

MEETING PACKAGE

Come join us for your 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, easel, podium with podium microphone.

To Start The Day Off

Sliced fruits, assorted cheese and fruit 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. Pepsi Diet Pepsi, Mt Dew, Starry, Lemonade, Iced Tea, Rt. Beer or Bottled Water

Afternoon Refresh

Freshly baked assortment of cookies and brownies. Pepsi Diet Pepsi, Mt Dew, Starry, Lemonade, Iced Tea, Rt. Beer or Bottled Water

Complete your meeting by adding one of our many lunch options. Ask our Manager For details.



A LA CARTE BEVERAGE AND SNACK

Freshly brewed coffee, decaffeinated coffee and a selection of hot teas, \$28.00 Per Gallon

Pepsi Diet Pepsi, Mt Dew, Starry, Lemonade, Iced Tea, Rt. Beer or Bottled Water \$2.50 Each

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



Assorted Fresh Baked Cookies, \$32.00 Per Dozen

Brownies and Blondies, \$32.00 Per Dozen

Granola and Breakfast Bars, \$3.30 Per

Assorted Chips and Pretzels, \$3.50 Per

Chilled Fruit Juices, \$3.50 Per

Brownies and Blondies, \$32.00 Per Dozen



***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change***

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



PLATED LUNCH

[Keith@louकिनenson4th .com](mailto:Keith@louकिनenson4th.com) or 217-760-1363

We offer many options come in and let us customize a menu specifically to fit you group.

PLATED LUNCH

*All Lunch Entrees include Soup or Salad, and Dessert
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Vegetarian and dietary options available.*

**All plated lunch option will be created to accommodate your group.
We have a variety of sandwich, salad and entree choices available.
As our menu changes seasonally, Chef will work with to create menu accordingly.**

LUNCH BUFFETS

Lunch buffets are designed for 25 or more guests

Louकिनens' Build a Buffet

Chef's Salads

(Choose Three)
Classic Caesar
Garden Salad
Pasta Salad
Corn and Black Bean
Cucumber Dill
Creamy Potato Salad

Entrees

Orange Ginger Teriyaki Grilled Salmon
Panko Crusted Walleye with Calypso Sauce
Blackened Mahi Mahi with Pineapple Salsa
Grilled Chicken with Fettuccine Alfredo
Pan Roasted Chicken Breast Forestier
Crisp Fried Pork Medallions Milanese
Grilled Tournedos of Beef with Bordelaise

Starches and Sides

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

Chefs selection assorted Desserts

**++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change**

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



Deli Delight

Chef's Soup Selection
Home-style Macaroni Salad and Red Southern Potato Salad
Sliced Roast Beef, Genoa Salami, Roast Turkey, Pit Ham
Platters of Ripe Tomatoes, Lettuce, Red Onions, Pickles, Olives, and Pepperoncini
Sliced Provolone, Swiss, and Cheddar Cheeses
Stone Ground Mustard, Mayonnaise, and Horseradish Cream
Wheat Bread, Rye Bread, and Kaiser Rolls
Brownies, Blondies, and Cookies
Iced Tea and Lemonade

Italiano

Classic Caesar Salad with Parmesan Crisps and herbed Croutons
Garden Pasta Salad with Roma Tomato
Sautéed Chicken Marsala, Chicken Piccata or Chicken Pesto Cream
Baked Ziti Bolognese or Vegetarian Risotto
Green Bean Pomodoro
Italian Garlic Breads
Cannoli and Tiramisu

Taste of Southwest

Garden Salad of Greens Topped with Pico De Gallo and Crisp Tortilla Strips with Chipotle Ranch dressing
Corn and Black Bean Salad
Tri Colored Tortilla Chips and Queso Sauce
Spiced Fajita Style Chicken and Beef Taco Meat
Seasoned Hard and Soft Taco Shells
Shredded Lettuce, Tomatoes, Salsa, Sour Cream, Cheddar Cheese, Guacamole and Jalapeno
Spanish Rice and Refried Beans
Margarita Lime Tarts

**If you do not see what you are looking We offer many options come in and
let us customize a menu specifically to fit you group**

***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change***

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



PLATED DINNER

*All Dinner Entrees include Soup or Salad, and Dessert
Iced Tea, Freshly Brewed Coffee, Decaffeinated Coffee and Specialty Teas
Vegetarian and dietary options available.*

**All plated dinner options will be created to accommodate your group.
We have a variety of sandwich, salad and entree choices available.**

As our menu changes seasonally, the Chef will work with to create menu accordingly.

