



NAPERVILLE  
COUNTRY CLUB



## DINNER BANQUET MENU

### CONTACT US

Brittany Prout | Director of Banquets  
630.355.6015 x 223  
brittany@napervillecc.org

[www.napervillecc.org](http://www.napervillecc.org)

# DINNER BANQUET PASSED HORS D OEUVRES

One Hour Unlimited | Select Four | \$14.00 pp

## Hot

Boursin Stuffed Mushrooms  
Vegetable Spring Rolls with Sweet and Sour Sauce  
Cashew Chicken Spring Rolls  
Chicken Satay with Spicy Peanut Coconut Sauce  
Assorted Mini Quiche  
Petite Beef Wellington  
Petite Chicken Wellington  
Sausage Stuffed Mushroom Caps  
Artichoke Fritters with Lemon Aioli  
Spinach Phyllo Triangles  
Goat Cheese Wild Mushroom Tart  
Wild Mushroom Risotto Fritters with Tomato Basil Sauce  
Assorted Mini Deep Dish Pizza  
Crab Rangoon

## Cold

Smoked Salmon Bruschetta, Capers, Red Onion  
Prosciutto Wrapped Melon  
Fresh Strawberries filled with Boursin Cheese  
Peppered Beef Tenderloin, Toasted Baguette, Horseradish Sauce  
Shrimp Sesame Canapés  
Sesame Beef & Asparagus Rolls  
Bruschetta, Fresh Mozzarella, Tomatoes, Basil  
Smoked Duck Breast on Garlic Crostinis, Orange Aioli  
Crostini of Herbed Goat Cheese, Sundried Tomato Pesto  
Brie Cheese & Honey Pear Bruschetta  
Caprese Tomato Bites  
Cucumber & Smoked Salmon Canape



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET DISPLAYED HORS D OEUVRES

Minimum 35 people

**Imported & Domestic Cheese Display**

*with fresh seasonal fruit, assorted breads and crackers*

\$4.50 per person

**International Sausage & Meat Display**

*Salami, black pepper, calabrese, genoa, picante, pepperoni, smoked ham, mortadella with pickled vegetables and light and dark rye breads*

\$6 per person

**Crudités of Seasonal Vegetables**

*with assorted dips*

\$3.50 per person

**Antipasto Display**

*with traditional and seasonal accompaniments*

\$7 per person

**Seasonal & Tropical Fresh Fruit Display**

\$6 per person



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET SOUP & SALAD

Select One of Each

## Soup

### GOLD SOUP

Yukon Gold Potato Leek Soup

Spicy Garden Gazpacho

Sweet Pea & Crème Fraiche

Carrot-Ginger

### HOT 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*

Traditional Caesar  
*Romaine, homemade Focaccia croutons and aged Parmesan*

Bibb Lettuce (ADD \$2.50 PP)  
*with hearts of palm, avocado and tomato*

Roasted Asparagus-Hearts of Palm (ADD \$2.50 PP)  
*with orange vinaigrette*

Mesclun Greens (ADD \$3.50 PP)  
*with goat cheese fritter, toasted pine nuts  
and a lemon vinaigrette*

Baby Spinach Salad (ADD \$3.50 PP)  
*with wild mushrooms, pancetta and a Sherry vinaigrette*



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET ENTREES

All entrees include soup, salad, dessert, coffee, tea and lemonade.

## Poultry Entrées

### **Chicken Breast Saltimbocca**

*Prosciutto and sage topped with fresh mozzarella and a Chianti sauce*

\$38

### **Pan Roasted Breast of Free Range Chicken**

*In a roasted garlic lemon sauce*

\$41

### **Herb Roasted Semi Boneless Half Chicken**

*In shallot jus*

\$43

### **Roasted Stuffed Chicken Breast**

*Choice of Fillings:*

A La Greque

*Spinach, artichokes and roasted peppers*

\$40

Montrachet

*Goat cheese and spinach*

\$40

Prosciutto de Roma

*Prosciutto, fresh mozzarella, sun-dried tomatoes*

\$41

Wellington

*Exotic mushroom mousse, chicken wrapped in puff dough*

\$40



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET ENTREES

All entrees include soup, salad, dessert, coffee, tea and lemonade.

