

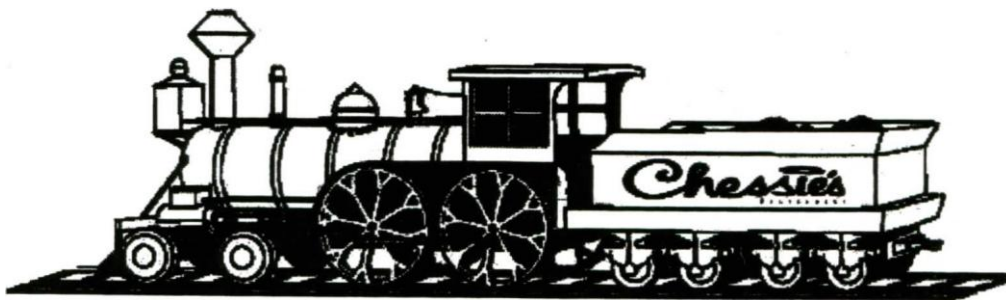
BANQUET MENU

The Difference Between Ordinary and Extraordinary Banquets

*Offering a unique banquet experience, stepping into Barrington's
1915 Train Station, or historical 1927 Dining Car*

**Corporate Functions
Bus Tour Groups
Anniversary Celebrations
Holiday Parties & Themed Events**

**We also provide Off-premise Catering Events
In Your Home Or Place Of Business**



**200 Applebee Street
Website:**

**Barrington, IL 60010 (847) 382-5020
Chessies-Restaurant.com**

Chessie's

~ Hors d'Oeuvres ~

HOT SELECTIONS

- Buffalo Wings..... (50 pcs) \$70.00
- Mini Meat Balls (BBQ or Teriyaki).....(60 pcs) \$55.00
- Fried Artichoke Hearts with Honey Mustard Sauce (100 pcs) \$75.00
- BBQ Pulled Pork Sliders.....(20 pcs) \$60.00
- Buffalo Chicken Sliders.....(20 pcs) \$60.00
- Cheeseburger Sliders.....(20 pcs) \$70.00
- Chicken Fingers.....Honey Mustard & BBQ Sauce (25 pcs) \$60.00
- Broccoli Crab Bites.....(100 pcs) \$85.00

COLD SELECTIONS

- Fresh Fruit Tray.....\$75.00
- Seasonal Fresh Vegetable Platter.....\$60.00
- Deluxe Cheese Tray.....Market Price
A variety of domestic and imported cheeses, served with grapes and crackers
- Shrimp Tray Served with Cocktail Sauce and Lemon...(50 pcs) \$100.00
Served with Cocktail Sauce and Lemon
- Bruschetta Platter..... \$45.00

Chessie's

~ Plated Luncheons ~

*Plated Luncheon Entrées Include Choice of Soup or Salad,
Freshly Baked Bread & Butter.*

LONDON BROIL

*Marinated Sirloin, Charbroiled and Sliced, With A Mushroom Wine Sauce
Choice of Potato and Fresh Vegetable
\$24.00*

ROASTED PORK LOIN

*Slow Roasted With A Mushroom Wine Sauce
Choice of Potato and Fresh Vegetable
\$19.00*

BEEF STROGANOFF

*Beef Tenderloin Strips In A Wine Sour Cream Sauce Over Noodles
\$21.00*

CHICKEN PICCATA

*Sautéed Breast of Chicken, With Lemon Garlic Wine
Sauce and Capers, Served over Linguine
\$19.00*

CHICKEN GENOVESE

*Boneless Breast Sautéed in Olive Oil With Lemon, White Wine,
Mushrooms, Artichoke Hearts, Served over Linguine
\$19.00*

CHICKEN PARMESAN

*Sautéed Boneless Breast Lightly Breaded and Topped With Mozzarella,
Parmesan and Marinara Sauce, Served over Linguine
\$19.00*

