

MEETING PACKAGE

Come join us for you meeting and let our professional staff take care of you.

Meeting package includes Wi-Fi and wired internet access. Audio visual equipment in room includes one LCD projector and screen, flip charts, easel, podium with podium microphone.

To Start Th e Day Off \$17.00

Chilled orange, apple, and cranberry juices.

Assortment of fresh diced fruits, fruit and cheese Danishes and assorted muffins. Butter, preserves & Jams Freshly brewed coffee, decaffeinated Coffee, and Selection of hot teas

Mid-Morning Beverage Service

Freshly brewed coffee, decaffeinated coffee, and selection of hot teas. Coke, Diet Coke, Sprite, Cherry Coke, and Minute Made Lemonade

Afternoon Refresh

Freshly baked assortment of cookies and brownies. Coke, Diet Coke, Sprite, Cherry Coke, and Minute Made Lemonade

Talk to our manager to complete your meeting package with one of our many lunch options.



A LA CARTE BEVERAGE AND SNACK

Freshly brewed coffee, decaffeinated coffee and a selection of hot teas, \$24.00 Per Gallon

Coke, Diet Coke, Sprite, Cherry Coke, and Minute Maid Lemonade, \$1.50 Each

Bottled Water, \$1.00 Each

Red Bull and Sugar Free Red Bull, \$3.50 Each

Freshly Brewed Ice Tea, Lemonade, Strawberry Lemonade or Fruit Punch, \$16.00 Per Gallon

California Trail Mix, \$10.00 Per Pound



Assorted Fresh Baked Cookies, \$22.00 Per Dozen

Brownies and Blondies, \$22.00 Per Dozen

Assorted Bagged Chips, Pretzels and Doritos, \$1.50 Each

Assorted Bagged Flavored Pop Corn, \$1.75 Each

Jumbo Soft Pretzel with Zesty Mustard, \$18.00 Per Dozen

Assorted Candy Bars and M&M's, \$1.50 Each

Assorted Novelty Ice Cream Bars \$2 .50 Each

***++ All prices are subject to a 20% Service Charge and 8.75% Illinois State Tax
All prices are subject to change***

517 South Fourth Street, Springfield, Illinois 62701. 217-670-1363

PLATED LUNCH

Plate lunches include soup or salad, bread service, Two entrée selections and dessert. Freshly brewed Ice Tea, coffee, decaffeinated coffee, and selection of hot teas. Vegetarian or dietary substitutes are available.

SOUPS

Chicken and Orzo Soup
Broccoli Cheese Soup
Classic Italian Minestrone
Chicken Tortilla
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.

Iceberg Wedge Salad

Crisp diced bacon, tomatoes, red onions and blue cheese crumbles. Choice of two dressings

Classic Romaine Caesar

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



DRESSINGS and VINAIGRETTES

Catalina French
Honey Mustard
Creamy Balsamic
Blue Cheese Dressing
Creamy Italian
Lemon Champagne Vinaigrette
Creamy Ranch
Thousand Island

ENTREES

Crisp Panko Crusted Chicken \$20.00 Per Person

Herbed bread crumbs crusted chicken sautéed over fettuccini alfredo with and finished with a touch of marinara.

Pan Seared Lemon Tarragon Chicken \$20.00 Per Person

Sautéed green beans, roasted roma tomato and wild rice blend



Chicken Forestiere \$20.00 Per Person

Grilled marinated chicken breast topped with roasted shallot tomato and mushroom sauce
roasted potatoes and garden vegetables

Coconut Mango Chicken \$20.00 Per Person

Vegetable filled paella style rice and finished with a red pepper coulis

Pan Seared Salmon Filet \$21.00 Per Person

Sautéed swiss chard, baby carrot and whipped potato and cilantro orange butter

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PLATED LUNCH Continued

Sautéed Walleye \$23.00 Per Person

Caramelized leek sauce, julienne vegetable and parsley potatoes

Bourbon Glazed Salmon, \$22.00 Per Person

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

Grilled Petite Filet \$26.00 Per Person

Bacon and chive mashed potatoes, garden asparagus and a green pepper bordelaise



Herb Seared Sliced Flank Steak, \$24.00 Per Person

Roasted fingerling potatoes, sautéed vegetable and mushroom sauce.

