

Congratulations on Your Engagement!

Thank you for considering to have 31 North Banquets & Catering be an integral part of your special day. We know that this process can be confusing as there are few apple to apples comparisons. We are here to help and look forward to working with you. We offer you excellent options that range from gourmet plated dinners, family style, buffet, food stations, or hors d'oeuvres - If you don't see something you are looking for let us know and we would be glad to create a customized package for you.

We are happy to accommodate special requests for dietary restrictions. So if it is Dairy, Gluten, or other allergies please let us know and we can customize a menu for your guests. Also we have Vegan & Vegetarian menus to chose from. So whether these requests are for a few guests or for your entire guest list we are here to work with you!

Enclosed in this packet is a list of all that our packages include, the contents of our packages, additional items to consider, a list of our Hors D'oeuvres, and vegan & vegetarian options.

Each Package is named after a type of LOVE as we understand that all this planning culminates in an event that expresses...

♥♥ All the Love you have for each other. ♥♥

So please review the contents of our packages and give Bernice a Call; She will be more than happy to work with you to bring the wedding of your dreams to life at an affordable price.



31 North Banquets & Catering

217 Front Street – McHenry IL 60050 • 815-344-0330

Proud to be a Woman Owned & Operated and Veteran Owned & Operated Small Business

All Packages Include

Reception from 6-11pm • 4.5 Hour Open Beer & Wine Bar • Private Bridal Suite • Wedding Ceremony On Dance Floor • Champagne for Head Table • Unlimited Red & White Wine with Dinner • Complimentary Cake Cutting & Service • Table Linen • Colored Table Runners • Chiavari Chairs • Custom Uplighting • Gift Table • Place Card Table • China & Flatware • Dance Floor • Set up of Small Decor • Plenty of Onsite Parking • Handicap Accessible
• Tasting for Two • Set up & Clean up • Day After Brunch @ Café 31 North for Bride & Groom
Fresh Baked Bread & Butter

Choice of Soup (Select 1)

Loaded Baked Potato • Cream of Wild Mushroom • Cream of Chicken with Rice • Roasted Tomato Basil
• *Chicken Noodle • Cream of Broccoli • Minestrone • Chicken Tortilla*

Choice of Salad (Select 1)

31 North Signature Salad • Garden Salad • Caesar Salad • Spinach Salad with Strawberry & Walnuts
• *Caprese Salad • Wedge Salad • Chilled Fresh Fruit with Sprig of Mint*

Choice of Side (Select 2)

Green Bean Almondine • Trio of Vegetables • Zucchini Medley • Glazed Baby Carrots • Grilled Asparagus Spears
• *Creamy Mashed Potatoes • Garlic Mashed Potatoes • Mashed Red Potatoes • Mashed Sweet Potato • Parslied Red Potatoes • Rice Pilaf • Twice Baked Potatoes • Baked Potato • Rosemary Roasted Potatoes • Mac & Cheese*

Our Chef can Customize a menu for your guest with Dietary Restrictions
Vegan & Vegetarian Menus Available

Packages Include All the Above Plus

Familiar & Playful Packages

Butler Style Passed Hors D'oeuvres

Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu

Enduring & Agape Packages

Butler Style Passed Hors D'oeuvres

Select 3 Hot & 3 Cold From the Hors D'oeuvres Menu or the Premium Hors D'oeuvres Menu

Soup Upgrade - Shrimp Bisque • Signature Cocktail & Craft Beer (for first hour)

• *Gourmet Sweet Table*

Agape Package

All of the Above plus - Late Night Snack • Complimentary Bridal Shower for up to 25 Guests

<u>Package</u>	<u>Saturday Pricing</u>	<u>Sunday - Friday Pricing</u>
<i>Affectionate Package</i>	<i>38.95</i>	<i>33.95</i>
<i>Familiar Package</i>	<i>50.95</i>	<i>43.95</i>
<i>Playful Package</i>	<i>55.95</i>	<i>47.95</i>
<i>Enduring Package</i>	<i>60.95</i>	<i>51.95</i>
<i>Agape Package</i>	<i>69.95</i>	<i>59.95</i>
<i>Ultimate Love Package</i>	<i>114.95</i>	<i>97.95</i>