Chessie's

~ Plated Luncheons ~

*Plated Luncheon Entrées Include Choice of Soup or Salad,
Freshly Baked Bread & Butter.*

~ From The Sea ~

FRIED SHRIMP

*Tempura or Coconut, hand
Breaded, Served with French Fries and
Coleslaw
\$19.00*

PARMESAN CRUSTED TILAPIA

*Fresh Tilapia fillet with Parmesan Bread
Crumbs, Baked and Topped with Citrus Cream
Sauce. Served with Rice Pilaf and Fresh
Vegetable.
\$21.00*

CEDAR PLANKED SALMON

*Fresh Salmon Fillet Prepared on a Cedar Plank, Topped with Honey
Bourbon Sauce, Complemented with Seasonal Fresh Vegetables and
Garlic Mashed Potatoes
\$24.00*

~ Pasta Specialties ~

SHRIMP PALERMO

*Sautéed Gulf Shrimp, Ground Sausage,
Herbs & Spices, Served in a Cream
Sauce, Served Over Linguine
\$21.00*

BAKED PENNE PASTA

*Homemade Penne Pasta Topped with
Marinara Sauce, with Mozzarella and
Parmesan Cheeses, Baked to Perfection
\$15.00*

LINGUINE ALFREDO

*Linguine made with Roasted Garlic, Fresh Baby Spinach and Diced Tomatoes
Tossed with Alfredo Sauce
\$16.00*

Add Shrimp \$6.00

Add Chicken \$5.00

Chessie's

~ Plated Dinner Selections ~

Plated Dinner Entrees Include Choice of Soup or Salad and Freshly Baked Bread & Butter

CHICKEN PICCATA

*Boneless Breast of Chicken Sautéed and Served in a
Lemon Garlic Wine Sauce and Capers, Over Linguine*
\$19.00

CHICKEN GENOVESE

*Boneless Breast Sautéed in Olive Oil With Lemon, White Wine,
Mushrooms, Artichoke Hearts, Over Linguine*
\$19.00

CHICKEN PARMESAN

*Sautéed Boneless Breast of Chicken Lightly Breaded and Topped With Mozzarella
and Parmesan Cheeses in a Marinara Sauce, Over Linguine*
\$19.00

CARIBBEAN CHICKEN

*Char-Grilled Chicken Breast Served on a Bed of Pineapple Salsa
With Garlic Mashed Potatoes and Fresh Vegetables*
\$19.00

BEEF STROGANOFF

Beef Tenderloin Strips In A Wine Sour Cream Sauce Over Noodles
\$21.00

LONDON BROIL

*Marinated Sirloin, Charbroiled and Sliced, With A Mushroom Wine Sauce
Served with Your Choice of Potato and Fresh Vegetables*
\$24.00

ROASTED PORK LOIN

*Slow Roasted With A Mushroom Wine Sauce
Served with Your Choice of Potato and Fresh Vegetables*
\$19.00

Chessie's

~ Plated Dinner Selections ~

Plated Dinner Entrees Include Choice of Soup or Salad and Freshly Baked Bread & Butter

~ From The Sea ~

FRIED SHRIMP

*Tempura or Coconut, hand
breaded, Served with French Fries and
Coleslaw
\$19.00*

PARMESAN CRUSTED TILAPIA

*Fresh Tilapia fillet with Parmesan Bread
Crumbs, Baked and Topped with Citrus Cream
Sauce. Served with Rice Pilaf and Fresh
Vegetable.
\$21.00*

CEDAR PLANKED SALMON

*Fresh Salmon Fillet Prepared on a Cedar Plank, Topped with Honey
Bourbon Sauce, Complemented with Seasonal Fresh Vegetables and
Garlic Mashed Potatoes
\$24.00*

~ Pasta Specialties ~

SHRIMP PALERMO

*Sautéed Gulf Shrimp, Ground Sausage,
Herbs & Spices, Served in a Cream
Sauce, Served Over Linguine
\$21.00*

