

Shower Package



3.5 Hour Private Room Rental

1 Hour Access Prior to Event for Setup

White Tablecloths

Choice of One Colored Napkin

Staff for Setup, Cleanup, & food Service

Extra Tables for Gifts, Favors, & Cake

Cake Cutting Service

Mirrors & Votive Candles

Coffee, Tea, Lemonade, & Soft Drinks

Thank you for choosing

CRESS CREEK COUNTRY CLUB

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

Kelly Soto • ksoto@cresscreekcc.com • 630.355.7300 ex. 13

1215 Royal St. George Drive, Naperville, IL 60563 • www.cresscreekcc.com

BUFFETS

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

HIGH TEA BUFFET

\$23.00pp

Fresh Fruit Display with Yogurt Dipping Sauce

Cress Creek Signature Salad (Mixed Greens, Mandarin Oranges, Hearts of Palm, Candied Walnut, Goat Cheese, Grape Tomato, White Balsamic Vinaigrette)

Caprese Cheese Tortellini Salad (Tomato, Mozzarella, & Basil, Served Cold)

Broccoli Salad (Red Grapes, Bacon, & Toasty Coconut, Served Cold)

Assorted Finger Sandwiches (Select Four)

~ Saffron-Asiago Egg Salad w/ Oregano & White Truffle Vol-Au-Vent

~ Smoked Salmon w/Pickled Red Onion, Cucumber, Dill Cream, Alpha Sprouts on Grilled Pita

~ Chicken Salad with Candied Walnuts, Roasted Red Grapes, Celery Slaw, Savory Profiterole

~ Coffee Crusted Beef Tenderloin w/ Brown Sugar Aioli, Tomato Jam, Curly Endive, Pretzel Roll

~ Turkey, Avocado Mayo, English Cucumber, Watercress

~ Cured Ham, Bacon Jam, Prosciutto, Mustard, Fig Arugula

Assorted Dessert Bars (Served Family Style)

BRUNCH BUFFET *(for groups of 40 more)*

\$26.00pp

Fresh Fruit Display, Scrambled Eggs, French Toast & Syrup, Hash Browns,

Sausage & Bacon, Mixed Green Salad, Baked Herb Chicken, Mixed Vegetables,

Pasta Prima Vera, Assorted Dessert Bars

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, Coffee, & Soft Drinks Included
First Course Included: House Salad, Soup du Jour, 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, Coffee & Soft Drinks Included

First Course Included: House Salad or Soup du Jour 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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ENHANCEMENTS

MIMOSA STATION

\$5.00 ea.

Champagne, Orange Juice, Cranberry Juice, Grapefruit Juice, & Pineapple Juice

**Staff Serves the Guests*

**No Fee for the Mimosa Station*

MIMOSA PUNCH BOWL

\$75.00 ea.

Champagne & Orange Juice Served in a Punch Bowl

**Serves Approx. 25 Guests*

**Staff Serves the Guests*

MENU CARDS

\$1.00 ea.

Custom Menu Cards at Each Place Setting

**Ask Catering Director for Details*

TAB BAR PRICING

**Portable Bar can be Set up for \$50 fee*

Domestic Bottled Beer \$5

Imported & Specialty Bottled Beer

House Wine \$7

House Mixed Drinks \$7

Call Mixed Drinks \$9

Premium Mixed Drinks \$12



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