

Pere Marquette

Lodge and

Conference Center



BANQUET MENU



13653 Lodge Blvd. • Grafton, IL 62037
(618) 786-2331 • Fax (618) 786-3498

BREAKFAST

ENTREES



Lodge Breakfast\$8.75
A choice of juices, fluffy scrambled eggs, bacon or sausage links, and American fries. Served with warm biscuits and jam.

Croissant Sandwich\$8.95
A large croissant filled with fluffy scrambled eggs, bacon strips, and cheese sauce. Served with a fruit garnish.

Pancakes\$7.75
*Hot off the griddle.
Pancakes served with your choice of bacon or sausage.*

**All Breakfasts include
Freshly Brewed Coffee,
Decaffeinated Coffee, or Tea.**

BREAKFAST BUFFETS

Executive Continental Buffet

- Assorted Cold Cereals
- Seasonal Fruit
- Bagels and Cream Cheese
- Assorted Juices
- Assorted Pastries and Muffins
- Freshly Brewed Coffee,
Decaffeinated Coffee or Tea

\$10.25 per person

Continental Buffet

- Assorted Pastries
- Assorted Juices
- Freshly Brewed Coffee,
Decaffeinated Coffee or Tea

\$7.25 per person

American Buffet

- (Minimum 40 persons)
- Choice of Fruit Juices
- Sliced Seasonal Fruit
- Fluffy Scrambled Eggs
- Bacon and Sausage
- Assorted Cold Cereal and Milk
- Assorted Muffins
- American Fries
- Mini Croissants and Bagels
- Warm Biscuits and Gravy
- Fruit Bagels and Cream Cheese
- Freshly Brewed Coffee,
Decaffeinated Coffee or Tea

\$12.95 per person
Children (3-10) \$5.95 per person

Prices subject to 18% service charge and applicable state and local taxes.

LUNCH



FAMILY STYLE CHICKEN DINNER

Family-Style Fried Chicken\$15.95

4 pieces of fried chicken served with coleslaw, whipped potatoes and gravy, vegetables, rolls and butter. Freshly brewed coffee, decaffeinated coffee, or tea and dessert.

BUFFET STYLE CHICKEN DINNER

Buffet-Style Fried Chicken \$14.95

Fried chicken, coleslaw, whipped potatoes and gravy, vegetable, rolls and butter and dessert.

LUNCH BUFFETS

(Minimum 25 persons)

Executive Roll-in\$13.25

Trays of ham, turkey, roast beef, Swiss and American cheese, potato salad, cole slaw, sliced tomato, onion, pickle spears. Assorted breads, traditional condiments, soup du jour, assorted desserts. Freshly brewed coffee, decaffeinated coffee or tea.

Soup and Salad Bar\$12.25

Our soup of the day served with a salad selection including chicken salad, tuna salad, tossed salad and spinach salad. Accompanied with a choice of dressings, toppings, and assorted breads. Freshly brewed coffee, decaffeinated coffee, or tea and dessert.

Chili and Burger Bar\$13.95

Build-your-own-burger with our Texas style chili and served with shredded cheese, diced onions, jalapenos, lettuce, tomato and pickle spears. Comes with potato chips and coleslaw. Freshly brewed coffee, decaffeinated coffee, or tea and dessert.

Italian Buffet (Minimum 35 persons)\$15.95

Antipasto platter of tomatoes, red onions, marinated vegetables, pepperoni and tortellini. Romaine and parmesan Italian salad. Fettucini alfredo, chicken parmesan and vegetarian lasagna, vegetable medley, toasted garlic bread and breadsticks. Tiramisu for dessert. Freshly brewed coffee, decaffeinated coffee, or tea.

\$25.00 SERVICE CHARGE FOR GROUPS OF 20 OR LESS.

LUNCH

SALADS AND SANDWICHES

Sesame Chicken Salad . . \$10.95
A unique blend of chicken, water chestnuts, sesame seed, celery and mayo served atop a bed of lettuce with warm rolls and butter.

Grilled Chicken Caesar Salad \$10.95
A large Caesar salad served with a broiled chicken breast, warm rolls and butter.

Boxed Lunch \$9.95
Includes a hoagie sandwich, potato chips, apple, cookie and soda.



