

PLATED LUNCH

Plated Lunches include soup or salad, entrée, freshly brewed coffee, decaffeinated coffee, and selection of teas. Select two entrees with a vegetarian or dietary substitute available.

SOUPS

Chicken and Orzo Soup
Broccoli Cheese Soup
Roasted Pepper Smoked Gouda Bisque
Cream of Tomato Basil

SALADS

Garden Green Salad
A blend of fresh lettuces with tomato, cucumber and carrot curls. Choice of two dressings

Spinach and Arugula Salad
Sun dried cranberries, candied pecans, goat cheese
Served with creamy balsamic dressing.

Classic Romaine Caesar
with crisp croutons, shredded parmesan and our house made Caesar dressing.



DRESSINGS and VINAIGRETTES

Catalina French
Honey Mustard
Lemon Champagne Vinaigrette
Creamy Ranch
Thousand Island

ENTREES

Sautéed Grouper \$28.00 Per Person
Caramelized leek sauce, julienne vegetable and parsley potatoes

Bourbon Glazed Salmon, \$27.00 Per Person
Pan seared salmon with a sweet bourbon glaze, rice pilaf and

ENTREES

Pan Seared Lemon Tarragon Chicken \$24.00 Per Person
Sautéed green beans, roasted roma tomato and wild rice blend



Chicken Forestiere \$24.00 Per Person
Grilled marinated chicken breast topped with roasted shallot tomato and mushroom sauce
roasted potatoes and garden vegetables

Grilled Petite Filet \$34.00 Per Person
Bacon and chive mashed potatoes, garden asparagus and a green pepper bordelaise

VEGETARIAN ENTRÉE

Wild Mushroom Ravioli, \$22.00 Per Person
Sautéed spinach, tomato compote and parmesan cheese, smoked tomato coulis

Grilled Vegetable Risotto, \$22.00 Per Person
Creamy Risotto with tomato, asparagus, spinach and grilled vegetable.

DESSERT OPTIONS

Add dessert to your lunch for \$5 Per Person. Pick one

Chef's Key Lime Pie
Chocolate Cake of The Day
Cheesecake of the day



***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
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517 South Fourth Street, Springfield, Illinois 62701. 217-670-1363

PLATED LUNCH Continued

COLD PLATED SANDWICHES

Sandwiches served with creamy potato salad, lettuce, sliced tomato, onion and a pickle.

Oven Roasted Turkey Breast, \$16.00 Per Person

Hand carved turkey topped with swiss cheese, cranberry apple relish and arugula on a Ciabatta Roll.

Chicken Salad Croissant, \$16.00 Per Person

Homestyle chicken salad with toasted walnuts.

Roast Beef and Aged Cheddar, \$18.00 Per Person

Thinly sliced roast beef with aged cheddar with horseradish cream on French roll

HOT PLATED SANDWICHES

Sandwiches served with Rosemary Parmesan Steak Fries.

Chicken Gouda Bacon, \$18.00 Per Person

Tender Grilled Chicken topped with layered with bacon, smoked mozzarella and honey mustard on a brioche bun

Classic Reuben, \$18.00 Per Person

Prosciutto ham, salami and mortadella layered with provolone, red onion, roasted pepper and pepperoncini with a Italian aioli on focaccia bread

Blackened Mahi \$18.00 Per Person

Blackened mahi topped with pepper jack cheese and pico de gallo with chipotle aioli on brioche roll

Chefs Slow Cooked Pulled Pork, \$17.00 Per Person

Slow cooked smoked pulled pork with Chef's zesty BBQ sauce, cheddar cheese and fried onion rings on Brioche bun

CHILLED LUNCH BUFFETS

Lunch buffets are designed for 20 or more guests

IT'S A WRAP

Chef's soup selection. southwest potato salad, Mediterranean pasta salad, tomato basil salad. Assortment of wraps to include, grilled chicken caesar, smoked turkey club, tuna Salad Roast Beef and Boursin and Grilled Vegetables Chef Selection of Sweets
\$ 20.00++ Per Guest

MAKE IT A DELI

Chef's soup selection, garden pasta salad, Genoa salami, roast turkey, ham and roast beef. Tomatoes, lettuce and red onions, and pickles. Sliced domestic cheese, selection of condiments White, wheat and sourdough breads Fresh baked cookies
\$20.00++ Per Guest

SIMPLY SALADS

Chef's soup selection Garden green, seasoned croutons, assorted dressings Cucumber, tomato, red onion Grilled chicken salad with golden raisins and pecans Flaky tuna salad with fresh dill Southwestern baby shrimp salad with fresh cilantro Red bliss potato salad, oriental vegetable salad Croissants, white, wheat and ciabatta breads Sliced tomatoes, lettuce, pickle, olive Key lime tart and chocolate brownies
\$20.00++ Per Guest



