



PRIVATE LUNCHEON PACKAGE

CHOICE OF:

SOUP / SALAD

Chef's Seasonal Soup of the Day

(Examples: Spring Pea, Asparagus or Broccoli Cream)

Carrot Soup with Coconut & Lemongrass

Cilantro & Lime Ricotta Quenelle

Romaine Salad

Cucumber, Shaved Radishes, Cherry Tomatoes, Goat Cheese, Red Onion

House Ranch Dressing

House Salad

Mesclun, Frisee & Mint Leaves, Strawberries, Dried Cherries, Gorgonzola Cheese

Toasted Hazelnuts, Orange Balsamic Vinaigrette

CHOICE OF:

ENTREES

Pan Seared Organic Salmon

Mediterranean Olive Yukon Potatoes, Caramelized Pearl Onions, Bell Peppers & Capers

Dill Beurre Blanc

Sautéed Tilapia

Pea Puree, Gnocchetti, Cherry Tomatoes, Pineapple, Scallions

Tarragon Sauce

Roasted Chicken Breast

Fingerling Potatoes, French Beans, Asparagus, Red Onions

Mushroom Sauce

Pea & Mushroom Risotto

Asparagus & Sliced Baby Carrots, Baby Beets

Citrus Beurre Blanc

Sautéed Petite Filet Mignon

Potato Galette, Celery Root, Bacon, Baby Carrots, Napa Cabbage, Red Wine Shallots Sauce

(\$4 Surcharge)

CHOICE OF:

DESSERTS

Molten Chocolate Cake with Vanilla Ice Cream

House Strawberry & Pistachio Tiramisu

Chef's Seasonal Creation

3-Course Menu (Soup or Salad, Entree & Dessert) \$ 35

4-Course Menu (Soup and Salad, Entree & Dessert) \$39

One Hour Cocktail Reception - \$20

Additional 9% Tax and 18 % Service Charge

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Chef Bacle works with Seasonal Ingredients. Menus may reflect Changes.