CANTIGNY EVENTS
AT THE TIME OF BOOKING:
Please provide a preliminary guest count. An initial nonrefundable deposit is due at this time. Your catering manager will provide you with the deposit amount based on the venue, date and time of your event. You will receive your contract and a credit card authorization form. A signed contract must be returned.

TWO WEEKS PRIOR TO YOUR EVENT:
All menu changes will be due at this point. Please notify us of changes in guest count, room set-up and any special needs such as audio visual equipment, special wines/champagnes and specialty linens.

TEN DAYS PRIOR TO YOUR EVENT:
Final guest counts are due. You will be billed based on this count, unless, the actual number of guests is greater.

Cantigny’s culinary team is able to serve meals that meet any special dietary needs. Please provide at least 10 days notice to ensure that our chef can meet these special requests.

DAY OF YOUR EVENT:
At the end of your function, a final bill will be calculated and your credit card on file will be charged. Any additional guests, incidental costs or damages will be included in your final bill.

TAX AND SERVICE CHARGE:
A 7% sales tax is added to your bill. A 21% service charge is added to your bill calculated on the total food and beverage amount.

CANCELLATION:
If you cancel after your deposits have been received by Cantigny, your deposit will be forfeited. In addition, any expenses incurred by Cantigny in preparation for a confirmed special event become the responsibility of the guest.
Cantigny offers a wide variety of options to suit all event needs. Venues are available for breakfast, lunch, dinner or all-day events. All catered events are subject to food and beverage sales minimums. Non-profit groups are eligible for discounts on Food & Beverage spending minimums; contact a Catering Manager for date specific information.

**CANTIGNY GOLF**

**Red Oak I**
This room offers an excellent view of the golf course. Red Oak I is located adjacent to the lounge and patio. Capacity up to 50 guests.

**Red Oak II**
This room offers an excellent view of the golf course and includes a private patio for events of up to 80 guests.

**Red Oak Room (I & II combined)**
The room combines Red Oak I & II along with the addition of the private patio for an event capacity up to 140 guests.

**Lakeside Patio**
This covered patio sits above Swan Lake and features an outstanding view. The patio can be rented in combination with the adjoining rooms for an additional room fee of 200 or rented as a private room on its own for up to 40 guests.

_Patios are not climate controlled and are available on a seasonal basis._

**Woodside Pavilion**
This is an elegant tented venue that accommodates up to 250 guests with a bar, dance floor, premium restrooms and entertaining space.

**Fareways Lounge**
Available off-season for private parties. Capacity of up to 60 guests seated, or 100 guests for cocktail reception.

**William Medill Executive Suite**
This room on the top floor of the clubhouse overlooks the golf course on three sides. The room is equipped with a conference table, which seats a maximum of 14, a screen, LCD projector, wireless internet access and the capability for in-room food service.

**CANTIGNY PARK**

**Joseph Medill Room**
This room inside the Visitors Center provides views of the Cantigny gardens. It is ideal for business meetings, showers and many other special events and accommodates up to 80 guests.

**Le Jardin**
Enjoy views of the Cantigny gardens from our atrium styled Le Jardin restaurant. This room accommodates a maximum of 230 guests and features a fireplace, dance floor and floor-to-ceiling windows.
BREIFKAST SELECTIONS

BREAKFAST
All breakfasts include chilled juices, fresh coffee and hot tea.

The Simple Starter | 9
A lighter start featuring fresh baked muffins and croissants, assorted Danish and fresh whole fruit.

The Bakery | 12
Enjoy a savory start to your day with assorted bagels with house made flavored cream cheeses, English muffins & fresh baked croissant with whipped butter and assorted jams and marmalades.

Healthy Start | 14
A fine selection of individual Greek yogurts, steel cut oatmeal with toppings, fresh sliced fruit, fresh berries, granola and hard-boiled eggs.

Sunrise Breakfast | 18
A homestead breakfast featuring scrambled eggs, hash browns, waffles, sausage, bacon, fresh baked muffins & croissants and sliced fresh fruit.

Let’s Brunch | 32
Treat your guests to this elegant spread featuring eggs Benedict, scrambled eggs, sausage, bacon, hash browns, fresh sliced fruit, fresh baked muffins and croissants and assorted Danish along with a garden salad, grilled chicken and Champagne cream sauce with seasonal vegetables, and herb roast New York strip loin with peppercorn sauce.

