

Illinois Valley Yacht

and

Canoe Club



MORNING MEETING PACKAGES

Meeting Packages

Pre-Meeting
\$6.00 per person

Freshly brewed coffee, freshly brewed decaffeinated coffee, a variety of herbal teas, and an assortment of freshly baked muffins and Danish pastry.

Midmorning Refresh
\$4.00 per person

Freshly brewed coffee, freshly brewed decaffeinated coffee, a variety of herbal teas, assorted soft drinks, and bottled water.

Afternoon Time-Out
\$6.00 per person

Freshly brewed coffee, freshly brewed decaffeinated coffee, a variety of herbal teas, assorted soft drinks, bottled water, and freshly baked cookies.

All three packages available with all day service at \$15.00 per person.

À la Carte Orders

Freshly Brewed Coffee. Regular or Decaf
\$20.00 per gallon

Iced Tea or Lemonade
\$9.00 per liter

Chilled Fruit Juices
Orange, Apple, and Cranberry
\$2.00 per bottle

Non- Alcoholic Fruit Punch
\$25.00 per gallon

Bottled Water
\$2.00 per bottle

Canned Soft Drink
\$2.00 each

Herbal Teas
\$2.00 each

Granola Bars, Candy Bars, Bags of Chips
\$1.75 each

Whole Fresh Fruit
\$1.75 each

Illinois Valley Yacht and Canoe Club



LUNCH AND DINNER ACCOMPANIMENTS

Luncheon and dinner entrées include a choice of salad, a choice of vegetable, a choice of potato or rice, a choice of dessert, freshly brewed coffee, herbal teas, iced tea, and milk

SALAD SELECTIONS

Choice of One Please

Ivy House Salad

Mixed greens, sliced mushrooms, tomato wedge, cucumber slice, and julienne carrots. Choice of 2 dressings

Caesar Salad

Crisp Romaine lettuce, toasted herb croutons, freshly grated Parmesan cheese, and creamy Caesar Dressing

Seasonal Fruit Plate

Fresh fruits on a bed of leaf lettuce with yogurt dipping sauce.

Italian Pasta Salad

Pasta tossed with Parmesan cheese, creamy Italian dressing, vegetables, and fresh herbs.

Greek Salad

Trio of greens, Roma tomato, sliced red onion, Kalamata olives, banana peppers, Feta cheese, and House Balsamic Vinaigrette

\$1.00 extra per person

Spinach Salad

Spinach leaves, sliced red onion, chopped hard-boiled egg, sliced mushroom, and choice of hot bacon or raspberry vinaigrette dressing

\$1.00 extra per person

Strawberry Fields Salad

(seasonal)

Mixed greens, strawberries, candied nuts, Parmesan cheese, and Sweet Chardonnay Vinaigrette

\$2.00 extra per person

Dressings

House Tuscan Balsamic Vinaigrette, Ranch, Honey Mustard, French, Thousand Island, Raspberry Vinaigrette, Italian, Caesar, Parmesan Peppercorn, Hot Bacon, and Bleu Cheese (\$1.00 extra per person)

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Soups (Additional \$3.00 per person)

Choice of one

Loaded Baked Potato

Potato soup topped in cheese, bacon, sour cream, and chives

Roasted Sweet Potato

Creamed sweet potato with a hint of cinnamon and pecan dust sprinkle

Vegetable Beef

Stewed beef and vegetable in rich beef stock

Wisconsin Cheddar Cheese

Aged Cheddar cheese and cream spiked with beer

Chicken and Wild Rice

Chunky chicken soup with wild rice blend

Broccoli and Cheddar

Cheddar cheese soup with steamed broccoli

Potatoes, Vegetables, and Rice

(Choice of two – one starch and one vegetable please)

