



2006-2007 Party (Banquet) Menus and Policies

**8230 S. Green Street
Grand Detour, IL 61021**

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Party Policies

Colonial Rose Inn

Our public restaurant features a beautiful bar/lounge for guests enjoying a cocktail or waiting for their table. We have two separate dining rooms. The "Yellow Room" seats 65 people and is our main room for the restaurant. Our "Green Room" seats 28 people and is also used for public dining. Parties can be held in either room, or both if your party size warrants it.

We are a completely smoke-free facility, including the bar. Our patrons are more than welcome to step outside to smoke.

Party Minimums

ROOM RENTAL FEE: \$ 100 per room. This is in addition to your party minimum (see below)-non-refundable.

This is what your party must spend in food & beverage, **BEFORE tax & tip.** Check to see what day your party falls on to get the correct minimum.

For parties on **Non-restaurant** days (Sun., Mon., or Tues.): \$500

Wednesday & Thursday (either a.m. or p.m.): \$350*

*This minimum goes to \$500 during the Christmas holiday season.

Friday a.m. or early afternoon (either room): \$350

Friday evening in Yellow Room (seats up to 65): \$700

Friday evening in Green Room (seats up to 28): \$500

Friday evening & buying out entire restaurant: \$1500**

**During December this minimum goes to \$2200

Saturday a.m. or early afternoon: \$500 per room

Saturday evening in Yellow Room: \$1500

Saturday evening in Green Room: \$700

Saturday evening & buying out entire restaurant: \$2200**

**During December this minimum goes to \$3000

Other Stuff

DEPOSIT: The deposit is the room rental fee of \$100 per room. This is non-refundable. ACCEPTED types of payment for PARTIES are cash or check. Sorry, no credit cards.

CAKE PLATING CHARGE: Bringing in a cake or dessert and not ordering one of ours? We charge \$1.00 per person to cut, serve on our china, and clean up.

FINAL GUARANTEED COUNT: Due 72 hours before event. Menu has to be approved with the Colonial Rose BEFORE invitations are sent.

ALCOHOL & BEVERAGES: All alcoholic beverages, including sparkling ciders, will be provided and served by the Colonial Rose. If you bring anything in we charge a \$10 per bottle corkage fee.

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Morning Events

Colonial Rose Inn

One entrée choice per party.

EGG STRATA AMERICANA \$13.00 Per person
Egg, sausage, & cheese casserole, with herb-roasted potatoes, & 2 strips of bacon, fresh fruit, assorted muffins, orange juice, coffee/tea

GRAND DETOUR EGGS BENEDICT \$14.00 per person
Two poached eggs with homemade Hollandaise, ham on English Muffin, herb-roasted potatoes, & 2 link sausages, fresh fruit, assorted muffins, orange juice, coffee/tea

SUPREME PANCAKE BREAKFAST \$12.00 per person
Two whole wheat buttermilk pancakes with apples and walnuts, with choice of 3 link sausages or 2 strips of bacon, fresh fruit, assorted muffins, orange juice, coffee/tea

PANCAKE BREAKFAST \$11.00 per person
Two whole wheat buttermilk pancakes, with choice of 3 link sausages or 2 strips of bacon, fresh fruit, assorted muffins, orange juice, coffee/tea

CORPORATE CONTINENTAL \$9.00 per person
Fresh fruit display, assorted muffins, cinnamon rolls, orange juice, coffee/tea

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Mid-day Events

Colonial Rose Inn

For parties of 24 or less, only one entrée choice per party.

