



Wedding Luncheon Package

Menu

CHOICE OF:

Soup / Salad

Chef's Seasonal Soup of the Day

(Examples: Carrot, Asparagus, Broccoli Cream, or Chilled Tomato Gazpacho)

Spring Pea & Mint Soup

Cumin Potato Salad

Shaved Fennel & Spinach Salad

*Croutons, Mini Red Onions, Cucumber, Basil, Cherry Tomatoes, Perline Mozzarella
Balsamic & Grape Seed Oil Dressing*

Shaved Brussels Sprouts Salad

*Goat Cheese Toast, Crispy Bacon, Strawberries, Dried Black Mission Figs
Toasted Almonds, House Dill Dressing*

CHOICE OF:

Entrées

Pan Seared Salmon

*Mediterranean Olive Yukon Potatoes, Fennel Compote, Cherry Tomatoes
Dill & Pickled Cucumber Sauce*

Roasted Tilapia

*Avocado Coconut Puree, Breakfast Radish, Mango Red Bell Pepper, Black Rice
Cilantro-Lime Beurre Blanc*

Seasonal Vegetable Risotto with Citrus Beurre Blanc

Roasted Chicken Breast

*Fingerling, Saffron Onion Compote, Baby Zucchini & Shiitake Mushrooms
Vanilla Poulet Sauce*

Sautéed Petite Filet Mignon

*Bacon Potato Galette, French Beans, Caramelized Roasted Garlic, Wild Mushrooms
Cabernet Sauce
(\$4 Surcharge)*

CHOICE OF:

Desserts

Molten Chocolate Cake with Vanilla Ice Cream, Caramel Sauce

Chef's Seasonal Creation

***Apricot-Vanilla Mousse Sponge Sheet Cake with Peach & Green Cardamom Coulis
Raspberry Whipped Cream***

Three-Course Luncheon - \$45

One Hour Cocktail Reception - \$20

9% Tax & 18% Service Fee Additional

Available 11:30 a.m. – 4:30 p.m. Private Parties of 25-175

**8989 Archer Ave. Willow Springs. IL.60480 (708) 839-8000 www.courtright's.com
Chef Bacle works with seasonal ingredients. Menus may reflect market changes.**