

NAPERVILLE COUNTRY CLUB

# *Shower Menu*

DANA ROSS, DIRECTOR OF BANQUETS AND MEMBER EVENTS  
25W570 CHICAGO AVENUE | NAPERVILLE, IL  
[WWW.NAPERVILLECC.ORG](http://WWW.NAPERVILLECC.ORG)  
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## *All Showers Include:*

NO ROOM RENTAL FEE | NO FOOD & BEVERAGE MINIMUMS

3.5 HOUR ROOM RENTAL

WHITE TEA LENGTH TABLE LINENS

WHITE NAPKINS

VALET PARKING (BY REQUEST)

STAFF FOR SET UP, CLEAN UP AND FOOD SERVICE

CAKE CUTTING SERVICE

TABLES

(all tables, including but not limited to: gifts, cake, guest and head table)

ALL CHINA, GLASSWARE AND FLATWARE

MIRROR TILES & VOTIVES

COFFEE, TEA & LEMONADE

7% sales tax and a 20% service charge will be added to all the listed prices



# Soup or Salad

SELECT ONE TO ACCOMPANY EACH ENTREE

## SOUP

Yukon Gold Potato Leek Soup

Black Bean Soup

*with avocado and cilantro cream*

Smoked Chicken

*with mushrooms and wild rice*

Garden Vegetable

*with chick peas*

Charred Roma Tomato

Wild Mushroom Bisque

## SALAD

Tossed House Salad

*Mesclun greens, tomato, cucumbers and carrots*

*with your choice of dressing:*

*garlic ranch, French or raspberry vinaigrette*

Traditional Caesar

*Romaine, homemade focaccia croutons*

*and aged Parmesan*

## SALAD UPGRADES

Bibb Lettuce (add \$1.50 pp)

*with hearts of palm, avocado, tomato and  
a champagne-herb vinaigrette*

Baby Spinach Salad (add \$1.50 pp)

*with wild mushrooms, pancetta  
and a sherry vinaigrette*

Fresh Mozzarella (add \$2.00 pp)

*with vine ripened tomatoes, roasted peppers,  
basil oil and balsamic drizzle*

Roasted Asparagus Hearts of Palm (add \$1.50 pp)

*with orange vinaigrette*



## *Salad Entrées*

All entree salads include a choice of soup, and assorted dinner rolls

### TRIO SALAD PLATE

tuna, chicken and egg salads, mixed greens and fresh fruit | 17

### CHEF'S SALAD

hearts of romaine, endive, radicchio, peppered beef, smoked turkey, honey baked ham, ricotta, shaved parmesan, kalamata olives and oregano vinaigrette | 18

### RAW BABY KALE SALAD

cabbage, carrot, crispy tempura shrimp, cilantro, maple sesame vinaigrette | 19

### ASIAN CHICKEN SALAD

local soy glazed amish chicken, crispy wontons, napa cabbage, cucumbers, sweet peppers  
carrots, mandarin oranges, sesame ginger vinaigrette | 17

### LOCAL ORGANIC TOMATO AND FRESH MOZZARELLA CHEESE

thick cut local tomatoes, mesclun greens,  
fresh mozzarella, house grown basil, balsamic vinaigrette | 18



## *Hot Entrées*

All entrees include a choice of soup or salad, and assorted dinner rolls

### GRILLED ASPARAGUS QUICHE

local aged swiss cheese, grilled asparagus, smoked tomato cream sauce,  
local field greens, lemon oil | 20

### HOMEMADE CREPES

One chicken crepe and one mushroom and spinach crepe, served with  
frosted grapes and a small salad garnish | 22

### GRILLED CHICKEN BRUSCHETTA SANDWICH

Marinated tomatoes and fresh mozzarella, served on herbed focaccia  
with French fries and mesclun green salad | 17

### GRILLED FLATBREAD

grilled chicken, asiago, mozzarella, roasted red peppers, caramelized onions,  
sundried tomatoes, balsamic syrup, local baby greens and oregano,  
served with a mesclun green salad | 19



# Buffet Lunches

## WRAPS & FLATBREADS

\$30 PP

Seasonal Local Fruit Display

Baby Mixed Greens Salad

*heirloom cherry tomatoes, red onion, carrots, cucumbers, house made dressings and vinaigrettes*