Twice Baked Potato

Creamy Parmesan potatoes baked in potato boats

Sugar Snap Peas, Carrots, and Cashews

Peas and carrots with toasted cashew nuts

Duchess Potatoes

Piped potatoes with Cheddar cheese and crumb topping

Roasted Vegetable Medley

Squash, zucchini, onion, carrot, and red pepper

Baked Potato

Served with sour cream, butter, and chives

Green Bean Almandine

Green Beans tossed with toasted almonds

Potatoes Au Gratin

Thinly sliced, baked with cheddar cheese sauce and bread crumbs

Steamed Broccoli

Broccoli florets steamed and lightly buttered

Roasted Redskin Potatoes

New potatoes roasted in fresh herbs and spices

California Blend

Cauliflower, broccoli, and carrots in seasoning and butter

Wild Rice Pilaf

Wild and white rice blend with herbs and seasonings

Sweet Baby Carrots

Baby carrots steamed and tossed in a sweet honey sauce

Seasoned Corn

Whole kernel corn sautéed in herb butter

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Desserts

(Choice of one Please)

Triple Chocolate Cake

Layers of chocolate cake with chocolate frosting, whipped cream, and cherry

Carrot Cake

Spiced cake with walnuts, cream cheese icing, and carrot zest

Assorted Parfaits

Pudding with candy topping and whipped cream

Chocolate Mousse with Whipped Topping

Mousse with whipped cream and chocolate shavings

Black Forest Cake

Triple chocolate cake with cherry topping and whipped cream

Strawberry Shortcake

Sliced pound cake with strawberry topping and whipped cream

Bread Pudding with Rum Sauce

House made bread pudding with hot caramel rum sauce

Assorted Fresh Baked Fruit Pies

Peach, apple, pecan, cherry, or pumpkin

Lemon Tartlet

Graham cracker tart filled with lemon, cream, and fruit

Coconut Cake

White cake with coconut frosting and toasted coconut

Cheese Cake with Assorted Sauces

New York style with assorted sauces, toppings, and whipped cream

\$1.00 additional per person

Strawberries Zinfandel

Strawberries flambéed in White Zinfandel over French vanilla ice cream

\$2.25 additional per person

Tira Misu

Coffee, Mascarpone cream, and lady fingers with cocoa dust

\$3.00 additional per person

Dessert Trio

Chocolate covered strawberry, petite cheesecake, and chocolate truffle

\$3.00 additional per person

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LUNCH ENTRÉES

Plated lunches include a choice of salad, a choice of vegetable, a choice of potato or rice, a choice of dessert, freshly brewed coffee, herbal teas, and iced tea

Beef

Beef Lasagna

House made meat sauce layered with noodles, three cheeses, and marinara sauce

\$12.00 per person

IVY Pot Roast

Slow cooked round of beef in rich brown gravy

\$13.50 per person

Swiss Steak

Sautéed beef steak with carrots, tomatoes, and celery in brown gravy sauce

\$13.00 per person

Roast Sirloin of Beef

Thinly sliced roast beef in a rich mushroom demi glace

\$13.75 per person

Pork

Pineapple Glazed Ham

Sugar cured ham with sweet glaze, baked pineapple, and cherries

\$13.00 per person

Honey BBQ Pork Chop

Grilled pork chop smothered in sweet BBQ glaze with spiced apples

\$13.00 per person

Chicken

Chicken À la Orange

Sautéed breast of chicken in sweet orange glaze

\$13.50 per person

Lemon Chicken

Sautéed breast of chicken in a delicate lemon cream sauce

\$13.50 per person

Smothered Chicken

Grilled breast of chicken, sautéed mushrooms, onions and peppers, smothered in Swiss cheese

\$14.00 per person

Chicken Dijon

Sautéed breast of chicken in Dijon mustard cream

\$13.50 per person

Chicken Crepes

Grilled chicken and vegetables stuffed into crepes with cheese and Dijon cream.

