

*August Evenings
Catering*

Plated Luncheons

Luncheon Buffets

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

Appetizers

(Available at an additional charge)

Hot

Chesapeake Crab Cake...\$5.95

Served on a Caper Dijon

Sautéed Shrimp...\$5.25

Pasta, Pesto and Sun-Dried Tomatoes

Glazed Scallops...\$5.25

Wine and Cream Glazed

Served Au Gratin in a Pastry Scallop Shell

Sautéed Shrimp and Asparagus...\$5.50

Dill and Saffron

Served in a Puff Pastry Shell

Stuffed Baked Clams...\$4.95

Crabmeat Stuffing

Escargot in Pasta Shell...\$5.25

Served with a Pesto Cream

Barbequed Shrimp...\$6.95

Served with Roasted Peppers

Cold

Shrimp, King Crab or Lobster Cocktail...\$Mkt

All Served with Key West

Red Sauce

Melon and Berries in Season...\$3.95

Chilled Asparagus...\$4.50

Served with Orange Syrup

Melon and Prosciutto Ham...\$4.95

Florida Ceviche...\$7.95

Chilled Marinated Scallops,

Bay Shrimp and Snapper

with Crisp Vegetables

Smoked Scottish Salmon...\$5.25

Served with Toast Points

Capers and Onions

Carpaccio...\$4.75

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 & Croutons

\$3.00

Lobster Bisque

\$5.00

Shrimp & 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

\$3.25

Potato Leek

(Hot or Chilled)

\$3.50

Baked Onion Gartinee

\$3.75

Luncheon Entrees

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

Breast of Chicken

Herb-Marinated...\$14.25

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

Florentine...\$14.50

*Baked and Stuffed with Spinach,
Ricotta Cheese & Pine Nuts
Served with a Tarragon Sauce*

Pecan...\$14.50

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

Supreme...\$14.75

*Baked and Stuffed with a Blend of Wild and White Rice
Served with a Supreme Sauce with Mushrooms*

Fajitas...\$14.75

*Seasoned Chicken Served with Onions and Peppers, Salsa,
Guacamole, Sour Cream,
Cheddar Cheese and Tortillas*

Princess...\$14.50

*Mushrooms and Asparagus in a Chicken Veloute
Wrapped in Puff Pastry Shell*

Marsala...\$14.75

*Braised With Marsala Wine
Served with Sun-Dried Tomato Pesto Linguine And
Natural Jus Reduction*

Schnitzel...\$14.50

Lightly Breaded with Lemon Casper Sauce

Veal

Scallopini...\$16.95

Sautéed with a Demiglace, Mushrooms and Marsala

Parmesan...\$16.95

*Lightly Breaded and Baked with Marinara and
Parmesan*

Piccata...\$16.95

Escalope Sautéed with Capers and Lemon

Beef

Roasted New York Sirloin...\$15.75

Served with a Mushroom Sauce

Petite Filet Mignon...\$19.50

Served on a Crouton with Béarnaise Filled Artichoke

Beef Stroganoff...\$15.25

Medallions of Tenderloin over Spinach and Egg Fettuccini

New York Strip Steak Sandwich..\$15.75

*Sautéed Mushrooms and Onion Straws,
Broiled Tomato Half, French Fries & Béarnaise*

London Broil...\$14.75

*Marinated, Sliced and Served with a
Mushroom Mustard Sauce*

From The Sea

Grouper...\$15.75

Sautéed Filet with Tomato & Mushrooms
Finished with Champagne Sauce

Red Snapper...\$16.95

Sautéed & Served on a Newburg Sauce

Swordfish...\$17.95

Grilled and Served with Tomato Basil Chutney

Crab Cakes...\$17.95

Remoulade Sauce with Almonds and Chive

Yellow Fin Tuna...\$17.95

Rosemary Lavender Seared Over Saffron and Roasted
Shallot Cous Cous & A Spicy Apricot Reduction

Chilean Sea Bass...\$17.95

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

Served with a Basil and Sun-dried Tomato Jus

Halibut...Mkt

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

Finished with a Raspberry Balsamic Glaze

Salmon...\$16.95

Poached and Served with Cucumber Dill Sauce

Shrimp, Scallops, Crabmeat...\$18.50

Tossed in Tri-Color Fettuccini
Sherry Lobster Sauce

Pasta

Includes Garlic Bread, Choice of Salad, and Choice of Dessert

Chicken and Pasta...\$14.75

Chicken Breast and Fusilli, Sun-Dried Tomatoes
Pesto Cream Sauce

Baked Eggplant...\$10.25

Served with Pasta & Marinara Sauce

Lasagna...\$11.75

Spinach & Egg Noodles, Ricotta Cheese
Tomato Basil Meat Sauce

Primavera...\$10.50

Julienne of Carrot, Zucchini, Summer Squash,
Florettes of Broccoli and Cauliflower,
Served Over Pasta with Cream Sauce

