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**Culinary attendant suggested*

***Culinary attendant required*

Breakfast Buffets

Freshly squeezed juices, regular and decaffeinated coffee, and assorted hot teas are included

The Classic Continental

Seasonal fruit smoothie

Freshly sliced fruit and berries

Assorted individual organic yogurts

House - made granola

Assorted breakfast pastries, Danish, bagels

Unsalted butter, house-made preserves, assorted cream cheeses

Good Start Breakfast

Freshly sliced fruit and berries

Strained Greek yogurt parfait, house-made granola

Assorted breakfast pastries, Danish, unsalted butter, house-made preserves

Steel-cut oatmeal with raisins, brown sugar, toasted pecans

Frittata with Wisconsin cheddar cheese, scallions, roasted sweet bell pepper, Yukon gold potatoes

Brioche French toast with maple syrup

Spicy Chicken Sausage

Thick cut bacon

Batter-Up Breakfast

Freshly sliced fruit and berries

Assorted breakfast pastries, Danish, unsalted butter, house-made preserves

Breakfast slider with toasted English muffin, egg, griddled ham, cheddar cheese

Pancakes with blueberry compote and maple syrup

Red skin potatoes, sweet onions, bell peppers

Pork sausage

Thick cut bacon

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Brunch Buffet

Freshly squeezed juices, regular and decaffeinated coffee and assorted hot teas are included

Brunch Buffet

Freshly sliced fruit and berries

Roasted cauliflower couscous salad with gem lettuce, dried cherries, mango vinaigrette

Bagel bar with port and red onion cream cheese, ample bacon cream cheese, plain cream cheese

Frittata with charred broccoli, red bell pepper

Buttermilk fried chicken, honey butter, lemon

Breakfast potatoes, sweet peppers, onions, chives

Smoked bacon

Mimosa, Bellini, Bloody Mary Bar

Selection of fresh juices and garnishes

Breakfast Enhancements

Toasted English Muffin

Egg, griddled ham, cheddar

Egg White Frittata

Zucchini, Capriole Farm goat cheese, chives, semi-dried plum tomato

Omelet Station **

Ham, bacon, sausage, smoked salmon, sweet bell peppers, tomatoes, mushrooms, onions, spinach, assorted cheeses

Steel Cut Oatmeal

Raisins, brown sugar, dried cranberries, cherries

Brioche French Toast

Maple Syrup

Waffle Station *

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Breakfast Plated

Freshly squeezed juices, regular and decaffeinated coffee, and assorted hot teas are included

Scrambled Eggs with your choice of bacon or sausage, served with skillet potatoes and a fresh fruit garnish.

Warm French Toast and Sweet French Toast served with warm maple syrup, whipped buttered roses, and your choice of bacon or sausage served with skillet potatoes, and a fresh fruit garnish.

Chicken Champagne Crepes with tender chicken pieces with mushrooms wrapped in thin crepes topped with Champagne Vin Blanc served with confetti rice pilaf and asparagus bundle.

River Forest Homemade Quiche with Lorraine cheese, spinach and mushroom, or Mediterranean Quiche served with skillet potatoes and fresh fruit.

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Themed Breaks

Snack Shoppe

Raw almonds, salted peanuts, M&M's™, dried cranberries, banana chips, mini chocolate covered pretzels, mini yogurt covered pretzels, Reese's Pieces™

Salty and Sweet

Fair trade chocolate bark and salted caramels, chocolate covered pretzels, individual bags of kettle cooked potato chips, house-made spicy nut mix, popcorn, caramel corn

A Little Healthier

Seasonal organic vegetable crudité, za'atar spiced hummus, pita, heirloom apples, artisan cheese, raw almonds

RFCC Cart

Buttered popcorn, caramel popcorn peanuts, Cracker Jacks

Sweet

Fresh baked cookies, brownies, mini assorted cupcakes, assorted shortbread cookies, fig newtons, pecan bars

Special Treats

Garrett Popcorn™ | (per pound)

