

# COTILLION

— BANQUETS —

## *Dinner Menu*

360 S. CREEKSIDE DR. (RT. 14 & 53) PALATINE IL • TEL (847) 934-5500 FAX (847) 934-5586

ESTABLISHED 1985

[WWW.COTILLIONBANQUETS.COM](http://WWW.COTILLIONBANQUETS.COM) • [COTILLIONBANQUETS@SBCGLOBAL.NET](mailto:COTILLIONBANQUETS@SBCGLOBAL.NET)

## APPETIZERS

### **Imported Pasta \$4**

Mostaccioli, Rotini, Orecchiette, or Bow-tie Pasta with Marinara, Alfredo Sauce or Bolognese

### **Pineapple Bird of Paradise \$5**

Wedges of Pineapple, Topped with Fresh Coconut and Cinnamon, in the Shape of a Bird

### **Italian Gondola \$9**

Wedge of Cantaloupe in a Gondola Shape Topped with Imported Prosciutto Ham, Fresh Mozzarella and Olives

### **Shrimp Cocktail \$10**

Four Shrimp Served in a Champagne Glass with Cocktail Sauce and Lemon Wedge

### **Seafood Salad \$12**

Fresh Octopus, Clams, Mussels, Scallops, Shrimp and Crab Tossed with Celery, Onions, Peppers and Italian Vinaigrette

## SOUPS

**Beef Barley**  
**Cream of Tomato**  
**Cream of Broccoli**  
**Cream of Chicken**

**Cream of Mushroom**  
**Cream of Potato Leek**  
**French Onion**  
**Vegetable Beef**

**Minestrone**  
**Soupa Avgolemono**  
**Tortellini Soup**  
**Cream of Asparagus \$1**  
**Lobster Bisque... \$3**

## SALADS

**House Special Salad** served with Two Dressings (Peppercorn/Parmesan and Balsamic Vinaigrette)

Romaine & Iceberg Lettuce, slices of Cucumber and Tomato, and Shredded Carrots

**Caesar Salad** Romaine Lettuce, Caesar Dressing, Parmesan Cheese

### **Mona Lisa Salad \$4**

Boston Lettuce, Hearts of Palm, Artichoke Hearts

### **Mesclun Salad \$4**

Young Leafy Greens with Mandarin Oranges, Crumbled Gorgonzola Cheese and Toasted Walnuts with Raspberry Vinaigrette Dressing

### **Athenian Salad \$5**

Mixed Greens, Imported Feta Cheese, Black Kalamata Olives, Tomato Garnish, Anchovies, Cucumber & Pepperoncini Peppers

## POTATOES

**Chef's Rice Pilaf**  
**Idaho Baked Potato with**  
**Sour Cream & Chives**  
**Parisienne Potatoes**

**Special Oven Brown**  
**Grecian Potatoes**  
**Steamed New Potatoes**  
**with Fine Herbs**

**Duchess Potatoes... \$2**  
**Double Baked Potato with Bacon,**  
**and Cheddar Cheese... \$3**

## VEGETABLES

**Chef's Selection**  
(Fresh Broccoli, Cauliflower & Carrots)  
**Green Beans Almondine**

**Green Beans**  
**Carrots and Toasted Almonds**  
**Key West Blend**  
(Green Beans, Red Peppers, Carrots)

**Sugar Snap Peas with Carrots**  
**Asparagus Spears with**  
**Roasted Red Peppers... \$3**

## DESSERT

**Ice Cream**  
(Vanilla, Chocolate, Peppermint, Cappuccino or Spumoni)

**Rainbow or Raspberry Sherbet**

**Parfaits**  
(Vanilla Ice Cream with Chocolate or Strawberry Sauce,  
Topped with Whipped Cream and Maraschino Cherry)

**Apple Cinnamon Crispe... \$4**  
(Cinnamon Ice Cream with Carmelized Apples & Streussel Topping)

**Cherries Jubilee... \$4**

**Baked Alaska... \$5**

**Turtle Truffle... \$6**  
(Chocolate Cake Topped with Vanilla,  
Chocolate, Coffee Ice Creams)

**Tiramisu... \$7**

## BEVERAGES

**Cotillion Roasted House Blend Coffee, Tea, Decaf**

One Entree Selection Per Party (Substitutions can be made for dietary or religious restrictions).

