

*August Evenings  
Catering*

*Plated Dinners*

*Dinner Buffets*

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# *Appetizers*

*(Available at an additional charge)*

## *Hot*

*Chesapeake Crab Cakes...\$6.75*

*Served on a Tomato Basil Coulis*

*Sautéed Shrimp...\$6.75*

*Pasta, Pesto and Sun-Dried Tomatoes*

*Glazed Scallops...\$6.75*

*Wine and Cream Glazed*

*Served Au Gratin in a Pastry Scallop Shell*

*Sautéed Shrimp and Asparagus...\$6.75*

*Dill and Saffron*

*Served in a Puff Pastry Shell*

*Stuffed Baked Clams...\$6.75*

*Crabmeat Stuffing*

*Escargot in Pasta Shell...\$6.75*

*Served with a Pesto Cream*

*Barbequed Shrimp...\$6.75*

*Served with Roasted Peppers*

## *Cold*

*Shrimp, King Crab or Lobster Cocktail...Market*

*All Served with Key West*

*Red Sauce*

*Melon and Berries in Season...\$6.75*

*Chilled Asparagus...\$6.25*

*Served with Orange Syrup*

*Florida Ceviche...\$7.75*

*Chilled Marinated Scallops,*

*Bay Shrimp and Snapper*

*with Crisp Vegetables*

*Smoked Scottish Salmon...\$7.50*

*Served with Toast Points*

*Capers and Onions*

*Carpaccio...\$7.25*

*Shaved Tenderloin on a Mustard Sauce*

*Topped with Grated Parmesan*

## *Cup of Soup*

*Chilled Gazpacho with Croutons*

*\$3.00*

*Cream of Asparagus*

*\$4.00*

*Tomato Basil*

*Julienne Vegetables and Croutons*

*\$3.00*

*Lobster Bisque*

*\$5.00*

*Shrimp and Scallop Gumbo*

*\$5.00*

*Seafood Chowder*

*\$5.00*

*Clam Chowder*

*\$4.00*

*Chicken Consommé*

*With Shitake Mushrooms*

*\$3.50*

*Beef Consommé  
With Angel Hair Pasta*

*\$3.00*

*Potato Leek  
(Hot or Chilled)*

*\$3.50*

*Baked Onion Gartinee*

*\$3.50*

## *Sorbets*

*Lemon, Ginger, Passion Fruit, Raspberry, or Pineapple...\$2.00*

## Salads

*Included with All Dinner Entrees*

*Select One:*

### *Caesar Style Salad*

*Romaine Lettuce with Croutons  
Parmesan Cheese  
Anchovy Vinaigrette Dressing*

### *Augie's Salad*

*Orange Slices on a Bed of Lettuce  
Garnished with Red Onion  
Honey Lime Vinaigrette Dressing*

### *Rainbow Salad*

*Tossed Greens Garnished with Shredded Carrots  
Purple Cabbage, Zucchini and Yellow Squash  
Cabernet Vinaigrette Dressing*

### *Garden Salad*

*Tossed Greens with Sliced Mushrooms  
Red Onion, Tomato Wedges  
Italian Vinaigrette Dressing*

### *Greek Salad*

*Cucumber, Red and Green Peppers, Tomatoes  
Black Olives, Feta Cheese on a Bed of Lettuce  
Greek Dressing*

### *Spinach Salad*

*Sliced Mushrooms, Chopped Egg, Bacon Bits  
Warm Bacon Dressing*

### *Apple Pecan*

*Fresh Sliced Apples, Apricots, Walnuts, Craisins,  
Celery, and Candied Walnuts Pecans  
Tossed with a Citrus Vinaigrette Dressing*

*All Prices Are Subject to a 20% Service Charge and 7.75% Local Sales Tax.*

*Prices Are Subject to Change.*

*(Please Refer to Set-Up Charges on Individual Menus)*

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## Dinner Entrees

*Included a Choice of Salad, Rolls and Butter  
Chef's Selection of Fresh Vegetables, Potato, Rice, or Pasta  
Choice of Dessert  
Fresh Brewed Regular & Decaffeinated Coffee*

### Poultry

#### **Supreme ...\$17.25**

*Stuffed with White and Wild Rice  
Finished with Mushrooms Supreme Sauce*

#### **Boursin...\$17.95**

*Floured and Sautéed Topped with Boursin Cheese and  
Prosciutto Served with a Boursin Cream Sauce*

#### **En Croute...\$18.50**

*Mushroom Duxelle Wrapped in Puffed Pastry  
Served with Roasted Red Pepper Sauce*