7.5% Sales Tax & 15% Service Charge will be added • Gratuity not Included

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The Affectionate Package

Choice of Entrée

Chicken Kiev

Breaded Boneless Chicken Breast Stuffed with Garlic Butter Sauce

Chicken Marsala

Chicken Breast served with a Marsala Wine Sauce with Mushrooms

BBQ Chicken Breast

Marinated Chicken Breast, Slathered and Grilled Just Right

Stuffed Ricotta Pasta Shells

Ricotta Cheese Stuffed Pasta Shells Served with Marinara Sauce

Bourbon Glazed Roasted Pork Loin

Tender Pork Loin Roasted to Perfection and Served with a Bourbon Glazed

Grilled Shrimp Pasta

Cavatappi Pasta with Seasoned Grilled Shrimp, Served in a Pesto Cream Sauce

*Comes with choice of Soup, Salad, and 2 Sides
(Listed on the All Packages Includes Page)*

***Above Choices can be served Family Style, Buffet Style, or Individually Plated
Our Chef can Customize a menu for your guest with Dietary Restrictions
Vegan & Vegetarian Menus Available***

Saturday Pricing

*Adult 38.95
Young Adult 34.95
Children 19.95*

Sunday - Friday Pricing

*Adult 33.95
Young Adult 29.95
Children 19.95*

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The Familiar Package

Choice of Entrée

Crème Brée Chicken

Lightly Breaded Chicken Stuffed with Brie Cheese, Tangy Cranberries and Onions

Chicken Marsala

Chicken Breast Served with a Marsala Wine Sauce with Mushrooms

Tropical Chicken Breast

Boneless Chicken Breast Topped with Pineapple and Seasoned with a Sweet & Sour Sauce

Bourbon Glazed Roasted Pork Loin

Tender Pork Loin Roasted to Perfection and Served with a Bourbon Glaze

Filet Mignon

Filet Mignon Served with your Choice of Garlic Herb Butter, Crisp Onion Ring, or Mushroom Demi Glaze

Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu

*Comes with choice of Soup, Salad, and 2 Sides
(Listed on the All Packages Includes Page)*

Above Choices can be served Family Style, Buffet Style, or Individually Plated

Our Chef can Customize a menu for your guest with Dietary Restrictions

Vegan & Vegetarian Menus Available



Saturday Pricing

*Adult 50.95
Young Adult 34.95
Children 19.95*

Sunday - Friday Pricing

*Adult 43.95
Young Adult 29.95
Children 19.95*

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The Playful Package

Combination Plate

Choice of Entrée

Filet Mignon & Grilled Shrimp

Filet Mignon Served with Garlic Herb Butter with Grilled Shrimp

Filet Mignon & Baked Salmon

Filet Mignon Served with Garlic Herb Butter with Baked Salmon Filet, Topped with a Creamy Dill Sauce

Filet Mignon & Maryland Crab Cake

Filet Mignon Served with Garlic Herb Butter with Maryland Jumbo Lump Crab Cake

Garlic Crusted Chicken & Grilled Shrimp

Garlic Crusted Oven Roasted Breast of Chicken with Grilled Shrimp

Stuffed Ricotta Pasta Shells & Chicken Marsala

*Ricotta Cheese Stuffed Pasta Shells with a Chicken Breast Served with a
Marsala Wine Sauce with Mushrooms*

*Select 2 Hot & 2 Cold From the Hors D'oeuvres Menu
Comes with choice of Soup, Salad, and 2 Sides
(Listed on the All Packages Includes Page)*

