

COTILLION

— BANQUETS —

Special Occasions Menu

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

ESTABLISHED 1985

WWW.COTILLIONBANQUETS.COM • COTILLIONBANQUETS@SBCGLOBAL.NET

Cotillion

In 16th century France, Cotillions were festive dances that esteemed life's more exclusive celebrations. In America, these dances served as formal events that presented young ladies to society in fair and dignified splendor.

Today, in the same honored tradition, Cotillion Banquets presents an experience that is unrivaled in our industry, rich in the bestowal of elegance and service.

We are fully equipped with modern cooking facilities and a courteous staff that is happy to serve you...for weddings, breakfast, lunch and dinner receptions, meetings and corporate functions...we are truly honored to be given the opportunity to make your affair as memorable as possible with the dedicated spirit of Cotillion Banquets.

*Our menu items may be selected and verified up to 30 days in advance.
For more information, just call our experienced staff for a friendly consultation at (847) 934-5500.*

Special Occasion Package Includes

Complete Seven Course Dinner (Soup, Salad, Entree, Potato, Vegetable, Beverage & Dessert)

Four Hours Open Bar (Premium Liquors & After Dinner Liqueurs)

Complimentary Champagne Toast for Honors Table

Unlimited Wine with Dinner (White & Red)

Wedding Cake

(Cutting and Wrapping Included. Custom Designs & Upgrades at an Additional Charge.)

Ivory Floor Length Tablecloths and Ivory Linen Napkins

(Colored Napkins Extra Charge)

Professional White Glove Service

Private Bridal Suite w/ Grand Staircase

On-Site Free Parking

Special Pricing Available for Friday & Sunday Events

No Service Charge, Sales Tax Additional

FISH ITEMS REQUIRE SEVEN DAYS ADVANCE NOTICE

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Desserts

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*

Cherries Jubilee..... \$4

Apple Cinnamon Crêpe.....\$4

*Cinnamon Ice Cream with Carmelized Apples
and Streussel Topping*

Baked Alaska..... \$5

Tiramisu..... \$8

European Pastry Table

Assorted Miniature Pastries..... \$8

Italian, French and Viennese Pastries with Coffee Service

Fresh Fruit Display..... \$6

*Watermelon, Cantaloupe, Honeydew, Berries,
Kiwi, Grapes, Pineapple and Other Seasonal Fruit
with Coffee Service*

A Combination of Fruit & Pastry Tables... \$13

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Entrees

House Specialty Grilled Boneless Breast of Chicken (Fresh Basil Sauce) <i>(Recommended with Chef's Special Rice Pilaf)</i>	\$61
Chicken Athenian <i>(Herb Roasted with Lemon & Oregano)</i>	\$61
Chicken á la Champagne <i>(Fresh Mushrooms with Champagne Cream Sauce)</i>	\$61
Chicken Vesuvio <i>(Fresh Vine-Ripe Tomato & Fresh Herbs)</i>	\$62
Chicken Marsala <i>(Fresh Mushrooms with Rich Marsala-Wine Sauce)</i>	\$62
Chicken á la Cordon Bleu <i>(Hand-rolled with Imported Ham & Swiss Cheese)</i>	\$65
Chicken á la Florentine <i>(Hand-rolled with Fresh Spinach, Red Pepper & Romano and Ricotta Cheese)</i>	\$65
Grilled Chicken Brochette w/Rice Pilaf	\$65
Fresh Norwegian Filet of Salmon <i>(Dill Sauce)</i>	\$66
Orange Roughy <i>(Roasted Garlic Lemon Butter)</i>	\$67
Prime Rib of Beef <i>(Bordelaise Sauce) USDA Prime *Minimum order for 100</i>	\$73
Beef Tenderloin Brochette w/Rice Pilaf	\$75
New York Strip Steak <i>(Bordelaise Sauce) 10oz. c/cut</i>	\$77
Broiled Filet Mignon <i>(Bordelaise Sauce) 8oz. c/cut</i>	\$81
Veal Chop <i>(Bordelaise Sauce) 10oz. c/cut</i>	\$83
Bone-In Filet <i>(Bordelaise Sauce) 12oz. c/cut</i>	\$86

Combination Entrees

Breast of Chicken and 3 Jumbo Shrimp	\$71
New York Strip Steak 7oz. c/cut and Chicken Breast 4oz.	\$78
New York Strip Steak 7oz. c/cut and Filet of Salmon 6oz.	\$80
New York Strip Steak 7oz. c/cut and 3 Jumbo Shrimp	\$83
Broiled Filet Mignon 6oz. c/cut and Chicken Breast 4oz.	\$83
Broiled Filet Mignon 6oz. c/cut and Filet of Salmon 4oz.	\$85
Broiled Filet Mignon 6oz. c/cut and 3 Jumbo Shrimp	\$86
Broiled Filet Mignon 6oz. with 2 Colossal Prawns and Stuffed Plum Tomato	\$89
Veal Chop 8oz. c/cut and Chicken Breast 4oz.	\$85
Veal Chop 8oz. c/cut and Filet of Salmon 6oz.	\$87
Veal Chop 8oz. c/cut and 3 Jumbo Shrimp	\$89
Broiled Filet Mignon 6oz. c/cut and Chilean Sea Bass	<i>Market Price</i>
Broiled Filet Mignon 6oz. c/cut and Grilled Swordfish	<i>Market Price</i>
Broiled Filet Mignon & South African Rock Lobster Tail	<i>Market Price</i>
Broiled South African Rock Lobster Tail	<i>Market Price</i>
Family Style Dinner (2 meats and 1 pasta)	\$70
<i>Roast Strip Sirloin of Beef with Roasted Chicken and Polish Sausage and Sauerkraut or Italian Sausage with Green Peppers, with choice of Potatoes & choice of Vegetables</i>	

