

COTILLION

— BANQUETS —

Dinner Menu

360 S. CREEKSIDE DR. (RT 14 & 53) PALATINE IL • TEL (847) 934-5500 FAX (847) 934-5586

ESTABLISHED 1985

WWW.COTILLIONBANQUETS.COM • SALES@COTILLIONBANQUETS.COM

APPETIZERS

Imported Pasta \$5

Mostaccioli, Rotini, Orecchiette, or Bow-tie Pasta with Marinara, Alfredo Sauce or Bolognese

Pineapple Bird of Paradise \$5

Wedges of Pineapple, Topped with Fresh Coconut and Cinnamon, in the Shape of a Bird

Italian Gondola \$12

Wedge of Cantaloupe in a Gondola Shape Topped with Imported Prosciutto Ham, Fresh Mozzarella and Olives

Shrimp Cocktail \$14

Four Shrimp Served in a Champagne Glass with Cocktail Sauce and Lemon Wedge

Seafood Salad \$13

Fresh Octopus, Clams, Mussels, Scallops, Shrimp and Crab Tossed with Celery, Onions, Peppers and Italian Vinaigrette

SOUPS

Beef Barley
Cream of Tomato
Cream of Broccoli
Cream of Chicken

Cream of Mushroom
Cream of Potato Leek
French Onion
Vegetable Beef

Minestrone
Soupa Avgolemono
Tortellini Soup
Cream of Asparagus \$2
Lobster Bisque... \$4

SALADS

House Special Salad served with Two Dressings (Peppercorn/Parmesan and Balsamic Vinaigrette)
Romaine & Iceberg Lettuce, slices of Cucumber and Tomato, and Shredded Carrots

Caesar Salad Romaine Lettuce, Caesar Dressing, Parmesan Cheese

Mona Lisa Salad \$5

Boston Lettuce, Hearts of Palm, Artichoke Hearts

Mesclun Salad \$6

Young Leafy Greens with Mandarin Oranges, Crumbled Gorgonzola Cheese and Toasted Walnuts with Raspberry Vinaigrette Dressing

Athenian Salad \$7

Mixed Greens, Imported Feta Cheese, Black Kalamata Olives, Tomato Garnish, Anchovies, Cucumber & Pepperoncini Peppers

POTATOES

Chef's Rice Pilaf
Idaho Baked Potato with
Sour Cream & Chives
Parisienne Potatoes

Special Oven Brown
Grecian Potatoes
Steamed New Potatoes
with Fine Herbs

Duchess Potatoes... \$4
Double Baked Potato with Bacon,
and Cheddar Cheese... \$6

VEGETABLES

Chef's Selection
(Fresh Broccoli, Cauliflower & Carrots)
Green Beans Almondine

Green Beans
Carrots and Toasted Almonds
Key West Blend
(Green Beans, Red Peppers, Carrots)

Sugar Snap Peas with Carrots
Asparagus Spears with
Roasted Red Peppers... \$5

DESSERT

Ice Cream
(Vanilla, Chocolate, Peppermint, Cappuccino or Spumoni)
Rainbow or Raspberry Sherbet

Parfaits
(Vanilla Ice Cream with Chocolate or Strawberry Sauce,
Topped with Whipped Cream and Maraschino Cherry)

Apple Cinnamon Crispe... \$5
(Cinnamon Ice Cream with Caramelized Apples & Streussel Topping)

Cherries Jubilee... \$5
Baked Alaska... \$6
Tiramisu... \$10

BEVERAGES

Cotillion Roasted House Blend Coffee, Tea, Decaf

One Entree Selection Per Party (Substitutions can be made for dietary or religious restrictions).

- An 18% gratuity will be added to quoted prices
- State Sales Tax will be computed on the quoted price and gratuity
- Prices are Subject to Change
- Minimum 75 people

BEEF

Beef Tenderloin Brochette (with rice pilaf)	\$56.00
Broiled N.Y. Sirloin Steak (Bordelaise Sauce) 10oz. c/cut	\$56.00
Roast Prime Rib of Beef (Bordelaise Sauce) USDA Prime *min. order 80	\$55.00
Broiled Filet Mignon (Bordelaise Sauce) 8oz. c/cut	\$68.00
Broiled Filet Mignon 6oz. c/cut and Chicken Breast 4oz.	\$71.00
Broiled Filet Mignon 6oz. c/cut or New York Strip Steak 7oz. and Filet of Salmon 6oz.	\$73.00
Broiled Filet Mignon 6oz. c/cut and 3 Jumbo Shrimp	\$76.00
Broiled Filet Mignon & South African Rock Lobster Tail	MARKET PRICE
Family Style Dinner (2 meats and 1 pasta)	\$57.00
<i>Roast Strip Sirloin of Beef with Roasted Chicken, Polish Sausage and Sauerkraut or Italian Sausage with Green Peppers, with choice of Potatoes & choice of Vegetables</i>	