BAKED PENNE PASTA

*Homemade Penne Pasta Topped with
Marinara Sauce, with Mozzarella and
Parmesan Cheeses, Baked to Perfection
\$15.00*

LINGUINE ALFREDO

*Linguine tossed with Roasted Garlic,
Fresh Baby Spinach and Diced
Tomatoes, Tossed in Alfredo Sauce
\$16.00*

PENNE TUSCANY

*Penne Pasta Tossed with Sautéed
Garlic Butter and Mushrooms, Sun Dried
Tomatoes, Artichoke Hearts, Kalamata
Olives, With White Wine and Tomato Sauce.
\$16.00*

Add Chicken \$5.00

Add Shrimp \$6.00

Chessie's

~ Buffet Selections ~

Minimum of 25 Guests

Buffet Luncheon & Dinner Selections are Served with Freshly Baked Bread & Butter, A Salad Choice, A Starch Choice, A Vegetable Choice. Any Substitutions at an Additional Charge

LUNCH BUFFET (Choose Two)
\$23.00 PER PERSON

DINNER BUFFET (Choose Three)
\$30.00 PER PERSON

CHICKEN CASABLANCA

Boneless Breast of Chicken Served with Artichoke Hearts, Roasted Red Peppers, Mushrooms, Olives, With Parmesan Cheese in a Marinara Sauce

CHICKEN PICCATA

Boneless Breast of Chicken Served with Parsley, Garlic Butter, Wine, Capers and Mushrooms

CHICKEN PARMESAN

Boneless Breast of Chicken Lightly Breaded With Mozzarella Cheese and Marinara Sauce

CHICKEN GENOVESE

Boneless Breast of Chicken Sautéed in Lemon, Wine, Olive Oil and Garlic, With Mushrooms and Artichoke Hearts

FRESH SALMON

*Served With Béarnaise, Lemon Cream
OR Honey Bourbon Sauce*

PARMESAN CRUSTED TILAPIA

Fresh Tilapia Fillet with Parmesan Bread Crumbs, Oven Baked Topped with Citrus Cream Sauce

Chessie's

~ Buffet Selections ~

Minimum of 25 Guests

Buffet Luncheon & Dinner Selections are Served with Freshly Baked Bread & Butter, A Salad Choice, A Starch Choice, A Vegetable Choice. Any Substitutions at an Additional Charge

LUNCH BUFFET (Choose Two)
\$23.00 PER PERSON

DINNER BUFFET (Choose Three)
\$30.00 PER PERSON

LONDON BROIL

*Marinated Sirloin, Charbroiled and Sliced,
With a Mushroom Wine Sauce*

ROAST PORK LOIN

Slow Roasted Pork Loin With a Mushroom Wine Sauce

BEEF STRONGANOFF

*Beef Tenderloin Strips in White Wine
and Mushroom Cream Sauce*

PEPPER STEAK

*Grilled Tenderloin Strips with Mushrooms,
Black Peppercorns, in a Brandy Cream Sauce*

Coffee, tea, soft drinks are at an additional charge of \$2.75 per person

Chessie's

~ Luncheon & Dinner Buffets ~

Minimum of 25 Guests

Buffet Luncheon & Dinner Selections are Served with Freshly Baked Bread & Butter, A Salad Choice, A Starch Choice, A Vegetable Choice. Any Substitutions at an Additional Charge

~ Buffet Salad Choices ~

Choose One

CHESSIE'S SALAD

Mesclun Greens, Romaine Lettuce, Italian Vinaigrette, Red Onion, Bacon Crumbles And Blue Cheese

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Parmesan Cheese, and Croutons

HOUSE SALAD

Romaine Lettuce, Mesclun Greens, Carrots, Cucumber and Tomato

Chessie's

~ Luncheon & Dinner Buffets ~

Minimum of 25 Guests

Buffet Luncheon & Dinner Selections are Served with Freshly Baked Bread & Butter, A Salad Choice, A Starch Choice, A Vegetable Choice. Any Substitutions at an Additional Charge

