



EVENT MENU

2485 CHURCH ROAD
AURORA, IL 60502

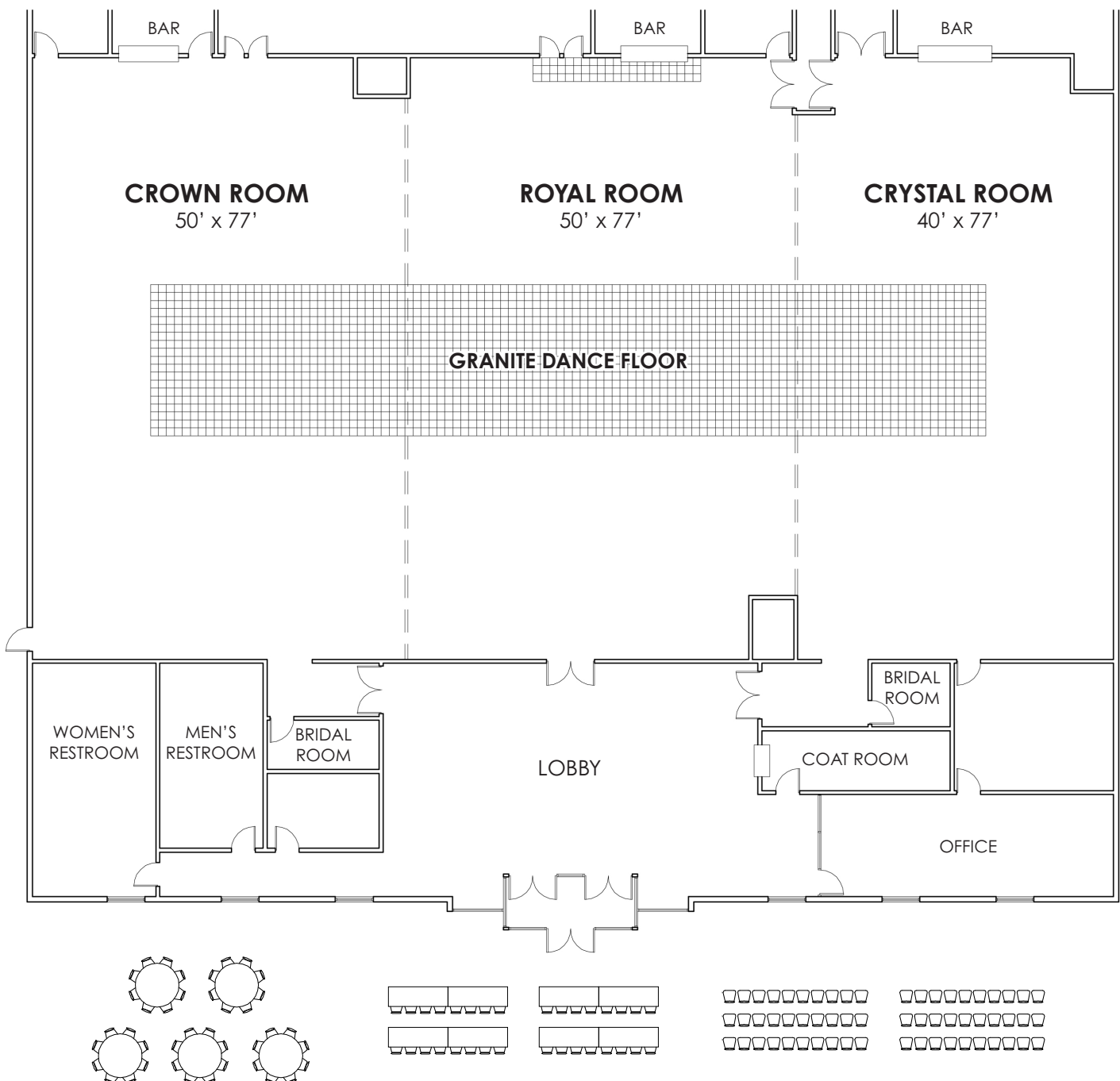
PHONE: 630.851.2300
FAX: 630.851.3484
INFO@GASLITEMANOR.COM

WWW.GASLITEMANOR.COM

Welcome...

Welcome to Gaslite Manor. Let our professional event planners help you coordinate your next event. We offer a wide array of options ranging from simple continental breakfasts to formal sit down dinners. With over 30 years of experience serving the western suburbs and a long list of satisfied customers, you can feel confident that your function will be a success.

