NAPERVILLE
COUNTRY CLUB

LUNCH BANQUET MENU

CONTACT US
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NAPERVILLE COUNTRY CLUB

LUNCH BANQUET
SOUP & SALAD

Select Either One Soup or One Salad

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 , red onion, 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

Fresh Mozzarella (add $2.00 pp)
with vine ripened tomatoes, roasted peppers, basil oil and a balsamic drizzle

Roasted Asparagus-Hearts of Palm (add $1.50 pp)
with orange vinaigrette

Mesclun Greens (add $1.50 pp)
with goat cheese fritter, toasted pine nuts and a lemon vinaigrette

Baby Spinach Salad (add $1.50 pp)
with wild mushrooms, bacon and a Sherry vinaigrette

LUNCH BANQUET
ENTREES

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

Entrèe Salads

Trio Salad Plate
Tuna, chicken and egg salads, mixed greens and fresh fruit
$17

Peppered Tenderloin of Beef Salad
With grilled Portobello mushrooms, Tuscan bean salad, roasted peppers, mixed greens and basil dressing
$21

Chef's Salad
Hearts of romaine, endive, radicchio, peppered beef, smoked turkey, honey baked ham, ricotta, shaved parmesan, Kalamata olives and oregano vinaigrette
$18

Poached Atlantic Salmon Salad
Cucumber "Spaghetti", mixed greens, tomato, lemon dill dressing
$20

Blackened Chicken Caesar Salad
Romaine hearts, shaved parmesan, focaccia croutons, roasted red bell peppers, creamy Caesar dressing
$21

Grilled Marinated London Broil Salad
Romaine hearts, grilled asparagus, shaved red onion, creamy bleu cheese dressing
$19

NAPERVILLE COUNTRY CLUB

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

LUNCH BANQUET
ENTREES

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

Hot Entrèes

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

Tenderloin Tips
With wild mushrooms and tomato red wine sauce, served with egg noodles
$24

Twin Quiche Cups
One Lorraine quiche cup and one asparagus and mushroom quiche cup, served with fresh fruit
$23

Slow Roasted Pork Loin
Cornbread dressing, honey mustard sauce, fresh vegetables
$24

Corn Meal Crusted Salmon
Roasted red potatoes, fresh vegetables, lemon caper cream sauce
$24

Grilled Breast of Chicken
Choice of: Wild Mushroom Sauce, Piccata, Française or Lemon Parmesan Crust, served with vegetable du jour and toasted orzo rice medley
$24

Wok Charred Stir Fry with Rice Noodles
In coconut milk and peanut sauce
$22

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LUNCH BANQUET **ENTREES**

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

Lunch Sandwiches

Turkey Cobb Club Sandwich
Applewood smoked bacon, avocado, bleu cheese, tomato, served on nine grain bread with homemade potato chips
$15

New York Steak Sandwich
Served on toasted garlic baguette with caramelized onions, roasted peppers and fries
$22

Grilled Chicken Bruschetta Sandwich
Marinated tomatoes, fresh mozzarella, served on herbed focaccia with French fries and mesclun green salad
$17

LUNCH BANQUET **BUFFET OPTIONS**

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

BBQ Buffet

$20 per person
Add BBQ Ribs | $4 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

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ADD $2 PER PERSON FOR CHOICE OF TWO ENTREES

NAPERVILLE COUNTRY CLUB

LUNCH BANQUET
BUFFET OPTIONS

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, coffee, tea and lemonade
$41 PER PERSON

Pasta Primavera
with fresh vegetable and pomadoro sauce

Roasted Basil & Olive Oil Marinated Chicken
with roasted chicken sauce

Herb & Parmesan Crusted Salmon
with lemon-herb cream sauce

Roast Sirloin of Prime Beef
with a veal demi glace

Rolls & Butter

Sundae Bar
Vanilla and chocolate ice cream and all the toppings

Homestyle Buffet

Includes soup or salad, coffee, tea and lemonade
$37 PER PERSON

Fried Chicken

Baked Meatloaf
with a mushroom sauce

Panko Crusted Tilapia
with a lemon-parsley cream sauce

Garlic Whipped Potatoes

Green Beans and Carrots

Rolls & Butter

Apple Pie & Cherry Pie Ala Mode
with vanilla ice cream

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

NAPERVILLE COUNTRY CLUB

LUNCH BANQUET
BUFFET OPTIONS

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

Italian Buffet

Includes soup or salad, Chef's choice of vegetable, coffee, tea and lemonade

$38 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

Includes coffee, tea and lemonade

$45 PER PERSON

Puree of Roasted Red Pepper Soup or West Coast Salad

Herb & Chardonnay Braised Chicken
with cream reduction

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

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

LUNCH BANQUET
Desserts

Individual Desserts

White Chocolate Bread Pudding
Sweet brioche bread, milk chocolate ganache and fresh whipped cream
$5.50

Chocolate Lava Cake
Raspberry coulis and warm liquid chocolate filling
$5.50

Apple Tartlet
Oat crumb topping, local Michigan apples, rum soaked raisins, sea salted caramel sauce
$5.50

Chocolate Crunch Bar
Wonderfully crunchy bottom made of imported wafers and praline topped with a silky chocolate mousse
$5.50

Tiramisu Strip
Ladyfingers soaked with coffee liqueur filled with mascarpone mousse
$5.50

NCC Ice Cream Sundae
Choose from any of our gourmet flavors, topped with fresh whipped cream, dark chocolate ganache, and seasonal berries
$5.50

Dessert Table

Assorted Mini Desserts
Mini tiramisu, cream puffs, cheesecakes, raspberry lemon petit fours, chocolate mousse
$42 (serves 24) | $80 (serves 48)

Assorted Mini 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
$42 (serves 24) | $80 (serves 48)

NAPERVILLE COUNTRY CLUB

LUNCH BANQUET
Drink Packages

Beverage Break

$6 per person

Chilled orange and cranberry juice, regular and decaffeinated coffee, assorted hot tea selections, assorted canned sodas. Bottled water (billed on consumption).

Pop Station

$4.00 per person

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