



555 West Gore Road
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www.JennifersGardenBanquets.com

WHEN HOSTING YOUR NEXT **BUSINESS MEETING, CONFERENCE OR CONVENTION** AT JENNIFER'S GARDEN, OUR FRIENDLY AND PROFESSIONAL STAFF IS THERE TO GUIDE YOU EVERY STEP OF THE WAY TO MAKE YOUR EVENT A SUCCESSFUL ONE.

WE HAVE MEETING AND BANQUET ROOMS OF VARIOUS SIZES TO ACCOMMODATE GROUPS OF 10 TO 1,500 PEOPLE.

MAYBE YOU'RE INTERESTED IN HAVING A THEMED DINNER? OUR EXECUTIVE CHEF CAN MEET WITH YOU AND CUSTOMIZE A MENU TAILORED TO YOUR LIKING. PERHAPS YOU ARE LOOKING FOR A SPECIFIC IMPORTED BEER OR A SUGGESTION FOR A GREAT CABERNET, JENNIFER'S GARDEN HAS A VARIETY OF OPTIONS TO SUIT YOUR SPECIFIC NEEDS. ALL CUSTOM MENU AND LIQUOR OPTIONS WILL BE SEPARATELY QUOTED. SET UP AN APPOINTMENT FOR ALL CUSTOM MENU AND LIQUOR OPTIONS.

THIS MENU HAS BEEN UPDATED WITH NEW MENU OPTIONS AND THE REMOVAL OF SOME OF OUR NOT SO POPULAR ITEMS. WE

THANK YOU FOR CONSIDERING JENNIFER'S GARDEN FOR YOUR EVENT!

SINCERELY,

YOUR GARDEN HOSTS

BREAKFASTS

(Minimum 25 People)

CONTINENTAL

Fresh Baked Breakfast Pastries
Fresh Fruit Platter
Orange and Cranberry Juices
Coffee (Regular and Decaf), and Hot Tea

UPGRADED CONTINENTAL

Fresh Baked Breakfast Pastries
Bagels with Cream Cheese
Assorted Yogurt
Fresh Fruit Platter
Orange and Cranberry Juices
Coffee (Regular and Decaf), and Hot Tea

BREAKFAST BUFFET

Fresh Baked Breakfast Pastries
Bagels with Cream Cheese
Assorted Yogurt
Fresh Fruit Platter
Scrambled Eggs or Quiche
Sausage Links or Cherrywood Bacon Strips
Hash Browns or Potatoes O'Brien
French Toast or Pancakes with Maple Syrup
Orange, Apple and Cranberry Juices
Coffee (Regular and Decaf), and Hot Tea

Canned Soda
\$2.50/PP (4 Hours)

Bottled Water
\$2.50/pp (4 Hours)

LUNCHEONS

(Minimum 25 People)

ECONOMY MEETING PACKAGE

Includes our Continental Breakfast Special and
A Soup and Sandwich Lunch Combo
Choices on Page 4

PREMIUM MEETING PACKAGE

Includes our Continental Breakfast Package and
Choice of one Lunch Entrée. (Upgraded Lunch
Menu) Choices on Page 5

Add a House Salad to your Package
\$3.00/ PP

Canned Soda
\$2.50/PP (4 Hours)

Bottled Water
\$2.50/pp (4 Hours)

SOUPS

A la carte

Chicken Wild Rice
Chicken Florentine with Gnocchi
Minestrone
Cheddar Broccoli
Cream of Potato
Loaded Baked Potato
Italian Wedding Soup
Roasted Corn Chowder
Italian Wedding
Shrimp Bisque
Chicken Noodle and Vegetable

SANDWICHES

Includes Chips, Pickle, and applicable garnishes.

TURKEY, BACON, MONTEREY ON
SOUR DOUGH BREAD (COLD)

ROAST BEEF AND CHEDDAR ON
ONION ROLL (COLD)

PESTO GRILLED CHICKEN ON SWEET
YEAST ROLL (HOT)

MONTE CRISTO ON TEXAS FRENCH
TOAST (HOT)

CHICKEN OR TUNA SALAD ON
SWEET YEAST ROLL (COLD)

WRAPS

Includes Chips, Pickle, and applicable garnishes.

CHICKEN CHIPOTLE RANCH WRAP
(HOT)

Grilled Chicken, Black Bean Pico De Gallo, Shredded Cheese, Lettuce and Chipotle Ranch Dressing wrapped in a Sun Dried Tomato Tortilla.

CHICKEN CAESAR WRAP (COLD)

Grilled Chicken, Romaine Lettuce, Diced Tomato, Parmesan Cheese and Caesar Dressing wrapped up in a white flour tortilla.

