



## 7 COURSE DINNER MENU

Seven Course Dinner Includes:

Choice of Soup, Choice of Salad, Choice of Entrée, Choice of Starch, Choice of Vegetable,  
Choice of Dessert or 4 Hours of Open Bar.

Includes Hot Rolls and Butter, Coffee, Decaffeinated Coffee, Hot Tea Soft Drinks  
or Unlimited House Wine or Champagne throughout dinner

Service charge of 18% and 8.50% sales tax will be added to prices.

Prices subject to change without notice

### ENTREES

#### POULTRY

All Chicken Entrees \$58.00

Grilled Chicken Breast

Baked Half Chicken Duetto (Lemon Herb Seasoned)

Double Breast of Chicken served with Light Cream Sauce

Chicken Marsala served with Fresh Mushrooms and Marsala Wine Sauce

Chicken Picatta Topped with Wine, Lemon and Caper Sauce

Champagne Chicken Topped with Champagne Sauce

Chicken Vesuvio Topped with Garlic Wine

Chicken Brochette Served with Rice Pilaf

#### BEEF

Roast Prime Rib \$66.00

New York Sirloin Strip Steak \$66.00

Prime Filet Mignon \$70.00

Tournedos of Beef Brochette  
with Rice Pilaf \$70.00

#### SEAFOOD

All Seafood Entrees \$64.00

Broiled Orange Roughy Lake

Superior Whitefish Filet of  
Salmon

#### COMBINATIONS

Family Style (Choose three options) Beef, Chicken, Polish Sausage or Pasta \$62.00

New York Sirloin Strip Steak with 3 Jumbo Shrimp \$66.00

Lobster Tail and Filet Mignon Price Based on Market Price

Filet Mignon and Breast of Chicken \$67.00

Filet Mignon and Filet of Salmon \$70.00

Filet Mignon with 3 Jumbo Shrimp \$70.00

Additional Platters

Beef Platter \$30.00 per platter

Chicken Platter \$25.00 per platter

Sausage Platter \$25.00 per platter

Pasta with Meat Sauce \$25.00 per platter

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## 7 COURSE DINNER MENU

### SOUP & SALAD

#### SOUP

French Onion  
Chicken Noodle  
Cream of Broccoli  
Minestrone  
Cream of Vegetable  
Beef Barley  
Cream of Chicken  
Cream of Mushroom  
Italian Wedding

#### SALAD

Tossed Green Salad with Ranch and Italian Dressing  
Caesar Salad - Romaine Lettuce, Croutons, Parmesan Cheese, Caesar Dressing  
Athenian Salad - Mixed Greens, Feta Cheese, Black Olives, Green Peppers,  
with its own dressing (additional \$2.00 per person)

## STARCH & VEGETABLES

#### STARCH

Baked Potato with Sour Cream and Chives  
Mashed Potatoes  
Oven Brown Potatoes  
Parsley Buttered Potatoes  
Rice Pilaf  
Double Baked Potatoes (additional \$3.00 per person)

#### VEGETABLES

Buttered Green Beans  
Green Beans Almandine  
Sautee Sweet Peas  
Broccoli Spears  
Tomato Stuffed with Spinach (additional \$2.00 per person)  
Mixed Vegetables California Style  
Baby Carrots





# 7 COURSE DINNER MENU

## DESSERTS & BAR

### DESSERTS

Parfait with choice of Chocolate or Strawberry Syrup  
Ice Cream (Spumoni, Mint Chocolate Chip, Vanilla or Rainbow Sherbet)  
Chocolate Moose  
Chocolate Éclair  
Cherries Jubilee (additional \$3.00 per person)

### BAR

Four Hours of our Premium Open Bar:  
Domestic and Imported Beer  
Cream Mix Drinks  
Brand Whiskey  
Cordials, and Liqueur  
Top Shelf \$10.00 Per Person

### YOUR BANQUET PACKAGE WILL INCLUDE:

White table cloths, white Napkins (colored linen napkins at an additional charge) Silver Chiavari Chairs, Stage Risers, Led Colored Lighting Included, Coat Check (Seasonal) Private Changing Room.

### ADD-ONS & UPGRADES

#### Appetizers

45 Minutes of Butler Passed Appetizers  
\$7.00 per person  
Featuring White Glove Service

#### Choose five options:

- Meatballs
- Italian Sausage
- Chicken Brochette
- Cheese Pops
- Chicken Quesadillas
- Zucchini Sticks
- Fried Mushrooms

#### Upgrades

Sweet table \$7.00 per person  
Sweet Table with Fresh Seasonal Fruit \$7.50 per person  
Cake \$400 Up to 200 guests  
Coat Check \$60 fee

#### PartyTrays

Vegetable Tray with Dip \$60.00 per tray  
Shrimp Tray with Sauce (120 to 130 pieces) \$150.00 per tray  
Cheese and Crackers Tray \$70.00 per tray  
Fillet Poached Salmon \$175.00

- Late Night Service Snack