Enhance your Breakfast or Brunch with these delicious offerings

Chef-Attended Omelet Station | 7 **
Smoked Salmon | 150 per platter
(serve approx. 25-30ppl)
Assorted Greek Yogurts | 2
Steel Cut Oatmeal with toppings | 4
Quiche | 4
Choose Ham & Cheddar or Spinach & Gruyere
Bagel Bar | 4
Includes assorted Bagels and three house made flavored cream cheeses (choose from Regular, Smoked Salmon, Bacon Cheddar, Blueberry, Scallion, Jalapeno and Raspberry)

** Denotes items that add $75 attendant fee
Executive Meeting Package | 44
Cantigny is your one-stop shop for hosting your next meeting or corporate retreat. Our meeting spaces can be configured to suit your needs and our a/v team is here to deliver a presentation to wow your team or clients.

KICK OFF THE DAY
The Bakery
Enjoy a savory start to your day with assorted bagels with house-made flavored cream cheeses, English muffins & fresh baked croissant with whipped butter and assorted jams and marmalades.

BREAK FOR LUNCH
Assorted Sandwich Buffet
Enjoy this delicious lighter spread that starts off with a signature Cantigny salad and our very own roasted poblano and corn salad, and your choice of four gourmet sandwiches. Finish your meal with fresh baked cookies and brownies.

HOT SANDWICHES
• Fried Chicken on a buttermilk biscuit with dill pickle and house-made pimento cheese
• Pecan-Smoked Pulled Pork Sliders on a sweet roll with dill pickle and crispy onions
• Roasted Salmon Club with dill caper aioli, arugula, tomato and applewood smoked bacon on brioche
• Turkey Bacon and Brie on sourdough bread with crispy bacon and cranberry chipotle aioli
• Roast Prime Rib with horseradish cream on a kimmelweck roll

COLD SANDWICHES
• Italian Grinder with salami, ham, pepperoni, shredded lettuce, tomatoes, banana peppers and provolone on a hoagie roll
• Tomato Caprese with fresh sliced tomatoes, fresh mozzarella, basil, pesto and balsamic reduction on a hoagie roll

• Turkey, Bacon, Ranch with Cheddar, lettuce and tomato wrapped in a tortilla
• Signature Shrimp Salad Slider with tarragon, dill and celery on a sweet roll
• Cantigny Club with ham, turkey, bacon, lettuce, tomato and scallion aioli on wheat bread
• Herb-Roasted Turkey with provolone, pesto, arugula, cracked pepper and tomato on an onion roll

KEEP YOUR TEAM ENGAGED WITH ONE OF OUR GREAT AFTERNOON BREAKS!
Farmer’s Market
Gourmet cheese board, artisanal crackers, fresh sliced fruit tray and vegetable crudité

Ballpark Bites
Warm pretzel bites, cheese sauce, whole grain mustard, Cracker Jacks and whole peanuts

Dip It Good
House-made dips including salsa, French onion, hot artichoke, served with tortillas, kettle chips and toasted pita chips

Wellness Break (add 3)
Granola bars, individual Greek yogurts, whole fruit and Naked smoothies

Candy Store
M&Ms, Kit Kats, Snickers, 3 Musketeers, Starburst and Twix

Executive Meeting Package includes non-alcoholic beverages including soda, iced tea and lemonade.
HORS D’OEUVRES

Enjoy Hors d’oeuvres a la carte in portions of 50 pieces each or add them on to your dinner as a cocktail hour and choose three options for 15 per person.

Passed
Ahi Tuna Wontons | 150
Artichoke Crostini | 100
Cantigny Shrimp Cocktail | 150
Crab Stuffed Mushrooms | 150
Devilled Egg Spread on Toast Point | 100
French Onion Boule | 140
Italian Marinated Cheese Tortellini Skewer | 110
Italian Sausage Stuffed Mushrooms | 110
Maryland Crab Cakes with Spicy Remoulade | 150
Parmesan Crisp with Heirloom Tomato Salad | 100
Peppered Horseradish Prime Rib Crostini | 150
Shrimp Spring Roll | 140
Smoked Chicken Crostini | 120
Southwest Potato Croquettes | 100
Sun-dried Tomato Arancini | 120
Tomato Caprese Skewer | 110

Stationed
Antipasto Station | 200
Black Angus Burger Sliders | 150
Bourbon BBQ Meatballs | 80
Fried Chicken Sliders with Pickle & Pimento Cheese | 150
Swedish Meatballs | 80
Warm Pretzel Bites with Bacon Ale Cheese Sauce | 60

Flatbreads | 60
Asparagus & Prosciutto
BBQ Chicken
Black Pepper Steak & Brie
Shrimp Scampi
Smoked Chicken
Wild Mushroom

Warm Dips
Artichoke | 100
Blue Crab | 150
Buffalo Chicken | 120
Smoked Salmon | 150
PLATED LUNCH & DINNER

PLATED SELECTIONS
• Plated lunches are served with your choice of soup.
• Plated dinners are served with your choice of soup or salad and dessert.
• All plated meals are served with fresh bakery rolls and whipped butter.
• You may choose two entrees to offer your guests, in addition vegetarian and kids meals may be served.