Granola Bars |

M&M's™, KitKats™, Reese's Peanut Butter Cups™, Twix™, Snickers™, Chips |

Bags of kettle cooked potato chips, Natural Sins fruit chips |

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Lunch Buffets

Regular and decaffeinated coffee and assorted hot teas are included

South of the Border Buffet

Tortilla soup with radish, queso fresco, tortilla

Mexican chopped salad with baby iceberg, black beans, tortilla strips, añejo cheese, pepitas, pickled tomatillos, cilantro ranch dressing

Watermelon salad with Arcadian lettuce, cucumber, orange supremes, queso fresco and orange jalapeño dressing

Chicken enchiladas handmade with cotija cheese and salsa roja
Marinated grilled flank steak with tomatillo salsa

Beer braised black beans with epazote, farmers cheese, crispy plantain chips
Arroz verde with sweet onion and cilantro

Churros with spiced chocolate

Tequila-lime tart

Enhancements

Guacamole with Tortilla Chips

Italian Market Buffet

Vegetable minestrone soup with parsley pesto bruschetta

Radicchio and arugula salad with shaved Parmigiano-Reggiano, focaccia crouton, picked apple, Meyer lemon vinaigrette

Caprese salad with fresh mozzarella, micro basil, roasted cherry tomatoes, date balsamic vinaigrette

Eggplant Parmesan with seasonal vegetables, sheep's milk ricotta, house-made marinara sauce

Chickpea crusted chicken piccata with sautéed green beans, capers, parsley, lemon

Roasted seasonal vegetables

Artisan rolls and butter

Tiramisu, mascarpone cream, coffee, cocoa

Pistachio-ricotta cannoli

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Enhancements

Cavatappi Pasta

Rapini, blistered tomato pomodoro, zucchini, summer squash, Parmigiano-Reggiano

Meatballs

Barolo wine sauce with Parmigiano-Reggiano

Express Lunch**The Golfer Special**

Soup Du Jour

Salad Bar with Two Composed Salads

Grilled Chicken Breasts with Barbecue, Teriyaki, Spicy Buffalo Sauces on the side

Italian Beef and Sausages

Grilled Burgers and Cheeseburgers

Beer Brats

Steal Fries

Fresh Sliced Fruit

Cookies, Brownies, and Ice Cream Bars

Executive Lunch

Soup Du Jour

Caesar Salad Bar with Chicken

Waldorf Salad

Garlic Rosemary Chicken with Roasted Garlic Sauce

Grilled Lemon Pepper Tilapia with Sun Dried Tomatoes and Lemon Caper Drizzle

Grilled 4-oz. Sirloin Steak with Sautéed Button Mushrooms

Cheesy Loaded Whipped Buttermilk Potatoes

Sautéed Green Beans, Carrots, Red Peppers

Grilled Vegetable Platter

Cookies, Brownies, Mini Dessert Bars

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Sandwich Buffets

Regular and decaffeinated Seattle's Best™ coffee and assorted hot teas are included.

RFCC Sandwich Buffet

Select one soup, two salads, three sandwiches and two desserts

Soups

Home-style chicken noodle with oyster crackers

Vegetable minestrone with parsley pesto bruschetta

Tomato soup with fresh chevre, basil oil

Broccoli and Pleasant Ridge cheddar soup with broccoli couscous,
pretzel crouton

Sweet corn soup with Dungeness crab, sherry-glazed finocchiona

Salads

Iceberg Lettuce, Creamy Roquefort Dressing, Blue Cheese Crumbles with Fresh Tomato Relish
Waldorf Salad Mixed Greens, Candied Walnuts, Sundried Cherries, Poached Pear with Poppy
Seed Dressing and Gorgonzola

Caprese Salad Tomato with Fresh Mozzarella, Sliced Red Onion, Basil with Balsamic Dressing
Mission Fig Salad, Mixed Greens, Mission Figs, Goat Cheese, Raspberries, and Apple Dressing
Grilled Hearts of Romaine Caesar Salad, Hearts of Romaine, Roasted Red Pepper, Croutons,
Parmesan Cheese, and Creamy Caesar Dressing

Champagne Salad, Bibb Lettuce, Mixed Greens, Sliced Kiwi, Strawberries, Toasted Almonds, Brie
Cheese, Champagne Dressing

Countryside Salad Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Egg, Croutons,
and Country French Dressing