## Beef Entrées

**Herb Crusted Filet Mignon**

*in red wine sauce*

\$53

**Twin Tournedos of Pepper Crusted Beef**

*in caramelized onion jus*

\$51

**Grilled New York Steak**

*in balsamic demi-glace*

\$59

**Hand Carved Chateaubriand**

*served with red wine sauce*

\$56

## Seafood Entrées

**Grilled Atlantic Salmon**

*in basil sauce*

\$45

**Crab Crusted Halibut**

*in a roasted bell pepper coulis*

\$51

**Pan Seared Lake Superior Whitefish**

*in lemon herb sauce*

\$37



NAPERVILLE  
COUNTRY CLUB



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET ENTREES

All entrees include soup, salad, dessert, coffee, tea and lemonade.

## Combination Plates

**Crab Crusted Halibut & Grilled Petite Filet Mignon**

*with wholegrain mustard sauce*

\$80

**Center Cut Filet of Beef & Free Range Chicken Breast**

*with tomato fondue and whole grain mustard sauce*

\$73

**Grilled Center Cut Filet of Beef with Mustard Herb Crust  
and Seared Atlantic Salmon**

*with a demi and parsley caper sauce*

\$77

**Grilled Filet Mignon and Spicy Jumbo Shrimp**

*with parsley lemon butter*

\$65

**The Ultimate Surf & Turf**

*Roasted filet mignon and grilled jumbo prawns*

*with parsley lemon butter*

\$91

**Local Amish Chicken and Wild Caught Salmon**

*with a parsley caper cream sauce*

\$75

## Children's Menu

Ages 12 and Under | \$14 per person

Served with fresh seasonal fruit cup

**Entrée**

*Choose One:*

Chicken Fingers with French Fries

Hamburger with Homemade Potato Chips

Mac & Cheese with Broccoli

**Dessert**

Vanilla Bean Ice Cream Topped with Chocolate Sauce

7% SALES TAX & A 20% SERVICE CHARGE WILL BE ADDED TO ALL LISTED PRICES  
ADD \$2 PER PERSON FOR CHOICE OF TWO ENTREES

# DINNER BANQUET ENTREES

All entrees include soup, salad, dessert, coffee, tea and lemonade.

## Vegetarian Entrées

### **Sweet Pea Ravioli**

*with lemon parsley cream sauce*

\$38

### **Stuffed Portabella**

*with baby garden vegetables, herb scented wild rice  
and white wine sauce*

\$38

### **Pappardelle Pasta**

*with local seasonal vegetables  
in a roasted plum tomato sauce*

\$38

## Vegan Entrées

### **Oven Roasted Tomatoes and Artichoke Hearts**

*with quinoa*

\$38

### **Wok Charred Stir Fry with Rice Noodles**

*in coconut milk and peanut sauce*

\$38

### **Pan Roasted Tofu & Portabella**

*with rice noodles, vegetables and green curry sauce*

\$38



NAPERVILLE  
COUNTRY CLUB



# DINNER BANQUET

## SIDE DISHES

Select One of Each

### Vegetable

Asparagus Bundle

Julienne of Zucchini, Yellow Squash & Carrots

Green Bean Bundle

Gingered Baby Carrots with Honey

Vegetable Medley

### Starch

Yukon Gold Potato, Lemon & Thyme Cakes

Dauphinoise Potatoes

Oven Roasted Red Skin Potatoes with Rosemary & Garlic

Twice Baked Potato

Duchess Potato

Wild Rice Medley

Toasted Orzo-Saffron Rice Pilaf



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET

## Desserts

### Individual Desserts

Select One

**White Chocolate Bread Pudding**

*Sweet brioche bread, milk chocolate ganache and fresh whipped cream*

**Chocolate Lava Cake**

*Raspberry coulis and warm liquid chocolate filling*

**Apple Tartlet**

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

**Chocolate Crunch Bar**

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

**Tiramisu Strip**

*Ladyfingers soaked with coffee liquor filled with mascarpone mousse*

**NCC Ice Cream Sundae**

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



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET THEMED BUFFETS

All buffets include coffee, tea and lemonade.  
All buffets require a minimum of 35 people.

## Traditional Buffet

Includes soup or salad and Chef's choice of vegetable and starch side dish  
\$46 per person

**Pasta Primavera**

*with fresh vegetable and pomodoro sauce*

**Roasted Basil & Olive Oil Marinated Chicken**

*with roasted chicken sauce*

**Herb & Parmesan Crusted Salmon**

**Roast Sirloin of Prime Beef**

*with a veal demi glace*

**Rolls & Butter**

**Sundae Bar**

*with vanilla and chocolate ice cream and all the toppings*

## Homestyle Buffet

Includes soup or salad  
\$44 per person

**Fried Chicken**

**Baked Meatloaf**

*with a mushroom sauce*

**Panko Crusted Tilapia**

*with a lemon parsley sauce*

**Garlic Whipped Potatoes**

**Green Beans and Carrots**

**Rolls & Butter**

**Apple Pie & Cherry Pie Ala Mode**

*with vanilla ice cream*



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET THEMED BUFFETS

All buffets include coffee, tea and lemonade.  
All buffets require a minimum of 35 people.