House-Made Soups
• Cantigny Tomato Basil
• Broccoli Cheese
• Italian Minestrone
• Lobster Bisque
• Creamy Corn Chowder
• Hearty Chicken Noodle

Salads
• Cantigny Garden Salad
• Caesar Salad
• Mediterranean Salad
• Strawberry Salad (add 2)
• Spinach Salad (add 2)

KIDS MEAL
Available for children 12 and under. All kids meals consist of a fruit cup and entrée with French fries.

Chicken Fingers | 10
Grilled Cheese | 10
Cheeseburger | 10

DESSERT
(INCLUDED WITH DINNER, ADD 6 FOR LUNCH)
• NY Cheesecake with Strawberry Sauce
• Flourless Chocolate Cake with Blueberry Sauce
• Key Lime Pie with Citrus Whipped Cream
• Apple Tart with Salted Caramel Sauce
• Duo of White Chocolate and Chocolate Mousse
PLATED ENTREE SELECTIONS

PROTEIN OPTIONS

Chicken Vesuvio L | 26, D | 37
Herb-seared chicken, with Vesuvio potatoes, garlic broccolini and Chardonnay herb sauce

Herb-Roasted Chicken Breast L | 26, D | 37
Roasted chicken breast served with Parmesan risotto, crispy Brussels sprouts and roasted garlic chicken jus

Cantigny Grilled Chicken L | 26, D | 37
Grilled chicken breast served with white cheddar cauliflower mash, garlic broccolini and saffron cream

Mediterranean Chicken L | 28, D | 39
Roasted chicken breast stuffed with basil, feta, quinoa, red peppers, mascarpone, with garlic herb polenta, roasted zucchini and sauce provençal

Flat Iron Steak L | 29, D | 40
Grilled and served with horseradish Yukon mash, roasted Brussel sprouts and red wine demi-glace

Seared Beef Medallions (Lunch Only) L | 33
Two three-ounce seared beef medallions with herb-roasted fingerling potatoes, garlic broccolini and sauce Lyonnaise

NY Strip (Dinner Only) D | 48
12oz Grilled NY strip served with peppercorn sauce, twice-baked potato and grilled asparagus

Prime Rib (Dinner Only) D | 46
12oz Herb-roasted prime rib with horseradish Yukon mash, crispy Brussels sprouts and red wine demi-glace

Filet Mignon (Dinner Only) D | 50
8oz Filet mignon grilled and served with sweet potato mash, grilled asparagus and bordelaise

Grilled Pork Chop (Dinner Only) D | 42
10oz Bone-in grilled pork chop with apple smashed Yukon potatoes, garlic broccolini and maple bourbon demi-glace

Roasted Pork Loin L | 28, D | 39
Herb roasted pork loin, roasted fingerling potatoes, buttered haricot verts with roasted tomato rosemary jus

Lake Trout L | 26, D | 37
Oven-roasted lake trout prepared with quinoa wild rice, garlic broccolini and orange saffron sauce

Pan Seared Salmon L | 29, D | 40
Atlantic salmon served with market vegetable risotto, grilled asparagus and roasted corn and tomato relish

Maryland Crab Cakes (Dinner Only) D | 48
Two delicately seared crab cakes served with jasmine rice, garlic broccolini and roasted red pepper and ginger aioli

Roasted Vegetable Pasta Primavera L | 24, D | 35
Farfalle pasta with a Parmesan cream sauce, grilled red pepper, broccoli, zucchini, yellow squash and red onions

Rigatoni Bolognese L | 24, D | 35
Rigatoni pasta tossed with an Italian sausage Bolognese sauce with herbed goat cheese and Kalamata olives

Entree Salads (lunch only)

Filet Mignon Cobb L | 33
Grilled filet mignon over mesclun greens tossed with red wine vinaigrette and topped with hard-boiled egg, applewood smoked bacon, grape tomatoes, crumbled blue cheese and red onion

Seared Salmon Salad L | 30
Seared Atlantic salmon over mesclun greens tossed with whole grain mustard vinaigrette, topped with fried capers, tomatoes, red onion, haricot vert, cucumber and feta

Strawberry Salad L | 24
Mixed greens tossed in strawberry balsamic vinaigrette, topped with goat cheese, candied walnuts, Mandarin oranges, strawberries and red onion

