

Congratulations on Your Engagement!

Thank you for considering having 31 North Banquets & Catering be an integral part of your special day. From a Do-It-Your Self Event to Full Service Catered Events, 31 North Banquets & Catering is here for you. Our Experience ranges from small intimate Weddings to Events that Exceed a guest count of over 900. Speaking of Exceeding, that is what we are here to do, Exceed your expectations!

Our Passion is to ensure each event is as special and unique as you are - 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 and vision.

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 and Vegetarian items 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 is our **2022 Devotion Off-Site Catering Package**, Items that are included in the package, additional items to consider, a list of our Hors D'oeuvres, and Bar Service Packages.*

All of our Wedding Packages are 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 Veteran Owned & Operated Small Business



2022 Devotion – Catering Package

Types of Service

Buffet Style Service there is no additional charge, and our staff can serve your guest in the buffet line to reduce contact

Family Style Service there is an addition charge of \$225 plus \$20 per table for the Bowl/Platter to be used for Family Style Service

For Plated Service there is an additional charge of \$350

Customized Menus are Available – Let us Know your Thoughts and we would be glad to create a menu that fits your vision

Hors D'oeuvres – A complete Hors D'oeuvres menu is enclosed

Additional Items to Consider

Baked Potato, Mashed Potato, and Mac & Cheese Bars available

Sweet Stations

Late Night Taco Bar

Bar Service is Available, and Pricing is enclosed

Grazing Tables are Available, ask for details

Due to potential Supply Chain Issues some items may have to be substituted

About Us:

Best of the Fox Winner Since 31 North was Created (2012 – 2021)
TEN Straight Years! Along with the Knot & Wedding Wire Awards.

Recognized by Blissful Blue Jay (a national Blog) as one of the top caters in Illinois -
Scrumptious Wedding Food! 6 Amazing Illinois Caterers to Consider for Your Wedding Day!
(blissfulbluejays.com)

Woman Owned & Operated – Veteran Owned & Operated

Local Small Business Dedicated to Serving McHenry County and the Surrounding Area

Limited Number of Events per Weekend to Enable us to Focus on YOU & Your Guests

Part of McHenry County Since 1983 Warsaw Inn (Co-Owner) & CEC Events & Catering

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www.31northbanquets.com

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The 2022 Devotion Wedding Off-Site Catering Package

Choice of Entrées

Poultry

- Ⓞ Baked Herb Chicken
- Ⓞ BBQ Chicken Bone In
- Ⓞ Tropical Chicken Breast
- √³¹ Ⓞ Chicken Marsala Breast
- √³¹ Ⓞ Greek Chicken Breast
- Ⓞ Teriyaki Chicken Breast
- Ⓞ Chicken Piccata Breast
- Garlic Encrusted Chicken
- Cranberry Brie Chicken
- Ⓞ Lemon Butter Chicken
- Chicken Fajitas
- Chicken Kiev
- Chicken Cordon Bleu
- Mole Chicken
- Roast Turkey Breast
- Cheese Enchiladas
- Chicken Risotto

Fish & Pasta

- ³¹ Ⓞ Broiled Cod Fillet
- ³¹ Ⓞ Grilled Salmon (Add 2)
- Shrimp Risotto (Add 2)
- √ Ⓞ Ricotta Stuffed Shells
- Pasta Primavera
- Mostaccioli with Meat Sauce
- √³¹ Ⓞ Butternut Squash (Add 2)

Vegan / Vegetarian

- √³¹ Ⓞ Vegetarian Risotto
- √³¹ Ⓞ Vegan Risotto
- √³¹ Ⓞ Vegan Cauliflower Steaks (Add 1)
- √³¹ Ⓞ Crispy Sweet & Sour Tofu
- √³¹ Ⓞ Vegan Kabobs
- √³¹ Ⓞ Roasted Portabella with Cauliflower Mash

Beef & Pork

- ³¹ Tender Roast Beef with Gravy
- Italian Beef with Rolls
- Beef Fajitas
- Black Angus Burgers
- BBQ Black Angus Beef Ribs (Add 4)
- ³¹ Ⓞ 6oz Filet Mignon (Add 5.50)
- ³¹ Ⓞ 8oz Filet Mignon (Add 6.50)
- ³¹ Ⓞ Prime Rib of Beef (Add 4.50)
- Beef Brisket (Add 3.50)
- Rib Eye Steak (Add 4.00)
- Honey Baked Ham
- Polish Sausage & Sauerkraut (Add 1)
- Italian Sausage with Peppers & Onions
- Brats with Peppers & Onions
- Roast Pork with Gravy.
- Pulled Pork
- ³¹ Bourbon Glazed Pork Loin (Add 1)
- BBQ Baby Back Ribs (Add 3)
- Sausage Risotto
- Beef Stroganoff

