



THANK YOU FOR CHOOSING
CRESS CREEK COUNTRY CLUB

Let our banquet team assist you in creating an unforgettable experience.
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DINNER BUFFETS

*Minimum 30 Guests for All Buffets
Lemonade, Iced Tea, & Soft Drinks Included*

BACKYARD BBQ BUFFET

\$27.00pp

Char Grilled Burgers, Grilled Chicken Breasts, Buns, Sliced Cheeses & Toppings, Cress Creek Signature Salad, Fresh Fruit Display, Tator Tots, Cookies & Brownies

ITALIAN BUFFET

\$27.00pp

Caesar Salad, Fresh Fruit Display, Roasted Chicken Piccata, Mashed Potatoes, Chef's Choice of Seasonal Vegetable, Italian Sausage & Peppers, Pasta Primavera, Mini Cheesecakes

MEXICAN BUFFET

\$27.00pp

Fiesta Corn Salad, Diced Seasoned Beef, Diced Seasoned Chicken, Flour Tortillas, Corn Tortilla Chips, Salsa & Assorted Toppings, Cheese Enchiladas, Mexican Rice, Refried Beans, Cinnamon Churros

***Guacamole can be added for an additional \$2.00 per person*

BUILD YOUR OWN BUFFET

\$29.95pp

Chef's Choice of Seasonal Salad

Fresh Fruit Display

Fresh Baked Pretzel Rolls & Butter, *Served at the Tables*

CHOICE OF TWO ENTREES

Chicken Piccata

Chicken Marsala

Herb Roasted Bone-In Chicken

Salmon with Herb Garlic Boursin

Roasted Pork Loin with Apple Demi Glace

Honey Baked Ham

CHOICE OF TWO SIDES

Mashed Potatoes

Roasted Red Potatoes

Vesuvio Potatoes

Chef's Choice Vegetable Medley

Green Beans

Honey Glazed Baby Carrots

CHOICE OF ONE DESSERT

Cookies & Brownies

Chef's Choice of Assorted Dessert Bars

Vanilla Ice Cream & Chocolate Syrup

All menu items are subject to current sales tax and 22% service charge.

PLATED DINNER

Lemonade, Iced Tea, & Soft Drinks Included

First Course Included: Soup or Salad Served with Fresh Baked Pretzel Rolls

All Plated Dinners Come with Choice of Starch & Vegetable

Dessert Included: Choice of Vanilla Ice Cream or Assorted Mini Desserts (Served Family Style)

Additional \$3 per guest charge applies for two entrée selections, \$5 charge for 3 entrée selections

CHEESE RAVIOLI

\$22.00pp

Tossed in Marinara Sauce, Topped with Fresh Grated Parmesan Cheese,
Accompanied with Garlic Toast

Meat Ravioli Available for an additional \$1 per person

BAKED ZITI WITH ITALIAN SAUSAGE

\$24.00pp

Penne Pasta Baked with Italian Sausage, Roasted Peppers, Tomato Sauce,
& Melted Italian Cheeses, Accompanied with Garlic Toast

BOWTIE PASTA PRIMA VERA WITH CHICKEN

\$24.00pp

Bowtie Pasta Tossed in White Wine Garlic Sauce, Sautéed Vegetables,
Topped with Fresh Grated Parmesan Cheese, Accompanied with Garlic Toast

GRILLED BREAST OF CHICKEN

\$29.00pp

Boneless, Skin-On Chicken Breast Served with Choice of Sauce:
Piccata, Marsala, Madeira, Vesuvio, or Herb Garlic Boursin

TUSCAN STUFFED CHICKEN

\$29.00pp

Boneless, Skin-On Chicken Breast Stuffed with Spinach, Sundried Tomatoes,
Whole Milk Mozzarella, Prosciutto, & Topped with Herb Garlic Boursin

STUFFED PORK LOIN

\$32.00pp

Stuffed with Cranberry & Sage, Topped with Herb Gravy

GRILLED SALMON FILET

\$35.00pp

Topped with Herb Garlic Boursin Sauce

ALASKAN HALIBUT

\$40.00pp

Pretzel Crusted & Topped with Whole Grain Ivory Mustard Sauce

CHILEAN SEABASS

\$40.00pp

Crab Encrusted, Served with Roasted Pepper Tangerine Glaze

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8 OZ. CENTER CUT FILET MIGNON **\$60.00pp**

USDA Choice, 21 Day Aged, Topped with a Red Wine Veal Reduction

12 OZ. CENTER CUT NEW YORK STRIP STEAK **\$65.00pp**

USDA Choice, 21 Day Aged, Topped with a Red Wine Veal Reduction

ADD A STEAK CRUST OPTION **\$2.00pp**

Maytag Bleu Cheese, Horseradish Gratin, Parmesan-Asiago, Crab-Dijon,
Bacon Wrapped, Jalapeno, Black Pepper, or Brown Sugar-Candied