Italian Chop Salad Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Prosciutto,
Crumbled Gorgonzola Cheese, Italian Dressing

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Sandwiches

Ham and Swiss with lettuce, tomato, onion and herb Dijonnaise on ciabatta bun

Grilled chicken salad wrap with pickled Gala apples, shaved fennel, grilled red onion, Havarti cheese and lemon dressing on atomato basil tortilla

Greek salad wrap with fried artichoke, shredded baby iceberg, cucumber, marinated feta, sliced kalamata olive, lemon-oregano vinaigrette in a spinach wrap

Roast beef with onion jam, smoked cheddar, horseradish spread on a pretzel roll

Smoked turkey club with thick-cut bacon, avocado aioli, lettuce, tomato and pickle on Tuscan potato bun

Albacore tuna salad with celery, banana peppers, chopped farm egg, preserved lemon, fines herbes dressing on nine grain whole wheat

Grilled portobello sandwich with daikon sprouts and black garlic cream cheese on an everything bagel.

Dill pickle spears served on the side

Desserts

Assorted cookies

Brownies

New York style cheesecake

Pecan squares

American coconut macaroons (GF)

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Plated Lunch

Regular and decaffeinated coffee and assorted hot teas are included

Garlic Rosemary

Sautéed skin-on chicken breast, organic fingerling potatoes, French beans Provençal, and Roasted Garlic Sauce

Chicken Marsala

Sautéed chicken breast medallions with button mushrooms, goat cheese whipped potatoes, French bean bundle, and marsala wine reduction sauce

Chicken Champagne Crêpes

Tender chicken pieces with mushrooms wrapped in thin crepes topped with Champagne Vin Blanc served with Confetti Rice Pilaf and asparagus bundle

Honey Mustard Glazed Salmon

Grilled glazed salmon filet served with white wine apple chutney, creamy grits, vegetable medley, and Apple Lacquer

Maytag Blue Cheese Crusted Petite Filet

Charbroiled petite filet, topped with roasted garlic shallot confit, duchess potatoes, red peppers, mushrooms, with Cabernet reduction sauce

Berkshire Pork Tenderloin Medallions

Roasted pork tenderloin medallions served with caramelized apples, roasted garlic whipped potatoes, French beans, baby carrots, caramelized pearl onions, and brandy pork sauce

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Reception

The perfect pass

Hand-Passed Hors d'Oeuvres

Choice of Four |

Choice of Six |

Choice of Eight |

Choice of Ten |

Cold Hors d'Oeuvre Selections

Smoked Salmon Crepe Roulade with Dilled Cream Cheese

Jack Daniel's Glazed Prosciutto Coronets with Boursin Cheese

California Rolls, Wasabi and Soy Sauce

Hummus Cucumber Tapenade

Deviled Ham & Egg

Bruschetta of Tomato Confit, Basil, Olive, and Roasted Garlic on Baguette

Balsamic Glazed Beef Tenderloin with Red Onion Confit

Sirloin and Horseradish Roulade with Caper

Roasted New Potato with Caviar and Crème Fraîche

Antipasti Skewer

Hot Hors d'Oeuvre Selections

Andouille Sausage En Croute, Dijon Mustard Dipping Sauce

Beef or Chicken Satay, Roasted Peanut Sauce

Pork or Wild Mushroom Pot-stickers

Spinach Spanakopita

Miniature Egg Rolls, Sweet & Sour Dip

Chicken Fajita Quesadilla with Jalapeño Cream Dip

Fillo Cup with Goat Cheese and Fig

Scallops Wrapped in Bacon, Teriyaki Dip

Southern Fried Chicken Tenders with BBQ or Honey Mustard Dip

Coconut Crusted Shrimp, Polynesian Dipping Sauce

Sriracha Chicken Meatball

Barbecued Meatballs Artichoke Beignets Italian Sausage Stuffed Balsamic Mushrooms

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Reception Stations

Pasta

Penne l'arrabiatta with San Marzano tomatoes, roasted garlic, Calabrian chili

Orechiette with roasted tomato brodo, sausage, fennel

Mac and Cheese

Truffled short rib, onion, piquillo peppers

Lobster, bacon, broccoli

Three cheese: fontina, gruyere, mozzarella

Cheese and Charcuterie

Assorted cheese and charcuterie, marinated olives, pecan caramel, multi-seed Creekers' Baguette, pickles, honey, dried fruit, jam