#### **Pecan...\$16.95**

*Pecan Roasted over Toasted Parmesan Garlic Linguine  
Served With Basil Pesto Cream*

#### **Marsala...\$16.95**

*Braised With Marsala Wine  
Served with Linguine And Natural Jus Reduction*

#### **Parmesan...\$16.95**

*Lightly Italian Breaded, Baked  
Marinara Sauce and Provolone Cheese*

#### **Françoise...\$16.95**

*Floured and Sautéed  
Served with a Lemon Caper Sauce*

#### **Herb-Marinated...\$16.50**

*Herb-Marinated, Grilled  
Served with a Sweet Balsamic Reduction*

### Veal

#### **Chop ...\$27.95**

*Grilled and Served with a Wild Mushroom Sauce*

#### **Limón...\$21.95**

*Sautéed Medallions  
Served with a Lemon Caper Sauce*

#### **Cordon Bleu...\$20.95**

*Thinly Sliced Ham and Swiss Cheese  
Between Two Escalope of Veal*

#### **Oscar...\$26.95**

*Sautéed Medallions Topped with Lump Crab Meat  
Asparagus & Béarnaise Sauce*

### Beef

#### **Filet Mignon... \$25.95**

*Pan Seared Beef Tenderloin  
Bourbon Peppercorn or Béarnaise Sauce*

#### **New York ...\$24.95**

*Pan Seared N.Y. Strip Garnished with  
Crispy Leeks and Maitre d'Hotel Butter*

#### **Prime Rib...\$23.95**

*Served with Creamed Horseradish*

#### **Wellington...\$26.95**

*Individual Filet Mignon and Mushroom Duxelle  
Wrapped in a Puffed Pastry*

#### **Sirloin ...\$18.50**

*Grilled and Served with a Bordelaise Sauce*

#### **Roast Tenderloin...\$26.95**

*Stuffed with Spinach, Mushrooms, Red Peppers*

## From the Sea

### *Rainbow Trout...\$18.95*

*Sautéed with Almonds and Chive Butter*

### *Red Snapper...\$20.95*

*Sautéed & Served on a Newburg Sauce*

### *Salmon...\$21.95*

*Poached and Served with a Cucumber Dill Sauce*

### *Grouper...\$21.95*

*Sautéed Filet with Tomato & Mushrooms*

*Finished with Champagne Sauce*

### *Crab Cakes...\$21.95*

*Served with a Remoulade Sauce*

### *Yellow Fin Tuna...\$23.95*

*Rosemary Lavender Seared Over Saffron and Roasted Shallot Cous Cous. Finished with a Spicy Apricot Reduction*

### *Swordfish...\$22.95*

*Grilled & Served with Tomato Basil Chutney*

### *Shrimp, Scallops, Crab Meat...\$24.95*

*Tossed in Tri-Color Fettuccini*

*Sherry Lobster Sauce*

### *Chilean Sea Bass...Market Price*

*Served in Butter and Brown Sugar Roasted Acorn Squash with Grilled Asparagus*

*Served with a Basil and Sun-dried Tomato Jus*

### *Halibut...Market Price*

*Porcini Dusted Over Lemon Thyme Orzo, Red Pepper and Shallot Compote*

*Finished with a Raspberry Balsamic Glaze*

## Pairings

### *Augie's Trio...\$28.95*

*Sautéed Medallions of Beef, Veal and Chicken*

*Served with a Trio of Sauces*

### *Filet and Shrimp...\$26.95*

*Tenderloin with Bourbon Peppercorn Sauce*

*Stuffed Baked Shrimp*

### *Chicken and Shrimp...\$23.95*

*Boneless Breast of Chicken with Supreme Sauce*

*Stuffed Baked Shrimp*

### *Chicken and Filet...\$24.95*

*Boneless Breast of Chicken with Supreme Sauce*

*Tenderloin with Bourbon Peppercorn Sauce*

### *Filet and Lobster...Market*

*Tenderloin with Bourbon Peppercorn Sauce*

*Cold Water Lobster*

### *Filet and Swordfish...\$28.95*

*Tenderloin with Bourbon Peppercorn Sauce*

*Grilled Swordfish with Herb Butter*

### *Filet and Salmon...\$26.95*

*Tenderloin with Bourbon Peppercorn Sauce*

*Filet of Salmon with Dill Sauce*

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*If a Particular Favorite or "Must Have" Is Not Listed Please Tell Us.*

*Our Culinary Team Can Accommodate Any Hors D' Oeuvres and Additional Innovative Ideas.*

