

*August Evenings
Catering*

Hors d' Oeuvres

Reception Stations

Dessert Stations

*109 South Fifth Street • Springfield, Illinois 62701
217-523-1221 • augustevenings@warpsnet.net*

Hot Hors d'Oeuvres

(Minimum order 40 pieces per item)

\$1.50 per piece

*Spinach Phyllo
Assorted Petite Quiche
Meatballs (Swedish, BBQ or, Asian)
Miniature Black Bean Cakes & Sauces
Buffalo Chicken Wings
Blue Cheese & Bacon Potato Wedges
Cheese Beignet
Fried Ravioli, Marinara Sauce
Chinese Egg Rolls
Beer Battered Apple Donuts*

\$1.85 per piece

*Miniature Chicken Wellington
Turkey and Peppers Lollipops
Sesame Tofu
Miniature Crab Cakes
Danish Baby Back Ribs
Shrimp or Crabmeat Wonton / Pot Stickers
Miniature Chicken Strudel
Smoked Pork Canapé with Spicy Mango Jam*

\$1.65 per piece

*Rumaki
Pork Saté
Mushroom Oscar
Spiced Sausage Roll
Southwest Black Bean Springrolls
Macadamia Chicken Skewers
Chicken, Artichoke, and Mushrooms Skewers
Seafood Scampi Tart
Petite Polenta Cakes
Mushroom Empanada*

\$2.00 per piece

*Miniature Beef Wellington
Beef Teriyaki Brochette
Marinated Beef Brochette Peppers and Onions
Mini Beef Tenderloin Bouchee
Mini Reuben
Colombian Beef Skewers
Miniature Cedar Plank Salmon
Baby Shrimp in Artichoke Bottom*

\$2.50 per piece

*Double Cream Brie Phyllo with Port Raspberry Reduction
Blackened Scallops
Miniature Lamb Chops Dijonnaise
Scallop Bouche
Beer Batter Fried Shrimp
Miniature Veal Oscar
Barbequed Shrimp
Sautéed Ginger Shrimp Skewers
Coconut Shrimp
Scallop and Shrimp Rosemary Skewers
Oysters Rockefeller
Lemon And Sesame Seared Tuna
Garlic Encrusted Miniature Lamb*

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)

Cold Hors d' Oeuvres

(Minimum order 40 pieces per item)

\$1.50 per piece

*Deluxe Assorted Finger Sandwiches
Cherry Tomatoes Stuffed with Garlic Cream Cheese
Salami Cornets
Baby Gherkins Wrapped with Roast Beef
Salmon Mousse on a Toasted Crouton
Cheese Rounds with Pecans & Crushed Black Pepper
Smoked Chicken and Sun Dried Tomato Canapés
Poppy Seed Ham Puffs
Goat Cheese Toast Points
Miniature BLT*

\$1.85 per piece

*Steak Tartare Canapés
Asparagus Tips Wrapped with Roast Beef
Salmon Tostada
Crab in Puff Pastry Shell
Artichoke Bottom with Bay Shrimp
Prosciutto with Melon
Smoked Trout on Belgian Endive Leaf
Balsamic Marinated Tomato
and Fresh Mozzarella Canapé
Walnut and Blue Cheese Tarlet*

\$2.25 per piece

*Roast Duck Canapé
Shrimp with Seasonal Melon
Fresh Mozzarella and Cherry Tomato Skewers
Beef Filet Mignon Canapés*

*Chef's Selection of Deluxe Canapés
Beef Bruschetta
Star Anise Duck Lettuce Wrap
with Balsamic Finishing Sauce*

Seasonal - Market Price

(Served with Cocktail Sauce, Lemon Wedges and Grated Horseradish)

