



# ILLINOIS BEACH HOTEL

AT ILLINOIS BEACH STATE PARK

---

## Ala Carte Banquet Menu

### Contact Information

(224)259- 2600

Email: [ilbeachsales@goexplorus.com](mailto:ilbeachsales@goexplorus.com)

## Themed Breaks

**Take Me Out To the Ball Game** **\$9.00**

Buttered Popcorn, Mixed Nuts and Pretzels

**Fit & Trim** **\$8.00**

Granola Bars, Fruit Yogurt and Assorted Whole Fruit

**Death by Chocolate** **\$9.50**

Brownies, Chocolate Chip Cookies and Assorted Candy Bars

**Chip and Dip** **\$9.00**

Plain Potato Chips and Corn Tortilla Chips served with Ranch Dip and Salsa

## Snacks

Assorted Danishes	\$3.50 each	Popcorn	\$2.75 per person
Assorted Fruit Yogurts	\$3.50 each	Fudge Brownies	\$17.50 per dozen
Assorted Muffins	\$4.50 each	Apple Squares	\$17.50 per dozen
Whole Bagel & Cream Cheese	\$3.50 each	Assorted Candy bars	\$3.00 each
Assorted Dry Cereals with Milk	\$3.50 each	Mixed nuts	\$18.50 per pound
Croissant	\$4.00 each	Snack mix	\$22.50 per pound
Assorted Breakfast breads	\$5.00 per person	Assorted cookies	\$15.50 per dozen
Whole fruit	\$2.50 each	Pretzels	\$16.50 per pound
Fresh Fruit cup	\$3.50 each	Oatmeal	\$3.75 per person
Granola Bar	\$3.00 each		

## Refreshments

Freshly Brewed Coffee (regular and decaffeinated)	\$17.00 per ½ gallon	\$32.00 per gallon
Herbal Tea Selections with Fresh Lemon	\$12.00 per ½ gallon	\$20.00 per gallon
Hot Chocolate with Marshmallows	\$15.00 per ½ gallon	\$28.00 per gallon
Iced Tea with Fresh Lemon	\$13.00 per ½ gallon	\$24.00 per gallon
White Milk or Chocolate Milk	\$13.00 per ½ gallon	\$22.00 per gallon
Lemonade	\$11.00 per ½ gallon	\$18.00 per gallon
Juice (Apple, Cranberry, Grapefruit)	\$13.00 per ½ gallon	\$22.00 per gallon
Orange Juice (individual bottles)		\$4.00 each
Assorted sodas		\$3.00 each
Bottled water		\$3.50 each

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

## **Breakfast Selections**

Served 6am – 11am

### **Continental**

**\$11.25 per person**

Assorted Muffins, Assorted Danishes, Bagels with Cream Cheese, Assorted Jellies, Butter, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons

### **Deluxe Continental**

**\$12.25 per person**

Array of Fresh Fruit, Assorted Muffins, Assorted Danishes, Bagels with Cream Cheese, Assorted Jellies, Butter, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons

## **Breakfast Buffets**

### **Eye Opener Buffet** (Minimum of 20 adults)

**\$14.50 per person**

Farm Fresh Scrambled Eggs, Breakfast Potatoes, Crispy Bacon, Assorted Breakfast Breads, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons

### **Sunshine Buffet** (Minimum of 20 adults)

**\$15.50 per person**

Array of Fresh Fruit, Farm Fresh Scrambled Eggs, Breakfast Potatoes, Crispy Bacon and Country Sausage, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons

### **Country Farmhouse Buffet** (Minimum of 20 adults)

**\$16.75 per person**

Array of Fresh Fruit, Biscuit and Gravy, Farm Fresh Scrambled Eggs, French Toast Sticks, Butter and Warm Syrup, Crispy Bacon, Breakfast Potatoes, Freshly Brewed Coffee (regular and decaffeinated) and an Assortment of Herbal Teas with Fresh Lemons

## **Brunch**

### **The Traditional** (Minimum of 20 adults)

**\$27.50 per person**

Choice of (choose one) Oven Roasted Turkey Breast, Honey Glazed Ham, Roast Beef, or Signature Fried Chicken  
Array of Fresh Fruit, Assorted Danishes, Crispy Bacon, Country Sausage, Farm Fresh Scrambled Eggs, French Toast Sticks with Warm Syrup, Breakfast Potatoes, Herbed Green Beans with Roasted Tomatoes, Mixed Garden Greens with choice of two dressings, Dinner Rolls and Butter, freshly brewed coffee (regular or decaffeinated) and an assortment of herbal teas with fresh lemons