CHILDREN'S MEALS **\$15.00pp**

Chicken Fingers & French Fries, Served with Ketchup

DUO PLATED DINNER

Lemonade, Iced Tea, & Soft Drinks Included

First Course Included: Soup or Salad Served with Fresh Baked Pretzel Rolls

All Plated Dinners Come with Choice of Starch & Vegetable

Dessert Included: Choice of Vanilla Ice Cream or Assorted Mini Desserts (Served Family Style)

6 OZ. CHICKEN BREAST & 4 OZ. PETIT FILET MIGNON **\$65.00pp**

Chicken Choose From Madeira, Piccata, Marsala, Vesuvio, or Herb-Garlic Boursin
Filet Topped with Red Wine Veal Reduction

6 OZ. CHICKEN BREAST & 6 OZ. FILET MIGNON **\$70.00pp**

Chicken Choose From Madeira, Piccata, Marsala, Vesuvio, or Herb-Garlic Boursin
Filet Topped with Red Wine Veal Reduction

6 OZ. FILET MIGNON & JUMBO GULF SHRIMP **\$72.00pp**

Shrimp with Roasted Garlic Light Cajun Cream Sauce
Filet Topped with Red Wine Veal Reduction

8 OZ. FILET MIGNON & JUMBO GULF SHRIMP **\$78.00pp**

Shrimp with Roasted Garlic Light Cajun Cream Sauce
Filet Topped with Red Wine Veal Reduction

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STARTERS & SIDES

Choice of Soup or Salad for First Course with All Plated Meals

Served with Fresh Baked Pretzel Rolls

Choice of Starch & Vegetable with All Plated Meals

SOUPS

Cream of Asparagus
Roasted Cauliflower-Leek
Broccoli-White Cheddar
Cream of Chicken Wild Rice
Roasted Cremini Mushroom
Italian Wedding
Minestrone
Tomato-Roasted Red Pepper Bisque
Tomato Basil-Parmesan
Lobster Bisque
Sour Cream & Potato

SALADS

HOUSE SALAD

Cucumber, Grape Tomato, Carrot Curls, Pepperoncini, Radish
Trio of Dressing at the Tables: Ranch, White Balsamic, & Dark Balsamic

CAESAR SALAD

Hearts of Romaine, Herb Croutons, Aged Parmesan, Tuscan Creamy Caesar Dressing

CRESS CREEK SIGNATURE SALAD

Mixed Field Greens, Mandarin Orange, Hearts of Palm, Candied Walnut, Goat Cheese, Grape Tomato, White Balsamic Vinaigrette

VEGETABLES

Roasted Jumbo Asparagus
Steamed Broccoli Spear
Green Beans with Carrot Julienne
Broccolini Almandine
California Vegetable Medley
Carrot, Cauliflower, Broccoli
Seasonal Roasted Vegetable Medley
Options Vary Seasonally
Honey Roasted Petite Carrots

STARCHES

Classic Whipped Yukon Gold Potatoes
Loaded Twice Baked Potatoes
Vesuvio Style Hasselback Potatoes
Potatoes Dauphine
Herb Roasted Red Potatoes
Wild Rice Pilaf Timbale

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HORS D'OEUVRES

DISPLAYED HORS D'OEUVRES

\$4.00pp

All Priced Per Person

IMPORTED CHEESE DISPLAY

with Gourmet Crackers

CHARCUTERIE DISPLAY

with Antipasto Garnish

VEGETABLE CRUDITES

with Ranch Dipping Sauce

GRILLED VEGETABLE DISPLAY

with Balsamic Glaze

FRESH FRUIT DISPLAY

with Yogurt Dipping Sauce

BUTLER PASSED HORS D'OEUVRES

\$2.00 each

All Priced Per Piece

2-4 Pieces Per Person Recommended with Full Menus

6-8 Pieces Per Person Recommended for Cocktail Style Events

COLD

Fig & Whipped Goat Cheese Crostini, Balsamic Glaze

Seared Yellow Fin Tuna on Crisp Wonton

Wild Mushroom Bruschetta, Truffled -Brie Cheese Spread

Chilled Gulf Shrimp, Horseradish Cocktail

Half Dried Tomato Bruschetta, Mozzarella Burrata Style

HOT

Artichoke-Parmesan Toast, Russel Bread

Classic Greek Spanakopita, Spinach-Feta

Avocado Spring Roll, Asian Spicy Mayo

Thai- Crab Rangoon

Open Faced Corned Beef Rubeen

Petite Red Skin Loaded Potato Bites

Bang-Bang Shrimp Skewer, Dynamite Sauce

Shrimp & Pork Egg Roll, Sweet & Sour

Italian Mini Meat Balls, Marinara

PREMIUM *(additional \$2.00 each)*

Miniature Beef Wellingtons

Coconut Shrimp, Spiced Mango Chutney

Bacon Wrapped Scallops, Soy Apricot-Brown Sugar Glaze

Sous Vide Colorado Lamb Chops (\$5.00pp)

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DINNER STATIONS

*Minimum of three dinner stations required unless they are being added on to a buffet menu.
\$75 Fee Applies to all Stations Requiring an Attendant.*