CLUB WRAP (COLD)

Diced ham and turkey, lettuce, tomato, red onion, shredded cheese and Mayo and Mustard wrapped in a white flour tortilla.

Add a House Salad

\$3.00/ PP

Coffee (Reg and Decaf) and Hot tea

\$5.00/PP (4 Hours)

Canned Soda

\$2.50/PP (4 Hours)

Bottled Water

\$2.50/pp (4 Hours)

ENTREE PLATES

Includes Choice of 1 Starch and Chef's Choice Vegetable

CHICKEN MORNAV

Boneless Skinless chicken breasts, dredged in a seasoning blend of onion, clove, salt and pepper. Seared to perfection and topped with melted Swiss cheese and a Parmesan cream sauce.

CHICKEN MARSALA

Boneless skinless chicken breasts, Marinated in Marsala wine and then dredged in a seasoning blend of oregano, garlic, salt and pepper. Seared to perfection and topped with a sautéed mushroom and Marsala wine reduction.

CHICKEN VESUVIO

Boneless skinless chicken breasts, marinated in a mixture of oil, butter and wine, dredged or breaded in a mixture of garlic, onion, rosemary and oregano and served with a thyme, rosemary and garlic infused white wine and oil sauce.

CHICKEN PICATTA

Boneless skinless chicken breasts dredged in a mixture of lemon pepper and parsley and seared to perfection. Served with a white wine, lemon butter and caper sauce.

BEEF STROGANOFF

Tender chunks of beef sautéed with mushrooms, onions and garlic. Simmered in a creamy beef gravy. Served over Egg Noodles or White Rice

PEPPER STEAK

Tender Chunks of beef sautéed with onions, bell peppers, garlic, tomatoes and peppercorns. Splashed with brandy and served over White Rice or Egg Noodles.

GRILLED SALMON

Skinless salmon filet, seasoned and grilled. Topped with a Dill Cream Sauce.

CHIMICHURI PORK TENDERLOIN

Pork tenderloins, marinated overnight in a chimichurri sauce (parsley, onion, cilantro, lime, garlic). The pork is then grilled, sliced and served "pink".

CHILI RUBBED PORK LOIN

Pork loin, brined overnight, then seasoned with a blend of spices and grilled.

Add a House Salad

\$3.00/ PP

Coffee (Reg and Decaf) and Hot tea

\$5.00/PP (4 Hours)

Canned Soda

\$2.50/PP (4 Hours)

Bottled Water

\$2.50/pp (4 Hours)

DINNER ONLY PLATES

Includes Choice of 1 Starch and Chef's Choice Vegetable

PRIME RIB

USDA Grade Boneless ribeye roasts seasoned to perfection and slow roasted.. Served with choice of traditional Demi-Glace, Bordelaise Sauce or Prime Sauce

Queen Cut (10oz)

King Cut (16oz)

FILET OF BEEF TENDERLOIN

USDA Grade beef tenderloin steaks marinated in oil, garlic and rosemary overnight. Broiled to a medium rare and topped with your choice of a traditional Demi-Glace, Bordelaise Sauce, or Parmesan Cream Sauce.

6oz

8oz

10oz

COMBO PLATE

USDA Grade beef tenderloin filet paired with a boneless, skinless chicken breast, with your choice of sauce, starch and Chef's choice vegetable.

STARCH SELECTIONS

Garlic Whipped Potatoes

Boursin Whipped Potatoes

Whipped Potatoes

Herb Bliss Roasted Potatoes

American Style Potatoes

Rice Pilaf

Sun dried tomato and Basil Risotto

Baked Cheese Mostaccioli

Cranberry Wild Rice

Mac and Cheese Casserole

Traditional Bread Stuffing

Riesling Cream Pasta (add \$1.50/pp)

Duchess Potatoes*

Garlic Duchess Potatoes*

* Plated meals only

HORS D'OEUVRES

All prices listed are a per person price (which will be added to the plate cost before tax and service) based on the number of guests at your event

Andoullie Stuffed Mushrooms

Artichoke Beignets

Artichoke Parmesan Crostinis

Asian Beef Skewers with Hoisin Glaze

Balsamic Chicken and Portabella skewers

Bananas Foster Cheesecake Bites

Beef Tenderloin Crostini with Arugula and Prime Sauce

Blackened Shrimp with blue cheese

BLT Stuffed Cherry Tomatoes

Boneless Buffalo Wings

Bone In Buffalo Wings

Cocktail Meatballs (BBQ, Swedish, Sweet and Sour)

