



**THANK YOU FOR CHOOSING**  
**CRESS CREEK COUNTRY CLUB**

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

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# LUNCH BUFFETS

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

**NAPERVILLE DELI BUFFET** (minimum 20 guests) **\$20.00pp**  
Deli Sliced Turkey & Swiss Wrap, Deli Sliced Roast Beef & Cheddar Wrap,  
Chicken Salad Sliders, Cress Creek Signature Salad, Fresh Fruit Display,  
Pasta House Made Potato Chips, Cookies & Brownies

**BACKYARD BBQ BUFFET** **\$25.00pp**  
Char Grilled Burgers, Grilled Chicken Breasts, Buns, Sliced Cheeses & Toppings,  
Cress Creek Signature Salad, Fresh Fruit Display, Tator Tots, Cookies & Brownies

**ITALIAN BUFFET** **\$25.00pp**  
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** **\$25.00pp**  
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** **\$27.95pp**  
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 LIGHT LUNCHEON

*Lemonade, Iced Tea, & Soft Drinks Included*

*First Course Included: Salad, Soup or Fruit Plate*

*Fresh Baked Pretzel Rolls & Butter Served with the First Course*

*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\*\**

## **SANTA FE SALAD**

**\$19.00pp**

Grilled Chicken Breast, Mixed Greens, Shredded Cheddar Cheese, Tomatoes, Roasted Corn, Black Beans, Avocado, Southwest Ranch Dressing, Tortilla Strips

## **CALIFORNIA COBB SALAD**

**\$19.00pp**

Grilled Chicken Breast, Mixed Greens, Bleu Cheese Crumbles, Avocado, Tomatoes, Cucumber, Bacon, Hard Boiled Egg  
*Dressing Caddies at the Tables with Ranch, White Balsamic, & Dark Balsamic Dressings*

## **GREEK SALAD**

**\$19.00pp**

Grilled Chicken Breast, Mixed Greens, Marinated Tomatoes, Cucumbers, Red Onions, Kalamata Olives, Feta Cheese, Pita Bread, Herb Greek Vinaigrette

## **CRESS CREEK SIGNATURE SALAD**

**\$19.00pp**

Grilled Chicken Breast, Mixed Greens, Mandarin Oranges, Hearts of Palm, Candied Walnut, Goat Cheese, Grape Tomato, White Balsamic Vinaigrette

## **TURKEY SPINACH PINWHEELS**

**\$20.00pp**

Sliced Roasted Turkey, Swiss Cheese, Avocado, Bacon, Shredded Lettuce, & Mayonnaise, Served with a side of Fresh Fruit

## **CHEESE RAVIOLI**

**\$20.00pp**

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**

**\$22.00pp**

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

## **BOWTIE PASTA PRIMA VERA WITH CHICKEN**

**\$22.00pp**

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

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# PLATED LUNCHEON

*Lemonade, Iced Tea, & Soft Drinks Included*

*First Course Included: Soup or Salad, Served with Fresh Baked Pretzel Rolls & Butter*

*All Entrées Served 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\*\**

## CRÊPE DUET

**\$22.00pp**

Select Two Flavors: Ham & Swiss, Spinach Chicken Boursin, Spinach & Artichoke, Chicken Apple Brie, Monte Cristo

## GRILLED BREAST OF CHICKEN

**\$24.00pp**

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

## TUSCAN STUFFED CHICKEN

**\$25.00pp**

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

## ALASKAN HALIBUT

**\$40.00pp**

Pretzel Crusted & Topped with Whole Grain Ivory Mustard Sauce

## 4 OZ. CENTER CUT FILET MIGNON

**\$35.00pp**

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

## CHILDREN'S MEALS

**\$15.00pp**

Chicken Fingers & French Fries, Served with Ketchup



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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*

## 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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