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

## **Lunch Selections**

Served 11am - 4pm

Maximum of 2 choices

**Salad** (Includes Rolls, Butter and Fresh Brewed Iced Tea OR Freshly Brewed Coffee (regular or decaffeinated))

**Grilled Chicken Caesar** **\$18.95 per person**

Romaine Lettuce, Sliced Grilled Chicken Breast topped with Parmesan Cheese and Garlic Croutons in a Creamy Caesar Dressing

**Chef Salad** **\$18.95 per person**

Mixed Garden Greens with choice of two dressings, Turkey, Ham, Chopped Eggs, Red and Yellow Peppers, Tomato Wedge, Red Onion Slices, American and Swiss cheese

**Chicken Pecan Salad** **\$18.95 per person**

Mixed Garden Greens tossed with Candied Pecans, Gorgonzola Cheese, Strawberries and Mandarin Oranges topped with Sliced Grilled Chicken Breast and Poppy seed Dressing

## **Sandwiches**

**Deli Lunch** **\$18.95 per person**

Choice of Croissant Sandwich (Ham, Turkey or Beef), Lettuce, Tomato, Whole Fruit, Potato Chips, Oreos, Mustard, Mayonnaise and Soda or Bottled Water (*Vegetarian Option - Garden Salad*)

**Grilled Chicken Caesar Wrap** **\$18.95 per person**

Romaine Lettuce, Sliced Grilled Chicken Breast with Parmesan Cheese and Creamy Caesar Dressing in a Tortilla Wrap, Melon Wedge and Potato Chips

**Veggie Wrap** **\$18.95 per person**

Zucchini, Squash, Carrots, Portobello Mushrooms, Red Onion in a Tomato Basil Tortilla Wrap, Melon Wedge and Potato Chips

**Lunch Buffets** (all buffets are served with Fresh Brewed Iced Tea OR Freshly Brewed Coffee (regular or decaffeinated))

**Deli Buffet** (Minimum of 20 adults) **\$21.95 per person**

Turkey, Roast Beef, Ham and Genoa Salami, Marinated Pasta Salad, Creamy Coleslaw, Mixed Garden Greens with choice of two dressings, Potato Chips, an Assortment of Domestic Cheeses, Mustard, Mayonnaise, Leaf Lettuce, Sliced Tomatoes, Onions, Pickles and Assorted Breads

**Southwest Buffet** (Minimum of 20 adults) **\$24.95 per person**

Cheese Enchiladas, Seasoned Shredded Chicken, Seasoned Ground Beef, Spanish Rice, Flour and Corn Tortillas, Tortilla Chips, Shredded Lettuce, Tomatoes, Onions, Sour Cream, Salsa, Shredded Cheddar Cheese, Churros with Cinnamon Sugar Topping

**Picnic Buffet** (Minimum of 20 adults) **\$21.95 per person**

Signature Fried Chicken, Creamy Coleslaw, Au Gratin Potatoes, Whole Kernel Corn, Rolls, Watermelon, Fudge Brownies

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

## **Continued Lunch Selections**

Served 11am - 4pm

### **Homestyle Lunch Buffet** (Minimum of 20 adults)

**\$24.95 per person**

Choice of Two Entrees - Honey Glazed Ham, Meatloaf, Roast Beef, Oven Roasted Turkey, Signature Fried or Herb Roasted Chicken, Baked Cod or Three Cheese Lasagna, Mixed Garden Greens with choice of two dressings, Mashed Potatoes and Gravy, Herbed Green Beans with Roasted Tomatoes, Fruit Salad, Rolls and Butter, Apple Square

### **Soup and Salad Buffet** (Minimum of 20 adults)

**\$17.95 per person**

Choice of Two Soups - Cream of Potato, Chicken Noodle, Cream of Mushroom, Cheesy Broccoli and Vegetarian Vegetable, Mixed Garden Greens, Mushrooms, Cucumbers, Beets, Tomatoes, Carrots, Cheddar Cheese, Croutons, Bacon Bits, Rolls and Butter, Choice of Two Dressings

### **Hot Served Lunches** (limited choice of two entrees)

All Luncheons include Mixed Garden Greens with choice of two dressings, Vegetable, Starch, Rolls and Butter and Freshly Brewed Coffee (regular and decaffeinated) or iced tea

### **Vegetable Selections (choose one)**

Whole kernel corn	Green beans with bacon and onions
Oven roasted vegetables	Herbed green beans with roasted tomatoes