Above Choices can be served Family Style, Buffet Style, or Individually Plated

Our Chef can Customize a menu for your guest with Dietary Restrictions

Vegan & Vegetarian Menus Available

Saturday Pricing

*Adult 55.95
Young Adult 39.95
Children 19.95*

Sunday - Friday Pricing

*Adult 47.95
Young Adult 33.95
Children 19.95*

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The Enduring Package

Combination Plate
Choice of Entrée

Filet Mignon & Grilled Shrimp

Filet Mignon Served with Garlic Herb Butter with Grilled Shrimp

Filet Mignon & Baked Salmon

Filet Mignon Served with Garlic Herb Butter with Baked Salmon Filet, Topped with a Creamy Dill Sauce

Filet Mignon & Maryland Crab Cake

Filet Mignon Served with Garlic Herb Butter with Maryland Jumbo Lump Crab Cake

Garlic Crusted Chicken & Grilled Shrimp

Garlic Crusted Oven Roasted Breast of Chicken with Grilled Shrimp

BBQ Chicken & BBQ Pork Ribs

Marinated Chicken Breast Slathered and Grilled just right with Hand Rubbed Baby Back Ribs with Special Spices, Slowly Cooked then Caramelized with BBQ Sauce

*Select 3 Hot & 3 Cold From the Hors D'oeuvres or Premium Hors D'oeuvres Menu
Comes with choice of Soup, Salad, and 2 Sides
(Listed on the All Packages Includes Page)
Signature Cocktail & Craft Beer (for first hour)
Gourmet Sweet Table*

**Above Choices can be served Family Style, Buffet Style, or Individually Plated
Our Chef can Customize a menu for your guest with Dietary Restrictions
Vegan & Vegetarian Menus Available**

Saturday Pricing

*Adult 60.95
Young Adult 39.95
Children 19.95*

Sunday - Friday Pricing

*Adult 51.95
Young Adult 33.95
Children 19.95*

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The Agape Package

Combination Plate

Choice of Entrée

Filet Mignon & Grilled Shrimp

Filet Mignon Served with Garlic Herb Butter with Grilled Shrimp

Filet Mignon & Baked Salmon

Filet Mignon Served with Garlic Herb Butter with Baked Salmon Filet, Topped with a Creamy Dill Sauce

Filet Mignon & Chicken Oscar

Filet Mignon Served with Garlic Herb Butter with Sautéed Chicken Breast Topped with Delicate Crab Meat and Finished with Creamy Hollandaise Sauce

Filet Mignon & Maryland Crab Cake

Filet Mignon Served with Garlic Herb Butter with Maryland Jumbo Lump Crab Cake

Garlic Crusted Chicken & Grilled Shrimp

Garlic Crusted Oven Roasted Breast of Chicken with Grilled Shrimp

BBQ Chicken & BBQ Pork Ribs

Marinated Chicken Breast Slathered and Grilled just right with Hand Rubbed Baby Back Ribs with Special Spices and Slowly Cooked then Caramelized with BBQ Sauce

Select 3 Hot & 3 Cold From the Hors D'oeuvres or Premium Hors D'oeuvres Menu

Comes with choice of Soup, Salad, and 2 Sides

(Listed on the All Packages Includes Page)

Signature Cocktail & Craft Beer (for first hour)

Gourmet Sweet Table, Late Night Snack,

Complementary Bridal Shower for up to 25 Guests

Above Choices can be served Family Style, Buffet Style, or Individually Plated

Our Chef can Customize a menu for your guest with Dietary Restrictions

Vegan & Vegetarian Menus Available

Saturday Pricing

<i>Adult</i>	<i>69.95</i>
<i>Young Adult</i>	<i>39.95</i>
<i>Children</i>	<i>19.95</i>

Sunday - Friday Pricing

<i>Adult</i>	<i>59.95</i>
<i>Young Adult</i>	<i>33.95</i>
<i>Children</i>	<i>19.95</i>

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Ultimate Love Package

Your Choice of Package

Affection • Familiar • Playful • Enduring • Agape

Premium Bar Package

Free Wedding Shower for up to 25 Guests

Massage for Two Prior to the Wedding

*Complementary Brunch for the Entire Wedding Party the
Day after @ Café 31 North*

