



DINNER BUFFET

(Minimum 50 Guests)

Add \$2.00 Per Person for Buffets less than 50 guests

THE MCLEAN COUNTY BUFFET

Choice of 2 Entrées, One Vegetable and One Potato or Rice	\$18.95
Choice of 3 Entrées, Two Vegetables and Two Potato or Rice	\$21.95
Choice of 4 Entrées, Two Vegetables and Two Potato or Rice	\$24.95

Tossed Green Salad and Pasta Salad

BEEF

Sliced Roast Beef
London Broil
Pot Roast
Slow Cooked Tips of Beef

POULTRY

Chicken Parmesan
BBQ Chicken
Grilled Chicken
Home-style Fried Chicken

VEGETARIAN

Pasta Primavera with Alfredo Sauce
Vegetable Ravioli with Smoked Gouda Cheese Sauce
Vegetable Lasagna

SEAFOOD

Sage Salmon Fillet
Baked Cod
Three Cheese Stuffed Shrimp

VEGETABLES

Super Sweet Corn
Green Beans with Bacon
Bahama Blend Vegetables
Steamed Broccoli
Glazed Carrots

POTATOES OR RICE

Au Gratin Potatoes
Roasted Red Potatoes
Baked Potatoes
Mashed Potatoes
Wild Rice
Rice Pilaf

All buffets are served with Rolls and Butter, Freshly Brewed Coffee, Decaf Coffee, and Iced Teas Served Tableside.

There will be one double sided buffet line set for every 120 persons being served.

Guaranteed guest counts must be received by the facility a minimum of 72 business hours prior to your event or you will be billed for the expected number. Prices do not include Illinois State sales tax, Local taxes, or taxable service charge.

August 2008



PLATED DINNER ENTRÉE SELECTIONS

*Served with your House Salad and Your Choice of Two Dressings
Freshly Brewed Coffee, Ice Tea, Rolls & Butter*

BEEF SELECTIONS

PRIME RIB AU JUS

10oz. Slowly Roasted served with Au Jus & Horseradish Sauce, Served with Roasted Red Potatoes, and Green Beans with Bacon

\$24.95 per person

BEEF OSCAR

Grilled Beef Tenderloin, Sliced then Topped with Crab Meat, and Hollandaise Sauce, Served with Scalloped Potatoes and Asparagus

\$23.95 per person

THE COWBOY

12oz. Rib-Eye Grilled to Perfection (Medium), Served with Au Gratin Potatoes, and Vegetable Medley

\$22.95 per person

MONTREAL TOP SIRLOIN

Seasoned with Herbs & Spices then Charbroiled (Medium) with Portabella Mushrooms, Served with a Baked Potato and Super Sweet Corn

\$20.95 per person

PORK SELECTIONS

ROAST PORK LOIN

Slowly Roasted and Sliced Thin, then Drizzled with Pork Gravy, Served with Mashed Potatoes and Gravy & Bahama Vegetable Blend

\$18.95 per person

Salad Dressing Selections

Choose Two

- Ranch
- French
- Bleu Cheese
- Honey Mustard
- Italian
- Raspberry Honey Vinaigrette
- Red Pepper Vinaigrette

JUMBO SMOKED PORK CHOP

Two Butterfly Pork Chops Topped with an Apple Salsa, Served with Green Beans and Scalloped Potatoes

\$17.95 per person

POULTRY SELECTIONS

BLACKHAWK CHICKEN

Sautéed Chicken Breast Stuffed with Smoked Ham and Swiss Cheese, Served with Rice Pilaf and Mixed Vegetables

\$18.95 per person

CHICKEN OSCAR

Breast of Chicken Grilled to Perfection and topped with Sautéed Crab Meat, and Hollandaise Sauce, Served with Asparagus and Wild Rice

\$18.95 per person

BAKED CHICKEN PARMESAN

Chicken Breast topped with Italian Marinara Sauce & Parmesan Cheese, Served with Spaghetti Noodles and Steamed Broccoli

\$16.95 per person

SEAFOOD SELECTIONS

RED PEPPERED SEA BASS

Baked Sea Bass, Topped with a Roasted Red-Pepper Sauce then Served with Green Beans and Wild Rice

\$20.95 per person

SAGE SALMON

Salmon Fillet Seasoned with Rubbed Sage, Sautéed then Baked, Served with Rice Pilaf and Vegetable Medley

\$18.95 per person

BAKED COD

Oven Baked Cod Fillet with a Lemon Herb Crust, Served with Green Beans and Wild Rice

\$17.95 per person

VEGETARIAN SELECTIONS

RED PEPPER RAVIOLI

Tri-colored Vegetable Ravioli topped with a Red-Pepper Gouda Sauce

\$18.95 per person

PORTABELLA MUSHROOM

Grilled Marinated Portabella Mushrooms, Served with Green Beans and Scalloped Potatoes

\$18.95 per person

PASTA PRIMAVERA

Bow-tie Pasta Tossed with Sautéed Mixed Vegetables, and Topped with Creamy Alfredo Sauce

\$17.95 per person

VEGETARIAN LASAGNA

Topped with Creamy Alfredo Sauce and Served with Steamed Broccoli

\$17.95 per person

VEGETABLE STIR-FRY

Mixed Vegetables Steamed, Tossed with a Stir-fry Sauce, Served over a bed of White Rice

\$17.95 per person

All Dinner Selections are served with appropriate sides, no substitutions please.

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DINNER DESSERT SELECTIONS

LEMON BERRY MASCARPONE CAKE

Two Layers of Moist Cream Cake with Cranberries, Blueberries, and Cinnamon Streusel Baked into each Cake and then filled with a Fruit and a Lemon Mascarpone Cream

\$5.95 per person

STRAWBERRY LABAMBA CHEESECAKE

Amaretto Cream Cheesecake Swirled with Strawberry Topped with Whipped Cream, Almond Slivers, and Drizzled with White Chocolate

\$5.95 per person

RASPBERRY BRULEE CHEESECAKE

Refreshing Light White Chocolate Cheese all Aswirl with Vibrant Red Raspberry

\$5.95 per person

COOKIES AND CREAM PIE

Chocolate Cookie Chunks and Vanilla Laced Whipped Cream Blended with a Crunchy Chocolate Cookie Crust

\$4.95 per person

ORANGE DREAM CHEESECAKE

Smooth White Chocolate Cheese layered on a Creamy Orange-infused Cheesecake vibrantly swirled with Tangy Orange Curd

\$4.95 per person

LEMON LAYER CAKE

Three Scrumptious Layers of Shortcake with Whipped Cream and Lemon Preserve

\$3.95 per person

PATRIOTIC FRUIT BARS

Raspberries and Blue Berries on top of a White Cake Bar topped with Coconut

\$3.95 per person

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