



DINNER MENUS

PLATED DINNERS

STARTER

Homemade Soup Du Jour

SALAD | *select one*

Crisp Garden Salad with Dressings

Caesar Style Salad

Spinach Salad with Poppyseed Dressing

ENTRÉES | *select one*

Eggplant Parmesan \$26.00 / \$28.54*

Vegan Quinoa Stir Fry \$26.00 / \$28.54*

10oz. Sautéed Chicken Breast \$26.00 / \$28.54* ROASTED RED PEPPER ROSEMARY CREAM | PICCATA | MARSALA | SUPREME | CHAMPAGNE TARRAGON

Baked Salmon/Baked Orange Roughy \$32.00 / \$35.12*

12oz. Sirloin Strip Steak \$32.00 / \$35.12*

6oz Filet Mignon & 6oz Sautéed Chicken Breast \$37.00 / \$40.61*

9oz. Filet Mignon with Mushroom Cap \$37.00 / \$40.61*

6oz. Filet Mignon & Grilled Salmon \$39.00 / \$42.80*

6oz. Filet Mignon & Three Colossal Broiled Shrimp \$45.00 / \$49.39*

POTATO | *select one*

Double Baked Baked with Sour Cream

Herb Roasted Baby Red Mashed with Gravy

VEGETABLE | *select one*

Green Beans Almandine Fresh Seasonal Vegetable

Glazed Baby Carrots Green Beans with Red Peppers

DESSERT | *select one*

Vanilla Ice Cream Sherbet

Chocolate Sundae Spumoni

*All entrées served with hot rolls, butter, coffee & iced tea.
There will be an additional charge of \$2 per person for split entrée.*

BUFFET & FAMILY STYLE

TRADITIONAL FAMILY STYLE

50 person minimum | **\$30.00 / \$32.93***

- Baked Chicken
- Roast Sirloin of Beef
- Italian Sausage and Mostaccioli or Polish Sausage and Sauerkraut
- Mashed Potatoes and Gravy
- Your Choice of Appetizer, Salad, Vegetable and Dessert

CHEF'S FAMILY STYLE

50 person minimum | **\$32.00 / \$35.12***

- Prime Rib of Beef Au Jus
- Sautéed Boneless Breast of Chicken served on Rice Pilaf ROSEMARY CREAM | PICCATA | MARSALA SUPREME | CHAMPAGNE TARRAGON
- Your Choice of Potato, Appetizer, Salad, Vegetable and Dessert

BARBEQUE FAMILY STYLE

50 person minimum | **\$33.00 / \$36.22***

- Barbeque Baby Back Ribs
- Oven Baked Chicken
- Your Choice of Appetizer, Salad, Potato, Vegetable and Dessert

GRILL BUFFET

Garden Rooms Only | 50 person minimum | **\$32.00 / \$35.12***

Steaks will be grilled-to-order on the outdoor patio. The rest of the meal will be served buffet style in the Garden Room.

- 7oz. Sirloin Strip Steak
- Oven Baked Chicken
- Tossed Salad
- Fresh Fruit Salad
- Baked Potato with Sour Cream
- Fresh Seasonal Vegetables
- Cake Squares with Coffee Station



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TERMS

MEAL GUARANTEE

Twenty-one days prior to your event we must have your menu and an approximate number of guests you expect. Two days prior to the event we must have a meal guarantee; this is the maximum number of meals for which you will be billed and the amount of meals we will prepare. If up to 5% of your guaranteed guests do not attend we will refund the difference after your event.

ROOM MINIMUMS

Parties may be required to “guarantee” a minimum number of adult guests in order to book a room. If a guarantee is required, it will be stated on the contract.

BAR SERVICE

Our main cocktail lounge is available for your guests. If you wish a private bar we can offer either a “cash” or “tab” bar service in your banquet room. The charge for a private bar is \$100 per bartender which will be waived if the sales exceed \$300 per bartender. All bar tabs are subject to a 15% service charge.

DEPOSIT

A deposit is required for each room reserved. In the event you should have to cancel the event you will forfeit your deposit.

PAYMENT

100% of the estimated bill is to be paid by a cashier's check or cash two days prior to the date of the event. Silver Lake does not accept credit cards for deposit or final payment.

TAX EXEMPTION

Tax-exempt organizations must pay the state sales tax unless they provide a copy of their Letter of Tax Exemption from the Illinois Department of Revenue and the chairman certifies that the meal is being paid for entirely by the organization without reimbursement by the people attending the event. Check payment for tax-exempt events must be made from the account of the entity that holds the Letter of Tax Exemption.

PRICES

Please note that these prices are firm until May 1, 2019, after which they are subject to a maximum increase of \$2.00 per person.

STATE REGULATIONS ON FOOD/BEVERAGE

All food and beverage items must be supplied and prepared by Silver Lake Country Club. Customers and guests are not permitted to bring in food or beverages or take it out at the end of the function. The only exceptions are cake and pastries which must come from a licensed bakery.