Wedding DJ (\$900 Value)

Wedding Photographer (\$1500 Value)

Wedding Flowers (\$500 Value)

Wedding Cake (\$500 Value)

Centerpieces (\$300 Value)



Saturday Pricing

<i>Adult</i>	<i>114.95</i>
<i>Young Adult</i>	<i>39.95</i>
<i>Children</i>	<i>19.95</i>

Sunday - Friday Pricing

<i>Adult</i>	<i>97.95</i>
<i>Young Adult</i>	<i>33.95</i>
<i>Children</i>	<i>19.95</i>

Requires 100 Adult Guests Minimum

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Hors D'oeuvres Selection

Hot Hors D'oeuvres

Chicken Skewers • Beef Skewers • Buffalo Hot Wings • Old Bay & Honey Wings • Vegetable Quesadilla • Assorted Mini Quiche • Vegetable Egg Rolls • Bacon Wrapped Chestnuts • Spinach Spanakopita • Mini Brats • Asparagus Wrapped in Phyllo Dough with Asiago Cheese • Beef & Mushroom Brochettes • BBQ Meatballs • Mini Pot Stickers • Brie & Cranberry in Phyllo Dough • Mini French Toast Bites • Apple Wood Smoked Bacon Skewers with Maple Syrup Dipping Sauce • Mini Black Angus Burgers • Quinoa Latke with Crème Fraiche • Mini Potato Pancake with Apple Sauce • *Loaded Mashed Potato Shooter* • Chicken Salad topped with Carnalized Walnuts and a Balsamic Glaze in a Phyllo cup • Italian Sausage Stuffed Mushroom Caps • Swedish Meatballs

Cold Hors D'oeuvres

Fresh Fruit Kabobs • Imported Cheese and Cracker Tray • Fresh Vegetable Platter with Humus and Ranch • Fresh Mozzarella with Basil, Tomato & Balsamic Glaze • Italian Antipasto Skewer • Bruschetta on a Baguette • Thai Beef Topped Cucumber • Mini Assorted Beef, Ham & Turkey Sandwiches on Hawaiian Rolls • Anti-pasta Bites • Salted Carmel Bread Pudding Crème Shooter

Premium Hors D'oeuvres Selection

Hot Hors D'oeuvres

Seared Scallops • BBQ Short Rib Skewer with a Roasted Yukon Gold Potato • Bacon Wrapped Tater Tot Bombs • Crispy Coconut Shrimp • Mini Crab Cakes • Seafood Stuffed Mushroom Caps • Crab Rangoon • Crispy Sweet and Sour Tofu Skewer with a Sesame dusting • Sweet and Sour Chicken Skewer with a Sesame dusting • Crab Rangoon

Cold Hors D'oeuvres

Shushi • Jumbo Shrimp with Cocktail Sauce • Cheese Board (3 Cheeses, 3 Meats, Crackers, Nuts & Dried Fruit) • Turkey & Provolone Skewer with Cranberry Aioli • Grilled Eggplant with Garlic Roasted Tomato & Ricotta Salata • Crispy Eggplant Discs with Garlic Marinated Asparagus & Ricotta Mousse • Grape Leaf Wrapped Cigar served with Ground Sesame Ash in an Ash tray • Watermelon cube, Fig & Honey • Deviled Eggs - Traditional, Avocado, Bacon, Ham & Cheese or Jalapeno • Goat Cheese Drizzled with Honey and topped with Almond Slivers • Petit Croissants with Chicken walnut Salad or Turkey Cranberry Salad • Fire Roasted Corn with Tomato Aioli

Grazing Tables – Ask for Details

If you don't see something you are looking for let us know and we would be glad to create a customized package for you that fits your tastes & vision.

