

Luncheons & Showers Menu

Cog Hill

GOLF & COUNTRY CLUB

A Four Course Lunch served with your choice of items to satisfy a variety of tastes.

- Choice of Soup and Salad
- Assorted Rolls and Butter
- Choice of Entrée
- Choice of Starch
- Choice of Vegetable
- Choice of Dessert
- Coffee, Decaffeinated Coffee, Iced Tea, Hot Tea, Lemonade and Soft Drinks

DEPOSITS, SETTING A DATE & CANCELLATIONS

Rooms

Oak Room (Capacity 40 guests) \$50.00 Deposit Required
Trophy Room (Capacity 50 guests) \$50.00 Deposit Required
Main Room (Capacity 150 guests) \$100.00 Deposit Required

Holds: All dates are treated on a first come, first served basis.

Cog Hill is willing to hold a date for you prior to booking.
Speak with an Event Manager to find out specifics. 866-Cog-Hill x301

Cancellations: Your deposit will only be refunded if the date is rebooked with a party of the same size or larger.

MENU SELECTION, PRICING & PAYMENT

Menu Selection: Please submit your menu choices 14 days in advance of your party and your final count 7 days in advance. The menu prices are firm for the period indicated on the menu. Beyond that time, prices are subject to change.

Minimums: There are no minimums for either the Oak Room or Trophy Room. However, for the Main Room, there is a dollar minimum of \$750.00

Payment: Cog Hill does not accept credit cards for payment of banquets — just personal check or cash.

SOUP SELECTIONS: _____

Your Choice of One:

- French Onion
- Chicken Noodle
- Minestrone
- Tomato Basil
- Garden Vegetable
- Cream of Chicken
- Cream of Broccoli
- Baked Potato

SALAD SELECTIONS: _____

House – Spring Mix with Romaine and Iceberg Lettuce, Carrot Shavings, Cherry Tomatoes, Purple Cabbage with Homemade Croutons. Served with Two Choices of Dressings.

Caesar - Crisp Romaine Lettuce with Asiago Cheese and our Homemade Croutons.

Mixed Greens - Mesclun Greens, Pear Slices, Bleu Cheese Crumbles and Candied Walnuts Drizzled with homemade Balsamic Vinaigrette Dressing (additional \$1.00 per person)

Fruit Cup (additional \$1.00 per person)

Hand Cut Fresh Seasonal Fruit in a Natural Au Jus

STARCH SELECTIONS: _____

- Baked Potato
- Mashed Potatoes
- Au Gratin Potatoes
- Oven Brownd Potatoes
- Roasted New Potatoes
- Garden Rice -or- Rice Pilaf
- Quinoa with Walnuts and Raisins
- Spanish Rice

ENTRÉE ACCOMPANIMENTS SELECTIONS: _____

Served with Butter and Special Seasoning

- Green Beans Amandine
- California Blend Vegetables – Broccoli, Cauliflower, Carrots
- Honey Glazed Carrots
- Capri Vegetables – Yellow Squash, Zucchini, Carrots, Green Beans
- Corn O’Brien
- Peas and Mushrooms

DESSERT SELECTIONS: _____

- Chocolate or Strawberry Sundae
- Vanilla Ice Cream
- Rainbow Sherbet
- Mini Old Fashion Shake
- Chocolate Brownie with Vanilla Ice Cream (additional \$0.50 per person)

CHILDREN’S MENU SELECTIONS: _____

Ages 12 and Under. Includes Appetizer, Dessert and Soft Drinks

- Chicken Tenders with French Fries
- Hamburger or Cheeseburger with French Fries
- Grilled Cheese with French Fries
- Buttered Noodles with Vegetables

Choose One Entrée from the list above – \$8.95 per younger guest

ENTRÉE SELECTIONS

Ravioli

Your choice of a Three Cheese or Meat Ravioli
in a Tomato Vodka Sauce

\$14.95

Chicken à la King

Sautéed Boneless Chicken with Broccoli,
Carrots, Cauliflower, Onions, Green and Red Peppers
and Green Peas tossed in a White Cream Sauce

served over a Pastry Shell

\$14.95

Sautéed Breast of Chicken

Boneless, Skinless Sautéed Chicken Breast,
served with your choice of our
Creamy Mushroom Champagne Sauce
or Savory Marsala sauce

\$15.95

Breast of Turkey Supreme

Freshly Sliced Roasted Turkey
Topped with Gravy

\$15.95

Chicken à la Kiev

Battered Seasoned Chicken Breast filled
with a Savory Butter Sauce

\$17.95

Baked Ham

Freshly Sliced Baked Ham Topped
with a Sweet Pineapple Glaze

\$15.95

Homemade Meat Lasagna

Lasagna Noodles Layered with Meat,
Cheese, and Marinara Sauce

\$15.95

Grilled Chicken Caesar Salad

Grilled Marinated Chicken Breast on a Bed of
Romaine Lettuce with Homemade Croutons

and Asiago Cheese

\$16.95

Bruschetta Chicken

Grilled Chicken Breast with Chopped Tomato,
Onion, Basil and Asiago Cheese on Angel Hair

\$16.95

Seafood Medley

Sautéed Shrimp, Scallops and Cod Loin in a Lobster
Cream Sauce flavored by Shallots and Tarragon with
an assortment of Vegetables in a Pastry Shell

\$16.95

Pork Medallions

Seared, Roasted Pork Medallions finished in
a Savory Marsala Sauce

\$16.95

Broiled Fish

Your Choice of Tilapia or Flakey Cod

Baked to Perfection and Finished

in a Lemon Butter Sauce

\$17.95

Roast Sirloin of Beef

Tender Roasted Sirloin of Beef, Sliced and
served with an Au Jus

\$17.95

Beef Medallions & Petite Chicken Breast

Tender Medallions of Beef served with
a Demi-Glaze paired with Chicken
in Champagne or Marsala Sauce

\$24.95

Cog Hill offers additional custom options to complement your one-of-a-kind event.

BEVERAGE OPTIONS _____

Punch without Alcohol

An Assortment of Fresh Juices and Sierra Mist with Vanilla Ice Cream and Rainbow Sherbet, garnished with Fresh Lemons, Limes, Oranges and Cherries. \$1.50 per person

Punch with Alcohol

Our recipe above is enhanced with the addition of a liberal amount of Vodka and Rum \$2.95 per person

Mimosa Punch

House Champagne combined with Fresh Orange Juice and garnished with Orange Slices. \$2.95 per person.

Choice of any 2 punch bowls above — \$3.95 per person.

Bloody Mary Bar

\$6.50 per person.

BUFFET OPTIONS _____

Breakfast Buffet:

Assorted Juices, Fresh Fruit Compote, Blueberry Crepes or French Toast Sticks, Breakfast Potatoes, Scrambled Eggs, Bacon and Sausage, Toast, Assortment of Coffee Cakes. Served with Coffee, Hot Tea and Iced Tea, and an Assortment of Soft Drinks.
\$15.95

Additional Accompaniments:

Omelet Station - A Cog Hill Chef will make omelets to order. \$3.00 per person
Waffle Station - Enjoy freshly-made waffles by a Cog Hill Chef. \$2.00 per person

CHEF CARVING STATION _____

Baked Ham \$2.00 per person

Roasted Turkey Breast \$3.00 per person

Prices are Quoted for May 1st, 2016 through April 30th, 2017
All Meals are subject to an 18% Facility Charge, plus the Illinois Sales Tax. A deposit is required to confirm any date.
Please confirm your menu selections at least 14 days prior to your event. A guaranteed number of people for your luncheon must be confirmed at least 7 days in advance. Prices are subject to change.

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