## Italian Buffet

Includes soup or salad and Chef's choice of vegetable  
\$47 per person

### **Antipasto Display**

**Ricotta Tortellini Margarita**  
*with grilled breast of chicken*

### **Homemade Vegetable or Meat Lasagna**

**Roasted Chicken Vesuvio**  
*with potato wedges*

### **Garlic Bread**

**Tiramisu and Cheesecake**  
*with assorted fruit and chocolate sauce*

## Napa Valley Buffet

\$50 per person

### **Puree of Roasted Red Pepper Soup or West Coast Salad**

### **Herb & Chardonnay Braised Chicken**

**Fusilli Pasta & Rock Shrimp**  
*with pine nuts, basil and Roma tomatoes*

**Fresh Asparagus Hollandaise**  
*with grape tomatoes*

### **Prime Beef Sirloin au Poivre**

### **Rolls & Butter**

### **Sweet Table with Mini Pastries and Petit Fours**



NAPERVILLE  
COUNTRY CLUB



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET THEMED BUFFETS

All buffets include coffee, tea and lemonade.  
All buffets require a minimum of 35 people.

## Southwest Buffet

Includes Chef's choice of vegetable  
\$50 per person

**Chicken Tortilla or Southwestern Ranch Salad**

**Rotisserie Chicken and Queso Blanco Enchiladas**

**Pork Carnitas**

*with blistered Serrano chiles and brown onions*

**Barbacoa de Carne**

*with Tomatillo Herb Salsa*

**Roasted Poblano Rice**

**Dinner Rolls & Butter**

**Cinnamon and Sugar Flour Tortillas**

*with vanilla ice cream*

**Caramel and Assorted Tropical Fruit Flan**

## BBQ Buffet

\$31 per person  
Add BBQ Ribs | \$7.50 pp

**Black Angus Burgers**

**Dearborn All-Beef Hot Dogs**

**BBQ Amish Chicken Breast**

**Two Chef's Choice House Made Salads**

**Relish Tray**

**Corn-on-the-Cob**

**House-made Potato Chips**

**Trio of Brownies**

**Homemade Cookies**

7% SALES TAX & A 20% SERVICE CHARGE WILL BE ADDED TO ALL LISTED PRICES  
ADD \$2 PER PERSON FOR CHOICE OF TWO ENTREES

# DINNER BANQUET

## Ala Carte

Minimum 25 people | Parties of 100+ served buffet-style

## Specialty Stations

Minimum of Four Stations per Event

### **Seafood Risotto**

*with shrimp, mussels, scallops and shaved Parmesan cheese*

\$9 per person

### **Bowtie, Cheese Tortellini and Fusilli Pasta**

*with choice of marinara, Alfredo or pesto sauces*

\$7 per person

### **Asian Stir Fry**

*Choice of beef, chicken or pork, served with Asian vegetables and rice noodles*

\$7 per person

### **Sautéed Jumbo Sea Scallops**

*with lemon and capers*

\$10 per person

### **Sautéed Jumbo Gulf Shrimp Scampi**

*with garlic butter*

\$7 per person

### **Seared Beef Medallions**

*with green peppercorn sauce*

\$8 per person

### **Maryland Crab Cakes**

*with lemon lime remoulade sauce*

\$8 per person

### **Sautéed Baby Lamb Chops**

*with mint pesto*

\$9 per person

### **Sautéed Seasonal Wild Mushrooms**

*in garlic and brandy*

\$6 per person

A \$75 CHEF FEE WILL BE ADDED PER SPECIALTY STATION.

DEPENDING UPON PARTY SIZE, SOME STATIONS REQUIRE MORE THAN ONE CHEF.



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET

## Ala Carte

Minimum 25 people | Parties of 100+ served buffet-style

## Specialty Stations—Carved

Minimum of Four Stations per Event

**Roasted Top Round of Beef**

*with Dijon and whole grain mustards*

\$8 per person

**Whole Roasted Turkey**

*with petite croissants and lingonberries*

\$7 per person

**Roasted Tenderloin of Peppered Beef**

*with horseradish sauce*

\$11 per person

**Honey Glazed Country Ham**

*with pear chutney and country biscuits*

\$7 per person

**Roasted Leg of Lamb**

*with basil aioli and herb Focaccia*

\$8 per person

**Fennel Crusted Seared Rare Ahi Tuna**

*with Mediterranean relish*

\$12 per person

A \$75 CHEF FEE WILL BE ADDED PER SPECIALTY STATION.

