



## CATERING MENU

# BREAKFAST

### Continental Breakfast • \$19

Pastries: danishes, muffins, croissants, bagels | Seasonal fruit platter | Juices, coffee, and hot tea.

### Breakfast Buffet • \$28

#### Scrambled Eggs

Served with shredded cheddar and chives.

#### Potatoes O'Brien

Fried red potatoes with peppers and onions.

#### Two Proteins

Bacon, sausage, or ham.

#### Fresh Fruit

Seasonal melons and berries.

#### Assorted Baked Goods

Danish, muffins, croissants with jam and butter, bagels with cream cheese.

#### Beverages

Coffee, hot tea, and a variety of juices.

### Enhancements

*Can be added to either breakfast selection priced per person*

#### Ham & Cheese Strata • \$5

Baked dish with eggs and your choice of add-ins (ham, bacon, sausage, onions, mushroom, tomato, cheddar, green pepper).

#### Biscuits & Gravy • \$7

Buttermilk biscuits with sausage gravy.

#### Yogurt with Berries & Granola Bar • \$6

Greek yogurt with berries, granola, and honey.

#### Oatmeal • \$7

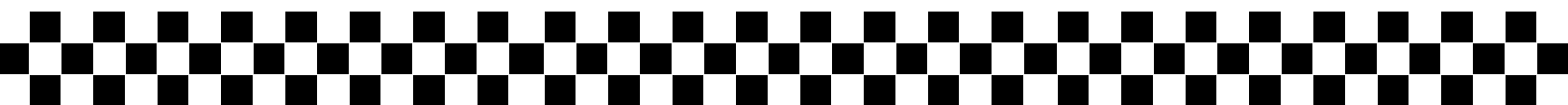
Steel cut oatmeal, brown sugar, raisins, pecans.

#### Omelette Station • \$9

Eggs, cheddar, ham, onion, mushroom, green pepper, chorizo, jalapeño, bacon, sausage, spinach, tomato.

#### Bagels and Gravlox • \$8

Plain and everything bagels, cured salmon, cream cheese with chives, capers, shallots.





## CATERING MENU

# BOXED LUNCH

### Sandwiches & Wraps • \$23

Choose three from our selection of gourmet sandwiches and wraps below.

Boxed lunches are served with pasta salad or potato salad, chips, cookie, 1 whole fruit (orange, apple, or pear), and beverage.

#### SANDWICHES

**Shaved Beef** • Horseradish aioli, provolone, mixed greens, pickled red onion, ciabatta.

**Ham and Cheese** • Honey mustard, swiss, lettuce, tomato, pretzel bun.

**Turkey** • Lettuce, tomato, cranberry aioli, smoked gouda, red onion, brioche bun.

**Turkey Swiss** • Lettuce, tomato, mayonnaise, swiss cheese, croissant.

**Tuna Salad Croissant** • Tuna salad, lettuce, tomato.

#### WRAPS

**Chicken Ranch Wrap** • Grilled chicken, lettuce, tomato, provolone, green onion, ranch.

**Greek Chicken Wrap** • Grilled chicken, Kalamata olives, artichokes, lettuce, tomato, onion, feta, and oil and vinegar.

**Caprese** • Buffalo mozzarella, tomato, basil pesto, mixed greens, focaccia.

### Salads • \$23

Salads served with cookie and beverage.

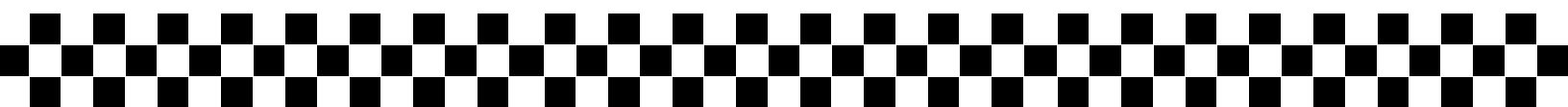
**Caesar Salad** • Romaine, parmesan, red onions, caesar dressing (croutons on the side).

