN
with ONIONS and MUSHROOMS
BAKED IN A PUFF PASTRY SHELL
with POULET SAUCE
$127

CHICKEN KIEV
A RESTAURANT FAVORITE
Served with RICE PILAF and POULET SAUCE
$123

CHICKEN MARSALA
BONELESS BREAST of CHICKEN
in a RICH SHERRY SAUCE
with SHIITAKE MUSHROOMS
$123

CHICKEN PICATTA
BONELESS BREAST of CHICKEN
with WILTED SPINACH and PLUM TOMATOES
with CAPERS in a LIGHT LEMON SAUCE
$123

FAROE ISLAND SALMON
With OUR FAMOUS
CHAMPAGNE DILL SAUCE
$138

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ROAST PORK
SLOW ROASTED and DELICIOUS
Served with a LIGHT MUSTARD GLAZE and
CARMELIZED ONION MASHED POTATOES
$150

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
$160

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
$160

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
$156

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
$124

CHICKEN POMODORO
GRILLED CHICKEN BREAST with CHARRED PLUM
TOMATO SAUCE, FRESH BASIL, EV OLIVE OIL and
PARMESAN REGGIANO
$123

CHICKEN BREAST with FOUR CHEESES
GRILLED CHICKEN BREAST with MAYTAG BLUE
CHEESE, MARSCARPONE, MOZZARELLA and
PARMESAN REGGIANO atop BOW TIE PASTA
$123

16 OZ. CLASSIC STEAK DELMONICO SCP
FINISHED with GARLIC HERB BUTTER, YUKON GOLD
MASHED POTATOES AND FRESH ASPARAGUS
$155

LAMB CHOPS
with MEYER LEMON and OREGANO RUB then
CHARRED and SERVED with GREEK RICE PILAF
$150

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HORS D OEUVRES

(PRICES PER 100 PIECES, HALF ORDERS ARE AVAILABLE)

OUR FAMOUS SHRIMP DE JONGHE
$540

BARBECUED MEATBALLS
$205

MEATBALLS in OUR ****COGNAC SAUCE
$220

FRIED JUMBO SHRIMP
$540

BUFFALO WINGS with BLUE CHEESE DIP
$220

EGG ROLLS with SWEET and SOUR SAUCE
$160

CHICKEN TENDERS with RANCH DIP
$225

BARBECUED RIBLETS
$240

ITALIAN SAUSAGE with PEPPERS and ONIONS
$240

STUFFED MUSHROOM CAPS with CRABMEAT STUFFING
$370

OUR TRADITIONAL BRUSCHETTA with IMPORTED GOAT CHEESE and PLUM TOMATOES with EV OLIVE OIL
$210

FILET MIGNON BRUSCHETTA with BOURSIN CHEESE and SPRING ONION on TOASTED FRENCH BAGUETTE
$395

CRISPY PANKO CRUSTED CRAB BALLS with RED PEPPER AIOLI
$410

GIANT BOWL of ICED JUMBO SHRIMP
$540

CROUDITE
RAW VEGETABLES with DIP
$165

FRESH FRUIT DISPLAY
$240

CHEESE with CRACKERS
$240

DEVILED EGGS
$210

ASSORTED DELI STYLE SANDWICHES
$210

SMOKED SALMON
Market Price

PORK POT STICKERS with a SOY GINGER DIPPING SAUCE
$210

SPANIKOPITA PHYLLO PASTRY TRIANGLES with FETA CHEESE and SPINACH
$310

ASSORTED SAUSAGES and CHEESES with OUR HOMEMADE CRACKERS
$270

LOLLIPOP LAMB CHOPS RACK of LAMB FRENCHED with OREGANO and LEMON RUB
$440

CHICKEN BREAST SATE SKEWERS with GINGER SOY GLAZE
$290

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SWEET NOTES

ADDITIONAL DESSERTS
SERVED PLATED

FLOURLESS CHOCOLATE CAKE with a RASPBERRY SAUCE and
WHIPPED CREAM
$15

NY STYLE CHEESECAKE
With FRESH STRAWBERRIES and WHIPPED CREAM
$15

OUR FABULOUS CHOCOLATE MOUSSE
in an IMPORTED CHOCOLATE CUP
With WHIPPED CREAM
$15

THE SWEETEST OF SWEET TABLES

ASSORTED PETITE PASTRIES
With FRESH FRUIT
$25.00 per person

WE CAN ALSO SERVE PLATED PETITE SWEETS
TO EACH TABLE
$25.00 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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