Deli Plate \$10.95
Tender smoked turkey, ham and roast beef with lettuce, tomato, Swiss cheese and a dill spear. Served with potato salad or cole slaw.

Chicken Salad or Tuna Salad Sandwich \$10.95
Your choice served on a Kaiser roll with lettuce, tomato, a pickle spear and potato chips.

Smoked Turkey and Bacon Club \$10.95
Turkey and bacon served with lettuce, tomato, and our special dressing. Served on raisin bread with chips and a pickle spear.

All Lunches served with
Freshly Brewed Regular or Decaffeinated Coffee,
or Iced Tea.

LUNCH ENTREES

All entrees served with a fresh garden salad, with dressing selection, or Caesar salad, choice of potato or starch and vegetable, warm rolls and butter, dessert, freshly brewed coffee, decaffeinated coffee or tea.

Roast Loin of Pork \$14.95
Boneless pork loin broiled to perfection.

Chicken Cordon Bleu \$14.95
Tender breast breaded and marinated and filled with ham and cheese.

Chicken Breast Marsala \$14.95
Broiled breast of chicken smothered in a tantalizing Marsala wine sauce.

Chicken with White Wine & Mushroom Sauce \$14.95
Lightly sauteed chicken breast served with a wonderful wine and mushroom sauce.

Baked Orange Roughy \$15.95
Tender fish seasoned and broiled. Garnished with lemon and parsley.

Petite Filet Mignon \$18.95
USDA Choice 6 oz. center cut filet broiled to perfection.

Yankee Pot Roast \$14.95
Tender pot roast served with fresh vegetables and homemade mashed potatoes.

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\$25.00 SERVICE CHARGE FOR GROUPS OF 20 OR LESS.

DINNER



DINNER ENTREES

All entrees served with a fresh garden salad, chef's choice of potato, vegetable du jour and warm rolls and butter, freshly brewed coffee, decaffeinated coffee or tea and dessert.

Roast Prime Rib of Beef\$20.95
Slow Roasted Prime Rib served with horseradish sauce and au jus.

New York Strip\$19.95
A 10 oz. sirloin strip seasoned and broiled.

Filet Mignon\$28.95
An 8 oz. USDA choice center cut filet char-broiled.

Roast Loin of Pork\$18.95
Boneless pork loin broiled to perfection

Chicken Kiev\$17.95
Tender breast breaded and marinated and filled with delicately seasoned kiev butter.

Lasagne w/Garlic Bread\$15.95

Chicken Marsala\$18.95
Broiled breast of chicken smothered in a tantalizing Marsala wine sauce.

Chicken with White Wine & Mushroom Sauce\$18.95
Lightly sauteed chicken breast served with a wonderful wine and mushroom sauce.

Baked Salmon Steak\$17.95
Fresh salmon baked in white wine and served with a dill sauce.

Chicken Chardonnay\$18.95
Boneless chicken topped with bay shrimp, wild mushrooms and artichoke in a light chardonnay sauce.

COMBINATION DINNERS

- Petite Filet Mignon & Chicken Breast Marsala** \$24.95
- Petite Filet Mignon & Coconut Fried Shrimp** \$26.95
- Petite Filet Mignon & Salmon Filet** \$26.95
- Breast of Chicken & Coconut Fried Shrimp** \$19.95

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\$25.00 SERVICE CHARGE FOR GROUPS OF 20 OR LESS.

DINNER

BUFFETS



Italian Buffet

(Minimum 40 people)

Starters (Choice of two)

Antipasto Display
Beef Ravioli
Parmesan Italian Salad Mix
Marinated Vegetables
Caesar Salad
Minestrone

Entrees (Choice of three)

Baked Lasagna
Vegetarian Lasagna
Mostaccoli
Spaghetti with meat sauce
Chicken Parmesan
Fettucini Alfredo
Pasta Primavera
Linguine in clam sauce
Baked Ravioli
Eggplant Parmigiana
Chicken Piccata
Stuffed Cheese Manicotti

Accompaniments

Vegetable Medley
Toasted Garlic Bread
Breadsticks

Assorted Dessert Selection
Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$19.95 per person

Prices subject to a 18% service charge and applicable state and local sales tax.