\$13.50 per person

Apple Almond Chicken

Grilled breast of chicken, apple almond topping, and apple brandy cream

\$14.00 per person

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LUNCH ENTRÉES

Plated lunches include a choice of salad, a choice of vegetable, a choice of potato or rice, a choice of dessert, freshly brewed coffee, herbal teas, and iced tea

Seafood

Fried Catfish Fillet

Battered and deep fried served with dill tartar sauce and lemon

\$14.00 per person

Grilled Salmon

Seasoned and grilled fillet of salmon drizzled in a delicate lemon dill cream

\$16.00 per person

Lightly Blackened Mahi Mahi

Cajun seasoned Mahi Mahi, baked and topped with sweet and spicy mango sauce and citrus salsa

\$15.00 per person

Fried Shrimp (5)

Deep fried jumbo shrimp served with lemon wedge and cilantro cocktail sauce

\$16.00 per person

Vegetarian Selections

Spinach and Ricotta Stuffed Shells

Ricotta and spinach stuffed shells with a hearty vegetable marinara

\$13.50 per person

Vegetarian Lasagna

Baked noodles with a medley of vegetables in a rich cream sauce

\$13.50 per person

Fried Eggplant

Seasoned and fried slice of eggplant over Parmesan risotto with marinara or Dijon cream

\$13.50 per person

Portabella Crepes

Grilled portabella mushrooms, veggies, and Parmesan cheese rolled in to crepes with Dijon cream sauce

\$13.50 per person

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LUNCH BUFFETS

Minimum of 30 guests please, \$2.00 charge per guest applied to guarantees under minimum

Deli Buffet

Includes sliced roast beef, honey turkey breast, baked ham, Swiss, American, cheddar, pepper jack, cole slaw, ranch or mustard potato salad, assorted breads, tray of lettuce, onion, pickle, tomato, Dijon mustard, smoked mayo, cookies, brownies, freshly brewed coffee, and iced tea

\$17.00 per person

Hot Luncheon Buffet

Includes a sliced seasonal fruit display, garden fresh salad with a choice of 2 dressings, choice of entrées, chef's choice of seasonal vegetables, chef's choice of starch, rolls, butter, assorted dessert buffet, freshly brewed coffee, and iced tea

Please choose from of the following:

Chicken and Fish

Buttermilk Fried Chicken

Chicken Parmesan

Rosemary or BBQ Roasted Chicken

Tropical Mahi Mahi

Tilapia Vera Cruz

Beef

Beef Pot Roast with Gravy

Beef Stroganoff

Beef Stir-fry

Beef and Cheese Lasagna

Other selections

Vegetarian Lasagna

Alfredo Pasta Bake

BBQ Pulled Pork

Pineapple Glazed Ham

Two Entrée choices: \$18.00 per person

Three Entrée Choices: \$20.00 per person

Fiesta Buffet

Southwestern salad with Mexi-ranch, tortilla chips, salsa, pico de gallo, guacamole, seven layer dip, soft and hard shells, fajita seasoned ground beef, fajita chicken with peppers and onions, refried beans, Spanish rice, diced tomato, shredded lettuce, caramel flan, assorted Spanish desserts, freshly brewed coffee, and iced tea

\$18.00 per person

Italian Buffet

Seasonal sliced fresh fruit, Italian salad with croutons, Tuscan Vinaigrette, Caesar dressing, Italian pasta salad, baked penne pasta marinara with Parmesan, tri-colored tortellini with Alfredo sauce, herb roasted chicken, Italian green beans, garlic bread sticks, focaccia, grated Parmesan cheese, cheesecake with assorted toppings, Italian mousse, freshly brewed coffee, and ice tea

\$18.00 per person

All American Buffet

Ranch potato salad, cole slaw, garden salad with choice of 2 dressings, honey-dipped corndogs (or hot dogs), 1/4lb. hamburgers, grilled chicken breasts, fresh buns, brown sugar beans, corn cobbettes, cheesy au gratins, lettuce, tomato, pickle, onion, condiments, freshly brewed coffee, and iced tea

\$18.00 per person

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Healthier Options

Luncheon entrées include freshly baked cookies, freshly brewed coffee, herbal teas, iced tea, and freshly baked muffins and bread with butter

