



## PLATED LUNCH

\$18 per person

Includes coffee, tea and soft drinks,  
bread baskets with whipped butter and dessert.

Choose one of each from the following categories.

### SALADS

CLASSIC CAESAR

MEDITERRANEAN SALAD

Mixed Lettuce, Feta Cheese, Cucumber, Lemon  
Oregano Vinaigrette

HOUSE SALAD

Romaine Lettuce, Tomato, Carrots, Peppers,  
Buttermilk Ranch or Raspberry Vinaigrette  
Dressing

### STARCH

OVEN ROASTED YUKON GOLD POTATOES

WILD RICE PILAF

BAKED MASHED POTATOES

### VEGETABLE

LEMON PEPPER ASPARAGUS

GREEN BEAN ALMONDINE

MIXED VEGETABLE MEDLEY

Zucchini, Broccoli, Carrots, and Peppers

### ENTRÉE

TILAPIA ALMONDINE

PAN SEARED SALMON

PECAN ASIAGO CRUSTED CHICKEN

PAN ROASTED CHICKEN

PASTA PRIMAVERA

SPINACH LASAGNA

### DESSERT

*A plated dessert or sweet tables can be added to the  
package. Client can bring in dessert or a cake.*



### STANDARD LINENS

\$4 per person

Choice of color for all tables

### ROOM RATES

FOR PRICING, CONTACT:

[info@mchenrycc.com](mailto:info@mchenrycc.com)

815 385 1072

### ALCOHOLIC BEVERAGE PACKAGES

*Inquire about packages that can be added to the  
event.*

### GRATUITY & SALES TAX APPLIES

- 20% service charge on food and beverage
- 7.5% sales tax will be added to entire bill





# LUNCHEONS

## PLATED SALADS

Includes bread baskets with whipped butter, coffee, tea, and soft drinks

### SOUTHWEST CHICKEN SALAD

\$13.00 per person

With Cumin Marinated Chicken Breast, Sweet Corn and Black Bean Cilantro Salsa, Jicama, Tomatoes, Chopped Lettuce, Crispy Tortilla Strips served with Chipotle Ranch and Chile Lime Vinaigrette

### ASIAN CHICKEN OR SHRIMP SALAD

\$13.00 per person

With Pea Pods, Peppers, Carrots, Napa Cabbage, Scallions, Lettuce, Daikon Radish, Crispy Noodles served with Sesame Vinaigrette

### GRILLED CHICKEN OR SHRIMP CAESAR SALAD

\$13.00 per person

Hearts of Romaine Lettuce, Garlic Crouton Crostini, Tomato, Hard Boiled Egg, Shaved Parmesan Reggiano served with Creamy Caesar Dressing

### HERBED FLAT IRON STEAK SALAD

\$15.00 per person

Angus Beef Steak Marinated in Fresh Rosemary and Garlic and Grilled with Mixed Baby Lettuce, Seedless Cucumber, Grape Tomatoes, Crumbled Blue Cheese served with Red Wine Vinaigrette

### TRIO SALAD PLATE

\$13.00 per person

Scoops of our House-made Chicken Salad, Tuna Salad and Egg Salad with Fresh Sliced Melon and Berries

All services are subject to 20% staffing charge and 7.5% sales tax.

## COLD BUFFET

*Includes a garden salad with two dressings, housemade chips, coffee, tea, and soft drinks*

\$16.00 per person

Choose two sandwiches and two salads

### MINI SANDWICHES

Sliced Turkey, Shaved Ham, Chicken Salad, Tuna Salad and Egg Salad on a variety of Mini Rolls with mayonnaise and Dijon mustard

### TEA SANDWICHES

Served Crustless with Egg Salad, Chicken Salad, Tuna Salad, Cucumber and Cream Cheese, Sliced Turkey, Shaved Ham on White, Wheat and Rye Breads

### GRILLED VEGETABLE WRAPS

Marinated Peppers, Zucchini, Carrots, Shredded Lettuce Rolled in a Flour Tortilla and Sliced

### FRUIT SALAD

Cantaloupe, Honeydew Melon, Pineapple, and Red Seedless Grapes

### PASTA SALAD

Penne Pasta with Fresh Vegetables, Grated Parmesan Cheese and White Balsamic Vinaigrette

### POTATO SALAD

Red Potatoes in a Tangy Mustard Mayonnaise with Celery, Green Onions and Pickle Relish

### COLE SLAW

Chopped Cabbage, Peppers and Scallions in a Sweet and Sour Vinaigrette