*Jumbo Shrimp
Oysters or Clams on the Half Shell*

*Alaskan or Stone Crab Claws
Shrimp Margarita
Oyster Shooters*

*Shrimp Gazpacho Shooter
Miniature Lobster BLT*

Domestic Cheese Board

*Selection of Domestic Cheeses
Complimented with Fresh Fruit & Assorted Crackers
\$100.00 (Small-Serves 30-50 People)
\$200.00 (Medium-Serves 50-100 People)
\$300.00 (Large-Serves 100-150 People)*

Crudités with Dip

*Bite-Sized Vegetables with Dill Dip and Blue Cheese Dip
\$90.00 (Small-Serves 30-50 People)
\$145.00 (Medium-Serves 50-100 People)
\$195.00 (Large-Serves 100-150 People)*

Cheese Torta

*Layers of Goat Cheese and Cream Cheese
Serves 35-50
\$45.00 Sundried Tomato Pesto
\$55.00 Shiitake Mushroom, Asparagus, and Garlic*

Fresh Fruit Tray

*An Array of Fresh Seasonal Fruit
Sliced, Cubed or Skewered
\$125.00 (Small-Serves 30-50 People)
\$175.00 (Medium-Serves 50-100 People)
\$250.00 (Large-Serves 100-150 People)*

Reception Stations

Steamship Round of Beef...\$450.00

*(Serves Approximately 150 People)
Served with Mayonnaise, Mustard,
Horseradish & Miniature Rolls*

Baked Virginia Ham...\$150.00

*(Serves Approximately 50 People)
Served with Mustard, Mayonnaise & Miniature Rolls*

Roasted Pork Loin...\$185.00

*(Serves Approximately 50 People)
Served with Mayonnaise, Mustard
BBQ & Miniature Rolls*

Roast Tenderloin...\$215.00

*(Serves Approximately 50 People)
Served with Béarnaise Sauce & Miniature Rolls*

Whole Beef Wellington...\$250.00

*(Serves Approximately 25 People)
Roast Tenderloin of Beef
Stuffed with Goose Liver Paté and Truffles
Topped with Duxelle and Wrapped in Puff Pastry
Served with Bourbon Peppercorn Sauce*

Decorated Whole Salmon...\$250.00

*(Serves Approximately 75 People)
Served with Remoulade Sauce,
Tomato & Cucumber Relish
Served with Flatbread Crackers*

Roast Strip Loin...\$205.00

*(Serves Approximately 40 People)
Served with Mayonnaise, Horseradish, & Rolls*

Roast Turkey Breast...\$120.00

*(Serves Approximately 30 People)
Served with Cranberry Sauce,
Mayonnaise, & Rolls*

Roast Top Round of Beef...\$175.00

*(Serves Approximately 50 People)
Served with Mayonnaise,
Horseradish, & Rolls*

Roast Veal Loin...\$250.00

*(Serves Approximately 50 People)
Veal Loin Oven Roasted
Served Au Jus with Fresh Tarragon*

Pasta Station...\$7.00 Per Person

*(30 Person Minimum)
Fettuccini & Penne Pasta
Accompanied with Marinara & Alfredo Sauces
Variety of Toppings*

Nachos...\$5.50 Per Person

*(30 Person Minimum)
Corn Chips, Cheddar Cheese Sauce,
Black Olives, Diced Tomato
Sliced Jalapenos, Guacamole & Salsa*

Taco Station...\$7.00 Per Person

*(30 Person Minimum)
Taco Shell with Seasoned Beef
Shredded Lettuce, Diced Tomatoes
Sliced Scallions, Jalapenos
Sour Cream & Salsa*

Peking Duck...\$32.00
(Serves Approximately 8 People)
A Whole Roasted Duck
Served with a Hoisin Garlic Sauce

Steak Tartare...\$25.00 Per Pound
(5 Pound Minimum)
A Classic Served with
Appropriate Condiments & Party Rye

Carpaccio...\$28.50
(Serves Approximately 12 People)
Paper Thin Slices of New York Strip Steak
Mustard Sauce, Grated Parmesan Cheese
Crushed Black Pepper