Hall Layout



Breakfast

CONTINENTAL BREAKFAST *requires 35 or more guests*

- Assorted Mini Muffins
- Toast & Croissants
- Jelly, Jams & Peanut Butter
- Juices
- Fresh Seasonal Fruit
- Yogurt Parfait
- Coffee & Tea

MONDAY - THURSDAY
9.95

FRIDAY & SUNDAY
12.95

SATURDAY
13.95

BREAKFAST BUFFET *requires 50 or more guests*

- Scrambled Eggs
- Biscuits with Country Sausage Gravy
- Sausage Links
- Corned Beef Hash
- Fresh Fruit
- Coffee & Tea
- Home-Style Potatoes
- Bacon
- Honey Baked Ham
- French Toast
- Yogurt Parfait
- Juice & Milk

MONDAY - THURSDAY
16.95

FRIDAY & SUNDAY
19.95

SATURDAY
21.95

Room Rental

2 hour minimum

HOURLY RATES

One Room <i>Seats up to 250 Guests</i>	250 / hour
Two Rooms <i>Seats up to 550 Guests</i>	400 / hour
Three Rooms <i>Seats up to 900 Guests</i>	600 / hour

A LA CARTE ITEMS

Iced Water	Complimentary
Bottled Water	1.00 / bottle
Cans of Pop	1.50 / can
Coffee <i>80 cup container</i>	60.00 / container
Trail Mix <i>almonds, cashews, M&Ms, raisins</i>	7.50 / pound
Small Fruit Tray <i>feeds 50-60</i>	65.00 / tray
Large Fruit Tray <i>feeds 120-150</i>	90.00 / tray
Small Vegetable & Cheese Tray <i>feeds 50-60</i>	70.00 / tray
Large Vegetable & Cheese Tray <i>feeds 120-150</i>	95.00 / tray

Restrictions apply for outside food brought in. Pricing applies for events booked Monday - Thursday. Contact us for weekend pricing.

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

Buffets

Requires 50 or more guests

TRADITIONAL

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Tomato, Onion & Cucumber Salad
- Roasted Potatoes, Garlic Mashed Potatoes *or* Mashed Potatoes with Gravy
- Baked *or* Fried Chicken
- Tender Roast Sirloin of Beef *or* Roast Loin of Pork
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables

	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
LUNCH	23.00	26.00	30.75
DINNER	28.00	32.75	37.00

CLASSIC

- Fresh Mixed Salad Greens
- Pasta Vegetable Salad
- Tomato, Onion & Cucumber Salad
- Table Carved Prime Rib & Honey Baked Ham
- Baked *or* Fried Chicken
- Mostaccioli with Meat Balls *or* Italian Sausage
- Steamed Seasonal Vegetables
- Roasted Potatoes, Garlic Mashed Potatoes *or* Mashed Potatoes with Gravy

	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
LUNCH	25.75	28.25	33.75
DINNER	30.25	35.75	40.25

MEDITERRANEAN

- Caesar Salad
- Italian Pasta Salad
- Italian Beef Pizzaiola - Cooked in a Tomato Sauce
- Roasted Red Potatoes with Rosemary
- Tomato, Onion & Cucumber Greek Salad
- Greek Chicken Breast with Lemon & Oregano
- Crab Meat Pasta Primavera
- Steamed Seasonal Vegetables

	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
LUNCH	24.25	27.25	32.50
DINNER	29.25	34.50	39.00

MEXICAN

- Fresh Mixed Greens
- Pico De Gallo
- Tortilla Chips & Salsa
- Chicken Verde and Bistecca a la Mexicana
- Refried Beans
- Tomato, Onion & Cucumber Salad
- Jalapeño Peppers
- Corn Tortillas
- Mexican Rice
- Corn with Chiles

	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
LUNCH	23.00	26.00	30.75
DINNER	28.00	32.75	37.00

All buffets include Fresh Baked Breads with Butter (excluding the Mexican Buffet) and Ice Cream *or* Sherbert. Coffee and Tea will be served at the end of the meal.

Entrées

Requires 35 or more guests

	MONDAY - THURSDAY		FRIDAY & SUNDAY		SATURDAY	
	LUNCH	DINNER	LUNCH	DINNER	LUNCH	DINNER
BEEF						
Roast Prime Rib with Au Jus <i>12 ounces roasted to perfection and served with home-made au jus</i>	25.25	30.50	28.50	36.00	34.00	40.75
Chef's Thick Cut Prime New York Strip Steak	26.25	31.75	29.75	37.50	35.50	42.50
Thick Cut Filet Mignon	26.25	31.75	29.75	37.50	35.50	42.50
Prime Top Sirloin Steak <i>8 ounce steak served with a French demi-glace</i>	24.50	29.50	27.50	34.75	32.75	39.25
POULTRY						
Broiled Breast of Chicken Reganati <i>Double breast of chicken with our signature lemon oregano glaze</i>	22.50	27.25	25.25	32.00	30.00	36.00
Mango Chicken <i>Chicken breast topped with fresh mango salsa and a mango cream sauce</i>	22.50	27.25	25.25	32.00	30.00	36.00
Broiled Breast of Chicken Marsala <i>Double breast of chicken with mushrooms and Marsala wine</i>	22.50	27.25	25.25	32.00	30.00	36.00
Chicken Florentine <i>Double breast of chicken with spinach and the perfect blend of cheeses</i>	22.50	27.25	25.25	32.00	30.00	36.00
SEAFOOD						
Salmon Filet with Dill Sauce <i>Center cut filet topped with a dill & cream sauce</i>	25.00	30.25	28.25	35.75	33.75	40.50
Alaskan Baby Cod Filet	23.00	28.00	26.00	32.75	30.75	37.00
Skewered Shrimp Scampi over Rice <i>Jumbo shrimp broiled with a garlic butter sauce</i>	25.75	31.00	29.00	36.75	34.75	41.50
Orange Roughy Filet <i>Broiled and topped with almond slivers</i>	24.00	29.00	27.00	34.00	32.00	38.50
PORK						
Roast Loin of Pork <i>Slow roasted pork with mashed potatoes & gravy</i>	23.75	28.75	26.75	33.75	31.75	38.00
Boneless Center Cut Pork Chop <i>Char broiled pork chops with natural jus</i>	24.00	29.00	27.00	34.00	32.00	38.50
COMBINATIONS						
Filet Mignon and Breast of Chicken	26.50	32.00	30.00	38.00	36.00	43.00
Breast of Chicken and Shrimp Scampi	24.25	29.25	27.25	34.50	32.50	39.00
Filet Mignon and Shrimp Scampi	27.50	33.00	31.00	39.25	37.25	44.50
Roast Loin of Pork and Breast of Chicken	23.00	28.00	26.00	32.75	30.75	37.00
Prime Top Sirloin Steak and Breast of Chicken	24.00	29.00	27.00	34.00	32.00	38.50
Filet Mignon and Salmon Filet	27.25	32.75	30.75	38.75	36.75	44.00
<i>Signature Trio - Our Chef's Specialty</i>						
Filet Mignon, Chicken Breast and Three Jumbo Shrimp	28.75	34.75	32.75	41.25	39.25	47.00