Vegetable Crudités

Organic baby vegetable crudités, green goddess dressing

Israeli-style hummus, house-made tahini sauce, za'atar spiced pita chips

Roasted seasonal vegetables, fresh picked herbs

Seafood Bar

Jumbo Shrimp (per piece)

Alaskan King Crab Legs (market price)

Fresh Shucked Oysters (per piece)

Half Lobster Tail (market price)

Snow Crab Claws (per piece)

White Fish Ceviche served with traditional sauces, lemon wedges, and Tabasco

***Minimum order of 50 pieces per selection

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Sushi Bar* (Per Piece)

Selection of freshly made nigari, sashimi, maki rolls:

Tuna, Yellowtail, Salmon, Shrimp, Red Snapper, Super White Tuna, Crab, Mackerel, Unagi, California Roll, Cucumber Roll, Spicy Tuna Roll, Salmon Roll, Shrimp Tamura Roll

Served with pickled ginger, wasabi, and soy sauce

***Minimum of 50 pieces per selection

Carving Stations**Carved Roast Turkey Breast**

Lemon and thyme gravy, brioche rolls

Honey Glazed Ham on the Bone

Bourbon glaze, spicy pineapple mustard, roasted rolls

Roasted Beef Tenderloin

Braised caramelized onions, caraway seeds, multigrain twist rolls

Carved London Broil

Horseradish aioli, Dijon mustard, Bordelaise sauce, rolls

Roast Sirloin of Beef

Braised caramelized onions, caraway seeds, multigrain twist rolls

Whole Roasted Salmon

Pickled beets, dill, rye. Whole grain mustard, light rye rolls

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Dessert Station

Old Fashioned Ice Cream Bar

Choice of three: vanilla, chocolate, strawberry ice cream, mango sorbet, lemon sorbet

Assorted toppings including : sprinkles, chopped nuts, chocolate fudge sauce, crushed Oreos™, whipped cream, cherries.

Donut Shop

Valrhona Chocolate Iced Old Fashioned

Vanilla Bean Old Fashioned

Maple Bacon Donut

Good Old Plain

Strawberry Glazed

Classic Jelly Filled

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Dinner Buffets

Freshly brewed regular and decaffeinated coffee and a selection of hot teas

Taste of River Forest Buffet

The Golfer

Mini Italian beef sandwiches with giardiniera and sweet peppers

Wedge salad with baby iceberg lettuce, crumbled Dunbarton blue cheese, crispy pancetta, house-made ranch dressing

Cheesecake bites

The Classic

Roasted pork loin with pineapple pico de gallo

Tortilla chips with house-made tomatillo salsa

Crispy chicharrones with guacamole

Arroz verde with sweet onion and cilantro

Fried churros with spiced chocolate sauce

The Duce

Kale Caesar with roasted tomato, lavosh, crouton, shaved Parmigiano-Reggiano, traditional Caesar dressing

Deep dish Chicago-style cheese and meat lover's pizza

Chocolate amaretto tart

Italian Market Buffet

Artisan rolls and butter

Vegetable minestrone soup with parsley pesto bruschetta

Radicchio and arugula salad with shaved Parmigiano-Reggiano. Focaccia crouton, pickled apple, Meyer lemon vinaigrette

Caprese salad with fresh mozzarella, micro basil, roasted cherry tomatoes, date balsamic vinaigrette

Chickpea crusted chicken piccata with sautéed green beans, capers, parsley, lemon

Roasted seasonal vegetables

Cavatappi pasta with rapini, blistered tomato pomodoro, zucchini, summer squash, Parmigiano-Reggiano