Vegetarian options

Grilled Vegetable Pilaf (Vegan, GF) L | 24, D | 35
Timbale of rice pilaf, roasted plum tomato, mushrooms, grilled zucchini and yellow squash, red pepper coulis and crispy shoestring sweet potatoes

Tomato Herb Polenta (Vegan, GF) L | 24, D | 35
Polenta topped with thyme-scented wild mushroom ragu over caramelized onion black beans with charred tomato harissa sauce
Buffet & Family-Style Selections

All buffets include lemonade, ice tea and coffee
All selections available to be served buffet or family-style, except Assorted Sandwich Buffet and Soup & Salad Buffet

Mediterranean L | 27, D | 40
Enjoy the flavors of the Mediterranean with this spread featuring an antipasto platter, Caesar salad, salmon oreganata with Italian vegetables, herb-roasted chicken with vesuvio sauce and potatoes, cheese ravioli with pesto cream sauce and tiramisu

Sabores de Mexico L | 26, D | 39
Treat your guests to a south of the border classic that includes a delicious Mexican salad, chicken tinga, Picadillo beef tacos with all the fixins, chili lime tilapia with yellow rice and cilantro sauce, cheese enchiladas with salsa rojo, charro beans and classic churros

The Classic L | 29, D | 44
Our signature buffet includes garden fresh salad, herb-roasted strip loin with bordelaise and roasted cremini mushrooms, seared chicken with chardonnay herb jus and smashed Yukon potatoes, along with Parmesan baked tilapia with broccoli and citrus cream finished with NY cheesecake with strawberry sauce

Backyard BBQ L | 26, D | 39
Enjoy a backyard BBQ featuring house pecan-smoked pulled pork, grilled hamburgers with all the trimmings, brown sugar baked beans, six-cheese mac ‘n cheese, Amish potato salad, coleslaw, corn on the cob and apple & cherry cobblers

Prime Time L | 35, D | 49
Experience dining luxury with the signature Cantigny salad, oven-roasted lake trout with quinoa wild rice and Champagne saffron sauce, rosemary garlic grilled chicken with garlic chicken jus and broccoli, farfalle pomodoro al forno, and your signature carving station of herb roasted strip loin and roasted fingerling potatoes, and top it all off with salted caramel cheesecake

Hole-In One L | 30, D | 46
With just the right amount of class and comfort. It features a fresh market salad, seared Atlantic salmon with roasted Yukons and lemon beurre blanc, grilled marinated flank steak with white cheddar cauliflower mash and mushroom demi-glace, oven roasted pork loin with haricot verts and roasted tomato rosemary jus, penne primavera and finished off with flourless chocolate cake with strawberry sauce

Soup & Salad Buffet (Lunch Only) L | 23
A lighter option featuring your choice of two soups and Cantigny’s signature salad buffet offering an immaculate spread of three choices of greens and over twenty toppings along with our house-made dressings. Finish off this lighter option with individual fruit parfaits with Chantilly cream

Assorted Sandwich Buffet (Lunch Only) L | 25
This delicious spread starts off with a signature Cantigny salad and our very own roasted poblano and corn salad, and your choice of four gourmet sandwiches. Finish your meal with fresh baked cookies and brownies

Hot Sandwiches
- Fried chicken on a buttermilk biscuit with dill pickle and house-made pimento cheese
- Pecan-smoked pulled pork sliders on a sweet roll with dill pickle and crispy onions
- Roasted salmon club with dill caper aioli, arugula, tomato and apple wood smoked bacon on brioche
- Turkey bacon & brie on sourdough bread with crispy bacon and cranberry chipotle aioli
- Roast prime rib with horseradish cream on a kimmelweck roll

Cold Sandwiches
- Italian grinder with salami, ham, pepperoni, shredded lettuce, tomatoes, banana peppers and provolone on a hoagie roll
- Tomato Caprese with fresh sliced tomatoes, fresh mozzarella, basil, pesto and balsamic reduction on a hoagie roll
- Turkey bacon ranch with cheddar, lettuce, and tomato wrapped in a tortilla
- Signature shrimp salad slider with tarragon dill and celery on a sweet roll
- Cantigny Club with ham, turkey, bacon, lettuce, tomato and scallion aioli on wheat bread
- Herb-roasted turkey with provolone, pesto, arugula and cracked pepper tomato on an onion roll
**PREMIER RECEPTION | 55**
Take your event to the next level with this elegant and expansive display. Make your selection of two action stations, and three passed hors d’oeuvres that are guaranteed to wow your guests. Stations and hors d’oeuvres served for two hours.

