

Full Service
Dinner Menus

Your Exclusive Country Inn & Suites Menus Include:

White Tablecloths, Linen Napkins ~ Uniformed Waitstaff
China Service ~ Coffee Service ~ Iced Tea
Priced for either Buffet or Plated Dinner Service

Menu One

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons, Dressed with a Red Wine Vinaigrette
Chicken Francaise
Steamed Vegetable Mélange
Roasted Garlic Mashed Potatoes
Dinner Rolls and Butter Pats
Spice Cake with Buttercream Icing
\$30 Buffet ~ \$36 Plated
Add Medallions of Beef Tenderloin for Plated Dual Entrée
Additional \$5.00 per guest

Menu Two

Mixed Greens with Apples, Dried Cherries
Raspberry Vinaigrette
Roasted Pork Loin with Savory Apple Bread Stuffing
Whipped Sweet Potatoes or Scalloped Potatoes
Steamed Broccoli with Herb Butter
Dinner Rolls and Butter Pats
Pecan Squares
\$30 Buffet ~ \$36 Plated

Menu Three

Greek Salad with Shaved Red Onion, Black Olives,
Feta Cheese, Greek Vinaigrette
Lemon and Oregano Roasted Bone-In Chicken Breast
Orzo Pasta with Fresh Herbs
Vegetable Mélange
Dinner Rolls and Butter Pats
Assorted Homemade Bar Cookies
\$29 Buffet ~ \$34 Plated

Menu Four

Traditional Caesar Salad with Garlic Croutons
Jumbo Stuffed Shells with Basil Marinara
Grilled Chicken Breast with Italian Marinade
Sautéed Green Beans
Dinner Rolls and Butter Pats
Chocolate Cupcakes
\$29 Buffet ~ \$34 Plated

Menu Five

House Salad with Cucumbers, Tomatoes, Carrots
Pear Infused Vinaigrette
Grilled Chicken with Orange Ginger Glaze
Traditional Rice Pilaf
Steamed Vegetable Mélange
Dinner Rolls and Butter Pats
Almond Cookies
\$29 Buffet ~ \$34 Plated

Menu Six

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons and Ranch Dressing
Tilapia with Lemon Caper Sauce
or Tortilla Encrusted Tilapia
Mashed Redskin Potatoes
Sugar Snap Peas and Petite Carrots
Dinner Rolls and Butter Pats
Yellow Cake with Chocolate Icing
\$29 Buffet ~ \$34 Plated

Menu Seven

Traditional Caesar Salad with Garlic Croutons
Meat Lasagna or Vegetarian Lasagna
Italian Sausage Bites
Focaccia Triangles
Mini Chocolate Éclairs
\$27 Buffet ~ \$32 Plated

Menu Eight

Mixed Greens with
Blue Cheese, Caramelized Pecans
Dressed with Our
Honey Balsamic Vinaigrette
Shrimp Scampi
Served over Ditalini Pasta
Green Beans with
Bacon and Onions
Dinner Rolls and Butter Pats
Lemon Squares
\$39 Plated Only



Additional charges include:
20% Gratuity and 7.25% Sales Tax



To Place Your Order, Call Kendall
My Chef Catering
630/717-1167
kendall@mychef.com



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Menu Nine

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons, Italian Dressing
Garlic Herb Stuffed Chicken Breast
with Tomato Basil Sauce
Sautéed Zucchini and Yellow Squash
Roasted Red Potatoes
Focaccia Triangles
Assorted Cupcakes
\$32 Buffet ~ \$37 Plated

Menu Ten

Traditional Caesar Salad
with Garlic Croutons
Chicken Marsala
Garlic Herb Roasted Potatoes
Green Beans
with Roasted Red Peppers
Dinner Rolls and Butter Pats
Chocolate Cake with Chocolate Icing
\$30 Buffet ~ \$35 Plated

Menu Eleven

Mixed Greens with Oranges, Strawberries,
Sliced Almonds Raspberry Vinaigrette
Chicken Picatta
Traditional Rice Pilaf
Steamed Vegetable M \acute{e} lange
Dinner Rolls and Butter
Assorted Brownies and Bar Cookies
\$30 Buffet ~ \$35 Plated

Menu Twelve

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons Italian Dressing
Wild Rice Stuffed Chicken Breast
Steamed Vegetable M \acute{e} lange
Dinner Rolls and Butter Pats
Spice Cake with French Vanilla Icing
\$30 Buffet ~ \$35 Plated

Menu Thirteen

Mixed Greens with Blue Cheese, Candied Pecans
Pear Infused Vinaigrette
Beef Burgundy served over Parslied Bow Tie Pasta
Roasted Baby Carrots
Dinner Rolls and Butter Pats
Raspberry Crumble Bars
\$31 Buffet ~ \$36 Plated



Menu Fourteen

Mixed Greens with Oranges,
Strawberries, Sliced Almonds
Raspberry Vinaigrette
Grilled Chicken Breast
with Fresh Mango Salsa
Traditional Rice Pilaf
Steamed Vegetable M \acute{e} lange
Dinner Rolls and Butter Pats
Key Lime and Lemon Squares
\$29 Buffet ~ \$34 Plated

Menu Fifteen

House Salad with Cucumbers, Tomatoes, Carrots,
Croutons and Red Wine Vinaigrette
Seasoned, Slow Roasted Pork Loin
Old Fashioned Mashed Potatoes
Carrots with Nutmeg Butter
Dinner Rolls and Butter Pats
Fresh Apple Cake
\$29 Buffet ~ \$34 Plated

Vegetarian Options

Portabella Mushroom Ravioli
with Olive Oil and Fresh Herbs

Sautéed Medley of Fresh Vegetables in Puff Pastry
Served with a Basil Marinara

Grilled Zucchini, Plum Tomatoes,
Fresh Basil and Buffalo Mozzarella
Served in a Grilled Portabella Mushroom Cap



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