Coconut Chicken with Plum Sauce

Crudités Shooter w/ red pepper and garlic aioli

Cuban "Cigar" Spring Rolls

Cucumber Boursin

Flatbread Pizzas

Korean Pork BBQ "Wings"

Mini Beef Wellington

Mini Crab Cakes

Mini Reuben

Quesadillas, Cheese

Quesadillas, Chicken and peppers

Rumaki, Date

Rumaki, Scallop

Shrimp Cocktail Shooters

Spinach and Artichoke Bites

Spanakopita

Toasted Cheese Ravioli

Zucchini Bites with Garlic Lemon Aioli

BUFFET PLATTERS

BREAKS AND SNACKS

MOVIE BREAK

Assorted Sodas, Buttered and Caramel Popcorn, Candy Bars and other assorted candies.

MILK AND COOKIES

Cold Milk and Assorted Oven Fresh Cookies

HEALTH BREAK

Fresh fruits, yogurts, granola and health bars, bottled water and juices.

GAME DAY

Boneless or Bone-In Hot wings with Ranch or Bleu Cheese, Cheddar filled pretzel sticks with Honey-Dijon Mustard, Assorted Sodas

BRUSCHETTA STATION WITH TOASTED BAGUETTE BREAD

(SERVES 100)

FRESH VEGETABLE CRUDITÉS PLATTER WITH RANCH DRESSING

(SERVES 100)

FRESH FRUIT PLATTER WITH YOGURT DIP

(SERVES 100)

DOMESTIC AND IMPORTED CHEESE PLATTER WITH FLATBREADS AND CRACKERS

(SERVES 100)

FRUIT PLATTER (OR) VEGETABLE CRUDITÉS PLATTER AND CHEESE PLATTER

(SERVES 100)

JUMBO SHRIMP PLATTER WITH COCKTAIL SAUCE

(FOR 100 PIECES)

HAND DIPPED CHOCOLATE COVERED STRAWBERRIES

(FOR 150 PIECES)

BUFFET PLATTERS (CONT'D)

BONE IN (OR) BONELESS BUFFALO
WING PLATTER WITH BLUE CHEESE
(FOR 100 PIECES)

ROASTED RED PEPPER CHEESE
TORTE WITH FLATBREADS AND
CRACKERS
(SERVES 50)

ARTICHOKE BOURSIN CHEESE TORTE
WITH FLATBREADS AND CRACKERS
(SERVES 50)

SPINACH AND ARTICHOKE DIP WITH
FLATBREADS AND CRACKERS
(SERVES 50)

GARDEN GRILL OUTS

BACK YARD GRILL OUT

Angus Burgers, Bratwurst or Hot Dogs, and Boneless Skinless Chicken Breasts. Pasta or Potato Salad, Ketchup, Mustard, Mayo, Relish, Lettuce, Tomato, Onion, Pickles, Sliced Cheeses, and Rolls and Buns. Potato Chips and Fresh Baked Cookies.

GARDEN GRILL OUT

Choice of 2 Meats: NY Strip Steaks, BBQ Chicken Breasts, Pork Tenderloin, or Pork Chops. Broiled Vegetable Medley or Corn on the Cob with Butter and Sea Salt (When Available), Pasta or Potato Salad, Baked Beans, Fresh Fruit Platter, Fresh Baked Breads with Butter, Assorted Chips

GAZEBO GRILL OUT

Grilled Ribeye Steaks with Herb Butter, Grilled Salmon Filets with Lemon Dill Butter. Potato or Pasta Salad, Baked Beans, Choice of Vegetable: Broiled Asparagus (If Available), Roasted Corn on the Cob with Butter and Sea Salt (If Available) or Broiled Vegetable Medley. Fresh Fruit Platter, Fresh baked breads with butter, Dessert Choice of White Chocolate Mousse Fruit Parfait, Baked Alaska or Chef's Choice Specialty Soft Serve Ice Cream Bar.

Coffee (Reg and Decaf) and Hot tea
\$5.00/PP (4 Hours)

Canned Soda
\$2.50/PP (4 Hours)

Bottled Water
\$2.50/pp (4 Hours)

DESSERTS

PLATED DESSERTS

Choice of:

- Fresh Made Seasonal Fruit Cobbler with Whipped Cream
- Black Forest Cake
- New York Cheesecake with Raspberry Coulis
- Key Lime Pie
- Carrot or Red Velvet Cake
- Tiramisu
- Chocolate Mousse parfait
- Fruit Parfait

SPECIALTY SOFT SERVE ICE CREAM BAR

Chef's Choice ice cream, with toppings which may include, Chocolate, Caramel, and Raspberry Sauces, Sprinkles, Whipped Cream, Chopped Nuts, Chocolate Chips, Butterscotch Chips, M&Ms,

CANDY TABLE

Assorted selection of Chocolates, Gummies, Hard Candies and other treats.

