



Season's Greetings

European Crystal Banquets is conveniently located just minutes away from I -90 between Golf Rd & Arlington Heights Rd. We invite you and your organization to join us in a warmly lit ballroom festively decorated for the season. Our rooms can accommodate from 30 to 550 guests Our Chef has prepared the following packages to choose from, at prices even a Scrooge would love!

Call your Holiday Party Planner Directly at 847-437-5590

Your theme:

Winter Wonderland

White Floor Length Linens with Ice Blue & White Alternating Napkins

Votive Candles on Each Table

Full Dinner Setting

Ice Blue up-lighting in banquet room

Holiday Tree with White Lights and matching décor

Skirted Gift Table Holiday Embellishments for Buffet Tables

On-Site Holiday Planner

Traditional Festive

White Floor Length Linens & Red & Green Alternating Napkins

Votive Candles on Each Table

Full Dinner Setting

Red or Green up-lighting in banquet room

Holiday Tree with White Lights and matching décor

Skirted Gift Table Holiday Embellishments for Buffet Tables

On-Site Holiday Planner



Menu | **Hors D'oeuvres**

Butler Passed Hors D'oeuvres
Unlimited for the first hour

CHOICE OF THREE:

Japanese Beef tenderloin Skewers

Chicken tempura

Franks in Puff Pastry

Scallops Wrapped in Bacon

Mini sliders

Stuffed Mushrooms

Margarita Flatbread

Swedish Meatballs with dill sauce

Tomato & Basil Buchette

Menu | The Holiday Buffet

Entrée Selections

CHOICE OF TWO:

Chef's Seasonal Roasted Slice Sirloin

Ancho coffee rubbed sirloin with a butterscotch demi

Oven Roasted Herb Turkey Breast

Traditional herb gravy and cranberry stuffing

Spiced Rum Chicken

Almond crusted chicken with a spiced rum jus

Salmon Filet

Hickory Glazed Salmon Filet

Roasted Sliced Pork Loin

Encrusted with dried fruit and Goat Cheese in a cider brandy glaze

Sun dried Tomato Pasta

Penne pasta tossed with creamy sun dried tomato sauce

Soup & Salads

CHOICE OF TWO:

Wintergreen Salad

Mixed seasonal greens, dried apricots, cranberries and feta cheese served with a selection of dressings

Classic Caesar Salad

Crisp romaine tossed with homemade Caesar dressing and topped with herb croutons and parmesan cheese

Roasted Root Vegetable Salad

Petit kale, roasted root vegetables, walnuts and goat cheese topped with an allspice orange vinaigrette

Butternut Squash Soup

Roasted Butternut Squash with maple cream

On the Side

CHOICE OF TWO:

Garlic Mashed Red Potatoes

Au Gratin Potatoes

Roasted Baby Potatoes

Roasted Brussels Sprouts *with bacon & dried cranberries topped with a balsamic glaze*

Spiced Maple Carrots

Mixed Vegetable Medley

Also Included

Freshly Baked Rolls *and butter*

Sweet and Un-sweet Iced Tea

Freshly Brewed Coffee & Decaffeinated Coffee

Price Per Person-\$40.00



Menu | **Desserts**

CHOICE OF ONE:

Winter White Chocolate Mousse

Served in a martini glass topped with chocolate syrup

Classic Cheesecake

Served with whipped cream & fresh berries

Chefs Special Chocolate Bread Pudding

Baked fresh in the oven

Apple Crumb cake

Served with whipped cream & caramel drizzle

Drinks | **The Holiday Cheer**

Unlimited Host Bar Pricing:

Beer, Wine and Soda

\$5.00 per person per hour

Premium liquors , beer,wine & soda

\$10.00 per person per hour for the first 2 hours , \$5.00 per person for each additional hour

Host Bar on Consumption:

Premium Brand Cocktails - \$7.50

Domestic Beers- \$5.00

Premium Beer- \$6.00

House Wine - \$5.00

Soft Drink - \$2.05

Drink Ticket Options Available; see your Holiday Party Planner for details

Cash Bar

Guest purchase their own beverages

Host Bar & Cash bar subject to \$100.00 bartender fee (one bartender required for each 100 guests)