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Meatballs with wine sauce

Tiramisu, Pistachio-ricotta cannoli, Gelati sandwiches

Create Your Own Buffet

Select One Soup, Two Salads, One Starch, Two Entrées, and Two Desserts

Select One, Soup, Two Salads, One Starch, Two Entrées, and Two Desserts

Soup Selections

Roasted Tomato and Basil Bisque

Cream of Wild Mushroom

Broccoli and Aged Cheddar Cheese

Smoked Turkey and Wild Rice

Roasted Butternut Squash and Apple

Traditional Beef Barley

Chicken Vegetable with Orzo Pasta

Italian Sausage, White Bean and Spinach

Gazpacho with Sour Cream and Fresh Scallions

French Onion with Caramelized Gruyere Cheese

Lobster or Crab Bisque with Infused with Chive Oil

Beef Chili

Salad

River Forest House Salad, Mixed Greens, Grape Tomatoes, Sliced Cucumber, Julienne Carrots with Choice of Dressing on Side

Caesar Salad, Romaine Lettuce, Parmesan Cheese, Croutons, Hard Boiled Egg, Caesar Dressing

Spring Salad, Boston Bibb Lettuce, Sliced Strawberries, Pears, Brie Cheese, Candied Walnuts, Poppyseed Dressing

Iceberg Lettuce, Creamy Roquefort Dressing, Blue Cheese Crumbles with Fresh Tomato Relish

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Waldorf Salad Mixed Greens, Candied Walnuts, Sundried Cherries, Poached Pear with Poppy Seed Dressing and Gorgonzola

Caprese Salad Tomato with Fresh Mozzarella, Sliced Red Onion, Basil with Balsamic Dressing

Mission Fig Salad, Mixed Greens, Mission Figs, Goat Cheese, Raspberries, and Apple Dressing

Grilled Hearts of Romaine Caesar Salad, Hearts of Romaine, Roasted Red Pepper, Croutons, Parmesan Cheese, and Creamy Caesar Dressing

Champagne Salad, Bibb Lettuce, Mixed Greens, Sliced Kiwi, Strawberries, Toasted Almonds, Brie Cheese, Champagne Dressing

Countryside Salad Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Egg, Croutons, and Country French Dressing

Italian Chop Salad Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Prosciutto, Crumbled Gorgonzola Cheese, Italian Dressing

Entrées

Chicken Marsala, Sautéed Chicken Breast Medallions with Button Mushrooms, Goat Cheese Whipped Potatoes, French Bean Bundle and Marsala Wine Reduction Sauce

Chicken Cavatappi Alfredo with Chicken Chunks, Creamy Alfredo Sauce and Grated Parmesan Cheese

Roasted Prime Rib of Beef Au Jus Sliced and served with Baked Potato with Sour Cream, Vegetable Medley, Creamy Horseradish Sauce, and Au Jus

Roasted Pork Medallions, Bacon Wrapped Pork Tenderloin Medallions, Caramelized Apples, Goat Cheese Whipped Potatoes, French Beans, baby Carrots, Caramelized Pearl Onions, and Brandy Pork Sauce

River Forest Ribs, Half Slab of Ribs Spiced with Dry Rub and Smoked, served with Whipped Sweet Potatoes, Garlic Green Beans, House-made Barbecue Sauce and Corn Fritters

Cedar Plank Grilled Salmon Filet with White Wine Apple Chutney, Beurre Blanc, Creamy Grits, and Vegetable Medley

Desserts

Tiramisu

Profiteroles

Fresh Fruit Cobbler

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Slice of Pie

New York Cheesecake

Plated Dinner

Served with freshly brewed regular and decaffeinated coffee and a selection of hot teas

First Course (Choice of One)

Pear and Blue Salad

Mixed Greens, Poached Anjou Pears, Blue Brie Cheese, Candied Walnuts, Red Seedless Grapes, White Balsamic Maple Vinaigrette

Caesar Salad

Romaine, Parmesan, Croutons, Caesar Dressing

RFCC Iceberg Wedge Salad

Chilled Iceberg, Creamy Blue Cheese Dressing, Tomato Relish, Blue Cheese Crumbles

Autumn Forest Salad

Baby Arugula, Mixed Greens, Mache Lettuce, Roasted Butternut Squash, Applewood Bacon, Dried Cherries, Quinoa, Imported Goat Cheese, Honeycrisp Apple Vinaigrette