### **Starch Selections (choose one)**

Mashed potatoes and gravy	Buttermilk smashed potatoes
Garlic mashed	Herbed roasted Yukon gold potatoes
Rick pilaf	

### **Homestyle Meatloaf**

**\$21.95**

Meatloaf with Cheddar Cheese, Onion and Ketchup Glaze

### **Old Fashioned Pot Roast**

**\$21.95**

Beef Chuck Roast slowly braised in Aromatic Vegetables and Starved Rock Signature Ale

### **Grilled Chicken Breast**

**\$19.95**

Boneless Breast of Chicken grilled and served with a Honey Mustard Glaze

### **Herb Crusted Cod**

**\$20.95**

Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with White Wine Lemon Dill Sauce

### **Penne Primavera** (no starch or vegetable selection)

**\$17.95**

Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta

### **Sicilian Pesto** (no starch or vegetable selection)

**\$17.95**

Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta

### **Dressing Choices:**

French, Ranch, Balsamic Vinaigrette, Poppy seed, Thousand Island and Golden Italian

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

**Hot Hors D'oeuvres** (Trays of 50)

Swedish Meatballs	\$100.00 per tray
Crab Rangoon with Sweet and Sour Sauce	\$110.00 per tray
Barbecued Meatballs	\$100.00 per tray
Cheese Curds	\$105.00 per tray
Fried Mini Tacos with Salsa and Sour Cream	\$100.00 per tray
Breaded Chicken Wings with Ranch Dip	\$105.00 per tray
Boneless Buffalo Bites with Bleu Cheese	\$115.00 per tray
Deep-Fried Ravioli with Marinara	\$105.00 per tray
Spinach and Artichoke Dip in a Phyllo Cup	\$110.00 per tray

**Cold Hors D'oeuvres** (Trays of 50)

Assorted Domestic Sliced Cheese and Crackers	\$100.00 per tray
Salami Coronets with Herbed Cream Cheese filling	\$80.00 per tray
Caprese Skewers	\$130.00 per tray
Assorted Raw Vegetables and Ranch Dip	\$100.00 per tray
Italian Pinwheels	\$100.00 per tray
Fresh Fruit Tray	\$100.00 per tray
Bruschetta with Fresh Tomatoes	\$100.00 per tray
Artisanal Cheese and Crackers	\$170.00 per tray
Mini Croissant Sandwiches	\$120.00 per tray

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

## **Dinner Selections**

Served 4pm - 9pm

Our Dinner Selections are served with Salad, Starch, Vegetable, Rolls and Butter (Includes limit of Choice of Two Entrees) and Freshly Brewed Coffee (regular and decaffeinated)

**Salads** (Choose one)

**Mixed Garden Greens** with choice of two dressings

**Caesar Salad**

**Chopped Salad** Romaine Lettuce, Carrots, Cucumbers, Red Cabbage, Gorgonzola Cheese, Candied Pecans & Garbanzo Beans accented with sesame ginger dressing (*\$3.00 additional*)

**Pecan Salad** (*\$3.00 additional*)

### **Dressing Choices:**

French, Ranch, Balsamic Vinaigrette, Poppy seed, Thousand Island and Golden Italian

### **Vegetable Selections** (choose one)

Oven roasted vegetables

Corn O'Brien

Green beans almondine

Herbed green beans with roasted tomatoes

Green beans with bacon and onions

### **Starch Selections** (choose one)

Garlic mashed

Mashed potatoes and gravy

Twice baked potato

Rice pilaf

Garlic and rosemary roasted red potatoes

Buttermilk smashed potatoes

Herbed roasted Yukon gold potatoes

Entrée Selections - Served

Beef – All prepared to medium temperature

### **New York Strip**

**\$42.95 per person**

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

### **Sliced Roast Tenderloin**

**\$43.95 per person**

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

### **Ribeye**

**\$43.95 per person**

12 oz. Choice Angus Ribeye with Choice of Butter

Butter choices (choose one)