Fresh Fruit and Cheese Plate

Seasonal fruits served with fresh cheese and assorted crackers

\$11.00 per person

Chef Salad

Mixed greens topped with ham, turkey, cheese, eggs, tomato, and cucumber. Choice of dressing on the side

\$13.00 per person

Turkey Bacon Avocado Wrap

Freshly sliced turkey, cheese, bacon, lettuce, tomato, and sliced avocado rolled into an herb tortilla with lo-cal Ranch

\$13.00 per person

Chicken Caesar

Grilled chicken breast on Romaine greens with Parmesan, house made croutons, and creamy Caesar dressing

\$12.00 per person

Substitute shrimp for \$2.00 extra per person

Southwest Chicken Wrap

Fajita chicken, cheese, and black bean salsa rolled into an herb tortilla with Mexi-ranch and salsa on the side

\$13.00 per person

Cranberry Chicken Salad with Fresh Fruit

House made chicken salad served on a trio of greens surrounded by seasonal fresh fruit

\$13.50 per person

Substitute tuna salad for no additional charge

Deli Plates

Deli plates include chilled pasta salad, fresh fruit, cookies or brownies, freshly brewed coffee, herbal teas, and iced tea
3 sandwich choice per party please

American Hoagie

Salami, smoked turkey, ham, cheddar cheese, lettuce, and sliced tomato on a hoagie bun

\$11.50 per person

Veggie Sandwich

Seasoned cream cheese spread with cucumbers, tomato, spinach, cheese, onions, and peppers on a pretzel roll

\$11.50 per person

Turkey and Provolone

Smoked turkey breast, Provolone cheese, lettuce, and tomato on a pretzel roll

\$11.50 per person

Tuna or Chicken Salad Croissant

Tuna or chicken salad, lettuce, and tomato on a buttery croissant

\$11.50 per person

The Croissanwich

Choice of turkey, ham, or roast beef, with Swiss, tomato, and lettuce on a buttery croissant

\$12.00 per person

Beef and Cheddar

Sliced roast beef, cheddar, tomato, and lettuce on a pretzel roll

\$12.00 per person

For an additional \$2.50 box lunches are available and would include one of the above sandwiches, condiments, chips, cookie, mint candy, fresh fruit and choice of soft drink or water.

ADD SOUP DU JOUR TO ANY DELI PLATE OR HEALTHY OPTION FOR ONLY \$2.25 PER PERSON

Illinois Valley Yacht and Canoe Club



HORS D'OEUVRES

Pre-Dinner Hors D'oeuvres

It is our suggestion to order three to four items per guest to satisfy one hour of pre-dinner service

Hors D'oeuvres with No Planned Dinner

It is our suggestion to order seven to eight items per guest to satisfy two hours of service in addition to two cold display items.

Hors D'oeuvres Items

Minimum of 25 pieces of each item please

Cornets of Salami with Cream Cheese	Buffalo Chicken Wings with Ranch
Deviled Eggs with Bacon and Thyme	Baked Meatballs with Choice of Sauce
Seasonal Melons with Prosciutto Ham	Sweet and Sour Pork Egg rolls
Fresh Strawberry Gorgonzola	Baked Mushroom Caps with Bacon and Cream Cheese
Pesto or Pizza Crostini with Parmesan Cheese	Baked Assorted Cocktail Quiches
\$1.25 each piece	1.25 each piece
Italian Feta Bruschetta	Baked Cocktail Franks in Puffed pastry
Assorted Cocktail Deli Sandwiches	Vegetarian Spring Rolls
Deviled Eggs with Pesto and Bay Shrimp	Fried Crab Rangoon with Sweet and Sour Sauce
Turkey Wrap Pinwheels	Fried Coconut Shrimp
Fresh Mozzarella and Tomato Caprese	Mini Reuben Sandwiches
\$2.00 each piece	\$2.00 each piece
Shrimp Ceviche in Corn Cups	Baked Chicken Quesadilla Stacks
Spinach and Crab Meat Dip on Assorted Crackers	Baked Oysters Rockefeller
Ahi Tuna Nachos with Wasabi Cream	Baked Crab Stuffed Shrimp
California Crab Sushi Rolls with Ginger and Wasabi	Chicken and Pineapple Skewers
Jumbo Shrimp Shooters	Baked Brie Raspberry in Fillo
\$2.50 each piece	\$2.50 each piece