All entrées include a Fresh Tossed Salad, Potatoes *or* Rice Pilaf, Steamed Vegetables, Fresh Baked Breads with Butter, Ice Cream *or* Sherbert. Coffee and Tea is served at the end of the meal.

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change. Lunch pricing applies to events from 11:00 AM to 3:00 PM

Enhancements

BLACK TIE AFFAIR *applies to Entrées and Buffets*

Full Length White *or* Ivory Table Cloths

Chair Covers with Color Coordinated Ties and Napkins

Decorative Table Centerpieces

Hors D'Oeuvres Served Butler Style During Cocktail Hour 22.00 / person

OTHER ENHANCEMENTS

AV Equipment (see preferred vendor packages for pricing)

Chair Covers with Ties 5.00 / chair and up

Colored Floor Length Table Cloths 20.00 / table and up

Specialty Linen Napkins 2.00 / person and up

Decorative Table Centerpieces 10.00 / table and up

Fresh Fruit Assortment 2.50 / person and up

Add Soup to any Entrée 2.25 / person

Hors D'Oeuvres Served Butler Style 10.00 / person

Buffet Style Hors D'Oeuvres 8.00 / person

Split Entrée Charge 1.50 / person

Bartender Fee (with tab or cash bar) 75.00 / bartender

Unlimited Soda (four hours) 4.00 / person

Non-Alcoholic Punch (during cocktail hour) 1.75 / person

Alcoholic Punch (during cocktail hour) 5.75 / person

Bottle of Wine *or* Champagne with Dinner 25.00 / bottle and up

Unlimited Wine Service During Dinner 7.00 / person and up

Beer, Pop & Wine *two hour minimum* 7.00 / hour per person

Premium Bar *two hour minimum* 9.00 / hour per person

Top Shelf Bar *two hour minimum* (Johnnie Walker Black, Grey Goose, Hennessy, Crown Royal, Bombay Sapphire, Patrón, imported beer) 12.00 / hour per person

Prices do not reflect an 18% service charge and a 10% sales tax. All prices are subject to change.

Cocktail Party

Requires 40 or more guests

HOT & COLD HORS D'OEUVRES

- Vegetable Tray with Dip
- Domestic Cheese Tray
- Bruschetta
- Gourmet Stuffed Mushroom Caps
- Italian *or* BBQ Meatballs
- Smoked Sausage
- Mini Pork *or* Chicken Kebabs
- Vegetarian Spring Rolls

	MONDAY - THURSDAY	FRIDAY & SUNDAY	SATURDAY
LUNCH	21.00	25.00	32.50
DINNER	25.00	32.50	37.00

ADDITIONAL ITEMS *priced per person*

Greek Spinach Pie	2.50
Greek Cheese Pie	2.50
Smoked Salmon	6.00
Roast Sirloin of Beef & Honey Baked Ham Carving Station with Rolls and Condiments	8.00
Chicken Satay	3.00
Fresh Seasonal Fruit	2.50
Assorted Sweets	6.00

Many more items available upon request

Terms & Conditions

A deposit of 20% is required for all events upon signing a contract. An additional 20% deposit is due six months prior to the event. The remaining balance is due seven business days before the day of the event. We accept cash, cashier's checks, credit cards, and money orders. Personal checks are accepted only if received three weeks prior to the event. All deposits are non-refundable. Restrictions apply for all outside food brought in. Prices do not reflect an 18% service charge and a 10% sales tax. Lunch pricing applies to events from 11:00 AM to 3:00 PM. All prices are subject to change. Pricing in this menu applies to Gaslite Manor only.