FIRST COURSE / APPETIZER (pick one)

TRADITIONAL GULF SHRIMP COCKTAIL	\$ 6.50
CRAB CAKES Three appetizer crab cakes set atop 3 mayonnaises: roasted red bell pepper, mustard & parsley	\$ 6.50
CREAM OF WILD MUSHROOM SOUP	\$ 4.00
ONION SOUP GRATIN Rich homemade beef stock & caramelized onions topped & baked with puff pastry crouton & Swiss cheese.	\$ 4.00
POTATO CHEESE SOUP	\$ 4.00
CREAM OF FRESH TOMATO SOUP	\$ 4.00
ROASTED SWEET CORN CHOWDER (seasonal)	\$ 4.00
PUMPKIN SOUP with SHRIMP & BLACK BEAN SALSA (salsa is mild)	\$ 4.00

SALAD COURSE (pick one)

COLONIAL ROSE CAESAR SALAD The Romaine is tossed in our homemade Caesar dressing with the addition of our garlic croutons.	\$ 3.25
SPINACH & MUSHROOM SALAD WITH HOT BACON DRESSING	\$ 3.25
MIXED GARDEN GREENS WITH ERIN'S ITALIAN BALSAMIC VINAIGRETTE	\$ 3.00
BOSTON BIBB WITH GORGONZOLA-WALNUT DRESSING	\$ 3.50

LUNCHEON ENTREES

Groups of 25 or more may have 2 entree choices. We must have the count of each entree 72 hours before your party. All entrees come with iced tea and our Dark Irish Soda Bread, 2 fresh seasonal vegetables (chef's choice) and starch.

CHICKEN, MUSHROOM, & SPINACH CREPES (2) \$ 13.00
Crepes are made on our premises. Served with long grain/wild rice combo

HICKORY-SMOKED or SAUTEED SUPREME BREAST OF CHICKEN WITH APPLE RASPBERRY CHUTNEY \$ 14.00
Served with long grain/wild rice combo.

TURKEY PICATTA \$ 14.00
Turkey breast medallions sautéed & finished with lemon, white wine caper sauce, served over linguini.

HICKORY-SMOKED CENTER CUT PORK LOIN CHOP WITH MAPLE-PECAN BOURBON GLAZE \$ 14.00
The pork chop is 8 ounces. Served with roasted potatoes.

BLACK ANGUS BEEF TENDERLOIN STROGANOFF \$ 16
With fresh mushrooms & served over wide noodles.

LINGUINI with HAM, ASPARAGUS (in season) PLUM TOMATOES, PINE NUTS, & PARMESAN CHEESE \$ 13.00
Pasta tossed in olive oil based sauce. Pasta does not come with seasonal vegetables.

Meatless Entrées

CANNELLONI FILLED WITH 3 CHEESES \$ 14
(2) Pasta crepes are homemade, baked with red & white sauce.

LINGUINI with ASPARAGUS (in season) PLUM TOMATOES, PINE NUTS, & PARMESAN CHEESE 13.50
Pasta tossed in olive oil based sauce. Pasta does not come with seasonal vegetables.

LUNCHEON SALADS & SANDWICHES

Sandwiches come with chips, tomato, pickle, lettuce garnish. Salads come with our Dark Irish Soda Bread. Both come with iced tea, coffee or hot tea.

COLONIAL ROSE CAESAR SALAD with sliced CHICKEN BREAST \$ 11.00
Specify either hickory-smoked or oven-roasted chicken.

COLONIAL ROSE CAESAR SALAD with SAUTEED GULF SHRIMP \$ 13.00

FRESH ROASTED TURKEY BREAST ON CROISSANT \$ 9.00

HAM & SWISS CHEESE ON CROISSANT \$ 9.00

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Dinner Events

Colonial Rose Inn

One entree choice for groups 19 or less. Two choices for 20 or more. If you choose to have an appetizer, salad, or dessert course, one choice of these courses for the whole party.

FIRST COURSE / APPETIZER (pick one)

TRADITIONAL GULF SHRIMP COCKTAIL	\$ 6.50
CRAB CAKES Three appetizer crab cakes set atop 3 mayonnaises: roasted red bell pepper, mustard & parsley	\$ 6.50
CREAM OF WILD MUSHROOM SOUP	\$ 4.00
ONION SOUP GRATIN Rich homemade beef stock & caramelized onions topped & baked with puff pastry crouton & Swiss cheese.	\$ 4.00
POTATO CHEESE SOUP	\$ 4.00
CREAM OF FRESH TOMATO SOUP	\$ 4.00
ROASTED SWEET CORN CHOWDER (seasonal)	\$ 4.00
PUMPKIN SOUP with SHRIMP & BLACK BEAN SALSA (salsa is mild)	\$ 4.00