Grilled Sirloin Steak, \$23.00 Per Person

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

Roasted Pork Loin \$22.00 Per Person

Wild rice blend, sautéed vegetable and apple-mango Compote

Apple Infused BBQ Pork Chop, \$21.00 Per Person

Thick tender pork chop, marinated and grilled with apple infused BBQ Sauce, whipped potatoes and garden vegetable.

VEGETARIAN ENTRÉE

Wild Mushroom Ravioli, \$21.00 Per Person

Sautéed spinach, tomato compote and parmesan cheese, smoked tomato coulis

Grilled Vegetable Risotto, \$20.00 Per Person

Creamy Risotto with tomato, asparagus, spinach and grilled vegetable.

Grilled Vegetable Portabella, Tomato and Arugula Napoleon, \$20.00 Per Person

Atop rice pilaf and drizzled with a red pepper sauce

DESSERT OPTIONS

Praline Cheesecake

Creamy vanilla cheesecake with caramel, chocolate and in a pecan graham cracker crust

Chocolate Raspberry Cake

Layered chocolate cake with raspberry filling topped with chocolate ganache

Lemon strawberry Cake

Layers of lemon cake, strawberry filling finished with a cream cheese icing.

Key Lime Pie

Rich key lime filling in a graham cracker crust topped with whipped cream

Carrot Cake

Layered carrot cake with cream cheese icing



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PLATED SANDWICHES

Plate sandwich selection are great for working lunches or something a little lighter. Plate sandwiches come with choice of sandwich and dessert. Freshly brewed Ice Tea, Best coffee, decaffeinated coffee, and selection of hot teas. Vegetarian or dietary substitutes are available.

COLD PLATED SANDWICHES

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



Oven Roasted Turkey Breast, \$14.00 Per Person

Hand carved turkey topped with swiss cheese and cranberry apple slaw on a Ciabatta Roll.

Grilled Vegetable Wrap, \$14.00 Per Person

Portabella, roasted pepper, red onion, zucchini, squash, basil and romaine lettuce with a dressing in a spinach tortilla

Chicken Salad Croissant, \$14.00 Per Person

Homestyle chicken salad with toasted walnuts.

Roast Beef and Aged Cheddar, \$14.00 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, \$14.00 Per Person

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

Italian Panini, \$14.00 Per Person

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

Cuban Delight, \$14.00 Per Person

Layers off Cuban style pork, ham, swiss cheese. Pickles and yellow mustard on a Cuban roll

Warm Roast Beef, \$14.00 Per Person

Thinly sliced roast beef topped with provolone cheese, fried onion strings and serve hoagie Roll



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CHILLED LUNCH BUFFETS

Lunch buffets are designed for 25 or more guests

All Buffets are served with fresh baked rolls and butter ice tea, freshly brewed coffee, decaffeinated coffee and selection of hot teas



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
\$ 18.00++ Per Guest

Make it a Deli

Chef's soup selection, garden pasta salad, red bliss potato salad and cole slaw. Peppered pastrami, Genoa salami, roast turkey, ham and roast beef. Platters of tomatoes, lettuce and red onions, bread, and pickles. Olives and pepperoncini, sliced domestic cheese, selection of condiments Ciabatta roll, white, wheat and sourdough breads Brownies, blondies and cookies, raspberry lemonade
\$18.00++ 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
\$18.00++ 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
\$20.00++ 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
\$ 20.00++ Per Guest

Loukinens' Build a 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
\$ 21.00++ Per Guest – Two Entrees
\$24.003+ Per Guest – Three Entrees

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PLATED DINNER

Three courses include salad, entrée and dessert, freshly brewed coffee, decaffeinated coffee, and selection of teas, and bread service. Add an additional course from our selection of soups and appetizers. Select one entree with a vegetarian or dietary substitute available. Multiple entrees are an additional \$3 dollars per person (maximum of 2). Items marked with an * are Gluten Free.

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.

