



CATERING MENU

BREAKFAST

Continental Breakfast • \$19

Assorted breakfast pastries | 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.

Fresh Fruit

Seasonal fruit platter.

Assorted Breakfast Pastries

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, ham and cheddar cheese.

Biscuits & Gravy • \$7

Buttermilk biscuits with sausage gravy.

Yogurt Bar with Berries & Granola • \$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. Gluten Free Options Available

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.

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, 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.



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LUNCH & DINNER

Green Flag Buffets • \$32

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

Chicago Classic Buffet

Italian beef, Italian sausage with peppers and onions, baked mostaccioli, 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

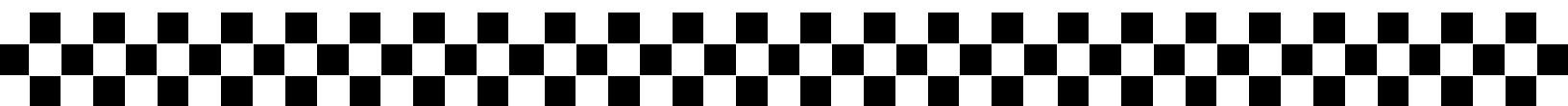
Per person, includes an assortment of non-alcoholic beverages.

Backyard Grill Feast

All beef franks, Angus burger, Grilled chicken breast, pasta salad, potato salad, fresh fruit, assorted cookies & brownies *Pulled Pork (\$5 per person up-charge), strip steak (\$10 per person up-charge)*.

Build Your Own Sandwich Buffet

Roast beef, turkey, ham, swiss, cheddar, provolone, assorted breads, roasted red peppers, lettuce, tomato, onion, pepperoncini, pickles, mayonnaise, dijon mustard, garden salad, pasta salad, home-made potato chips, cookies.





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LUNCH & DINNER

Pole Positions Buffets • \$40

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

Autobahn Barbecue

BBQ chicken thighs, smoked pulled pork, macaroni & cheese, garden salad, potato salad, cole slaw, seasonal vegetables, peach cobbler

Enhancements: Baby back ribs (\$5 per person), smoked brisket (\$10 per person), ice cream station (\$5 per person).

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 • \$49

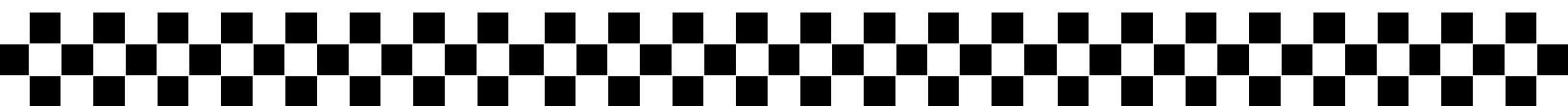
Per person, includes an assortment of non-alcoholic beverages.

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.

La Cucina Italiano

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





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DINNER

Champion Circle • \$57

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

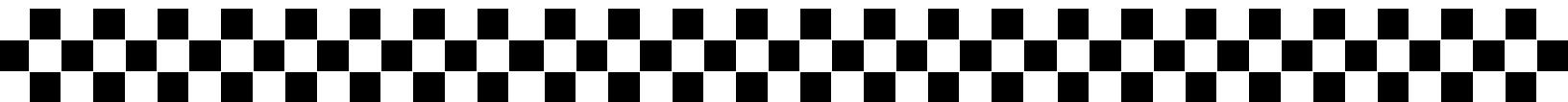
Garlic mashed potatoes, roasted fingerling potatoes, wild rice pilaf, smashed sweet potatoes.

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.





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HORS D'OUVRES

Hors D'Ouvres

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

CHOOSE THREE OPTIONS • \$25 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

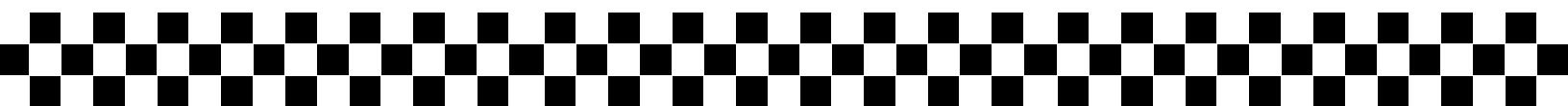
OR

CHOOSE SIX OPTIONS • \$38 PER PERSON

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

Charcuterie Display \$26 per person

Assortment of meats and cheeses both imports and domestic. Accoutrements may 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.





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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



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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 person.

Beverage Station: \$75 Set-up fee, \$4 per person (water, Gatorades, sodas)

Snack Station: \$75 Set-up fee includes: Whole fruit, dry snacks, assorted beverages, \$8 per person

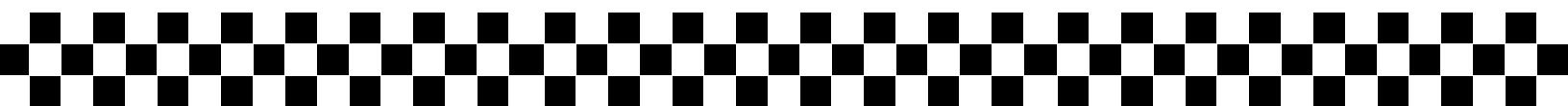
China Upgrade: \$3 per person

Coffee & Tea Service: \$9 per person

Cash Bar Set-up fee: \$100

Additional Bar Set-up fee: \$100 (for more than 140 people)

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





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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 and final guest count is required 15 days 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!