Beet Carpaccio Salad

Roasted Thinly Sliced Golden Beets, Warm Brie Cheese, Frisee, Baby Arugula, Mache Lettuce, Raspberries, Spicy Toasted Pistachios, Honey Truffle, Roasted Pearl Onions, Red Wine Vinaigrette

Entrée Course (Choice of One)

Country Rigatoni

Rigatoni Pasta, Italian Pancetta, Italian Sausage, Pomodoro Sauce, Shredded Parmigiano-Reggiano

Hard Cider Glazed Salmon

Cedar Plank Salmon, Purple Potato, Fennel and Leek Ragout, Infused Serrano Chili Oil, Corn Shoots

Milk Braised Berkshire Pork

Braised Pork Shoulder Steak, Forrest Mushroom Blend, Roasted Purple Cauliflower Silk, Crispy Kale Chips, Pinot Noir Reduction Sauce

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Classic Pot Roast

Sliced Tender Pot Roast, Roasted Tri-color Baby Carrots, Buttermilk Whipped Potatoes, Caramelized Pearl Onions, Red Wine Pot Roast Gravy

Classic Filet Mignon

Aged and Marbled, Chef's Choice of Potatoes, Seasonal Vegetable Medley, Sauce Béarnaise (5 oz. or 8 oz. portion)

Skirt Steak au Poivre

Marinated Skirt Steak Au Poivre, Gorgonzola Sweet Au Gratin Potato, Grilled Asparagus, Roasted Red Peppers, Brandy Sauce

Dessert Course (Choice of One)

Tiramisu

Square Drizzled with Carmel Sauce

New York Cheesecake

Slice of New York, Chocolate Chip, or Raspberry White Chocolate Cheesecake

Chocolate Turtle Cheesecake, Caramel Sauce, Candied Pecans

White Chocolate Mouse Baked served with Fresh Berries, Piped in Carmel Basket

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Beverages

Coffee

Hot Tea

Iced Tea

Iced Coffee

Lemonade

Nespresso Machine Rental

Assorted Nespresso Pods

Seasonal Fruit Smoothie

Seasonal Fruit Infused Water

Bottle Water

Sparkling Water

Assorted Soft Drinks (Coca-Cola™ Products)

Assorted Juices (specific varieties available)

Energy Drink (regular and sugar free)

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Bar Packages

Hours Premium

One	Two	Three	Four
Premium Spirit	Jack Daniel's		Dewar's White Label
Tito's Vodka	Maker's Mark		RFCC House Wine
Bombay Sapphire	Bacardi Superior		
Canadian Clube Rye	Sauza Blue		

Hours Luxury

One	Two	Three	Four
Luxury Spirits	Crown Royal		Patrón Silver
Grey Goose	Maker's Mark		Glenfiddich 12-Year
Hendrick's	Bacardi 8		

RFCC Upgraded Invitation Wines:

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Sparkling

Hours Beer and Wine Package

One	Two	Three	Four
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RFCC Selection of Domestic, Imported, and IPA Beers

RFCC Upgraded Invitation Wines:

Chardonnay, Sauvignon Blanc, Cabernet, Pinot Noir, Sparkling

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Hosted Consumption Bar

Premium Cocktail	Domestic Beer	Assorted Soft Drinks
Luxury Cocktail	Imported Beer	Assorted Juice
Premium Wine	Bottled Water	Energy Drinks
Luxury Wine	Sparkling Water	Batch Cocktails

**A Bartender fee plus tax will be applied per bartender, for every two hours of service*

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Banquet and Catering Guide

Welcome to River Forest Country Club

With any special gathering, we understand that it is that unique combination of remarkable service and a one-of-a-kind location that makes your event truly unforgettable. Whether you are planning a small corporate meeting, large convention, or association conference, rest assured that events of all sizes receive the same level of attention from our seasoned conference and catering associates. In order to anticipate your meeting planning needs, we have created the following guide for your review.

Audio-Visual Services

Please contact your Catering Manager for additional information and requests

Beverage Service

The Club's food and beverage teams are available to suggest a wide range of beverage selections to compliment your event. The Club kindly requires that all beverages are served by the Club's personnel only. In addition, the Club's alcoholic beverage license requires the Club to request proper identification of any person of questionable age. The Club may opt to refuse alcoholic beverage service if the person is either under-age or proper identification cannot be produced as well as to any person, who, in the Club's judgment, appears intoxicated.