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SPECIAL DISPLAYS

Appetizer Displays

Domestic Cheese Display with Nuts

Assortment of domestic cheeses with fresh fruit garnish,
cracker variety, and mixed nuts

\$85.00 (25 servings) \$165.00 (50 servings)

\$330.00 (100 servings)

Deli Meat and Cheese Display

Roast beef, turkey, ham, cheddar, pepper jack, American,
and Swiss with cocktail buns and appropriate condiments

\$125.00 (25 servings) \$250.00 (50 servings)

\$500.00 (100 servings)

Antipasti Display

Pepperoni, sliced Genoa salami, provolone, cheddar,
pepper jack, cherry tomatoes, Kalamata olives,
caprese skewers, and Italian peppers

\$145.00 (50 servings) \$290.00 (100 servings)

Imported Gourmet Cheese Display

An assortment of imported cheeses served with fresh fruit
garnish, cracker variety, and mixed nuts

\$160.00 (25 servings) \$320.00 (50 servings)

\$640.00 (100 servings)

Seasonal Fruit Display

Seasonal fresh fruits served with
yogurt dipping sauce

\$85.00 (25 servings) \$165.00 (50 servings)

\$330.00 (100 servings)

Fresh Vegetable Display

Assorted vegetables served with Ranch dip.

\$65.00 (25 servings) \$125.00 (50 servings)

\$250.00 (100 servings)

Sweets Display

Chocolate Table

Chocolate mousse in chocolate cups, assorted truffles and
petit fours, chocolate dipped strawberries, brownie bites,
and assorted parfaits

\$225.00 per 100 pieces

Cheesecake Bar

New York Cheesecake served with an assortment of
toppings and sauces including strawberries, caramel,
chocolate chips, tropical fruit glazes, assorted nut toppings,
and whipped cream

\$6.00 per serving

Chocolate Fountain

Melted milk chocolate with assorted fruits and
strawberries, pretzel sticks, rice krispie treats, graham
crackers, dried apricots, and marshmallows.

\$300.00 (75 servings)

IVY Glorious Sweets Display

Includes Chocolate Table, Chocolate Fountain, and
Cheesecake Bar as well as additional Chef's favorites

\$8.00 per person

Minimum 50 persons please

*\$2.00 charge per guest applied to guarantees
under minimum*

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Uniformed Chef Stations

Minimum of 50 guests please, \$2.00 charge per guest applied to guarantees under minimum
\$35.00 fee per station applies

Omelet Station

Fresh eggs cooked to order with an assortment of toppings

\$5.00 per person

Pasta Station

Penne pasta sautéed to order with assorted vegetables

\$6.00 per person

Mashed Potato Bar

Garlic mashed potatoes scooped to order and served with
an assortment of toppings

\$6.00 per person

Sautéed Shrimp Station

Jumbo shrimp prepared scampi style with penne pasta and
parmesan cheese

\$275.00 per 100 pieces

Carved Chef Station

Carved items are served with cocktail rolls and appropriate condiments

\$30.00 carving fee applies

Roasted Breast of Turkey

With coarse ground mustard and smoked mayonnaise

\$ 75.00 per turkey (25 servings)

Apple Almond Stuffed Pork Loin

With light gravy

\$100.00 per loin (25 servings)

Brown Sugar Glazed Ham

With coarse ground mustard and mayonnaise

\$165.00 per ham (50 servings)

Roasted Beef Tenderloin of Filet Mignon

With creamy horseradish sauce and coarse ground mustard

\$245.00 per tenderloin (25 servings)