DINNER

BUFFETS



Chuckwagon Barbecue Buffet

(Minimum 40 people)

Salads
Cole Slaw
Potato Salad
Sliced Watermelon

Entrees (Choice of three)

Barbecued Ribs
Barbecued Chicken
Barbecue Pork Steak
Hamburgers
Bratwurst
Grilled Sirloin Strip

Accompaniments

Corn on the Cob
AuGratin Potatoes
Baked Beans

Assorted Dessert Selection
Warm Rolls and Butter
Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$18.95 per person
\$8.75 per child (3-10)

Prices subject to a 18% service charge and applicable state and local sales tax.

DINNER

BUFFETS



Prime Rib Buffet

(Minimum 40 people)

Salads (Choice of Three)

- Caesar Salad
- Marinated Vegetable with Garden Pasta
- Garden Salad with Choice of Dressing
- Sliced Cucumbers and Tomato Vinaigrette
- Seasonal Fruit Salad

Entrees (Choice of Three)

- Carved Roast Prime of Beef Au Jus

Select Any Two Entrees:

- Boneless Breast of Chicken Marsala
- Baked Cod with Lemon Butter
- Vegetarian Lasagna
- Roast Loin of Pork
- Pasta Primavera
- Turkey Tetrazzini

Vegetables (Choice of Two)

- Green Beans Almondine
- Honey Glazed Carrots
- Broccoli Spears
- Sugar Snap Peas
- Summer Squash Medley

Potato - Starch (Choice of Two)

- Garlic Roasted Potatoes
- Rice Pilaf
- Wild Rice
- Parsleyed Baby Red Potatoes
- Baked Potatoes
- AuGratin Potatoes

Assorted Desserts

- Warm Rolls and Butter
- Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$24.95 per person

\$9.95 children (3-10)

\$25.00 Carving Fee Applies

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DINNER

BUFFETS



The Lodge Bounty

(Minimum 40 people)

Starters (Choice of Three)

- Tossed Salad with Condiments
- Marinated Vegetable Salad
- Sliced Seasonal Fruit Display
- Spinach Salad
- Caesar Salad
- Wisconsin Cheese Soup
- Garden Vegetable Display
- Pasta Salad

Entrees (Choice of Three)

- Baked Cod with Lemon Butter
- Fried Chicken
- Roast Top Round of Beef
- Baked Lasagna
- Vegetarian Lasagna
- Chicken with White Wine and Mushroom Sauce
- Roast Loin of Pork
- Chicken Marsala
- Chicken Parmesan

Vegetables (Choice of Two)

- Green Beans Almondine
- Honey Glazed Carrots
- Broccoli Spears
- Sugar Snap Peas
- California Medley
- Corn

Potato - Starch (Choice of Two)

- Garlic Roasted Potatoes
- Wild Rice
- Parsleyed Baby Red Potatoes
- Baked Potato
- Potato Au Gratin
- Mashed Potatoes and Gravy

- Assorted Desserts
- Warm Rolls and Butter
- Freshly Brewed Coffee, Decaffeinated Coffee or Tea

\$21.95 per person
\$9.95 children (3-10)

Prices subject to a 18% service charge and applicable state and local sales tax.

HORS D'OEUVRES



HOT HORS D'OEUVRES

Toasted Ravioli w/Marinara Sauce (50 pc.)\$55.00
Swedish Meatballs (50 pc.)\$55.00
Rumaki (50 pc.)\$60.00
Quiche Lorraine (50 pc.)\$60.00
Chicken Wings (hot or mild)\$55.00
Egg Rolls w/Honey Mustard Sauce (50 pc.)\$65.00
Crab Rangoon w/Sweet & Sour Sauce (50 pc.)\$75.00
Coconut Fried Shrimp (50 pc.)\$85.00
Teriyaki Beef Kabobs (50 pc.)\$80.00
Mozzarella Sticks (50 pc.)\$70.00
Crab Stuffed Mushrooms (50 pc.)\$80.00
Potato Skins (50 pc.)\$75.00