SALAD COURSE (pick one)

COLONIAL ROSE CAESAR SALAD	\$ 3.25
The Romaine is tossed in our homemade Caesar dressing with the addition of our garlic croutons.	
SPINACH & MUSHROOM SALAD WITH HOT BACON DRESSING	\$ 3.25
MIXED GARDEN GREENS WITH ERIN'S ITALIAN BALSAMIC VINAIGRETTE	\$ 3.00
BOSTON BIBB WITH GORGONZOLA-WALNUT DRESSING	\$ 3.50

DINNER ENTREES

Groups of 20 or more may have 2 entree choices. We must have the count of each entree 72 hours before your party. All entrees come with coffee, hot tea, our Dark Irish Soda Bread, 2 fresh seasonal vegetables (chef's choice) and starch.

BLACK ANGUS PRIME RIB \$ 24 12 oz. Portion roasted medium to rare, with Horseradish Mousse & Au Jus, potatoes gratin
BLACK ANGUS BEEF TENDERLOIN ALA FICELLE \$ 26 8 oz. Portion served between medium and rare. Simmered in its natural juices, served with homemade Béarnaise. Very tender.
BLACK ANGUS HICKORY-SMOKED BEEF TENDERLOIN \$ 26 8 oz. Portion served between medium and rare, with sautéed Wild Mushrooms, potatoes gratin. Smoked on our premises.
ROASTED or HICKORY-SMOKED RACK OF PORK \$18 8 oz. Portion with Maple Pecan Bourbon Glaze. Specify if you want roasted or smoked.
PAN ROASTED or HICKORY-SMOKED SUPREME BREAST OF CHICKEN with RASPBERRY-APPLE CHUTNEY \$ 14.00 Served with long grain & wild rice. Specify if you want roasted or smoked.
CHICKEN FLORENTINE EN CROUTE \$ 14.75 Double Breast of Chicken filled with Spinach Soufflé, baked in Puff Pastry, finished with Triple Cheese Sauce, & long grain & wild rice.
CHICKEN CORDON BLEU EN CROUTE \$ 14.75 Double Breast of Chicken filled with Ham & aged Swiss Cheese, baked in Puff Pastry, finished with Sauce Supreme & long grain & wild rice.

FRESH SALMON FILLET FILLED WITH MUSHROOM DUXELLES EN CROUTE \$ 18.00 Baked in Puff Pastry, finished with our roasted Red Bell Pepper Balsamic Vinegar Sauce, & long grain & wild rice.
FRESH PAN ROASTED SALMON FILET MALTESE \$ 17.00 Fresh Salmon Filet Pan Roasted & finished with Sauce Maltese (orange hollandaise), with long grain & wild rice.
FRESH TILAPIA (mild white fish) \$ 15.00 with toasted Almonds & Lemon Butter, & long grain & wild rice (orange hollandaise)

Meatless Entrées

(VEGAN) PORTOBELLO MUSHROOM with WILTED FRESH SPINACH & RATATOUILLE \$ 14.50 Served with long grain & wild rice. Also may be served with linguini.
LINGUINI TOSSED IN OLIVE OIL with ASPARAGUS, TOASTED PINE NUTES, TOMATO & PARMESAN CHEESE \$ 13.50 Pasta does not include 2 fresh vegetables.
3 CHEESE CANNELLONI \$ 13.50 Homemade pasta crepes are filled with 3 cheeses & baked with Red & White Sauce

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Hors d'Oeuvre Events

Colonial Rose Inn

This kind of party is set up buffet style. The buffet is professionally set up with carved vegetables & fruits, flowers, & plants. Our executive chef, Jeff Rose, will sit down with you (or by phone) and provide assistance in the correct quantities to order. The more items you pick, the less of each individual item you need.

ELEGANT DISPLAYS

All items are seasonally fresh and designed by our Executive Chef and staff.

