



ILLINOIS BEACH HOTEL

AT ILLINOIS BEACH STATE PARK

Ala Carte Packages

Our Ala Carte packages for both, Served Entree and Buffet Style

Hors D'oeuvres

Trays of 50

Hot Hors D'oeuvres

• Swedish Meatballs	\$95.00	per tray
• BBQ Meatballs	\$95.00	per tray
• Cheese Curds	\$99.00	per tray
• Breaded Chicken Wings with Ranch Dip	\$110.00	per tray
• Boneless Buffalo Bites with Bleu Cheese	\$125.00	per tray
• Deep-Fried Ravioli with Marinara	\$100.00	per tray
• BBQ Pulled Pork Slider	\$120.00	per tray

Cold Hors D'oeuvres

• Assorted Domestic Sliced Cheese and Crackers	\$95.00	per tray
• Jumbo Shrimp (Chilled) with Cocktail Sauce	Market Price	
• Caprese Skewers	\$130.00	per tray
• Assorted Raw Vegetables and Ranch Dip	\$90.00	per tray
• Fresh Fruit Tray	\$95.00	per tray
• Bruschetta with Fresh Tomatoes	\$99.00	per tray
• Artisanal Cheese and Crackers	\$175.00	per tray

Prices are subject to 7% sales tax and 20% service charge. No food or beverage, including alcohol may leave premises.

Dinner Selections

Our Dinner Selections are served with Salad, Starch, Vegetable, Rolls and Butter (includes limit of two Entrees and Freshly Brewed Coffee (Regular or Decaffeinated))

Salad Selections

Choose one from the list below:

Caesar Salad with Croutons and Grated Parmesan

Mixed Garden Greens with Choice of two dressings

Dressing Choices (choose two): French, Ranch, Balsamic Vinaigrette, Poppyseed, Thousand Island and Golden Italian

Pecan Salad (\$4.00 additional per person) Mixed Garden Greens, Candied Pecans, Mandarin Oranges, Strawberries, Gorgonzola Cheese and Poppyseed Dressing

Chopped Salad (\$4.00 additional per person) Romaine Lettuce, Carrots, Cucumbers, Gorgonzola Cheese, Candied Pecans & accented with Poppy Dressing.

Entrees

Limit no more than two entrée choices, if selecting two different Entrees, place cards are required with meal choice indicated. On a selection of two different Entrees, your Starch and Vegetable must remain the same.

Entrée Selections Served –

All Beef is prepared to Medium Temperature

New York Strip

12 oz Choice Angus New York Strip served with Choice of Butter

\$45.95 per person

Sliced Roast Tenderloin

Sliced Roast Tenderloin seasoned with cracked black pepper finished with a Cabernet Demi Glaze

\$42.95 per person

Ribeye

12 oz. Choice Angus Ribeye with Choice of Butter

\$47.95 per person

Butter Choices (choose one)

Parmesan Peppercorn or Roasted Garlic and Parsley

Porterhouse Pork Chop

Grilled Porterhouse Pork Chop with Apple Glaze

\$33.95 per person

Chicken Picatta

7 oz Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce

\$34.95 per person

Bruschetta Chicken **\$34.95 per person**
7 oz Boneless Chicken Breast with Plum Tomatoes and Basil topped with Balsamic Reduction

Pork Medallions **\$35.95 per person**
Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy or BBQ Sauce

Tilapia **\$32.95 per person**
Pan-seared Tilapia filet coated with Breadcrumbs and Parmesan Cheese finished with a Lemon Garlic Sauce

Baked Salmon Filet **\$32.95 per person**
8 oz. filet of North Atlantic Salmon topped with Garlic Herb Sauce and Lemon

Herb Crusted Cod **\$32.95 per person**
Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with a White Wine Lemon Dill Sauce

Penne Primavera (no starch or vegetable selection) **\$29.95 per person**
Sauteed Zucchini, Yellow Squash, Onion, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta In a Marinara Sauce

Choice of 1 Starch; Mashed potatoes with gravy, Yukon Gold roasted Potatoes, Steamed Parslied Potatoes or Rice Pilaf

Choice of 1 Vegetable; Corn O'Brien, Baby Carrots, Oven Roasted Vegetables, Malibu Blend Vegetables, Green Beans with Bacon and Onion

Young Adults (Ages 11-16 only) **Our package price less \$6.00**

Children's Menu (Age 10 and under)
Served

Chicken Finger and French Fries **\$12.00 per person**

Cheese Pizza with Fresh Fruit Cup **\$12.00 per person**

The Grand Buffet

All Buffets are served with Fresh Brewed Iced Tea or Freshly Brewed Coffee (regular or decaffeinated)

Minimum of 20 Adults

\$46.95 per person

Choice of 2 Salads; Mixed Greens with 2 dressings, Fruit Salad, Marinated Pasta Salad, Creamy Coleslaw, Caesar Salad with Dressing and Red Potato Salad

Choice of 2 Entrees; Honey Glazed Ham, Herb Seasoned Baked Chicken, Fried Chicken, Vegetable Lasagna, Garlic-herb Tilapia, Roast Turkey Breast with Gravy, Boneless Pork Tenderloin

Choice of 2 Starches; Au gratin potatoes, mashed potatoes with gravy, Yukon Gold roasted Potatoes, Steamed Parslied Potatoes, Rice Pilaf, Mostaccioli with Marinara Sauce

Choice of 2 Vegetables; Corn O'Brien, Baby Carrots, Oven Roasted Vegetables, Malibu Blend Vegetables, Green Beans with Bacon and Onion

Comes with Rolls and Butter

Buffets are ½ price for Children age 10 and Under

\$23.00 per person

Open Bars Based on Consumption and Cash Bars

Individuals consuming alcoholic beverages on any area of the facility must be 21 years of age or older. Illinois Beach Hotel reserves the right to terminate liquor service at any function if minors attending are consuming alcohol. All alcohol subject to change due to availability. We reserve the right to replace with a product of comparable value and quality. No shots or pitchers of beer available with package. One ID beverage policy

Charged per Drink Ordered

Soft Drinks and Bottled Water	\$4.00
Domestic Beer	\$5.00
Imported Beer	\$5.50 - \$6.00
House Wine	\$6.50
Craft Beer	\$6.50 - \$7.50
Well-Brand Mixed Drinks	\$6.50
Call Liquor Brand Mixed Drinks	\$9.00 - \$11.00
Top Shelf Brand Mixed Drinks	\$11.00 - \$13.50
House wine – Red or White	\$28.00
Champagne	\$26.00

Bottled Beer Enhancement

Select Six choices of bottled beer
(Ask your consultant for selections)

Add \$7.00 Domestic per person
Add \$9.00 Import per person