COLD HORS D'OEUVRES

Deviled Eggs (50 pc.)\$ 50.00
Celery Stalks Stuffed w/Cream Cheese (50 pc.)\$ 40.00
Chilled Gulf Shrimp (50 pc.)\$225.00
Cocktail Crab Claws (50 pc.)\$225.00
Deluxe Canapes (50 pc.)\$225.00
Assorted Cheese and Cracker Display (50 persons)\$ 95.00
Garden Vegetable Tray (50 persons)\$ 75.00
Fruit Tray (50 persons)\$ 95.00

CARVED HORS D'OEUVRES

A \$25.00 CARVER FEE APPLIES

Whole Hickory Smoked Ham\$150.00
<i>Served with condiments and dollar rolls. Serves approximately 50.</i>	
Steamship of Beef\$325.00
<i>Served with horseradish and dollar rolls. Serves approximately 100-150.</i>	
Whole Roasted Tom Turkey\$120.00
<i>Served with dollar rolls. Serves approximately 40.</i>	
Sliced Tenderloin\$225.00
<i>Expertly carved and served with Bernaise sauce. Serves approximately 35.</i>	

Prices subject to a 18% service charge and applicable state and local sales tax.

BREAKS AND REFRESHERS



Freshly Brewed Coffee\$21.00 per gallon / \$10.00 per pot
Chilled Juices\$10.00 per carafe / \$2.00 each
Lemonade\$21.00 per gallon
Soft Drinks\$2.00 per can
Donuts\$1.75 each
Pastries\$1.95 each
Brownies\$1.50 each
Assorted Cookies\$1.00 each
Basket of Whole Fruit\$1.00 per piece
Assorted Cheese & Cracker Tray (serves 50)\$95.00 each
Popcorn\$5.00 per basket
Pretzels\$8.00 per lb.
Chips & Dip\$40.00 per tray
Fruit Punch\$21.00 per gallon
Champagne Punch\$30.00 per gallon
Spring Water\$3.00 each

THEME BREAKS

We are proud to offer the following creative breaks as an alternative for your group's next meeting. Limited to 1 hour for serving time.

<p>CHIPS N' STUFF \$3.95/Person Potato Chips and Dip Pretzels Dry Roasted Peanuts Popcorn</p>	<p>BEVERAGE ROLL 'IN \$8.95/Person Bottle Beer Bags of Pretzels House Wine Assorted Soda</p>	<p>HEALTH BREAK \$6.95/Person Assorted Bagels w/flavored cream cheese Fresh Fruit Granola Bars</p>
<p>AFTER SCHOOL FANTASY \$6.95/Person Assorted Cookies Fudge Brownies with Pecans Chips and Dip Coffee/Soda</p>	<p>SUNDAE-SUNDAE \$4.95/Person Rich Vanilla Ice Cream Chocolate, Strawberry & Caramel Toppings Chopped Nuts Whipped Topping Sliced Bananas Maraschino Cherries</p>	<p>BALLPARK BREAK \$6.95/Person Nachos with Cheese Dry Roasted Peanuts Jumbo Soft Pretzels Asst. Soda</p>

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BEVERAGES



Open Bar

(does not include 18% service charge or sales tax)

House Brand	\$3.25
Call Brand	\$3.50
Premium Brand	\$3.75
Cordials	\$4.25
Domestic Beer	\$3.25
Premium Beer	\$3.75
House Wine	\$3.25
Soda	\$2.00

Cash Bar

(does not include sales tax)

House Brand	\$3.50
Call Brand	\$3.75
Premium Brand	\$4.00
Cordials	\$4.50
Domestic Beer	\$3.50
Premium Beer	\$4.00
House Wine	\$3.50

Soda/Beer/Wine Bar

(does not include 18% service charge or sales tax)

One Hour	\$9.00 per person
Premium Brand	\$11.25 per person
\$4.00 per person each additional hour.	