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Hors D' Oeuvres

**The following Hors D' oeuvres are hand served
for one hour @ \$6 per person**

<i>Cocktail Meatballs</i>	<i>Greek Brushetta</i>
<i>Spinach Pastry Puff</i>	<i>Chicken Brochette</i>
<i>Cheese Pastry Puff</i>	<i>Pork Brochette</i>

Include Optional

– Deluxe Hors D' oeuvres add \$3 per person

Filet Mignon Brochette Andolares Prime Rib Croquette

Buffet Hors D' Oeuvres

**The following Hors D' oeuvres are buffet style
for one hour @ \$17 per person**

Fried Calamari
Whole Smoked Salmon
Chicken Brochette
Italian Sausage w/Peppers & Onions
Cocktail Meatballs
Shrimp Cocktail
Spinach Pastry Puff
Cheese Pastry Puff

Beverages

Cotillion Roasted House Blend Coffee

DeCaf Coffee

Tea

Soft Drinks

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Appetizers

Chilled Fresh Fruit.....\$3

Assorted Seasonal Fruit

Imported Pasta.....\$4

*Mostaccioli, Rotini, Orecchiette, or Bow-Tie Pasta,
with Marinara or Alfredo Sauce, Tomato Vodka Sauce or Bolognese*

Bird of Paradise Pineapple...\$5

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

Fried Calamari.....\$9

Fresh Calamari Rings Lightly Breaded with Wedges of Lemon

Italian Gondola.....\$10

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

Shrimp Cocktail.....\$12

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

Seafood Salad.....\$14

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

Soups

Cream of Broccoli

Cream of Chicken

Cream of Mushroom

Cream of Potato Leek

Cream of Tomato

Vegetable Beef Soup

Beef Barley

French Onion

Minestrone

Tortellini Soup

Soupa Avgolemono

Cream of Asparagus....\$1

Lobster Bisque....\$3

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Salads

House Special Salad *Served with Two Dressings*
(Peppercorn/Parmesan and Balsamic Vinaigrette) Romaine and
Iceberg Lettuce, Slices of Cucumber, Tomato, and Shredded Carrots

Caesar Salad

Romaine Lettuce, Caesar Dressing, Seasoned Croutons and Parmesan Cheese

Mona Lisa Salad.....\$4

Boston Lettuce, Hearts of Palm, Artichoke Hearts

Mesclun Salad.....\$5

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

Athenian Salad.....\$6

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

Intermezzo

**Sorbet of Lemon, Raspberry, Green Apple
in a Champagne Glass..... \$2**

Potatoes

Chef's Rice Pilaf

Idaho Baked Potato, Sour Cream & Chives

Steamed New Potatoes with Fine Herbs

Special Oven Brown Grecian Potatoes

Parisienne Potatoes

Duchess Potatoes..... \$3

Double Baked Potato with Bacon and Cheddar Cheese..... \$5

Vegetables

Chef's Blend (Fresh Broccoli, Cauliflower, Carrots)

Green Beans, Carrots and Toasted Almonds

Green Beans Almondine

Sugar Snap Peas with Carrots

Key West Blend (Green Beans, Red Peppers, Carrots)

Asparagus Spears with Roasted Red Peppers \$4

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Guarantee Policy

In your contract you will find minimum guarantee and serving count stipulations. These figures are determined by our policy and are required for all parties held at Cotillion Banquets.

The minimum guarantee is the least number of guests for which a room may be contracted. It is used to figure the minimum amount you will be billed.

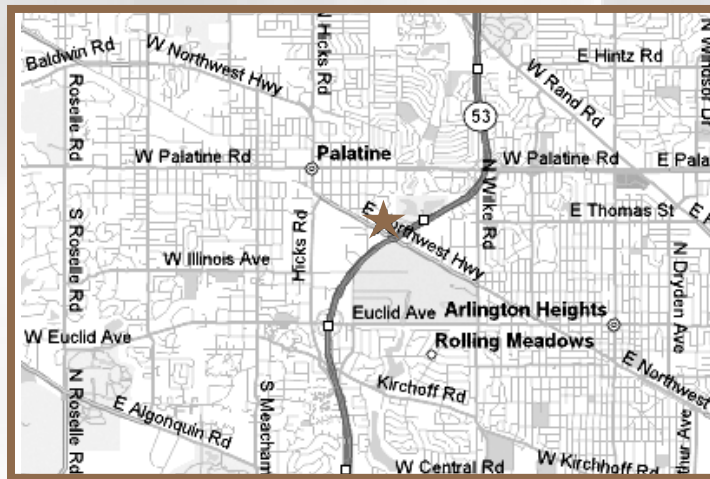
One month before your party, we request that you come in to go over floor plans and seating arrangements. You should have a preliminary serving count ready at this time. Please contact us to update your count a week prior to your party, and again 5 days before. At this time, your serving count figure will be considered by Cotillion Banquets as final and not subject to change.

Please keep in mind that if the band members and vendors are to eat, they should be included in the serving count.

The serving count is essential to determine several factors: the number of meals prepared and place setting arrangement: the number of waitstaff and bartenders scheduled: and, of course, the amount you are billed.

A 15% deposit is required for all parties. An additional 25% deposit is due 6 months prior to the function. Deposits are not refundable. The balance due is payable 48 hours before the day of your party. We accept cash, cashier's checks and money orders. Personal checks are accepted only if received ten days before your party. Credit cards are not accepted.

Please note that the person signing the contract will be held responsible for any damage done to the premises by any member of their party.



*Hours : Mon-Sat 10am-7pm
Sundays 10am-6pm*

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Prices subject to change

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