√ = Vegan or Vegetarian ³¹ = Guests Favorites Ⓞ = Gluten Free

CONSUMER ADVISORY: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Above Choices are Buffet Style. With full service the above choices can be served Buffet Style, Family Style, or Individually Plated
Our Chef can Customize a menu for your guest with Dietary Restrictions

Pricing

- 1 Entree 11.95**
- 2 Entrees 14.25**
- 3 Entrees 15.50**

Salads & Sides Included - Choices shown on Includes Page
Add 7.75% Sales Tax • Gratuity not Included

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All 2022 Devotion Wedding Off-Site Catering Packages Include

Chinette Paper Plates, Fine Paper Napkin, & Reflective Plasticware
Tasting for Two
Hawaiian Rolls & Butter

----- Choose 1 -----

Salad

31 North Signature Salad
Garden Salad
Caesar Salad
Greek Salad (Add 1)
Coleslaw
Spinach Salad with
Strawberry & Walnuts
(Add 1)
Caprese Salad (Add 1)
Wedge Salad (Add 1)
Chilled Fresh Fruit with
Sprig of Mint (Add 1)

Vegetables

Green Beans
Green Bean Almondine
(Add 1)
Trio of Vegetables
Zucchini Medley
Glazed Carrots
Smashed Peas with
Shallots & Butter (Add 1)
Grilled Asparagus Spears
(Add 2)
Tomato & Cucumber
Salad
Sour Cream Cucumber
Salad with Dill

----- Choose 3 -----

Starches

Creamy Mashed
Potatoes
Garlic Mashed Potatoes
3rd Mashed Red Potatoes
Mashed Sweet Potato
Roasted Sweet Potato
Parslied Red Potatoes
Rice Pilaf
Baked Potato
3rd Rosemary Roasted
Potatoes
Cavatappi Pasta with
Spinach & Roasted
Red Peppers

Starches

Mac & Cheese
Pasta Primavera
Garlic Bread
Spanish Rice
Mostaccioli
Smashed Red Potato
Au Gratin Potato
Hot German Potato
Salad (Add 1)
Twice Baked
Potatoes (Add 1)
Potato Salad

Kids Menus: Chicken Tenders, Mac & Cheese, & Fruit Cup
Our Chef can Customize a Menu for your guests with Dietary Restrictions

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Packages Upgrades

Bar Services – See our Off-Site Bar Service Packages

China Dinner Plate, Salad Plate, Bread Plates, 2 Forks, & a Knife add 5.75

Glassware add 1.50

Cake Plate & Fork add 1.50

Table Linen & Cloth Napkins 2.50 per Person

Service Staff for Set up, Clean up, and Service Available (Hourly Rates Applies)

Per Delivery 93.50 (Price varies for Venues more than 20 Miles from McHenry)

Delivery Area is Up to 1 Hour Drive from McHenry

Disposable Wire Rack with 2 Sternos Fuel 12

Stainless Chafing Dishes with 3 Sternos Fuel 30

Grazing Table – Ask for Details

Add 7.75% Sales Tax • Gratuity not Included

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Additional Off-Site Catering Items to Consider

Baked Potato Bar

Idaho Potato Baked and Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Shredded Cheddar Cheese, Shredded Jalapeno Cheese, Chives, Salsa, Jalapenos, or Sour Cream
5.50 per person – choose up to 6 sides

Mashed Potato Bar

Choice of Creamy Whipped Idaho, Yukon Gold, Red Mashed Potatoes, or Sweet Potatoes, Ready to be Individually Topped with Butter, Garlic Infused Butter, Apple Wood Bacon, Shredded Cheddar Cheese, Chives, Salsa, Caramelized Onion, Jalapenos, Sour Cream, or Brown Sugar – for Sweet Potato Only
5.50 per person – choose up to 6 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, Shredded Cheddar Cheese, Chives, Steamed Broccoli, Hot Dog Bites, Jalapenos, Salsa, or Shredded BBQ Pork (Add 1.50)
5.50 per person – choose up to 4 sides