## Dessert

*Included with All Dinner Entrees*

*Select One:*

### *Chocolate Sundae*

*Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Nuts*

### *Fudge Brownie*

*Vanilla Ice Cream, Chocolate Sauce, Whipped Cream*

### *Pear Belle Helene*

*Vanilla Ice Cream, Pear, Chocolate Sauce, Whipped Cream*

### *Strawberry Shortcake*

*Strawberries, Angel Food Cake, Whipped Cream*

### *Peach Melba*

*Vanilla Ice Cream, Peach Melba Sauce, Whipped Cream*

### *Chocolate Éclair*

*Traditional French Pastry Filled with Bavarian Cream*

### *Fruit and Berries*

*Fruit and Berries in English Cream*

### *Napoleon*

*Layers of Puff Pastry, Vanilla Custard  
Topped with Fondant*

### *Key Lime Pie*

*The Traditional Florida Favorite*

### *German Chocolate Cake*

*Traditional Chocolate Coconut Cake*

### *Dutch Apple Pie*

*With a Wedge of Cheddar Cheese*

### *Carrot Cake*

*Cream Cheese Frosting*

### *Vanilla Crunch*

*Vanilla Ice Cream Rolled with Roasted Coconut  
Placed on a Bed of Chocolate Sauce*

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# *Augie's Upscale Desserts*

*Included with All Dinner Entrees*

*Select One at an Additional Cost*

## *Baked Alaska...\$3.00*

*Fresh Fruit Layered Between Strawberry, Vanilla and Chocolate Ice Cream*

*Wrapped in Sponge Cake Soaked in Liqueur*

*Covered with Meringue and Glazed in the Oven*

## *Bananas Foster...\$3.00*

*Vanilla Ice Cream with Sliced Bananas, Rum Butterscotch Sauce*

## *Strawberries Romanoff...\$2.00*

*Fresh Strawberries Marinated in Orange Liqueur*

*Topped with Whipped Cream*

## *Chocolate Swan...\$2.50*

*A Swan Filled with Fresh Berries and English Cream*

*Place on a Bed of Raspberry Coulis*

## *Cheese Cake...\$2.00*

*With Strawberry Sauce, Whipped Cream*

## *Black Forest Cake...\$2.00*

*Chocolate Cake Layered with*

*Black Cherries, Whipped Cream, and Kirshwasser*

## *Mudd Pie...\$2.50*

*Coffee Ice Cream in an Oreo Cookie Crust*

*Topped with Chocolate Sauce & Whipped Cream*

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## August Evenings Catering

### Additional Costs (Approximation)

#### *China Rental (Basic Items)*

<i>Cocktail Reception</i>	<i>\$2.00 per person</i>
<i>Breakfast</i>	<i>\$2.00 per person</i>
<i>Lunch</i>	<i>\$3.00 per person</i>
<i>Dinner</i>	<i>\$4.00 per person</i>
<i>Dinner And Cocktail</i>	<i>\$4.50 per person</i>

#### *Disposables*

<i>Cocktail Reception/Continental Breakfast</i>	<i>\$2.00 per person</i>
<i>Lunch/Dinner (Buffet Only)</i>	<i>\$2.50 per person</i>

#### *Linen/Skirting Rental*

<i>Linen for 6 foot round dinner tables</i>	<i>\$ 12.00</i>
<i>Linen for tall boys (tall cocktail tables)</i>	<i>\$ 9.00</i>
<i>Linen for short cocktail tables</i>	<i>\$ 6.00</i>
<i>Napkins</i>	<i>\$ .90</i>
<i>Clothed and Skirted (6 foot Table)</i>	<i>\$ 18.00</i>

#### *Labor (Totals Based on 4 hour minimum)*

<i>1 server</i>	<i>\$ 72.00</i>	<i>5 servers</i>	<i>\$360.00</i>
<i>2 servers</i>	<i>\$144.00</i>	<i>6 servers</i>	<i>\$432.00</i>
<i>3 servers</i>	<i>\$216.00</i>	<i>7 servers</i>	<i>\$504.00</i>
<i>4 servers</i>	<i>\$288.00</i>	<i>8 servers</i>	<i>\$576.00</i>

#### *Liquor (per glass)*

<i>Premium</i>	<i>\$ 7.25</i>
<i>Call</i>	<i>\$ 6.50</i>
<i>Well</i>	<i>\$ 5.00</i>
<i>Domestic Bottled Beer</i>	<i>\$ 3.25</i>

#### *Wine (per glass)*

<i>Level III</i>	<i>\$ 9.50</i>
<i>Level II</i>	<i>\$ 6.50</i>
<i>Level I (House)</i>	<i>\$ 5.00</i>

#### *Soda and Bottled Water*

*\$ 1.60*