**ACTION STATIONS**

**Italian**
Chicken Frances with Italian vegetables and Chardonnay herb jus, farfalle bolognese, four cheese ravioli with pesto cream sauce and Caesar Salad

**Mexican**
Cantigny’s signature Mexican salad, steak & chicken fajitas with all the fixins, chili lime tilapia and charro beans

**Fruti di Mare**
Calamari salad, shrimp cocktail, hot blue crab dip and assorted sushi

**Chicago’s Own**
Chopped salad, miniature italian beef, shrimp de jonghe, and chicken vesuvio with roasted potatoes

**Deep South**
Fried chicken sliders on biscuits, six-cheese mac ‘n cheese, shrimp & grits and strawberry pecan salad

**The Bistro**
Cantigny bistro salad, roasted lake trout with artichokes and bacon, mussels a la meuniere, bistro chicken with rosemary saffron sauce

**Backyard BBQ**
Grilled salmon with Avocado Salsa, Marinated Flank Steak with Charred Corn Salad, with Asparagus and Market Salad

**Taste of the Caribbean**
Caribbean salad with honey lime vinaigrette, mini Cuban sandwiches, jerk chicken with pineapple salsa and sweet potato mash

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**Choose Three Passed Hors d’oeuvres:**
- Ahi Tuna Wontons
- Artichoke Crostini
- Cantigny Shrimp Cocktail
- Crab Stuffed Mushrooms
- Devilled Egg Spread on Toast Point
- French Onion Boule
- Italian Marinated Cheese Tortellini Skewer
- Italian Sausage Stuffed Mushrooms
- Maryland Crab Cakes with Spicy Remoulade
- Parmesan Crisp with Heirloom Tomato Salad
- Peppered Horseradish Prime Rib Crostini
- Shrimp Spring Roll
- Smoked Chicken Crostini
- Southwest Potato Croquettes
- Sun-dried Tomato Arancini
- Tomato Caprese Skewer

**ENHANCE YOUR RECEPTION WITH THESE GREAT OPTIONS:**
- Chef-attended Pasta Station** | 8
- Chef-attended Risotto Station** | 8
- Mashed Potato Station | 6
- Gourmet Mac ‘n’ Cheese Bar | 6
- Signature Sweets Station | 8

**CARVING STATIONS**
**SERVE 50 UNLESS NOTED**
- Hoffmeister Ham | 175
- Herb-Roasted Prime Rib | 400
- Roasted Beef Tenderloin | 300 (Serves 20)
- Roasted Turkey Breast | 150
- Atlantic Salmon | 200 (Serves 25)
- Slow-Roasted Leg of Lamb with Mint Pesto | 350

**Indicates items that add additional $75 attendant fee**
SPIRITS SELECTION
All banquets require a private bartender. The bar fee is 150 per bartender for cash or host bars. We support the responsible service of alcohol. For the protection of all our guests, we reserve the right to limit the service of alcoholic beverages.

BAR PACKAGES
Per person bar package price includes a choice of the liquor packages below.

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<th>Classic</th>
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Classic Package
Smirnoff & flavors Canadian Club
Jim Beam Beefeater
Stoli Bacardi
J&B Jose Cuervo
Captain Morgan Southern Comfort
Bottled Standard Domestic Beers
House Wine Selections

Luxury Package
Above selected brands as well as:
Dewars Tanqueray
Johnnie Walker Red Maker’s Mark
Baileys Irish Cream Stoli
Myers Jack Daniels
Kahlua Titos
House Wine Selections
Bottled Imported and Craft Beers

Host Bar
An open bar with a running tab.
Classic Drinks  5 & up
Luxury Drinks  8 & up
Domestic Beers  6 & up
Imported Beers  7 & up
Craft Beers  7 & up
Glass of Wine  8 & up
Soft Drinks  2 & up

Cash Bar
Your bar is set up with a selection of the most popular house, classic and luxury beverages, domestic and imported beers, premium house wines, sparkling wines and soft drinks.

Non-Alcoholic Bar Package Options
Non-Alcoholic Bar Package: 4 per person
Pepsi Diet Pepsi
Iced Tea Lemonade
Mist Twist

Punch
One bowl serves 35. Alcoholic and non-alcoholic punches are available in strawberry, peach and mixed fruit flavors.
Vodka Punch  80 per bowl
Rum Punch  80 per bowl
Non-Alcoholic  60 per bowl

SPECIALTY STATIONS**
Mimosa Station | 10 per person
Champagne with assorted juice flavors and fresh fruit garnishes

Bloody Mary Station | 10 per person
A classic Bloody Mary with an assortment of savory enhancements for a delightful masterpiece designed by you.

*A 75 station attendant fee will apply for specialty stations.