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HOT LUNCH BUFFETS

The Italian

Arranged Hearts of Romaine Caesar with Parmesan Crisps
Insalada Caprese – vine ripened tomatoes,
fresh mozzarella and basil, cracked black pepper and olive oil
Lemon chicken with fried sage and artichokes.
Penne Bolognese, roasted vegetable ratatouille, Italian garlic bread
Cannoli and tiramisu
\$24.00++ Per Guest



Taste of the Southwest

Chipotle corn and black bean salad
Grilled skirt steak fajita, zesty chicken strips,
Sautéed onions and peppers
Taco meat with tortilla and taco shell
Shredded lettuce, tomatoes, salsa, sour cream,
Shredded cheese, guacamole and jalapeno
Spanish rice, refried beans
Caramel flan & margarita tarts
\$ 24.00++ Per Guest

Loukinens' Build a Lunch Buffet

Chef's Salads

(Choose Three)
Classic Caesar
Garden Salad
Pasta Salad
Antipasto Salad
Tomato Artichoke
Salad

Entrees

Burgundy Beef Tips & Mushroom w/Egg
Noodles
Chicken Mushroom Marsala
Pan Seared Salmon with Lemon Caper Sauce
Pan Fried Pork Chops with Crisp Onion
Sautéed Chicken Breast with Pesto Cream
Baked Flounder with Roasted Pepper Sauce

Starches and Sides

(Choose Two)
Roasted Garlic Mashed
Three Cheese Au Gratin
Herb Roasted Potatoes
Rice Pilaf
Sautéed Vegetable
Medley
Green Bean Almondine

Chefs selection assorted Desserts
\$26.00++ Per Guest – Two Entrees
\$28.00+ Per Guest – Three Entrees

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PLATED DINNER

Three courses include salad or soup, entrée and dessert, freshly brewed coffee, decaffeinated coffee, and selection of teas, and bread service. Select two entrees with a vegetarian or dietary substitute available. **Dinner Buffets available upon request.**

SALADS

Garden Green Salad

A blend of fresh lettuces with tomato, cucumber and carrot curls. Choice of two dressings

Classic Romaine Caesar

with crisp croutons, shredded Parmesan & our house made Caesar dressing.

Strawberry Greens

A blend of Field Greens with fresh strawberries, toasted pie nuts, and a red currant dressing

Spinach Salad

Tender spinach, diced tomato, hardboiled egg, and Gorgonzola cheese served with a maple scented warm bacon dressing

DRESSINGS and VINAIGRETTES

Catalina French

Honey Mustard

Creamy Italian

Lemon Champagne Vinaigrette

Creamy Ranch

Thousand Island

SOUPS

Chicken and Orzo Soup

Broccoli Cheese Soup

Roasted Pepper Smoked Gouda Bisque

Cream of Tomato Basil

APPETIZERS

Add dessert to your lunch for \$5 Per Person. Pick one

Manchurian Style Cauliflower

Maryland Style Crab Cake

Fresh Mozzarella and Tomato Bruschetta Crostinis

Portabella Stuffed Chicken Breast \$38.00 Per Person

Tender chicken breast stuffed with a blend of Portabella mushrooms, herbs and arugula. Asiago risotto and sautéed vegetable medley with Marsala wine sauce

Chicken Caprese, \$38.00 Per person

Chicken breasts topped with spinach, tomato and fresh mozzarella cheese with basil risotto and a marsala wine sauce.

Sweet Chili Glazed Salmon, \$39.00 Per Person

Pan seared salmon with a sweet red chili glaze, rice pilaf and broccoli.

Pan Seared Sea Bass, \$48.00 Per person

Over a bed of roasted tomato relish, parmesan risotto, and a smoked pepper Cream

Grilled Bone In Pork Chop, \$38.00 Per Person

Brussels sprouts mashed potatoes, tender green beans, Shiitake mushroom madeira wine sauce

Rosemary Grilled Lamb Chops, \$48.00 Per Person

Roasted Yukon potatoes, tender green beans, red currant port wine demi

Grilled New York Strip Steak, \$52.00 Per Person

Roasted pepper mashed potatoes, tender green beans, roasted garlic cream sauce

Grilled Filet of Beef Tenderloin

8.Oz, \$57.00 Per person

Beef served in an herbed Bordelaise sauce, Au Gratin Potatoes, and sautéed mini green beans

DESSERT OPTIONS

Chef's Key Lime Pie

Chocolate Cake of The Day

Cheesecake of the day

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RECEPTIONS

The perfect way to provide your reception guests with nourishment while socializing or prior to your dinner. We recommend for your reception followed by dinner, 6 to 8 pieces per person. For a reception without dinner, 10 to 12 pieces per person are recommended.