**Grilled Chicken Caesar Salad** • Diced grilled chicken, romaine, shaved parmesan, red onions, and caesar dressing (croutons on the side).

**Autobahn Chopped Salad** • Mixed greens, tomatoes, onions, avocado, bacon, gorgonzola, cucumber, herb vinaigrette.

**Chicago Wedge** • Iceberg lettuce, bacon, cherry tomatoes, red onion, blue cheese, blue cheese dressing.

**Greek Salad with Chicken** • Grilled chicken, mixed greens, cherry tomatoes, onions, Kalamata olives, artichokes, feta, lemon vinaigrette.





## CATERING MENU

# LUNCH & DINNER

### Green Flag Buffets • \$30

Per person, includes an assortment of non-alcoholic beverages.

#### Chicago Classic Buffet

Choice of Italian beef or Italian sausage with peppers and onions, baked mostaccioli with marinara, garden salad with ranch and herb vinaigrette, french rolls, cookies and brownies.

#### Homestyle Comfort Feast

Herb roasted pork loin, pork Jus, roasted potatoes, seasonal vegetables, garden salad with ranch and herb vinaigrette, cookies and brownies.

#### Taste of the Mediterranean

Grecian chicken breast, yellow rice, seasonal vegetables, greek salad, dinner rolls, cookies and brownies.

### Track Day Buffets • \$36

Per person, includes an assortment of non-alcoholic beverages.

#### Backyard Grill Feast

##### ENTRÉE • CHOOSE THREE

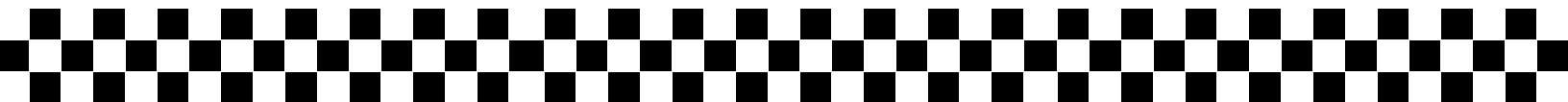
All beef franks, Angus burger, BBQ or bourbon-glazed chicken breast, Italian sausage, boneless pork chop, bratwurst, strip steak (\$10 per person up-charge).

##### SIDES • CHOOSE TWO

Pasta salad, macaroni salad, cole slaw, potato salad, fresh fruit, garden salad.

##### DESSERT • CHOOSE ONE

Peach cobbler, angel food cake, assorted cookies, ambrosia fruit salad.





## CATERING MENU

# LUNCH & DINNER

### Track Day Buffets • \$36 (continued)

#### Build Your Own Sandwich Buffet

##### MEATS • CHOOSE THREE

Roast beef, turkey, ham, salami, portabella, mushroom.

##### CHEESE • CHOOSE THREE

Smoked gouda, swiss, cheddar, provolone, pepperjack.

Assorted breads, roasted red peppers, lettuce, tomato, onion, pepperoncini, pickles, mayonnaise, dijon mustard, garden salad, pasta salad, home-made potato chips, cookies.

#### Chicago Style Deluxe

Italian Beef au jus with sweet peppers, Italian sausage with peppers and onions, baked mostaccioli, grilled vegetables, chopped salad, French bread, chocolate cake.

### Pole Positions Buffets • \$40

Per person, includes an assortment of non-alcoholic beverages.

#### Autobahn Barbecue

##### ENTRÉE • CHOOSE TWO

Smoked hot links, BBQ chicken thighs, smoked pulled pork, baby back ribs, breaded catfish, smoked brisket (\$10 per person up-charge).