Roasted Prime Rib of Beef

Seasoned and roasted prime rib au jus served with horseradish sauce

\$300.00 per loin (30 servings)

Snacks

Fancy Mixed Nuts	\$18.50 per pound	Pretzels	\$8.00 per pound
Tortilla Chips and Salsa	\$17.00 pound	Popcorn	\$8.00 per pound
Ranch Dip	\$16.00 per quart	Goldfish	\$8.00 per pound
Potato Chips	\$8.00 per pound	Party Mix	\$15.00 per pound
Guacamole	\$27.00 per quart	Salted Cashews	\$20.00 per pound

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Special Additions

Carved Ice Sculptures

Custom designed and carved by our Executive Chef

\$350.00 and up for each ice sculpture

Side of Cold Smoked Salmon

With cream cheese, capers, eggs, red onion,
and mini bagels

\$150.00 per side (50 servings)

Iced Shrimp Cocktail

Jumbo shrimp with fresh lemon and cilantro cocktail sauce

\$200.00 per 100 pieces

Pineapple Tree

Skewers of fruit drizzled in melted chocolate

\$310.00 per tree (100 servings)

Stuffed Baked Brie in Puffed Pastry

Wheel of Brie stuffed with fresh berries baked
in puff pastry with assorted crackers

\$200.00 per wheel (75 servings)

Sushi and Seared Tuna

Served with pickled ginger, seaweed salad,
and wasabi

\$250.00 per 50 pieces

Champagne Punch or Sangria

Spiked juice with assorted fruits

\$40.00 per gallon

Champagne and Hors d'oeuvres Reception

Minimum of 50 guests please, a \$2.00 extra charge per guest applies for guarantees under the minimum

Includes food service for two hours and a champagne toast for all guests

Cold displays to include:

Gourmet Cheese Display with Fruit Garnish and Crackers

Fresh Seasonal Fruit Display with Fruit Yogurt Dip

Fresh Vegetable Display with Ranch or Bleu Cheese Dip

Mixed Nuts and Mints

Assorted Mini Sweets

Choice of two cold Hors D'oeuvres items

Cornets of Salami with Ranch Cream Cheese

Deviled Eggs with Bacon and Thyme

Gorgonzola Strawberries

Feta Bruschetta

Seasonal melons wrapped in Prosciutto ham

Choice of one carving station:

To be served with cocktail rolls and appropriate condiments

Roast Baron of Beef

Brown Sugar Glazed Ham

Roasted Breast of Turkey

Apple Almond Stuffed Pork Loin

Choice of two hot Hors D'oeuvres items

Baked Mushroom Caps with Cream Cheese and Bacon

Baked Meatballs with Choice of Sauce

Mini Sweet and Sour Pork Egg rolls

Fried Crab Rangoon

Baked Spinach Artichoke Dip with Assorted Crackers

\$26.00 per person

The above items are subject to a 7.75% State tax (excluding alcohol) and service gratuities. The IVY Club reserves the right to change menu items and prices without notice.

Illinois Valley Yacht and Canoe Club



DINNER ENTRÉES

Plated dinners include a choice of salad, a choice of vegetable, a choice of potato or rice, a choice of dessert, freshly brewed coffee, herbal teas, and iced tea

Please see page 2,3,and 4 for our *Lunch and Dinner Accompaniments* list.

Beef

Sliced Roast Beef Au Jus

Thinly sliced with mushroom demi glace

\$24.00 per person

Smothered Chopped Sirloin

Topped in peppers, onions, mushrooms, and Swiss

\$24.00

Filet Mignon

Char broiled beef tenderloin
in Béarnaise sauce

\$32.00 per person

Grilled Strip Steak

Char broiled New York Strip in bacon
and mushroom demi glace

\$33.00 per person

Pork

BBQ Chop

Boneless and smothered in tangy BBQ

\$19.00 per person

Apple Almond Stuffed Pork

With light gravy

\$20.00 per person

Chicken

Chicken Parmesan

Crispy chicken topped in marinara and melted parmesan

\$19.00 per person

Chicken Picatta

Sautéed breast of chicken with capers and mushrooms
in a butter and white wine sauce