Smoked Turkey & Avocado Wrap

*lemon parsley mayo and greens*

Grilled Vegetable Wrap

*squash, zucchini, portabella mushrooms, mixed greens, pesto hummus*

Tomato & Fresh Mozzarella Flat Bread

*basil pesto, balsamic syrup*

Grilled Chicken &

Roasted Corn Flatbread

*cilantro, sweet peppers, lime pesto, jack cheese*

Gouda Flatbread

*house cured bacon, smoked gouda sauce, local white cheddar, confit onions*

Mini Creme Brulees

Assorted Cheesecakes

House Made Cookies

## BRUNCH BUFFET

\$28 PP

Seasonal Local Fruit Display

Yogurt Parfaits

*granola, fresh local berries*

Spinach & Swiss Quiche

French Toast

Applewood Smoked Bacon

Maple Breakfast Sausage

Local Amish Chicken

*grilled chicken breast, basil pesto cream sauce, fresh mozzarella, tomato balsamic relish*

Baked Ziti

*roasted plum tomato sauce, local asiago cheese, mozzarella and fresh basil*

Gourmet Brownies

Butterscotch Bread Pudding

House Made Cookies



# Buffet Lunches

## SALADS & SANDWICHES

\$26 PP

Seasonal Local Fruit Display

Grilled Chicken Salad

*apples, mixed greens, blue cheese,  
pine nuts, house dressing*

Baby Mixed Greens Salad

*heirloom cherry tomatoes, red onion, carrots,  
cucumbers, house made dressings and vinaigrettes*

Pasta Salad

*olives, tomatoes, sweet peppers,  
parmesan cheese, balsamic dressing*

Chicken Panini

*fresh mozzarella, plum tomatoes,  
basil pesto*

Grilled Vegetable Panini

*local farmer's market vegetables,  
lemon parsley aioli*

Deli Station

*ham, turkey, roast beef, artisan  
breads and spreads*

Ice Cream Station

## VEGETARIAN BUFFET

\$26 PP

Seasonal Local Fruit Display

NCC Chopped Salad

*iceberg lettuce, red cabbage, crumbled blue cheese,  
cheddar cheese, quinoa, hard boiled eggs, tomatoes,  
green onions and house made dressings*

Baby Mixed Greens Salad

*heirloom cherry tomatoes, red onion, carrots,  
cucumbers, house made dressings and vinaigrettes*

Grilled Vegetable Lasagna

*baby eggplant, zucchini, roasted peppers, portabella  
mushroom, three cheese and roasted tomato sauce*

Risotto Stuffed Bell Peppers

*creamed pecorino cheese risotto  
and pomodoro tomato sauce*

Provençal Vegetables Gratin

*roasted vegetables and mozzarella cheese*

Ice Cream Station

Assorted Mini Pies

House Made Cookies



## Desserts

### WHITE CHOCOLATE BREAD PUDDING

Sweet brioche bread, milk chocolate ganache and fresh whipped cream | 5.5

### CHOCOLATE LAVA CAKE

Raspberry coulis and warm liquid chocolate filling | 5.5

### APPLE TARTLET

Oat crumb topping, local Michigan apples, rum soaked raisins, sea salted caramel sauce | 5.5

### CHOCOLATE CRUNCH BAR

Wonderfully crunchy bottom made of imported wafers and praline topped with a silky chocolate mousse | 5.5

### TIRAMISU STRIP

Ladyfingers soaked with coffee liqueur filled with mascarpone mousse | 5.5

### NCC ICE CREAM SUNDAE

Choose from any of our gourmet flavors, topped with fresh whipped cream, dark chocolate ganache, and seasonal berries | 5.5

### CHOCOLATE FOUNTAIN

Fresh strawberries, pineapples, bananas, with pretzels, marshmallows, and puffed rice treats  
\$100 set up fee, plus \$2 per person

### ASSORTED COOKIES

Chocolate chip, oatmeal raisin, and white chocolate macadamea nut | 25 (serves 24) | 50 (serves 48)

### ASSORTED MINI DESSERTS

Mini tiramisu, cream puffs, cheesecakes, raspberry lemon petit fours, chocolate mousse | 42 (serves 24) | 84 (serves 48)



# *Beverages*

## CHAMPAGNE

per glass | 6

## SEASONAL SANGRIA

per batch | 68

(serves ~40)

## MIMOSAS

per glass | 6

## MIMOSA BAR

per person | 12.5

## BLOODY MARY

per glass | 8

## NON-ALCOHOLIC SANGRIA

per batch | 48

(serves ~40)