##### SIDES • CHOOSE TWO

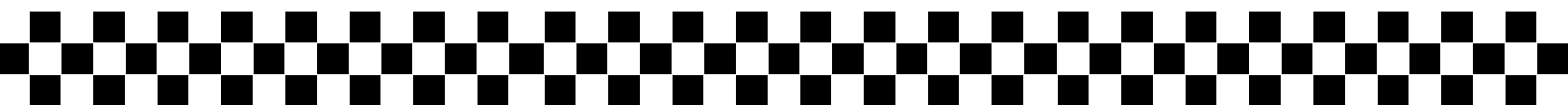
Roasted potatoes, macaroni & cheese, baked beans, sweet potatoes, garden salad potato salad, coleslaw.

##### VEGETABLES • CHOOSE ONE

Chef's choice, corn on the cob, seasonal vegetables.

##### DESSERT • CHOOSE ONE

Peach cobbler, angel food cake, assorted cookies.





## CATERING MENU

# DINNER

### **Pole Positions Buffets • \$40 (continued)**

#### **Down Home American**

Pot roast, herb roasted chicken, mashed potatoes, vegetable medley, chef salad, dinner rolls, apple turnover.

#### **Homestyle Italian**

Chicken piccata, braised beef, fettuccine alfredo, grilled asparagus, garlic bread, caprese salad, caesar salad, cannoli, tiramisu.

### **Checkered Flag Buffets • \$48**

Per person, includes an assortment of non-alcoholic beverages.

#### **Fajita Fiesta**

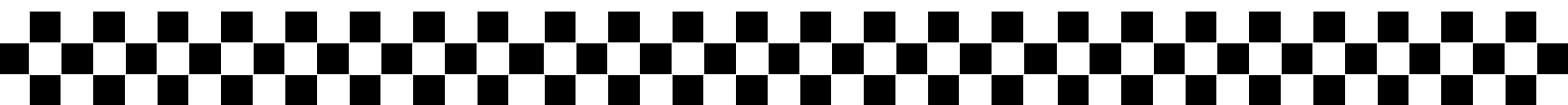
Achiote chicken, skirt steak, guacamole, salsa roja (hot), salsa verde (medium), roasted corn and poblano relish, pico de gallo, sour cream, shredded lettuce, black beans, flour tortillas, southwest salad, spanish rice, churros.

#### **Fuel for Racer Buffet**

Herb roasted chicken breast, pan roasted salmon, vesuvio potatoes, broccoli florets, cherry tomatoes, roasted red peppers, garden salad, assorted cheesecakes.

#### **La Cucina Italiano**

Chicken marsala, braised short ribs, cipolini onions, shrimp scampi-linguini, grilled asparagus, roasted fingerling potatoes, dinner rolls, chopped salad, caprese salad, assorted italian pastries.





## CATERING MENU

# DINNER

### Champion Circle • \$55

Per person, includes an assortment of non-alcoholic beverages.

### Elegant Americana

Prime rib au Jus (smoked or roasted), horseradish sauce, pan roasted salmon with Burre Blanc, roasted fingerling potatoes, grilled vegetables, cobb salad, dinner rolls, cheesecake, angel food cake.

### Plated Options

Per person, includes an assortment of non-alcoholic beverages.

Available for up to 50 people, choice of up to 2 main courses

#### SALAD CHOICE • SERVED WITH ROLLS & BUTTER

**Spinach Salad:** Goat cheese, candied pecans, strawberries, poppy seed dressing.

**Chicago Wedge:** Iceberg, blue cheese, cherry tomato, bacon, blue cheese dressing.

**Garden Salad:** Mixed greens, tomato, cucumber, red onion, carrot, ranch and herb vinaigrette.

**Caesar Salad:** Romaine, parmesan, croutons.

#### MAIN COURSE

**\$39 • Lemon Chicken:** Herb roasted airline breast; lemon jus lie

**\$41 • Pork Chop:** Grilled 12-ounce french cut chop

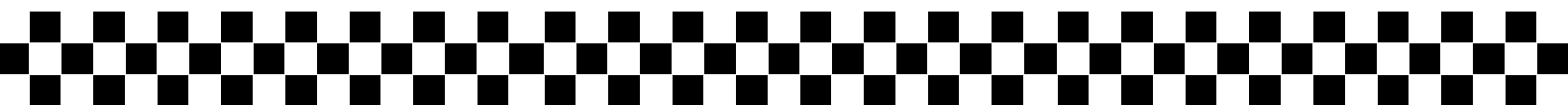
**\$47 • Salmon:** Pan roasted salmon, Burre Blanc