\$19.00 per person

Chicken Ala Orange

Sautéed breast of chicken in a delicate orange glaze

\$19.00 per person

Pistachio Chicken

Pistachio crusted chicken in butter cream sauce

\$20.00 per person

Chicken Cordon Bleu

Boneless breast of chicken stuffed with ham and Swiss

\$21.00 per person

Apple Almond Chicken

Grilled breast of chicken, apple almond topping, and apple
brandy cream

\$21.00 per person

Chicken Duxelles en Croute

Boneless breast of chicken stuffed with mushroom duxelles, baked in puffed pastry with chicken demi glace

\$22.00 per person

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DINNER ENTRÉES

Plated dinners include a choice of salad, a choice of vegetable, a choice of potato or rice, a choice of dessert, freshly brewed coffee, herbal teas, and iced tea

Please see page 2, 3, and 4 for our *Lunch and Dinner Accompaniments* list.

Seafood

Fried Catfish Fillet

Battered and deep fried served with dill tartar sauce and lemon

\$17.00 per person

Grilled Salmon

Seasoned and grilled fillet of salmon drizzled in a delicate lemon dill cream

\$25.00 per person

Lightly Blackened Mahi Mahi

Cajun seasoned Mahi Mahi, baked and topped with sweet and spicy mango sauce and citrus salsa

\$23.00 per person

Fried Shrimp

Deep fried jumbo shrimp served with lemon wedge and cilantro cocktail sauce

\$25.00 per person

Vegetarian Selections

Spinach and Ricotta Stuffed Shells

Ricotta and spinach stuffed shells with a hearty vegetable marinara

\$15.00 per person

Vegetarian Lasagna

Baked noodles with a medley of vegetables in a rich cream sauce

\$15.00 per person

Fried Eggplant

Seasoned and fried slice of eggplant over parmesan risotto with marinara or Dijon cream

\$15.00 per person

Portabella Crepes

Grilled Portabella mushrooms, veggies, and parmesan cheese rolled in to crepes with Dijon cream sauce

\$15.00 per person

Combination Selections

DUET I

Boneless breast of chicken with lemon caper sauce and sliced roast beef au jus

\$22.00 per person

DUET III

Petite filet mignon with peppercorn sauce and grilled breast of chicken in champagne cream

\$28.00 per person

DUET II

Grilled filet of salmon with roasted red pepper cream and grilled breast of chicken Dijon

\$25.00 per person

DUET IV

Petite filet mignon and grilled shrimp skewer in Béarnaise sauce

\$32.00 per person

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GRAND DINNER BUFFETS

Minimum of 40 guests please, \$2.00 charge per guest applied to guarantees under minimum

Sliced meats and cubed cheeses with olives and peppers, sliced seasonal fresh fruit, garden trio salad with your choice of two dressings, pasta salad, seasonal fresh vegetables, roasted redskin potatoes or wild rice, rolls and butter, assorted dessert buffet, freshly brewed coffee, herbal teas, and iced tea

Please choose from the following:

Two Entrées—\$23.00 per person

Chicken

Roasted Garlic Chicken
Chicken Teriyaki
Chicken À la Orange
Lemon Caper Chicken
Buttermilk Fried Chicken
Chicken Parmesan

Three Entrées—\$25.00 per person

Beef and Pork

Roast Baron of Beef Au Jus
Brown Sugar Ham
Grilled BBQ Pork Chop
BBQ Spiced Pork Loin
Sliced Roast Prime Rib Beef Au Jus**

Seafood

Blackened Mahi Mahi in Mango Sauce
Grilled Salmon with Dill Cream
Cornmeal Fried Catfish Fillet
Tilapia Marinara
Fried Bone In Catfish
Beer Battered Cod