Lunch & Dinner Buffet Accompaniments

~ Starch ~

BUFFET CHOICES

LUNCH BUFFET – CHOOSE ONE

DINNER BUFFET – CHOOSE TWO

*OVEN ROASTED POTATOES, RICE PILAF,
PENNE MARINARA, MASHED POTATOES*

~ Vegetable ~

BUFFET CHOICES

LUNCH BUFFET – CHOOSE ONE

DINNER BUFFET – CHOOSE TWO

*CARROTS VICHY, VEGETABLE MEDLEY,
GREEN BEANS AMANDINE, BROCCOLI WITH CHEESE*

All Food & Beverage Prices Are Subject to a 20% Gratuity and 7% Taxes

To ensure every detail is handled in a timely and professional manner, Chessie's requires the menu selection to be finalized fourteen (14) days prior to the event. If the Host (customer) requests more than one entrée selection, an exact guarantee of each specific entrée is required four (4) working days prior to the event.

Chessie's shall not be responsible for loss or theft on its premises (interior or exterior), prior to, during, or following an event.

Host hereby indemnifies and holds harmless Chessie's Restaurant against any and all claims, liabilities or costs for personal injury, death or property damage, or otherwise, arising out of or connected with the event.

Chessie's

~ Banquet Desserts ~

Mini Cheesecake \$4.00

Mini Crème Brulee and Lava Cake \$7.00

(Served Individually)

Mini Crème Brulee \$4.00

Mini Lava Cake \$4.00

Chocolate Mousse Tower \$7.00

Lemon Squared \$3.00

Apple Strudel \$3.00

Ice Cream Sundae \$3.00

Chessie's Signature Fresh Baked Cookies

*Chocolate Chip, Oatmeal Raisin, and Classic Sugar
Platter of Assorted \$24.00 per dozen*

Desserts are subject to change and based on availability and season.

Coffee, tea, soft drinks and juice are an additional charge of \$2.75 per person

Chessie's

~ Banquet Bar Services ~

CASH BAR

Standard Bar Prices, \$75.00 Bartender Charge
Minimum 3 Hours, \$25.00 Each Additional Hour

HOSTED BAR BY THE HOUR

Premium Label Open Bar - \$16.50 First Hour - \$8.50 Second Hour
House Label Open Bar - \$13.50 First Hour - \$7.00 Second Hour

Prices May Vary

Select House Wines & Champagne

House Label Mixed Drinks

Premium Label Mixed Drinks

Domestic Bottled Beer

Imported Bottled Beer

Draft Beers

Non Alcoholic Bottled Beer

Cordials

Soft Drinks

Juices

Champagne Punch

Fruit Punch

Specialty Martinis

Specialty Cocktails:

Long Island Iced Tea, Cosmopolitan

Lemon Drop, etc.

These prices Do Not Include 7% Tax and Gratuity.

Chessie's

~ White Wines ~

CHARDONNAY

William Hill
Kendall Jackson Reserve
Hess Collection
Raeburn Russian River
Frank Family

PINOT GRIGIO

Oxford Landing
Canaletto, Delle Venezie

SAUVIGNON BLANC

Pomelo California
Rodney Strong Estate
Mahua, New Zealand
Kim Crawford, Marlborough

RIESLING

Hirschbach & Sohne, Germany

SPARKLING

Moscato
Segura Vindas Brut
La Marca Prosecco

Chessie's

~ Red Wines ~

CABERNET SAUVIGNON

William Hill
Pull
J Lohr
Silver Palm
Alexander Valley
Frank Family

PINOT NOIR

Castle Rock
Block Nine
De Loach, Russian River Valley

MERLOT

Honoro Vera, Spain
Rodney Strong

INTERESTING REDS

LeCharmel Syria Grenache-France
Padrillos Malbec

PORT

Warres Otima 10 Year Tawny
Quinta du Noval Black