**\$58 • Rack of Lamb:** Herbed panko crust, lamb demi

**\$68 • Filet Mignon:** 8-ounce, center cut tenderloin, bordelaise

**\$60 • Surf n Turf:** 5-ounce filet, grilled shrimp, demiglace

**\$80 • *Substitute shrimp with lobster***





CATERING MENU

# DINNER

## Plated Options (continued)

### VEGETABLES • CHOOSE ONE

Roasted baby carrots, grilled asparagus, roasted broccolini, seasonal medley, green beans.

### STARCHES • CHOOSE ONE

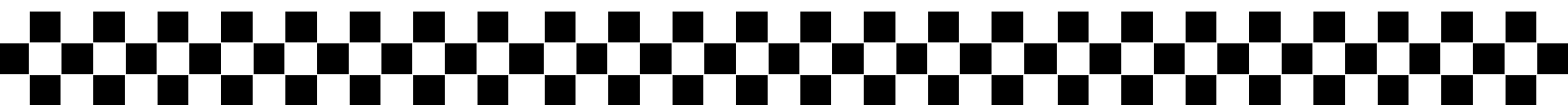
Garlic mashed potatoes, roasted fingerling potatoes, wild rice pilaf, smashed sweet potatoes.

### DESSERT • CHOOSE ONE

Cheesecake with lemon crème and blueberries.

Angel food cake with raspberry coulis, whipped cream, and berries.

Mousse cups (chocolate or vanilla), with berries and graham crumbles.





## CATERING MENU

# HORS D'OUVRES

## Hors D'Ouvres

Per person, includes an assortment of non-alcoholic beverages.

CHOOSE **THREE** OPTIONS • **\$25 PER PERSON**

OR

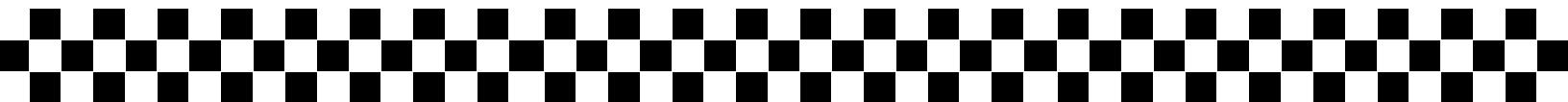
CHOOSE **SIX** OPTIONS • **\$38 PER PERSON**

- Arancini with marinara
- Assorted crudité with chipotle ranch dip
- Bang-bang shrimp
- Beef and horseradish cream sliders with caramelized onions
- Bourbon glazed meatballs
- Buffalo chicken bites with blue cheese dressing
- Chicken satay with peanut sauce
- Crab rangoon
- Fresh fruit display
- Ginger soy beef kabob

- Macaroni and cheese fritter
- Maryland crabcake crostini
- Manchego peach prosciutto crostini
- Spanakopita
- Shrimp cocktail
- Southwest egg rolls with chipotle ranch
- Spinach artichoke dip with flatbread
- Spring rolls
- Bruschetta
- Tuna tartare with wonton chips
- Flatbread Options (select one):
  - Fontinella with caramelized onions
  - Margherita
  - BBQ, chicken, cheddar, and red onions

## Charcuterie Display \$26 per person

Assortment of meats and cheeses both imports and domestic. Accompaniments include, but are not limited to: baguettes, grain mustard, pickled vegetables, fresh fruit, dried fruit, butter, three meats, three cheeses, roasted nuts, candied nuts and preserves.