Iceberg Wedge Salad

Crisp diced bacon, tomatoes, red onions and blue cheese crumbles. 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 Balsamic

Blue Cheese Dressing

Creamy Italian

Lemon Champagne Vinaigrette

Creamy Ranch

Thousand Island

SOUPS

Fresh Homemade Daily

Chicken and Mushroom with Arugula and White Truffle Oil, \$5.00 Per person

Creamy Lobster Bisque, \$5.00 Per person

Maryland Style Vegetable Crab, \$5.00 Per person

Roasted Pepper Smoked Gouda Bisque, \$5.00 Per person

APPETIZERS

Artisan Cheese Plate, \$6.00 Per person
Crisp French bread and apple peach chutney

Chilled Spiced Shrimp, \$8.00 Per person
Crisp greens, cocktail sauce, lemon and black pepper

Tomato and Mozzarella, \$6.00 Per person
Tomato, Buffalo mozzarella, basil, finished with balsamic vinegar and olive oil
black pepper, salt crystals



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PLATED DINNER Continued

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Portabella Stuffed Chicken Breast \$25.00 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

Grilled Chicken Roasted Garlic

Bruschetta \$25.00 Per Person

Grilled chicken breast with Tomato Roasted Garlic Bruschetta, topped with Shredded Asiago Cheese and Drizzled with a Balsamic Reduction; Sweet Basil Risotto and Petite Green Beans

Chicken Chasseur, \$25.00 Per person

Sautéed chicken breast finished with a sauce composed of tomatoes, mushrooms, shallots and bacon in a rich Madeira demi-glace. roasted pepper mashed and sautéed vegetables.

Chicken Caprese, \$25.00 Per person

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

Tropical Grilled Swordfish, \$28.00 Per person

Grilled Swordfish topped with a papaya mango salsa with saffron rice and plantains

Sweet Chili Glazed Salmon, \$28.00 Per Person

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

Pan Seared Sea Bass, \$36.00 Per person

Over a bed of roasted tomato relish, mashed potatoes, and a Chipotle Cream

Roasted Pork Loin \$23.00 Per Person

Wild rice blend, sautéed vegetable and apple-mango Compote

Apple Infused BBQ Pork Chop, \$28.00 Per Person

Thick tender pork chop, marinated and grilled with apple infused BBQ Sauce, whipped herb infused potatoes and garden vegetable.

Herb Seared Sliced Flank Steak, \$26.00 Per Person

Roasted fingerling potatoes, sautéed vegetable and mushroom sauce.

Grilled New York Strip Steak, \$30.00 Per Person

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

Herb Crusted Prime Rib of Beef, \$39.00 Per person

Au Jus & Horseradish cream sauces, loaded twice bake potato and seasonal vegetable

Grilled Filet of Beef Tenderloin

6 Oz., \$32.00 Per person

8.Oz, \$38.00 Per person

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

Beef Tenderloin Filet and

Jumbo Crab Stuffed Shrimp, \$45.00 Per Person

Boursin cheese cream sauces, Gold Yukon mashed potatoes, buttered asparagus

Herb Seared Filet of Beef and

Seared Sea Bass, \$46.00 Per Person

Lobster cream sauce, Shitake risotto and grilled vegetable

Filet of Beef and Crab Cake, \$45.00 Per Person

Garlic herb butter sauce, red pepper mashed potatoes, sautéed vegetables



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PLATED DINNER Continued

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VEGETARIAN ENTRÉE

Wild Mushroom Ravioli, \$24.00 Per Person

Sautéed spinach, tomato compote and parmesan cheese, smoked tomato coulis

Grilled Vegetable Risotto, \$42.00 Per Person

Creamy risotto with tomato, asparagus, spinach and grilled vegetable.

Grilled Vegetable, Portabella, Tomato and Arugula Napoleon, \$24.00 Per Person

Atop rice pilaf and drizzled with a red pepper sauce



DESSERT OPTIONS

Praline Cheesecake

Creamy vanilla cheesecake with caramel, chocolate and in a pecan graham cracker crust

Chocolate Raspberry Cake

Layered chocolate cake with raspberry filling topped with chocolate ganache

Lemon strawberry Cake

Layers of lemon cake, strawberry filling finished with a cream cheese icing.

Key Lime Pie

Rich key lime filling in a graham cracker crust topped with whipped cream

Carrot Cake

Layered carrot cake with cream cheese icing

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DINNER BUFFET

Buffets served for One and a half hours. All Buffets served with Fresh Baked Rolls and Butter, Freshly brewed coffee, decaffeinated coffee, and selection of hot teas. Minimum of 25 Guests required.