SALAD & SIDE DISH STATIONS

SALAD BAR

\$8.00pp

Mixed Greens and Assorted Toppings & Dressings, Fresh Baked Pretzel Rolls

SALAD STATION

\$8.00pp

Choice of Two Assembled Salads: House Salad, Caesar Salad, or Cress Creek Signature Salad, Fresh Baked Pretzel Rolls

LOADED POTATO BAR

\$8.00pp

Classic Mashed Potatoes with Assorted Toppings: Cheddar Cheese, Sour Cream, Chives, & Crispy Bacon Bits

PASTA STATION

\$15.00pp

Penne & Angel Hair Pastas, Marinara & Alfredo Sauces, Chicken, Shrimp, or Sausage Sauteed to Order with Choice of Assorted Toppings

Available for groups of 50 or less

Attendant Required

CARVING STATIONS

Attendant Required for all Carving Stations

HOFMEISTER HAM

\$9.00pp

Served with Stone Ground Mustard

ROASTED TURKEY BREAST

\$9.00pp

Served with Gravy

PRIME RIB

\$20.00pp

Served with Au Jus & Homemade Horseradish

ROAST TENDERLOIN OF BEEF

\$24.00pp

Served with Bearnaise & a Veal Red Wine Demi

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DESSERTS & SOFT DRINKS

ASSORTED SWEETS

\$5.00pp

Cookies, Brownies, Mini Cheesecakes & Assorted Dessert Bars

S'MORES BAR

\$5.00pp

Graham Crackers, Marshmallows, Hershey Bars, Reeses Cups, Twix, & Snickers Bars

ICE CREAM STATION

\$5.00pp

Vanilla & Chocolate Ice Cream, Chocolate Syrup, Whipped Cream, Chopped Nuts, & Assorted Candy Toppings

SOFT DRINK STATION

\$5.00pp

Freshly Brewed Iced Tea, Lemonade, Lemon Wedges, Sugar Packets Pitchers of Pepsi, Diet Pepsi, & Sierra Mist

COFFEE & TEA STATION

\$5.00pp

Regular & Decaf Coffee, Hot Tea, Cream, Sugar Packets



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OPEN BAR PACKAGES

BEER & WINE

House Wines, Domestic & Imported & Specialty Bottled Beer

\$18 per person ~ 2 Hours

\$21 per person ~ 3 Hours

\$24 per person ~ 4 Hours

HOUSE PACKAGE

House Wines, Domestic Bottled Beer, House Spirits

\$21 per person ~ 2 Hours

\$25 per person ~ 3 Hours

\$29 per person ~ 4 Hours

CALL PACKAGE

Everything in the House Package plus Imported & Specialty Bottled Beers & Call Spirits

\$24 per person ~ 2 Hours

\$28 per person ~ 3 Hours

\$33 per person ~ 4 Hours

PREMIUM PACKAGE

Everything in the House & Call Packages plus Premium Spirits

\$28 per person ~ 2 Hours

\$33 per person ~ 3 Hours

\$38 per person ~ 4 Hours

BAR FEATURES

TAB BAR

All Drinks are Tabulated as Ordered and Added to Final Bill

\$50.00 Bartender Fee

CASH BAR

Each Individual Guest Pays for their own Beverages by Cash or Card

\$50.00 Bartender Fee

PORTABLE BAR

Our Portable Mahogany Bar Can Service Guests Inside or Outside

\$100.00 Setup Fee

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BAR PACKAGE BRANDS

HOUSE BRANDS

Wines by Sycamore Lane: Pinot Grigio, Chardonnay, Merlot, & Cabernet

Domestic Bottled Beer: Bud Light, Budweiser, Miller Light, Coors Light, Michelob Ultra

House Spirits: Smirnoff Vodka, Beefeater Gin, Bacardi Silver, Malibu, Canadian Club, Jim Beam, Seagram's 7, Seagram's VO, Dewar's, House of Stuart Scotch, Giro Tequila, Bol's Amaretto, Bol's Peach, E&J Brandy

CALL BRANDS

Everything in the House Package, plus:

Imported & Specialty Beers: Corona, Corona Light, Heineken, Heineken Light, Blue Moon, Amstel Light, Lagunitas IPA, Union Jack IPA, Fat Tire, Stella

Call Spirits: Absolut Vodka, Tito's Vodka, Tanqueray Gin, Beefeater Gin, Captain Morgan, Meyer's Dark Rum, Campari, Chambord, Jack Daniels, Southern Comfort, Jose Cuervo Gold, Bailey's Irish Cream,

PREMIUM BRANDS

Everything in the House & Call Packages, plus:

Premium Spirits: Chopin Vodka, Grey Goose Vodka, Ketel One, Stolli, Bombay Sapphire Gin, Johnny Walker Red & Black, Crown Royal, Bulleit, Jameson, Patron Silver, Grand Marnier

TAB & CASH BAR PRICES

BEER

Domestic Bottled Beer \$5

Imported Bottled Beer \$6

WINE

Glass of House Wine \$7

Bottled House Wine \$20

SPIRITS

House \$7

Call \$9

Premium \$12

**Add \$1 for Rocks Drinks*

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