Side of Smoked Salmon...\$185.00
(Serves Approximately 30 People)
Served with Bagels, Cream Cheese,
Diced Onions, Capers, & Lemon

Mediterranean Spread...\$4.00 per person
(30 Person Minimum)
Black Bean Hummus, Sun-dried Tomato Olive Tapenade,
Pesto, Cucumber Feta Dip, Baba Ganoush
Assorted Crackers and Chips

Fajita Station...\$8.00 per person
(30 Person Minimum)
Sautéed Beef Strips, Sautéed Chicken Strips
Flour Tortillas, Grated Cheddar Cheese
Sour Cream, Guacamole & Salsa

Orange Roasted Chicken...\$40.00
(Serves Approximately 10 People)
Whole Roasted Chicken with an
Rosemary Lemon Butter

Terrines
Sliced & Decorated
Duck Terrine...\$6.00 per person
Salmon and Sole Terrine...\$8.00 per person

Chicken Galantine...\$120.00
(Serves Approximately 30 People)
Served Hot or Cold
Chicken Stuffed with Ham, Raisins, Chicken Mousseline, Eggs
Served with a Shallot Port Wine Reduction.

Lamb Shoulder...Market Pricing
(Serves Approximately 20 People)
Shoulder of Lamb, Apple Stuffed,
Wrapped in Fried Eggplant, Roasted & Glazed with a
Natural Juice Reduction.

Snacks & Dips...\$5.00 per person
(30 Person Minimum)
Potato Chips & Dip
Tortilla Chips & Guacamole
Pita Bread & Hummus
Giant Pretzels & Mixed Nut

Baked Wheel of Brie...\$7.50 each
(Serves approximately 40 people)
Wrapped in Puff Pastry
Filled with Apricot & Almonds
Served with Flatbread

\$50.00 Attendant fee for each Buffet, Cooking and Carving Station
If You Are Looking For a Particular Item Not on This Menu, Our Culinary Team Can Accommodate Most
Hors D' Oeuvres and Additional Innovative Ideas.

Dessert Stations

(40 people minimum)

Sweet Table #1...\$6.25 per person

*Chocolate Éclairs
Fruit Tarts
Napoleons
Fruit Tree
Chocolate Chip Cookies
Brownies
Cream Puffs*

Sweet Table #2...\$8.95 per person

*Seasonal Fresh Fruit Tree with Hot Fudge Fondue
German Chocolate Cake
Carrot Cake
Napoleons
Key Lime Pie
Chocolate Éclairs
Assorted Mousses
Fresh Fruit Tarts*

Build Your Own Sundae

\$5.50 per person

*Ice Cream Cones & Sundaes with
Chocolate, Butterscotch, & Strawberry Toppings
Whipped Cream & Cherries*

International Sweet Table...\$14.95 per person

*International Coffees
Regular & Brewed Decaffeinated Coffee
Specialty & Herbal Teas
Served with Whipped Cream
Orange & Lemon Zest
Chocolate Shavings & Cinnamon Sticks
Cheese Cake with Choice of:
Blueberry, Strawberry, or Cherry Toppings
Garnished with Whipped Cream
Cubed Seasonal Fresh Fruit
Hot Fudge Fondue
Chocolate Swan
Filled with Strawberries Romanoff
German Chocolate Cake
Carrot Cake
Sacher Torte
Crepes Suzette
Black Forest Cake
Key Lime Pie*

Interactive Fondue Station

\$4.00 per person

*An Array of Cubed Seasonal Fruit, Cookies, Pretzels,
Marshmallows, Angel Food Cake
Accompanied by Caramel, White & Milk Chocolate*

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Additional Costs (Approximation)

China Rental (Basic Items)

<i>Breakfast</i>	<i>\$2.00 per person</i>
<i>Cocktail Reception</i>	<i>\$3.00 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