COLD HORS D'OEUVRES

\$50.00 Per 25 Pieces

Fresh Mozzarella and Tomato Crisp
Deviled Eggs with Crisp Prosciutto
Curried Chicken Salad Crostini

\$65.00 Per 25 Pieces

Antipasto Skewers
Roasted Peach and Goat Cheese Tart
Sesame Tuna Tartare on Sesame Cracker

\$80.00 Per 25 Pieces

Spiced Shrimp and Boursin Crisp
Smoked Salmon Roulade on Pumpnickel
Pepper Seared Tenderloin on French bread



HOT HORS D'OEUVRES

\$50.00 Per 25 Pieces

Artichoke Stuffed with Spinach & Parmesan
Smoked Chicken Gouda Quesadilla
Vegetable Spring Roll

\$65.00 Per 25 Pieces

Asian Chili Chicken Bights
Brie and Raspberry Crisp
Fried Oriental Pork Dumpling

\$80.00 Per 25 Pieces

Mini Beef Wellington
Scallops Wrapped in Bacon
Miniature Maryland Style Crab Cakes

DISPLAYS

Fresh Garden Vegetable Display, \$75.00 Per Tray
Peppercorn ranch & roasted pepper hummus

Imported and Domestic Cheese Board, \$90.00 Per Tray
Chef 'selection of cheeses with crackers and crostinis

Antipasto Display, \$100.00 Per Tray
Chefs selection of Italian meats and cheeses, roasted peppers, pepperoncini, Kalamata olives, pickled and grilled vegetables.

Chilled Jumbo Shrimp, \$100.00 Per 25 Pieces
Served with cocktail sauce, fresh lemon

CARVING BOARDS

Chef Carved, 1 ½ hours

Roasted Tenderloin of Beef, \$300.00 Per Order
Herb crusted tenderloin roasted and served with a Brandy peppercorn demi-glace, petit French rolls
(Serves 30 Guests)

Slow Roasted Prime Rib of Beef, 275.00 Per Order
Au jus, horseradish sauce and petit French rolls
(Serves 45 Guests)

Roast Turkey, \$225.00 Per Order
Turkey gravy, orange cranberry relish
(Serves 40 Guests)

Pepper and Herb Roasted Pork Loin, \$225.00 Per Order
Apple calvados scented pan jus and petit rolls
(Serves 40 Guests)

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BARS & BEVERAGES Cash

Variety is all up to you from the basic to the extravagant

Bar package prices listed below are for (1) hour of service; additional hour(s) pricing available.

CASH BAR

Individuals charged on a per drink basis

Call Drinks \$7.00
Premium Drinks \$8.00
Cordial/ Cognac \$10.00
House Wine \$8.00
Domestic Beer \$5.00
Imported Beer \$6.00
Soda \$3.00

CALL BRANDS

Absolut Vodka
Tanqueray Gin
Bacardi Rum
Captain Morgan
Dewars White Label Scot
Jim Beam
Canadian Club
Seagram's 7 Crown
Jose Cuervo Tequila
Amaretto
Sweet and Dry Vermouth
Coca Cola Brand Soft Drinks
Juices
Bottled Water

PREMIUM BRANDS

Grey Goose Vodka
Hendrick's Gin
Bacardi
Captain Morgan Aged Rum
McCallum 12 year Scotch
Makers Mark Whiskey
Crown Royal
Makers Mark
Patron Silver Tequila
Sweet and Dry Vermouth
Amaretto di Saranno
Baileys
Kahlua
Courvoisier VS
Hennessy VS

WINES BY THE BOTTLE

White Wines

Chardonnay \$32.00
White Zinfandel \$30.00 (blush)
Riesling \$32.00
Moscato \$26.00
Sauvignon Blanc \$32.00
Pinot Grigio \$30.00

RED WINES

Cabernet \$32.00
Merlot \$34.00
Pinot Noir \$32.00
Shiraz \$34.00

CHAMPAGNE AND SPARKLING WINES

House Champagne \$45.00
Chandon Imperial \$90.00
Dom Perignon Market Price

Beer List

Budweiser, Bud Light, Miller Lite, Blue Moon
Michelob Ultra, Coors Light, Corona Extra, Heineken
and Sam Adams

Don't see your favorite? Ask our manager and we will work to get it. Market Price



We reserve the right to refuse service to anyone at discretion of the Staff. It is not permitted to bring liquor into the property for banquet functions.

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