Loukinens' Build a Buffet

SALADS

(Choose Two)

Classic Caesar Herbed croutons and Caesar dressing

Greens Salad Tomato, cucumber, carrot and onion.
Choice of two dressings

Grilled Vegetable Pasta Salad A blend of fresh vegetables, rotini pasta and Chef's vinaigrette. Topped with shredded parmesan cheese

Israeli Couscous Salad Couscous mixed with tomato cucumber and toasted pine nuts

Roma Tomato Artichoke Salad Roma tomatoes, artichoke hearts, basil and red onion with a balsamic dressing.

Marinated Mushroom and Arugula Salad
Mushrooms marinated and cooked in an herb dressing and tossed with fresh arugula, peppers and onion

***Mixed Fruit Salad**

STARCHES AND SIDES

(Choose Two)

***Cheddar & Bacon Mashed Potatoes**

Au Gratin Potatoes

Rosemary Garlic Roasted Red Skin Potatoes

Three Cheese Macaroni and Cheese

Wild Rice Pilaf

Sautéed Seasonal Vegetable Medley

Served with Fresh Baked Rolls and Butter

Chefs selection assorted Desserts

\$ 28.00++ Per Guest – Two Entrees

\$32.00++ Per Guest – Three Entrees

ENTREES

Tuscan Chicken Grilled chicken breast topped with fresh tomato and mushrooms in a chicken pan sauce finished with parmesan. Drizzled with a balsamic glaze

Chicken Piccata Sautéed chicken breast with a lemon Caper butter sauce

Grilled Pesto Chicken

Pesto marinated grilled Chicken Breast finished with a roasted pepper cream

Herb Roasted Strip Loin Slow roasted strip sliced and finished with a Brandy Cream Sauce

Grilled Sliced Flank Steak Style Sauce composed of tomatoes, pearl onions, mushrooms and Bacon in a cabernet Demi-glaze

Grilled Salmon with sweet Asian chili sauce

Blackened Mahi Mahi with chipotle pepper cream Sauce

Tequila Lime Walleye Sautéed Walleye with a tequila lime glaze and topped with tomato pico de gallo

Sliced Roast Rosemary Pork Loin Pan Au Jus



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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 Crismini

\$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

Displays are based on 25 people

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

Tapenade and Hummus Display, \$75.00 Per Tray
Variety of breads

Display of Petit Fours and Tarts, \$90.00 Per tray
Variety of European petit fours, bite size cakes

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 and Host

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 \$5.50
Premium Drinks \$7.00
Cordial/ Cognac \$7.00
House Wine \$6.50
Domestic Beer \$4.00
Imported Beer \$4.75
Soda \$2.00

HOST BAR

Charged on a per drink basis on final bill

Call Drinks \$5.00
Premium Drinks \$6.50
Cordial/ Cognac \$6.50
House Wine \$5.50
Domestic Beer \$4.00
Imported Beer \$4.50
Soda \$2.00

CALL BRANDS

Absolut Vodka
Beefeater Gin
Bacardi Rum
Captain Morgan
Dewars White Label Scotch
Jim Beam
Canadian Club
Seagram's 7 Crown
Jose Cuervo Tequila
Amaretto
Peach Schnapps
Sweet and Dry Vermouth
Le Terre Wines
Domestic Beers
Imported Beers
Coke Soft Drinks
Juices

PREMIUM BRANDS

Grey Goose Vodka
Tanqueray Gin
Bacardi
Captain Morgan Rum
Chivas Regal Scotch
Jack Daniels
Crown Royal
Makers Mark
Jose Cuervo Tequila
Sweet and Dry Vermouth
Peach Schnapps
Amaretto
Baileys
Kahlua
Courvoisier VS
Hennessey VS

WINES BY THE BOTTLE

White Wines

Kendal Jackson Chardonnay \$36.00
Pacific Bay White Zinfandel \$26.00
St. Michelle Riesling \$34.00
Domino Moscato \$26.00
Kim Crawford Sauvignon Blanc \$44.00
Ecco Domani Pinot Grigio \$38.00

RED WINES

Le Terre Cabernet \$23.00
Le Terre Merlot \$23.00
Robert Mondavi Cabernet \$32.00
Blackstone Merlot \$42.00

CHAMPAGNE AND SPARKLING WINES

House Champagne \$23.00
Korbel \$36.00
Dom Perignon Market Price

Wine Service Available tableside

Beer List

Budweiser, Bud Light, Miller Genuine Draft, Miller Lite
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



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