POULTRY

Baked Half Chicken (Grecian Style)	\$32.00
Grilled Boneless Breast of Chicken (Fresh Basil Sauce)	\$36.00
Grilled Chicken (Marsala)	\$37.00
Chicken Vesuvio (Fresh Vine-Ripe Tomato & Fresh Herbs)	\$37.00
Champagne Chicken (Fresh Mushrooms with Champagne Cream Sauce)	\$37.00
Chicken Brochette (with rice pilaf)	\$41.00
Breast of Chicken à la Cordon Bleu (Hand-rolled with Imported Ham & Swiss Cheese)	\$42.00
Breast of Chicken Florentine (Hand-rolled with Fresh Spinach, Red Pepper & Romano and Ricotta Cheese)	\$42.00

PORK

Baked Ham (Virginia Style)	\$39.00
Roast Loin of Pork (Pan Gravy)	\$34.00
Berkshire Pork Chop 10oz. (Pan Gravy)	\$38.00

FISH

Broiled Orange Roughy (Roasted Garlic Lemon Butter Sauce)	\$40.00
Norwegian Salmon (Dill Sauce)	\$40.00
Broiled South African Rock Lobster Tail	MARKET PRICE

PASTA

Fettucini with Marinara or Alfredo Sauce	\$30.00
Bow-tie with Marinara or Alfredo Sauce	\$30.00
Rotini with Marinara or Alfredo Sauce	\$30.00
Fettucini Primavera with Alfredo Sauce or Garlic Virgin Olive Oil	\$33.00
Penne Pasta with Bolognese Sauce	\$35.00

Pasta dishes do not include vegetables or potatoes.

Other Entrees Include Choice of Soup, Salad, Potatoes, Vegetable, Beverage & Dessert.

*We request All Entrees for a Single Function Must Be The Same
(Exceptions May Be Made for Dietary or Religious Requirements)*

*Private Room Set Up To Your Specifications, Fresh Cut Flowers on Each Table,
Soft Background Music, P/A System with Microphone, Ample Free Parking*

*All Food and Beverage Prices Subject to 18% Gratuity & State Sales Tax
Prices are Subject to Change*

Guarantee Policy

In your contract you will find minimum guarantee and serving count stipulations. These figures are determined by our policy and are required for all parties held at Cotillion Banquets.

The minimum guarantee is the least number of guests for which a room may be contracted. It is used to figure the minimum amount you will be billed.

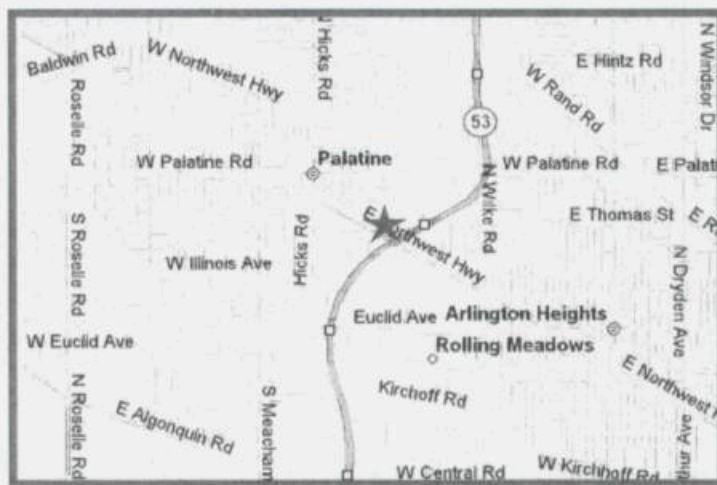
One month before your party, we request that you come in to go over floor plans and seating arrangements. You should have a preliminary serving count ready at this time. Please contact us to update your count a week prior to your party, and again 5 days before. At this time, your serving count figure will be considered by Cotillion Banquets as final and not subject to change.

Please keep in mind that if the band members and vendors are to eat, they should be included in the serving count.

The serving count is essential to determine several factors: the number of meals prepared and place setting arrangement; the number of waitstaff and bartenders scheduled; and, of course, the amount you are billed.

A 15% deposit is required for all parties. An additional 25% deposit is due 6 months prior to the function. Deposits are not refundable. The balance due is payable 48 hours before the day of your party. We accept cash, cashier's checks and money orders. Personal checks are accepted only if received ten days before your party. Credit cards are not accepted.

Please note that the person signing the contract will be held responsible for any damage done to the premises by any member of their party.



Office Hours: Monday-Friday 10am-7pm
Saturday-Sunday 10am-5pm

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