DESSERT TABLE

Assortment of Petit Fours, Mini Pastries, Cannoli's, Cookies and Bars and Chocolate Covered Strawberries

VANILLA ICE CREAM WITH GAUFRETTE COOKIE

CHOCOLATE FOUNTAIN

7 Items

10 Items

Dipping Items:

Strawberries
Pound Cake
Pineapple Chunks
Pretzel Rods
Mini Cream Puffs
Cookies
Biscotti
Lady Fingers
Macaroons
Bananas
Marshmallows
Rice Krispie Treats
Brownies
Pirouette Cookies

LIQUOR PACKAGES

STANDARD BAR

BUD LIGHT AND MILLER LITE ON TAP

Budweiser, Miller Genuine Draft, and O'Douls in Bottles

Assorted Soft Drinks

Bloody Marys'

Chardonnay, White Zinfandel, and Merlot

~Choice of Spirits to Include~

Whiskey, Bourbon, Brandy, Gin, Rum, Spiced Rum, Coconut Rum, Tequila, Vodka, Amaretto, Assorted Schnapps, Southern Comfort, Coffee Liqueur, Irish Cream

PREMIUM BAR

Bud Light and Miller Lite on tap

Budweiser, Miller Genuine Draft, and O'Douls in Bottles

Assorted Soft Drinks

Bloody Marys'

Chardonnay, White Zinfandel, and Merlot

~Choice of Spirits to Include~

Tito's Handmade Vodka

Bacardi Rum

Bailey's Irish Cream

Captain Morgan Spiced Rum

Dewar's Scotch White Label

J & B Scotch

Jack Daniel's Whiskey

Tullemore Dew Irish Whiskey

Jose Cuervo Gold Tequila

Kahlua Coffee Liqueur

Malibu Coconut Rum

Old Forester Bourbon

Seagram's Crown 7 American Whiskey

Southern Comfort

Tanqueray Gin

LUXURY UPGRADES

(Charged Per Bottle Price)

Amaretto Disaronno

Chivas Regal Scotch

Crown Royal Canadian Whiskey

Dewar's 12 Year Scotch

Grey Goose Vodka

Johnnie Walker Black Label Scotch

Makers Mark Bourbon

Don Julio Blanco

Chopin Vodka

WINE SERVICE

Chardonnay, White Zinfandel, Merlot, Cabernet Sauvignon, Pinot Grigio, Pinot Noir, Riesling, Moscato, Sauvignon Blanc

LIQUOR (CONT'D)

CHAMPAGNE AND SPARKLING WINE

Allure Peach, Allure Mango, Andre Strawberry,
Wycliff Dry, Moscato D'Asti

CHAMPAGNE OR SPARKLING WINE FOUNTAIN

Includes fountain

3 Gallon Fountain (15 bottles)

5 Gallon Fountain (28 bottles)

IMPORTED AND CRAFT BEERS

Other beers available upon request

Corona, Corona Light, Samuel Adams Boston Lager,
Heineken, Amstel Light, Blue Moon, Stella Artois

CASH BAR

SETUP FEE

SODA/JUICE

Pepsi, Diet Pepsi, Sierra Mist, Iced Tea, Lemonade,
Cranberry Juice, Orange Juice, Pineapple Juice

BEER, DOMESTIC BOTTLE

Miller Genuine Draft, Budweiser, O'Doul's (N/A)

BEER, CRAFT/IMPORTED BOTTLE

Sam Adams, Corona, Amstel Light, Heineken

DRAFT BEER

Miller Lite, Bud Light

HOUSE WINE

Copper Ridge Chardonnay, White Zinfandel and
Merlot

UPGRADED WINE

Cabernet Sauvignon, Pinot Noir, Riesling, Moscato,
Moscato D'Asti, Pinot Grigio

WELL MIXED DRINKS

CALL MIXED DRINKS

PREMIUM MIXED DRINKS

RENTALS

LCD PROJECTOR

5X7 SCREEN

10X7 SCREEN

LCD PROJECTOR AND 5X7 SCREEN
COMBO

LCD PROJECTOR AND 10X7 SCREEN
COMBO

EASEL FEE

WIRELESS INTERNET ACCESS

LAVALIERE OR HANDHELD WIRELESS
MICROPHONE