CRUDITES Fresh vegetables with dip	\$ 60 per tray
FRESH FRUIT & CHEESE TRAY Fresh seasonal fruits and cheeses (5 pounds of each)	\$ 120 per tray
WHOLE POACHED SALMON With dill sauce (10-12 lb... fish)	\$ 140
BRIE EN CROUTE Baked brie in puff pastry with homemade jalapeno jelly (2.2 lb. wheel)	\$ 60
ANTIPASTO PLATTER Roasted Red Peppers, Salami, Proscuitto, Provolone, Black Olives, Pita Crisps	\$ 120

COLD/ROOM TEMPERATURE Hors d'Oeuvres

FRESH MELON WITH PROSCUITTO (cantaloupe or honey dew) wrapped in proscuitto	\$ 17 per dozen
SALSA CRUDA With tortilla chips	\$ 2.00 per person
ICED GULF SHRIMP With cocktail sauce & lemons. Based On 3 shrimp per person.	\$ 3 per person
COCKTAIL SANDWICHES With CHOICE OF roast beef, hickory-smoked turkey breast, or Honey ham. Served on small buns with Mayo & mustard.	\$ 30 per dozen
SMOKED SALMON Served on pumpnickel canapé with capers, lemon wedges, chopped hard- boiled egg	\$ 22 per dozen

HOT HORS D'OEUVRES

ARTICHOKE & PARMESAN CHEESE DIP Made with cream cheese, garlic, artichoke hearts, parmesan, with Garlic Croutons (2 gallons per pan)	\$ 120 per pan
CHICKEN TERIYAKI On bamboo skewers	\$ 20 per dozen
SWEDISH MEATBALLS	\$ 18 per dozen
BACON-WRAPPED SHRIMP	\$ 28 per dozen
INDIVIDUAL QUICHE LORRAINE Made with aged Swiss cheese & bacon	\$ 18 per dozen
INDIVIDUAL SPINACH QUICHE Made with fresh spinach & Swiss cheese	\$ 18 per dozen

CARVED ITEMS

BLACK ANGUS BEEF TENDERLOIN Roasted OR Hickory-smoked with Horseradish Mousse & Rolls. Serves Approx. 20 people per tenderloin. Each tenderloin is 5 lbs.	\$ 220 per tender.
TURKEY BREAST Roasted OR Hickory-smoked with Raspberry Pear Chutney & Rolls. Serves approx. 30 people per breast. Per 12-14 lb. Turkey breast.	\$ 120 per breast
PORK TENDERLOIN Roasted OR Hickory-smoked with Raspberry Pear Chutney & Rolls. Serves approx. 5 people per tenderloin. Per 1.5 lb. tenderloin.	\$ 35 per tender.

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Desserts

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One dessert choice per party. If you're bringing in a cake or dessert, there will be a \$1 per person plating charge.

BAKED ALASKA (includes flaming presentation) <i>Minimum of 10 orders!</i>	\$ 6.25
WARM CHOCOLATE BREAD PUDDING topped with Maple toasted Pecan Bourbon Glaze <i>Minimum of 10 orders!</i>	\$ 5.00
WARM PUMPKIN BREAD PUDDING topped with Caramel Sauce <i>Minimum of 10 orders!</i>	\$ 5.00
CHOCOLATE CHEESECAKE with RASPBERRY PUREE	\$ 4.25
APPLE BAVARIAN CHEESECAKE	\$ 3.75
WARM OATMEAL APPLE CRISP	\$ 4.00
RED RASPBERRY PIE	\$ 3.75
AMISH APPLE PIE (walnut crumb crust)	\$ 3.75
SOUTHERN PECAN PIE	\$ 3.75
PEACH CUSTARD PIE	\$ 3.75
CHOCOLATE or LEMON CHIFFON MOUSSE (in champagne flute)	\$ 3.25
FRESH STRAWBERRIES & CREAM (seasonal)	\$ 3.50
VANILLA ICE CREAM with CHOCOLATE SAUCE	\$ 3.00