Draft Beer

(does not include 18% service charge or sales tax)

Domestic Keg	\$225.00
Premium Keg	\$250.00
Pony Keg	\$125.00

House Bar

Includes Soda, Beer, Wine, House Mixed Drinks

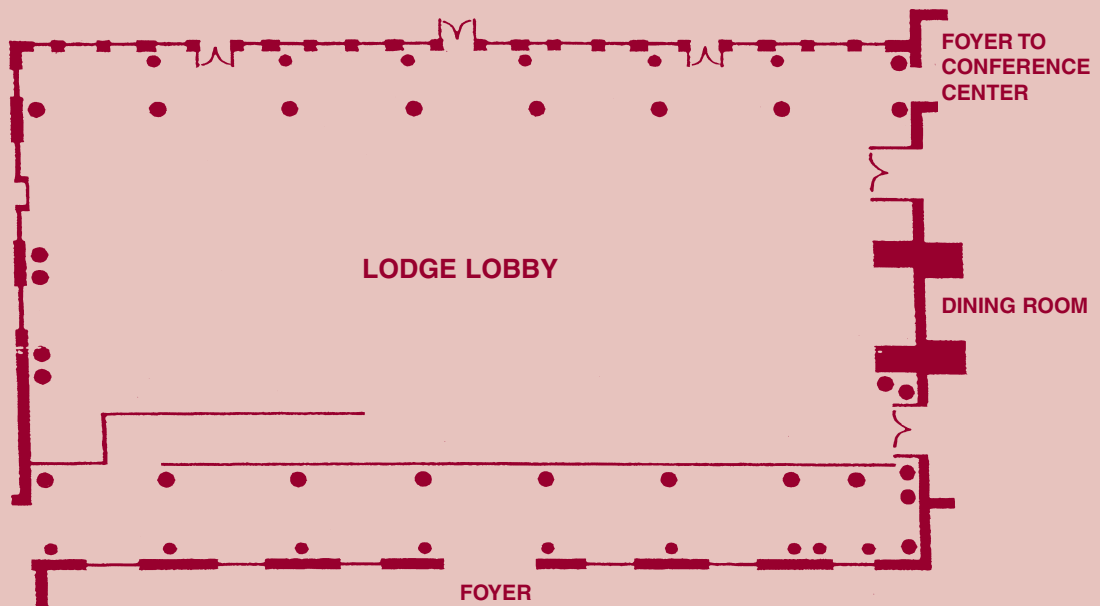
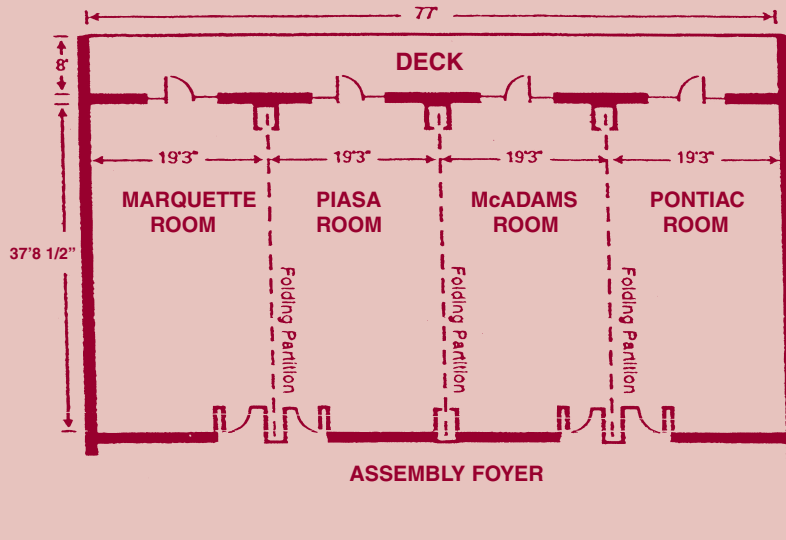
1st hour	\$10.00
Each additional hour	\$5.00
Bartender Service Charge	\$25.00

Note: Bartender Service Charge waived if bar sales exceed \$250.00 per bartender.

Specialty wines from our restaurant menu may be purchased at the suggested retail price. Corkage Fee: No alcoholic beverages will be allowed to be brought on the premises. Special dinner wines are an exception, but a \$10.00 per bottle corkage fee will be charged. Advance notice is required of any such exception.

FLOOR PLANS

CONFERENCE / BANQUET CENTER
 FOUR BANQUET ROOMS / MEETING CENTER
 37 x 19 each (2900 sq. ft. combined)



Banquet Seating per Room - 70 people
 Classroom Seating per Room - 32 people
 Theatre-Style Seating per Room - 80 people

Ballroom Banquet Seating - 300 people
 Ballroom Classroom Seating - 144 people
 Ballroom Theatre-Style Seating - 320 people