Sweet Station

Chocolate Dipped Strawberries, Gourmet Cookies, Brownies, Kolachkis, Assorted Mini Pastries, Lemon Bars, Cannoli, Chocolate Dipped Pretzels, Limoncello Shooters, Mini Cheesecakes, Carrot Cake Shooters, Double Chocolate Shooters, Moose Cups, Fruit Tarts, Salted Carmel Bread Pudding, Macarons, or Fresh Fruit Kabobs
5.50 for 3 Pieces per Person - choice of 5
7.65 for 5 Pieces per Person - choice of 8

Late Night Taco Bar

Soft and Hard Shell Tacos, Ground Beef, Grilled Chicken, Lettuce, Shredded Cheese, Tomatoes, Salsa, Jalapenos, or Guacamole (Add 0.75)
3.95 per person

Add 7.75% Tax • Gratuity not included

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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 • Swedish Meatballs • Mini Pot Stickers • Brie & Cranberry in Phyllo Dough • Brie & Apricot in Phyllo Dough • Mini French Toast Bites • Apple Wood Smoked Bacon Skewers with Maple Syrup Dipping Sauce • Mini Black Angus Burgers • Mini Potato Pancake with Apple Sauce • *Loaded Mashed Potato Shooter* • Italian Sausage Stuffed Mushroom Caps

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 Baguett* • *Thai Beef Topped Cucumber* • *Mini Assorted Ham & Turkey Sandwiches on Hawaiian Rolls* • *Anti-pasta Bites* • *Chicken Salad topped with Caramelized Walnuts and a Balsamic Glaze in a Phyllo cup* • *Turkey & Provolone Skewer with Cranberry Aioli* • *Watermelon cube, Fig Jam & Honey* • *Mediterranean Crostini*

Premium Hors D'oeuvres Selection

Hot Hors D'oeuvres

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* • *Mini Street Taco* • *Tomato Soup Shooter with Grilled Cheese*

Cold Hors D'oeuvres

Crostini (Choose 1: Strawberry & Goat Cheese, Beef Tenderloin with Caramelized Onion and Horseradish Aioli, or Caprese) • *Shushi* • *Jumbo Shrimp with Cocktail Sauce* • *Cheese Board (3 Cheeses, 3 Meats, Crackers, & Grapes)* • *Grilled Eggplant with Garlic Roasted Tomato & Ricotta Salaita* • *Crispy Eggplant Discs with Garlic Marinated Asparagus & Ricotta Mousse* • *Deviled Eggs - Traditional, Avocado, Bacon, 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*

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Pricing

Choose 2 Hot & 3 Cold add 6.95 per person
Choose 2 Hot & 3 Cold Premium add 8.95

For Hors D'oeuvres Parties Call for Pricing
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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Off-Site Bar Packages

BYOB - 7.95

Fresh Fruit Garnishes - Lemons, Limes, & Oranges, Maraschino Cherries, Olives, Classic Mixers, Soda,
Clear Plastic Cups, Plastic Beer Cup, Beverage Napkins, & Ice
You Provide the Beer, Wine, & Liquor

Beer, Wine & Soda - 13.25

Choice of Two Beers: Miller Lite, Miller 64, MGD, Coors Lite, Leinenkugel Seasonal, Budweiser, Bud Lite, Corona, or Modelo
Choice of Three: Cabernet Sauvignon, Pino Noir, Chardonnay, Pinot Grigio, White Zinfandel, Peach Moscato, or Spiked
Seltzer

Beer, Wine, Soda & Rail - 15.35

Includes the Beer, Wine, & Soda Package Plus:
Vodka, Gin, Rum, Spiced Rum, Tequila, Bourbon, Scotch, Brandy, & Amaretto

Beer, Wine, Soda & Top Shelf - 20.85

Includes the Beer, Wine, & Soda Package Plus:
Christian Brothers Brandy, Jack Daniels Bourbon, Smirnoff Vodka, Seagram's 7 Whiskey, J&B Scotch, Captain Morgan Spiced
Rum, Malibu Coconut Rum, Bacardi Rum, Tanqueray Gin, Jose Cuervo Tequila, & Amaretto