Parmesan peppercorn or Roasted garlic and parsley

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

**(Served continued)**

<b>Pork Medallions</b>	<b>\$33.95 per person</b>
Pan-Seared Pork Medallions finished with a Caramelized Onion Gravy or BBQ Sauce	
<b>Porterhouse Pork Chop</b>	<b>\$33.95 per person</b>
Grilled Porterhouse Pork Chop with Apple Glaze	
<b>Chicken Picatta</b>	<b>\$31.95 per person</b>
7 oz. Boneless Breaded Chicken Breast topped with a Lemon Caper Sauce	
<b>Chicken Italian</b>	<b>\$31.95 per person</b>
7 oz. Boneless Breaded Chicken Breast topped with Plum Tomatoes, Fresh Mozzarella and Basil served with a Creamy Roasted Red Pepper Sauce	
<b>Chicken Fontina</b>	<b>\$31.95 per person</b>
7 oz. Boneless Breaded Chicken Breast topped with Fontina cheese, Spinach and a Sun-Dried Tomato Cream Sauce	
<b>Tilapia</b>	<b>\$32.95 per person</b>
Pan-seared Tilapia filet coated with Breadcrumbs and Parmesan Cheese, finished with a Lemon Garlic Sauce	
<b>Baked Salmon Filet</b>	<b>\$32.95 per person</b>
8 oz. Filet of North Atlantic Salmon topped with a Cucumber Dill Sauce or Pecan Crusted	
<b>Herb Crusted Cod</b>	<b>\$32.95 per person</b>
Baked Cod with Panko Breadcrumbs, Parsley and Lemon Zest Crust topped with a White Wine Lemon Dill Sauce	
<b>Penne Primavera</b> (no starch or vegetable selection)	<b>\$28.95 per person</b>
Sautéed Zucchini, Yellow Squash, Carrots, Peppers, Tomatoes, Garlic Fresh Basil and Parsley with Penne Pasta	
<b>Sicilian Pesto</b> (no starch or vegetable selection)	<b>\$28.95 per person</b>
Sautéed Zucchini, Yellow Squash and Spinach in a Sun-Dried Tomato Pesto Cream Sauce with Farfalle Pasta	



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

**Dinner Buffets** (all buffets are served with Fresh Brewed Iced Tea OR Freshly Brewed Coffee (regular or decaffeinated))

**Family Classic** (minimum of 20 adults) **\$28.95 per person**

Fried or Baked Chicken, Mostaccioli with Marinara Sauce, Whole Kernel Corn, Mashed Potatoes with Gravy, Mixed Garden Greens with choice of two dressings, Rolls and Butter and Apple Cobbler

**The All American** (minimum of 20 adults) **\$28.95 per person**

Choose two: Black Angus Hamburgers, All Beef Hot Dogs, Boneless Chicken Breast or Bratwurst, Tray of Assorted Cheese, Plain Potato Chips, Creamy Coleslaw, Potato Salad, Assorted Sandwich Toppings, Buns and Butter, Watermelon and Fudge Brownies

**Tuscan Buffet** (minimum of 20 adults) **\$37.95 per person**

Italian Sausage, Cheese Lasagna with Marinara Sauce, Chicken Parmesan, Penne Primavera, Mixed Garden Greens with choice of two dressings, Roasted Zucchini and Summer Squash, Tomato, Cucumber, Onion Vinaigrette Salad, Parmesan Cheese, Garlic Toast and Tiramisu

**Barn Dance** (minimum of 20 adults) **\$36.95 per person**

Fried or Baked Chicken, Country Style BBQ Ribs, Baked Beans, Green Beans, Mixed Garden Greens with choice of two dressings, Cinnamon Apple Crisp, Cornbread and Butter

**Country Classic** (minimum of 20 adults) **\$39.95 per person**

Herb-Roasted Chicken, Pot Roast, Mashed Potatoes with Gravy, Glazed Carrots, Mixed Garden Greens with choice of two dressings, Apple Cobbler, Rolls and butter

**Fiesta Buffet** (minimum of 20 adults) **\$35.95 per person**

Cheese Enchiladas, Seasoned Shredded Chicken, Seasoned Ground Beef, Beef Fajitas with Peppers and Onions, Spanish Rice, Flour and Corn Tortillas, Tortilla Chips, Shredded Lettuce, Tomatoes, Onions, Sour Cream, Salsa, Shredded Cheddar Cheese, Churros with Cinnamon Sugar Topping

**The Grand Buffet** (minimum of 20 adults) **\$44.95 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 champagne chicken

Choice of 2 starches; Au gratin potatoes, mashed potatoes with gravy, garlic and rosemary roasted red potatoes, steamed parsnip 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 and chocolate sheet cake

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

### Children's Menu – Age 10 and under

*Served*

**Chicken Fingers** and French Fries **\$15.00**

**Cheese Pizza** with Fresh Fruit Cup **\$15.00**

*Buffets*

Buffets are 1/2 price for children age 10 and under

### Dessert

**Chocolate Torte** **\$8.95 per slice**

**Salted Carmel Cheesecake** **\$8.95 per slice**

**Assorted Pies** **\$8.95 per slice**

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