- An 18% gratuity will be added to quoted prices
- State Sales Tax will be computed on the quoted price and gratuity
- Prices are Subject to Change
- Minimum 50 people

## BEEF

<b>Beef Tenderloin Brochette</b> (with rice pilaf)	<b>\$38.00</b>
<b>Broiled N.Y. Sirloin Steak</b> (Bordelaise Sauce) 10oz. c/cut	<b>\$38.00</b>
<b>Roast Prime Rib of Beef</b> (Bordelaise Sauce) USDA Prime	<b>\$37.00</b>
<b>Broiled Filet Mignon</b> (Bordelaise Sauce) 8oz. c/cut	<b>\$40.00</b>
<b>Broiled Filet Mignon 6oz. c/cut and Chicken Breast 4oz.</b>	<b>\$42.00</b>
<b>Broiled Filet Mignon 6oz. c/cut or New York Strip Steak 7oz. and Filet of Salmon 6oz.</b>	<b>\$45.00</b>
<b>Broiled Filet Mignon 6oz. c/cut and 3 Jumbo Shrimp</b>	<b>\$48.00</b>
<b>Broiled Filet Mignon &amp; South African Rock Lobster Tail</b>	<b>MARKET PRICE</b>
<b>Family Style Dinner (2 meats and 1 pasta)</b>	<b>\$39.00</b>
<i>Roast Strip Sirloin of Beef with Roasted Chicken, Polish Sausage and Sauerkraut or Italian Sausage with Green Peppers, with choice of Potatoes &amp; choice of Vegetables</i>	

## POULTRY

<b>Baked Half Chicken</b> (Grecian Style)	<b>\$22.00</b>
<b>Grilled Boneless Breast of Chicken (Fresh Basil Sauce)</b>	<b>\$24.00</b>
<b>Grilled Chicken</b> (Marsala)	<b>\$25.00</b>
<b>Chicken Vesuvio</b> (Fresh Vine-Ripe Tomato & Fresh Herbs)	<b>\$25.00</b>
<b>Champagne Chicken</b> (Fresh Mushrooms with Champagne Cream Sauce)	<b>\$25.00</b>
<b>Chicken Brochette</b> (with rice pilaf)	<b>\$28.00</b>
<b>Breast of Chicken á la Cordon Bleu</b> (Hand-rolled with Imported Ham & Swiss Cheese)	<b>\$28.00</b>
<b>Breast of Chicken Florentine</b> (Hand-rolled with Fresh Spinach, Red Pepper & Romano and Ricotta Cheese)	<b>\$28.00</b>

## PORK

<b>Baked Ham</b> (Virginia Style)	<b>\$26.00</b>
<b>Roast Loin of Pork</b> (Pan Gravy)	<b>\$31.00</b>
<b>Berkshire Pork Chop 10oz.</b> (Pan Gravy)	<b>\$34.00</b>

## FISH

<b>Broiled Orange Roughy</b> (Roasted Garlic Lemon Butter Sauce)	<b>\$32.00</b>
<b>Norwegian Salmon</b> (Dill Sauce)	<b>\$32.00</b>
<b>Broiled South African Rock Lobster Tail</b>	<b>MARKET PRICE</b>

## PASTA

<b>Fettucini with Marinara or Alfredo Sauce</b>	<b>\$22.00</b>
<b>Bow-tie with Marinara or Alfredo Sauce</b>	<b>\$22.00</b>
<b>Rotini with Marinara or Alfredo Sauce</b>	<b>\$22.00</b>
<b>Fettucini Primavera with Alfredo Sauce or Garlic Virgin Olive Oil</b>	<b>\$26.00</b>
<b>Penne Pasta with Bolognese Sauce</b>	<b>\$27.00</b>

**Pasta dishes do not include vegetables or potatoes.**

**Other Entrees Include Choice of Soup, Salad, Potatoes, Vegetable, Beverage & Dessert.**

*We request All Entrees for a Single Function Must Be The Same  
(Exceptions May Be Made for Dietary or Religious Requirements)*

*Private Room Set Up To Your Specifications, Fresh Cut Flowers on Each Table,  
Soft Background Music, P/A System with Microphone, Ample Free Parking*

*All Food and Beverage Prices Subject to 18% Gratuity & State Sales Tax  
Prices are Subject to Change*