

NAPERVILLE COUNTRY CLUB

Shower Menu

BRITTANY PROUT, DIRECTOR OF BANQUETS AND MEMBER EVENTS
25W570 CHICAGO AVENUE | NAPERVILLE, IL
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630.355.6015 x223



All Showers Include:

3.5 HOUR ROOM RENTAL

WHITE TEA LENGTH TABLE LINENS

WHITE NAPKINS

NAPKIN FOLDS AVAILABLE

VALET PARKING

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 SILVER

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

COLD SOUP

Yukon Gold Potato Leek Soup
Sweet Pea & Creme Fraiche
Spicy Garden Gazpacho
Carrot-Ginger Soup

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

Fresh Mozzarella (add \$3.50 pp)
with vine ripened tomatoes, roasted peppers and basil oil

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



Salad Entrées

All entrees include a choice of soup or salad, 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 | 17

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 marinated in balsamic vinegar, 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 | 15

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

\$25 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

\$24 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

\$23 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

\$23 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

COOKIES

2-3 cookies per person | 2

MINI PASTRIES

Mini tiramisu, cream puffs, cheesecakes, raspberry lemon petit fours, chocolate mousse | 8



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)