***Please add 3.00 per person and*

\$35.00 carver fee

Fiesta Buffet

Southwestern salad with Mexi-ranch, tortilla chips, salsa, pico de gallo, guacamole, seven layer dip, soft and hard shells, fajita seasoned ground beef, fajita chicken with peppers and onions, refried beans, Spanish rice, diced tomato, shredded lettuce, caramel flan, assorted Mexican desserts, freshly brewed coffee, and iced tea

\$21.00 per person

Italian Buffet

Seasonal sliced fresh fruit, Italian salad with croutons, Tuscan vinaigrette, Caesar dressing, Italian pasta salad, baked penne pasta marinara with parmesan, tri-colored tortellini with Alfredo sauce, herb roasted chicken, Italian green beans, garlic bread sticks, focaccia, grated parmesan cheese, cheesecake with assorted toppings, Italian mousse, freshly brewed coffee, and iced tea

\$21.00 per person

All American Buffet

Ranch potato salad, cole slaw, garden salad with choice of 2 dressings, honey-dipped corn dogs (or hot dogs), 1/4lb. hamburgers, grilled chicken breasts, fresh buns, brown sugar beans, corn cobbett's, cheesy au gratins, lettuce, tomato, pickle, onion, condiments, freshly brewed coffee, and iced tea

\$21.00 per person

Kids Menu

\$10.00 per child (10 and under)

Served with applesauce or crunchy carrot sticks

Choice of one please

Burger and Fries, Corn dog and Fries, Mac' N Cheese, Grilled Cheese and Fries, Chicken Fingers and Fries, Pasta with Marinara

Illinois Valley Yacht and Canoe Club



Bar Service

Hosted Bar Service

House
\$4.00 single /\$5.00 rocks
Call
\$5.00 single /\$6.00 rocks
Premium
\$6.00 single /\$7.00 rocks
Domestic Beer
\$ 3.00 each
Imported Beer
\$4.00 each
Ingelnook Wines
\$4.50 per glass
Wine Spritzers
\$4.00 each
Non Alcoholic Wine or Beer
\$3.25 each
Soft Drinks
\$2.00 each
Host Bar Fee - \$25.00 per bartender

Cash Bar Service

House
\$4.50 single /\$5.50 rocks
Call
\$5.50 single /\$6.50 rocks
Premium
\$6.50 single /\$7.50 rocks
Domestic Beer
\$ 3.50 each
Imported Beer
\$4.50 each
Ingelnook Wines
\$4.75 per glass
Wine Spritzers
\$4.50 each
Non Alcoholic Wine or Beer
\$3.75 each
Soft Drinks
\$2.50 each
Cash Bar Fee - \$50.00 per bartender

Hosted Keg Beer

Domestic beer \$200.00

Import beer priced accordingly.

Illinois Valley Yacht and Canoe Club



Wine List

House Wines

Inglenook

Chablis - Chardonnay

White Zinfandel - Merlot

Cabernet Sauvignon

\$ 20.00 carafe

Chardonnay

Per bottle pricing

Kendall-Jackson - \$21.00

Toad Hollow Francines - \$22.00

Interesting Whites/ Blush

Per bottle pricing

Chateau St. Michelle, Riesling - \$21.00

Geysler Peak, Sauvignon Blanc - \$16.00

Beringer, White Zinfandel - \$14.00

Cabernet Sauvignon

Per bottle pricing

Beringer Estate - \$16.00

Hedges CMS Red Blend - \$20.00

Merlot

Per bottle pricing

Clos Du Bois - \$30.00

Robert Strong - \$24.00

Interesting Reds

Per bottle pricing

Shiraz, Rip Snorter - \$18.00

Zinfandel, Dancing Bull - \$17.00

Champagne & Sparkling

Per bottle pricing

J. Roget Champagne - \$14.00

Cooks Brut - \$16.00

Totts - \$18.00

Asti Spumante by Martini and Rossi - \$23.00

Korbel Brut - \$28.00

***If you do not see your favorite wine listed,
please inquire.
This is only a sampling of our current wine list.***