DEPENDING UPON PARTY SIZE, SOME STATIONS REQUIRE MORE THAN ONE CHEF.



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET

## Special Touches

### Something Sweet

#### **Assorted Dessert Bites**

*Mini tiramisu, cream puffs, cheesecakes, raspberry lemon petit fours, chocolate mousse*

\$8 per person

#### **Tartlets**

*Mixed fruit, fresh berry, strawberry, coconut almond, lemon curd, crème brulee, key lime, pecan, apple pie, cherry pie, truffle peanut butter, caramel cream cheese*

\$8 per person

#### **Chocolate Fountain**

*Fresh strawberries, pineapples, bananas, with pretzels, marshmallows, and puffed rice treats*

\$100 set up fee

plus \$2 per person

#### **Mini Sweets**

*Chef's seasonal assortment of one-bite petit fours (cake bites)*

\$46 per dozen

#### **S'mores Station**

*Make your favorite treat over our hickory wood burning fire pit*

\$30 per dozen

#### **Crème Brulee Station**

*Choice of favorite flavor made into mini crème brulee*

\$68 per dozen

#### MINIMUM ORDER QUANTITY

*Items priced per dozen must be ordered*

*in minimum quantities as follows:*

*Four dozen or 60% of final count*

*(whichever is greater)*

*Items priced per person must be ordered*

*for all guests in attendance*

*For the best guest experience, Naperville Country Club*

*highly recommends ordering a minimum*

*of 2-3 items per person in attendance*



NAPERVILLE  
COUNTRY CLUB



# DINNER BANQUET

# Special Touches

## Late Night Snacks

### **Pizza Bar**

*16-inch cheese, sausage, pepperoni and supreme*

Pepperoni \$24 ea.

Cheese \$22 ea.

Sausage \$23 ea.

### **Beef Sliders**

*Local angus beef patties,*

*Wisconsin Cheddar cheese, and artisan buns*

\$20 per dozen

### **Chicago Hot Dog Bar**

*All beef hot dogs, with all the toppings you could want*

\$17 per dozen

### **Gourmet Popcorn Station**

*Butter, cheese and caramel popcorn*

\$5 per person

### MINIMUM ORDER QUANTITY

*Items priced per dozen must be ordered*

*in minimum quantities as follows:*

*Four dozen or 60% of final count*

*(whichever is greater)*

*Items priced per person must be ordered*

*for all guests in attendance*

*For the best guest experience, Naperville Country Club*

*highly recommends ordering a minimum*

*of 2-3 items per person in attendance*



NAPERVILLE  
COUNTRY CLUB



NAPERVILLE  
COUNTRY CLUB

# DINNER BANQUET BAR PACKAGES

## Club Package

1 HOUR \$16 | 2 HOUR \$19 | 3 HOUR \$24 | 4 HOUR \$28

### S P I R I T S

Amaretto  
Triple Sec  
Dry/Sweet Vermouth  
Smirnoff  
Beefeater  
Sauza  
Bacardi  
Captain Morgan  
Jim Beam  
Seagram's 7  
J&B  
Soda  
Mixers

### W I N E S

House Moscato  
House Chardonnay  
House Pinot Grigio  
House Pinot Noir  
House Cabernet  
House Merlot

### B E E R

Miller Light  
Bud Light  
Budweiser  
Coors Light  
Non-Alcoholic

## Premium Package

1 HOUR \$25 | 2 HOUR \$27 | 3 HOUR \$32 | 4 HOUR \$35

Includes all Club Packages offerings, plus the following:

### S P I R I T S

Absolut  
Tanqueray  
Crown Royal  
Jack Daniels  
Jose Cuervo  
Dewars

## Beer & Wine Package

1 HOUR \$13 | 2 HOUR \$17 | 3 HOUR \$21 | 4 HOUR \$25

Includes domestic beer & house wines

### BEER PACKAGE UPGRADE

Upgrade beer offerings within any package | add \$4.00 pp

*(select three)*

Heineken  
Corona  
Amstel Light  
Lagunitas  
Two Brothers  
Founders

## Pop Station

\$3 per person

## Cash Bar

\$350 minimum for physical bar and one bartender