

31 NORTH

BANQUETS & CATERING

Off Site Catering Testimonials:

"My wife and I chose them for our wedding reception and were extremely thrilled with our experience from start to finish. We were very impressed with the service that we received, not only when we were first considering them, but also while we planned our event – and especially during our reception. Bernice and her staff did a wonderful job setting up, and taking care of our guests. The food was fantastic and we received so many compliments on it from our guests."

Nick & Ellen

"Every time I am at an event Bernice is involved with, the food is excellent and the staff is second to none. The events are always cheerful and the clients are always very appreciative and supportive."

Susan E. Low, Mayor of McHenry, IL

"Thank you for all your wonderful help on our special day. All the food was excellent and your staff was extremely professional. Our guests all raved about dinner and we were so proud. Thank you for everything. We hope you will come back to any event we may have in the future."

Cathy and Sean Rosedale

Award Winning
Banquets &
Catering
2012, 2013,
2014, 2015
& 2016



**Secure your Off Site
Wedding Reception
with 31 North
Banquets & Catering
within 7 Days of your
appointment & receive
a Wedding Incentive
of your choice:**

- *Complimentary
Late Night Snack*
- *50% Off Sweet Station*
- *Complimentary
Coffee Station*
- *50% Off Cake
Cutting & Service*
- *Complimentary
Table Runners*
- *10% Off Wedding
Menus*

31 NORTH

BANQUETS & CATERING

Off Site Catering Menu A

Buffet Selections - \$17.95

Hors d'oeuvres

Gourmet Cheese & Crackers

31 North Signature Garden Salad

Fresh Baked Bread & Butter

Choice of Entrée (Select 2)

Baked Herb Chicken:

Baked Chicken (bone in) seasoned with a delicious blend of herbs & spices

Tropical Chicken Breast:

Chicken Breast topped with pineapples and a sweet & sour sauce

Chicken Marsala:

Chicken Breast served with a Marsala Wine sauce with mushrooms

Tender Roast Beef:

Sliced roast beef in a burgundy mushroom gravy

Stuffed Shells:

Ricotta cheese stuffed pasta shells served with a marinara sauce

Pasta Primavera:

Cavatappi noodles with vegetables & an alfredo sauce

Choice of Side (Select 2)

*Yukon Gold Mashed Potatoes • Parslied Red Potatoes
Twice Baked Potatoes • Green Beans Almondine
Grilled Italian Vegetables • Seasoned Vegetable Blend
Caramelized Onion Mashed Potatoes • Wild Rice Blend*

Our Chef can customize a menu to fit your needs

After the introduction of the Bride & Groom, ceremonial cake cutting, and toasts to the happy couple, guests will be invited to a hearty buffet served in silver chafing dishes with black surrounds, assisted by 31 North's professionally, friendly & trained staff.

**Schedule your
Complimentary Tasting
for Two**

Additional Items to Consider:

White or Black Linens with Napkins
\$1.95 per person

China Dinner Plate, Bread Plate,
Water Goblet, 2 Forks, & Knife
\$5.95 per person

Sweet Station

\$3.95 – 3 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries

Gourmet Sweet Station

\$6.95 – 6 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries
Fresh Fruit Kabobs &
Coffee Station

Please note that these prices do not include a 20% Service Charge & 7.5% McHenry Sales Tax.

31 NORTH

BANQUETS & CATERING

Off Site Catering Menu B

Buffet Selections - \$21.95

Hors d'oeuvres

Gourmet Cheeses & Crackers
Fresh Vegetables Platter
BBQ Meatballs
Mini Quiche

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Garden Salad
Caesar Salad

Choice of Entrée (Select 2)

Baked Herb Chicken:

Baked Chicken (Bone in) seasoned with a delicious blend of herbs & spices

Tropical Chicken Breast:

Boneless chicken breast topped with pineapples and a sweet & sour sauce

Chicken Marsala:

Chicken Breast served with a Marsala Wine sauce with mushrooms

Tender Roast Beef:

Sliced roast beef in a burgundy mushroom gravy

Stuffed Shells:

Ricotta cheese stuffed pasta shells served with a marinara sauce

Pasta Primavera:

Cavatappi noodles with vegetables & an alfredo sauce

Roasted Pork Loin:

Tender Pork Loin roasted to perfection and served with a Bourbon glaze sauce

Choice of Side (Select 2)

*Yukon Gold Mashed Potatoes • Parslied Red Potatoes
Twice Baked Potatoes • Green Beans Almondine
Grilled Italian Vegetables • Seasoned Vegetable Blend
Caramelized Onion Mashed Potatoes • Wild Rice Blend*

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Additional Items to Consider:

White or Black Linens with Napkins
\$1.95 per person

China Dinner Plate, Bread Plate,
Water Goblet, 2 Forks, & Knife
\$5.95 per person

Sweet Station

\$3.95 – 3 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies
Assorted Mini Pastries

Gourmet Sweet Station

\$6.95 – 6 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries
Fresh Fruit Kabobs &
Coffee Station

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BANQUETS & CATERING

Off Site Catering Menu C

Buffet Selections - \$26.95

Hors d'oeuvres

Gourmet Cheese & Crackers
Fresh Vegetable Platter
BBQ Meatballs
Water Chestnuts wrapped in Bacon

Fresh Baked Bread & Butter

Choice of Salad (Select 1):

31 North Signature Garden Salad
Caesar Salad

Choice of Entrée (Select 2)

Teriyaki Pineapple Chicken:

Grilled Chicken served with a pineapple teriyaki sauce and topped with sesame seeds

Chicken Oscar:

Sautéed Chicken Breast topped with delicate crab meat and finished with a creamy hollandaise sauce

Roasted Pork Loin:

Tender Pork Loin roasted to perfection and served with a Bourbon glaze sauce

Butternut Squash Ravioli:

Butternut Squash Ravioli served with a butter sauce

Beef Tenderloin Medallions:

Tender beef tenderloin medallion topped with a wild mushroom Demi Glaze

Grilled Atlantic Salmon:

Topped with a creamy lemon pepper sauce

Cavatappi Pasta with Roasted Red Peppers & Spinach:

Cavatappi Pasta with spinach, red peppers & onions tossed in olive oil and dusted with parmesan cheese

Choice of Side (Select 2)

*Yukon Gold Mashed Potatoes • Parslied Red Potatoes
Twice Baked Potatoes • Green Beans Almondine
Grilled Italian Vegetables • Seasoned Vegetable Blend
Caramelized Onion Mashed Potatoes • Wild Rice Blend*

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Complimentary Tasting
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Additional Items to Consider:

White or Black Linens with Napkins
\$1.95 per person

China Dinner Plate, Bread Plate,
Water Goblet, 2 Forks, & Knife
\$5.95 per person

Sweet Station

\$3.95 – 3 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies
Assorted Mini Pastries

Gourmet Sweet Station

\$6.95 – 6 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies
Assorted Mini Pastries
Fresh Fruit Kabobs &
Coffee Station

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BANQUETS & CATERING

Off Site Catering Menu D

Buffet Selections - \$29.95

Hors d'oeuvres

Gourmet Cheese & Crackers
Jumbo Shrimp Cocktail Tray
BQ Meatballs
Water Chestnuts wrapped in Bacon

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Garden Salad
Caesar Salad

Choice of Entrée (Select 2)

Prime Rib of Beef:

Seasoned and roasted to perfection served with Au Jus

Garlic Crusted Chicken:

Garlic Encrusted oven roasted Breast of Chicken

Cranberry Brie Chicken:

*Lightly breaded Chicken Breast Stuffed with
Brie Cheese, Tangy Cranberries and Onion*

Roasted Pork Loin:

*Tender Pork Loin roasted to perfection and served with a
Bourbon glaze sauce*

Chicken Marsala:

Chicken Breast served with a Marsala wine sauce with mushrooms

Lemon Butter Chicken:

Sautéed Breast of chicken served with a lemon pepper cream sauce

Butternut Squash Ravioli:

Butternut Squash Ravioli served with a butter sauce

Cavatappi Pasta with Roasted Red Peppers & Spinach:

*Cavatappi Pasta with spinach, red peppers & onions, tossed in
olive oil and dusted with parmesan cheese*

Choice of Side (Select 2)

Yukon Gold Mashed Potatoes • Parslied Red Potatoes
Twice Baked Potatoes • Green Beans Almondine
Grilled Italian Vegetables • Seasoned Vegetable Blend
Caramelized Onion Mashed Potatoes • Wild Rice Blend

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Additional Items to Consider:

White or Black Linens with Napkins
\$1.95 per person

China Dinner Plate, Bread Plate,
Water Goblet, 2 Forks, & Knife
\$5.95 per person

Sweet Station

\$3.95 – 3 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries

Gourmet Sweet Station

\$6.95 – 6 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries
Fresh Fruit Kabobs &
Coffee Station

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BANQUETS & CATERING

Off Site Catering Menu E

Buffet Selections - \$39.95

Hors d'oeuvres

BBQ Meatballs
Mini Quiche
Gourmet Cheese and Crackers
Jumbo Shrimp Cocktail

Fresh Baked Bread & Butter

Choice of Salad (Select 1)

31 North Signature Garden Salad
Caesar Salad

Choice of Entrée (Select 3)

Beef Tenderloin Medallions:

*Tender beef tenderloin medallion topped with
a wild mushroom Demi Glaze*

Prime Rib of Beef:

Seasoned and roasted to perfection served with Au Jus

Roasted Pork Loin:

Roasted & topped with a Bourbon glaze

Grilled Atlantic Salmon:

Topped with a creamy lemon pepper sauce

Chicken Oscar:

*Sautéed Chicken breast topped with delicate crab
meat and finished with creamy hollandaise sauce*

Butternut Squash Ravioli:

Butternut Squash Ravioli served with a butter sauce

Cavatappi Pasta with Roasted Red Peppers & Spinach:

*Cavatappi Pasta with spinach, red peppers & onions, tossed in
olive oil and dusted with parmesan cheese*

Choice of Side (Select 3)

*Yukon Gold Mashed Potatoes • Parslied Red Potatoes
Twice Baked Potatoes • Green Beans Almondine
Grilled Italian Vegetables • Seasoned Vegetable Blend
Caramelized Onion Mashed Potatoes • Wild Rice Blend*

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Schedule your Complimentary Tasting for Two

Additional Items to Consider:

White or Black Linens with Napkins
\$1.95 per person

China Dinner Plate, Bread Plate,
Water Goblet, 2 Forks, & Knife
\$5.95 per person

Sweet Station

\$3.95 – 3 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries

Gourmet Sweet Station

\$6.95 – 6 pieces per person
Chocolate Dipped Strawberries
Gourmet Cookies &
Assorted Mini Pastries
Fresh Fruit Kabobs &
Coffee Station

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