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Vegetarian & Vegan Options

Vegetarian Options

Vegetarian Enchiladas

Vegetarian Enchiladas with black beans and cheese

Butternut Squash Ravioli

Butternut Squash Ravioli in a Brown Butter Sauce

Stuffed Ricotta Pasta Shells

Ricotta Cheese Stuffed Pasta Shells served with Marinara Sauce

Italian Farro Salad

Farro, Sundried Tomatoes, Cucumber, Roasted Red Peppers, Cherry Tomatoes, Petite Peas, & Feta Cheese (remove feta cheese for Vegan Style)

Vegetable Fried Rice

*Onion, Peas, Carrots Mixed with Egg, Rice & Soy Sauce
(substitute egg with tofu for Vegan Style)*

Soups

*Roasted Carrot Soup • Butternut Squash • Vegetable • Cream of Potato • Cream of Broccoli
• Tomato Basil • Crème of Wild Mushroom • Cream of Asparagus*

Vegan Options

Southwest Vegan Enchiladas

Vegan Enchiladas with tofu, spinach, and black beans, topped with a rich and flavorful red enchilada sauce and avocado

Vegan Risotto

Vegan Risotto Topped with roasted veggies

Vegan Cauliflower Steaks

Grilled Cauliflower Steaks with Avocado Herb Sauce served with Mashed Sweet Potatoes & Walnuts

Vegan Kabobs

Grilled Tofu, Onion, Tomato, & Pepper Skewers on a bed of Spinach & Mushroom Risotto

Crispy Sweet & Sour Tofu

Cubed Tofu, Carrots, Green & Red Peppers, and onion with Brown Sugar, Tomato, & Cider Vinegar

Additional Items to Consider

Bar Upgrades

Premium Bar Package add 6.95 per person

Top Shelf Package add 4.95 per person

Affectionate, Familiar, & Playful Packages add 2 Craft Beers for \$2.95 per Person

Baked Potato Bar

Idaho Potato Baked in a Dusting of Salt, Pepper, & Parmesan Cheese Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Jalapeno Bacon, Black Pepper Bacon, Shredded Cheddar Cheese, Shredded Jalapeno Cheese, Chives, Salsa, Jalapenos, or Sour Cream

4.95 per person – choose up to 8 sides

Mashed Potato Bar

Choice of Creamy Whipped Idaho, Youkan Gold, Red Mashed Potatoes, or Sweet Potatoes, Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Jalapeno Bacon, Black Pepper Bacon, Shredded Cheddar Cheese, Chives, Salsa, Caramelized Onion, Jalapenos, Sour Cream, or Brown Sugar – for Sweet Potato Only

4.95 per person – choose up to 8 sides

Mac & Cheese Bar

Our 4 Cheese blend mixed with Marconi Ready to be Individually Topped with Toasted & Buttered Crumbled Bread Crumbs, Apple Wood Bacon, Jalapeno Bacon, Black Pepper Bacon, Shredded Cheddar Cheese, Chives, Steamed Broccoli, Hot Dog Bites, Jalapenos, or Salsa

4.95 per person – choose up to 6 sides

Add 2 per Person for Shredded BBQ Pork

Sweet Station

Chocolate Dipped Strawberries, Gourmet Cookies, Brownies, Kolachkis, Assorted Mini Pastries, Cheese Cake Cups, Cake Shooters, Moose Cups, Fruit Tarts, or Fresh Fruit Kabobs

4.95 for 3 Pieces per Person - choice of 5

6.95 for 5 Pieces per Person - choice of 8

Sundae Bar

French Vanilla Ice Cream Ready to be Topped with Carmel, Strawberries, & Chocolate Syrups, Chopped Peanuts, Sprinkles, Cherries, or Whipped Cream

2.95 per person

Late Night Taco Bar

Soft or Hard Shell Tacos, Ground Beef, Grilled Chicken, Roasted Corn, Lettuce, Shredded Cheese, Tomatoes, Salsa, or Jalapenos

2.95 per person

Add 1 per Person for Guacamole

Add 7.5% Tax • Gratuity not included

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