## CATERING MENU

# BAR PACKAGES

## Bar Packages

Bar Packages are required for groups of thirty or more to ensure smooth and efficient service for both you and your guests. These packages include unlimited drinks for the duration of your chosen time. We offer two Bar Package options, with the flexibility to customize packages, upgrade wines, or accommodate specific liquor requests. Our skilled bartenders can also craft a signature cocktail tailored to your event, complete with a personalized name just for you!

**We are dedicated to making your event exceptional. If you have any special requests not listed on our menus, do not hesitate to ask!**

### Beer & Wine Only

Enjoy a selection of Autobahn's bottled beers, draft beers, hard seltzers, and house red and white wines. A complete list of available brands is available upon request.

**One Hour:** \$15 per person

**Two Hour:** \$21 per person

**Three Hour:** \$26 per person

**Four Hour:** \$30 per person

### Premium Open Bar

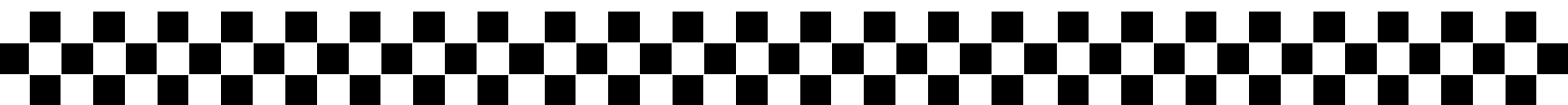
Experience all of Autobahn's bottled beers, draft beers, hard seltzers, red and white wines, as well as a full selection of spirits including vodka, gin, tequila, rum, whiskey, bourbon, scotch, liqueurs, and mixers. A list of available brands can be provided upon request. Please note, some brand exclusions may apply.

**One Hour:** \$20 per person

**Two Hour:** \$28 per person

**Three Hour:** \$35 per person

**Four Hour:** \$41 per person





CATERING MENU

# ADDITIONAL SERVICES

## Additional Services

**Food Served Time Extension: (Beyond The Included 2 hours) \$75 per additional half hour**

**Water Station:** \$75 Set-up fee \$3 (per item) based on consumption.

**Beverage Station:** \$75 Set-up fee, \$4/each water plus assorted Gatorades and sodas

**Snack and Beverage Break:** \$10 per person

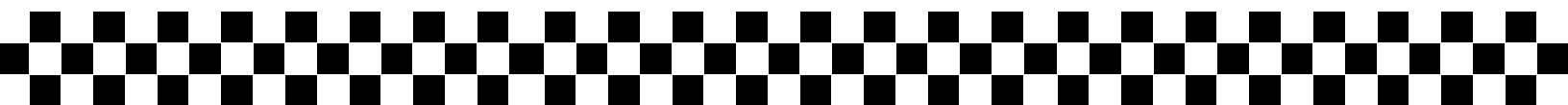
**Snack Station:** \$75 Set-up fee includes: Whole fruit, dry snacks, assorted beverages - \$4/each

**China Upgrade:** \$3 per person

**Coffee & Tea Service:** \$9 per person

**Cash Bar Set-up fee:** \$100

Items can be customized to suit the client's preferences.





CATERING MENU

# POLICIES

## Autobahn Country Club Catering Policies

Please consider these menus as a starting point. We are happy to work with you to customize and create a special menu for your event.

The final menu selection must be confirmed at least two weeks before your event date. The final guest count is required one week prior to the event.

Unless prior arrangements have been made, the client's personal staff, instructors, band members, etc., must be included in the guest count.

A 20% service fee and 9.75% sales tax will be applied to all events. Please note, the service fee is taxable. Menu prices are subject to change.

Any additional charges will be communicated to the event coordinator on the day of the event.

Two hours after the scheduled start time, buffet lines will be broken down.

Per Will County Health Department regulations, buffet food must be enjoyed on-site and cannot be taken home.

### **Consumer Advisory:**

The Surgeon General warns that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

### **Allergen Notice:**

Please inform your server if you have any food allergies or dietary restrictions.

**Thank you, and we hope you have an amazing time at Autobahn Country Club!**