Vegetarian Lasagna...\$10.50

Eggplant, Zucchini, Summer Squash
Layered Between Spinach & Egg Noodles
Ricotta Cheese, Marinara Sauce, and Parmesan Cheese

*August Evenings Catering Believes in Offering the Freshest and Highest Quality Products Available.
Keeping This in Mind, We Continue to Develop and Stretch the Spectrum of Creativity to Offer Our Guests
Some of Our Newest Creations and Resurface Culinary Classics That Has Made Our Vision a Success.*

Salads

Included with Lunch Entrees

Selection of 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)

All Items Are Priced "Per Person"

On The Lighter Side

Served with Freshly Brewed Iced Tea

Choice of Dessert

Croissant Sandwich...\$10.25

Jumbo Croissant Filled

Choice of Chicken or Tuna Salad.

Includes Pasta Salad and Fresh Fruit Skewer

Croissant Club...\$11.50

Jumbo Croissant Filled with Ham, Turkey, Swiss Cheese,

Bacon, Tomato, and Lettuce.

Includes Pasta Salad and Fresh Fruit Skewer

Pinechik Stuffer...\$11.95

Curried Breast of Chicken,

Toasted Coconut and Walnuts,

Quartered Pineapple, Fresh Fruit,

Bread Basket

Deli Platter...\$11.50

Sliced Ham, Turkey, Roast Beef,

Swiss and American Cheese

Pickle, Hard Boiled Egg, Tomato and Onion Slices

Assorted Rolls, Breads and Condiments, Potato Salad

Chicken in The Field...\$11.50

Sliced Cold Breast of Lightly Herb Breaded Chicken,

Pasta Salad, Sliced Fresh Fruit,

Watercress Radicchio Cup Filled with Citrus Mayonnaise

Bread Basket

Oddly Similar...\$11.25

Shrimp Salad in a Radicchio Cup and

Chicken Salad Stuffed Tomato Half

Sliced Fresh Fruit, Pasta Salad, Cucumber Salad

Bread Basket

Warm Flank Steak Salad...\$11.50

Sliced Flank Steak, Salad Greens, Sliced Fresh Fruit

Garnished with Watercress and Radicchio

Cabernet Vinaigrette Dressing

Bread Basket

Crab and Shrimp Louis...\$16.75

Alaskan King Crab, Gulf Shrimp

Asparagus, Egg, and Tomato Wedges

Louis Dressing

Bread Basket

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Luncheon Buffets

Buffets Served with Fresh Brewed Iced Tea, Regular and Decaffeinated Coffee

Augie's Deli Counter...\$14.95

(Minimum of 25 People)

*Garden Salad
Condiments and Dressing
Marinated Mushroom Salad
Cole Slaw
Pasta Salad with Spinach Pesto*

*Assortment of Deli Meats
Ham, Roast Beef, Turkey
Corned Beef & Salami
American, Swiss and Cheddar
Deluxe Relish Tray
Breads, Rolls, and Butter*

*Condiments to include:
Mustard, Mayonnaise and
Horseradish
Fresh Fruit
Assorted Pastries*

Create Your Own Luncheon Buffet...\$17.25

Salads

(Selection of Two)

*Marinated Vegetables
Pasta Primavera
Tropical fresh Fruit*

*Greek Pasta
Marinated Mushrooms
Cucumbers, Sour Cream and Dill*

Entrees

(Selection of Two)

*Beef Stroganoff
New England Pot Roast
Beef Bourguignon
Chicken Cacciatore
Chicken Chasseur
Country Fried Chicken*

*Baked Grouper
Baked Pasta
Eggplant Parmesan
Lasagna
(Vegetarian or With Meat)*

Accompaniments

(Selection of One)

*Rice Pilaf
New Potatoes with Parsley
Tri-colored Noodles*

Included

*Chef's Selection of Vegetables
Rolls and Butter*

Dessert

Assortment of Pastries

Dessert

Included with Lunch Entrees

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

(Additional Costs)

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*

Strawberries Romanoff...\$2.00

*Fresh Strawberries Marinated in Orange Liqueur
Topped with Whipped Cream*

Chocolate Swan...\$2.00

*A Swan Filled with Fresh Berries and English Cream
Place on a Bed of Raspberry Coulis*

Cheese Cake...\$1.50

With Strawberry Sauce, Whipped Cream

Bananas Foster...\$3.00

Vanilla Ice Cream with Sliced Bananas, Rum Butterscotch Sauce

Black Forest Cake...\$1.50

*Chocolate Cake Layered with
Black Cherries, Whipped Cream, and Kirschwasser*

Mudd Pie...\$2.00

*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>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