Corkage and Bottle Handling

In the event outside beverage products are serviced by Club personnel, corkage or bottle handling fees (taxable) may be assessed. Fees will be reviewed with you by the Club in advance of the event/function.

Bartender

River Forest Country Club requires one (1) bartender per 75 guests. \$100 fee per bartender applies (plus applicable sales tax).

Food Preparation

Our Culinary team is able to satisfy all dietary restrictions and allergies. Please kindly communicate any details to your Catering Director in advance of your function(s). Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. To ensure the quality and safe handling of products serviced by the Club, we request that no food and beverage may be transferred or re-plated. In addition, food and beverage may not be removed from any function by the client or any of the invitees.

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**Culinary attendant suggested*

***Culinary attendant required*

Food Service

Based on your selections, all menu items are priced per person and are served for the following durations (additional cost may be incurred for any service time extensions):

Breakfast: Two [2] Hours

Brunch: Two [2] Hours

Morning and Afternoon Breaks: 30 minutes [0.5] hours

Lunch and Dinner: Two [2] hours

Package Receptions (Tray Pass and Stationery): Two [2] hours

Due to costs associated with preparation, additional charges per person will apply for buffet or plated service of [25] guests or less. For any menu supplements or à la carte additions, selections must be for [100%] of the event guarantee. For an elevated experience, table-side choice service is available at [\$15per person] plus the menu price. The Club will assist in sourcing any of your special food and beverage needs, however, please note that [100%] of the cost of the product will be charged. Labor fees will apply for all services where additional personnel are required or requested.

Chef Attendant Fee

River Forest Country Club requires \$100 fee per chef applies to actions or carving (plus applicable sales tax).

Kosher Meals

Should you require kosher meals, the Club can accommodate upon advance notice of five [5] business days from your event. Meal types and components are subject to change based on the vendor's availability. The Club will source all kosher meals from a preferred vendor, charges will apply. Bartender Fees

Menu Printing

Professional and custom menu printing for your function(s) is available with advance notice to your Catering Manager. Based on the quantity and specifications requested; charges apply.

Coat Check

In the cooler months, coat check is recommended for your guests. River Forest Country Club recommends one (1) attendant per 100 guests. \$200 fee per attendant applies (plus applicable sales tax).

Parking

A Special Event Rate of \$5 will be offered to your guests for valet parking. No Overnight valet parking is offered.

All prices are per person and prior to tax and service charge unless otherwise noted. All prices are subject to a 25% service charge and 7% state sales tax. Service charge and taxes are subject to change.

**Culinary attendant suggested*

***Culinary attendant required*

Security

Please kindly advise your attendees that they are responsible for the safekeeping of their personal property as the Club does not provide security in the meeting and function spaces. You may elect to retain security at your own expense to safeguard personal property in the meeting and function space or request lock changes to secure your meeting rooms. In addition, depending upon the nature of your event, the Club reserves the right based on its reasonable judgment to require the group to retain security personnel in order to safeguard guests or property in the Club. The Club's prior approval is required for all outside licensed security companies and must meet the minimum standards established by the Club, including insurance and indemnification requirements.

***Security personnel are not authorized to carry firearms without advanced Club approval.

Shipping and Receiving

Packages for meetings or events may be delivered to the River Forest Country Club three [3] business days prior to your arrival. Box handling fees do apply. For additional information regarding package shipping instructions, please contact your Catering Director.

Smoking Policy

We kindly ask that smoking not occur in any areas of the Club to include public areas, restaurants and meeting/function rooms. Otherwise, a cleaning fee may be assessed.

House Sound

To protect the quality and integrity of our in-house systems, outside audiovisual companies are not permitted to patch into our house sound systems. The client must contract separate microphones, amplifiers, speakers and mixers from the outside audio-visual company for all meeting rooms requiring audio support.

All prices are per person and prior to tax and service charge unless otherwise noted. All prices are subject to a 25% service charge and 7% state sales tax. Service charge and taxes are subject to change.

**Culinary attendant suggested*

***Culinary attendant required*