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.

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.

STARCHES AND SIDES

(Choose Two)

Buttery Mashed Potatoes

Cheddar Bacon Au Gratin Potatoes

Rosemary Garlic Roasted Yukon Potatoes

Sweet Corn and Green Onion Risotto

Cilantro Lime Rice Pilaf

Sautéed Seasonal Vegetable Medley

Green Bean Suate

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 Bruschetta
Sautéed chicken breast with a tomato olive bruschetta.

Sauteed Chicken Breast
Sauteed Chicken Breast finished with duet pesto cream and roasted pepper cream.

Herb Roasted Prime Rib of Beef
Slow roasted And Served with Au Jus and Horseradish Cream

Grilled Filet Medallions
Truffle Cabernet Demi-glaze

Grilled Salmon
Sweet Asian chili sauce

Blackened Mahi Mahi
Chipotle pepper cream Sauce and mango salsa

Pan Seared Sea Bass With
a sherry crab cream sauce.

Sliced Roast Rosemary Pork Loin
Cognac apple pan Au Jus

**Served with Fresh Baked Rolls and Butter
Chefs' selection assorted Desserts**

***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change***

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



RECEPTIONS

The perfect way to provide your reception guests with nourishment while socializing or prior to your dinner. We recommend for your reception it be 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

\$75.00 Per 25 Pieces

Fresh Mozzarella and Tomato Crisp
Strawberry Goat Cheese Bruschetta
Curried Chicken Salad Crostini

\$85.00 Per 25 Pieces

Spiced Candy Pecan, Pear and Gorgonzola Bites
Smoked Chicken and Roasted Peach Tarts
Sesame Seared Tuna on Sesame Cracker

\$95.00 Per 25 Pieces

Spiced Shrimp and Boursin Crostini
Smoked Salmon with Dill Cream on Pumpernickel
Pepper Seared Tenderloin on French bread.



HOT HORS D'OEUVRES

\$75.00 Per 25 Pieces

Artichoke and Spinach Arancini
Sweet Asian Chili Chicken Bites
Vegetable Spring Roll

\$85.00 Per 25 Pieces

Manchurian Cauliflower Bites
Mini Pulled Pork and Cheddar Crisp
Crisp Beef Empanadas

\$95.00 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, \$85.00 Per Tray
Peppercorn ranch & roasted pepper hummus

Imported and Domestic Cheese Board, \$125.00 Per Tray
Chef 'selection of cheeses with crackers and crostinis

Antipasto Display, \$145.00 Per Tray
Chefs' selection of Italian meats and cheeses, roasted peppers, pepperoncini, Kalamata olives, pickled and grilled vegetables.

Chilled Jumbo Shrimp, \$125.00 Per 25 Pieces
Served with cocktail sauce, fresh lemon

Charcuterie Platter \$150 Per Tray
Chef Selection and Artisan Cured and Smoked Meats and a Variety of Cheeses, Mustards, Cornichons, Preserves and Candied Nuts

Mediterranean Bar \$125.00 Per Tray
Warm Pita with Roasted Pepper Hummus, Lemon Garlic Hummus, Baba Ghanoush and Olive Tapenade

CARVING BOARDS

Chef Carved, 1 ½ hours, served with petit rolls.

Roasted Tenderloin of Beef,
Brandy peppercorn demi-glace
(Serves 30 Guests)

Slow Roasted Prime Rib of Beef, 425.00 Per Order
Au jus, horseradish sauce and petit French rolls
(Serves 45 Guests)

Citrus and Sage Roast Turkey, \$250.00 Per Order
Orange cranberry relish
(Serves 40 Guests)

Garlic and Herb Roasted Pork Loin, \$250.00 Per Order
Apple calvados scented pan jus
(Serves 40 Guests)

***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change***

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

BARS & BEVERAGES Cash

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



**All Bar and Beverage option will be created to accommodate your group.
We have a variety of beer, wine, and liquor available.
We can crease specialty cocktail for you group as well.**



***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change***

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

***++ All prices are subject to a 20% Service Charge and 9.75% Illinois State Tax
All prices are subject to change***

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