Beer, Wine, Soda & Premium - 26.35

Includes the Beer, Wine, & Soda Package Plus:
Christian Brothers Brandy, Jack Daniels Bourbon, Makers Mark Bourbon, Smirnoff Vodka, Grey Goose Vodka, Dewar's
Scotch, Bacardi Rum, Bombay Gin, Captain Morgan Spiced Rum, Malibu Coconut Rum, Jose Cuervo Tequila, & Amaretto

*Bar Package is for 4.5 Hours And based on 100 guests or more
Craft Beers maybe added for an additional charge*

Prices are per Person in Attendance of your Event

Adult – Price as shown

Young Adult & Children – 4 thru 20 - 7.95

Package Includes:

Fresh Fruit Garnishes • Classic Mixers • Clear Plastic Cups • Plastic Beer Cups • Cocktail Napkins • Ice
• Set-up & Clean-up • Liability Insurance

Bartenders

Liability Insurance & Licensed Bartender

One Bartender per 75 guests

(Hourly Rate per Bartender Applies)

Additional Considerations

Wine on the Table – 18.50 per Bottle • Champagne Toast – 2.50 per Person
(Corking Fee Applies for BYOB)

Glass Rentals

Rocks • Tall • Wine • Champagne • Pilsner Beer – 1.50 Each Glass

Add 7.75% Tax • Gratuity not included

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Frequently Asked Questions (FAQs)

How do we secure our event date with 31 North?

- To book our services requires a \$750 deposit followed by Monthly or Quarterly Payments
 - Alternative deposits and payments can be discussed

What are the policies at 31 North for changes after we Secure you services?

- After you secure your date with 31 North the guest count provided is the guarantee (so book for the lowest number of guests you believe you will have) - but there is an unlimited number of guest you can add (up to the venue seating capacity).
- From the time you secure your date and up to 10-Days prior to you event you can make changes to menus, rentals (linen, China, etc.) - so, no need to have every detail locked down.
- Tastings are complementary and can be conducted prior to securing your date or after, this is totally at the discretion of our couples.
- 10 Days prior to you event you will call Bernice to discuss all the details of your wedding reception including final guest count, menu choices, dietary restrictions, linen, china, etc. and all other services to be provided by 31 North. You must schedule this phone call meeting in advance.
- After this meeting, all details will be considered final – any changes after this date will incur a change order fee.
- We do our best to maintain our flexibility during the planning process leading up your event - let us help you plan your dream wedding with 31 North!

What is the difference between a Garden Salad and the 31 North Signature Salad?

- Garden Salad has: Romain & Iceberg Lettuce with Sliced Cucumbers & Tomatoes
- 31 North Signature Salad: Field greens, Roman Lettuce, Sliced Cucumbers & Tomatoes, and Shredded Carrots & Red Cabbage

Is Gratuity Included?

- No, we leave tipping up to each client. Most clients though leave a 20-30% tip.

Does 31 North provide any Rentals?

- Yes, we rent China, Silverware, Glassware, Black & White Linen, & Chafing Dishes. We can arrange for other rental through our vendors at a discounted rate.

Does 31 North provide Bartenders and are they Licensed?

- Yes, we provide a full range of Bar Services – from just supplying Bartenders to a Bar packages such as BYOB, Rail, Top Shelf & Premium. All of our bar services are fully licensed and insured.

What does your staff wear?

- Our staff dresses in Black Pants, Black Shoes, & a Black Polo Shirt with a 31 North Logo

Frequently Asked Questions (FAQs) *(Page 2)*

Does 31 North have much experience in Catering?

- 31 North provides catering to over 600 events a year from VIP events, Weddings, Corporate events, Concerts, Movie Sites, and events at multiple other venues & private homes. We have catered events as large as 900+ guest in addition to small events. We can size our services to fit your needs.

Do you have a food license?

- Yes 31 North is fully licensed by the McHenry County Health department and undergoes periodic inspections.

Do you have workmen's compensation Insurance?

- Yes, we are a fully insured Banquet & Catering Company

What time will the 31 North staff arrive?

- The staff arrival time is unique to each event and is discussed and agreed upon with each client. These arrival times may vary due to traffic conditions though.

Can we call with questions in general – not only food, staff & timeline questions?

- Yes, we are available to discuss questions about your event (even if it is services not directly provided by 31 North). We are here to help make your event as smooth as possible