

*August Evenings
Catering*

Plated Dinners

Dinner Buffets

*109 South Fifth Street • Springfield, Illinois 62701
217-523-1221 • augustevenings@warpnet.net*

Appetizers

(Available at an additional charge)

Hot

Chesapeake Crab Cakes...\$6.75

Served on a Tomato Basil Coulis

Sautéed Shrimp...\$6.75

Pasta, Pesto and Sun-Dried Tomatoes

Glazed Scallops...\$6.75

Wine and Cream Glazed

Served Au Gratin in a Pastry Scallop Shell

Sautéed Shrimp and Asparagus...\$6.75

Dill and Saffron

Served in a Puff Pastry Shell

Stuffed Baked Clams...\$6.75

Crabmeat Stuffing

Escargot in Pasta Shell...\$6.75

Served with a Pesto Cream

Barbequed Shrimp...\$6.75

Served with Roasted Peppers

Cold

Shrimp, King Crab or Lobster Cocktail...Market

All Served with Key West

Red Sauce

Melon and Berries in Season...\$6.75

Chilled Asparagus...\$6.25

Served with Orange Syrup

Florida Ceviche...\$7.75

Chilled Marinated Scallops,

Bay Shrimp and Snapper

with Crisp Vegetables

Smoked Scottish Salmon...\$7.50

Served with Toast Points

Capers and Onions

Carpaccio...\$7.25

Shaved Tenderloin on a Mustard Sauce

Topped with Grated Parmesan

Cup of Soup

Chilled Gazpacho with Croutons

\$3.00

Cream of Asparagus

\$4.00

Tomato Basil

Julienne Vegetables and Croutons

\$3.00

Lobster Bisque

\$5.00

Shrimp and Scallop Gumbo

\$5.00

Seafood Chowder

\$5.00

Clam Chowder

\$4.00

Chicken Consommé

With Shitake Mushrooms

\$3.50

Beef Consommé

With Angel Hair Pasta

\$3.00

Potato Leek

(Hot or Chilled)

\$3.50

Baked Onion Gartinee

\$3.50

Sorbets

Lemon, Ginger, Passion Fruit, Raspberry, or Pineapple...\$2.00

Salads

Included with All Dinner Entrees

Select One:

Caesar Style Salad

*Romaine Lettuce with Croutons
Parmesan Cheese
Anchovy Vinaigrette Dressing*

Augie's Salad

*Orange Slices on a Bed of Lettuce
Garnished with Red Onion
Honey Lime Vinaigrette Dressing*

Rainbow Salad

*Tossed Greens Garnished with Shredded Carrots
Purple Cabbage, Zucchini and Yellow Squash
Cabernet Vinaigrette Dressing*

Garden Salad

*Tossed Greens with Sliced Mushrooms
Red Onion, Tomato Wedges
Italian Vinaigrette Dressing*

Greek Salad

*Cucumber, Red and Green Peppers, Tomatoes
Black Olives, Feta Cheese on a Bed of Lettuce
Greek Dressing*

Spinach Salad

*Sliced Mushrooms, Chopped Egg, Bacon Bits
Warm Bacon Dressing*

Apple Pecan

*Fresh Sliced Apples, Apricots, Walnuts, Craisins,
Celery, and Candied Walnuts Pecans
Tossed with a Citrus Vinaigrette Dressing*

All Prices Are Subject to a 20% Service Charge and 8.0% Local Sales Tax.

Prices Are Subject to Change.

(Please Refer to Set-Up Charges on Individual Menus)

All Items Are Priced "Per Person"

Dinner Entrees

*Included a Choice of Salad, Rolls and Butter
Chef's Selection of Fresh Vegetables, Potato, Rice, or Pasta
Choice of Dessert
Fresh Brewed Regular & Decaffeinated Coffee*

Poultry

Supreme ...\$17.25

*Stuffed with White and Wild Rice
Finished with Mushrooms Supreme Sauce*

Boursin...\$17.95

*Floured and Sautéed Topped with Boursin Cheese and
Prosciutto Served with a Boursin Cream Sauce*

En Croute...\$18.50

*Mushroom Duxelle Wrapped in Puffed Pastry
Served with Roasted Red Pepper Sauce*

Pecan...\$16.95

*Pecan Roasted over Toasted Parmesan Garlic Linguine
Served With Basil Pesto Cream*

Marsala...\$16.95

*Braised With Marsala Wine
Served with Linguine And Natural Jus Reduction*

Parmesan...\$16.95

*Lightly Italian Breaded, Baked
Marinara Sauce and Provolone Cheese*

Françoise...\$16.95

*Floured and Sautéed
Served with a Lemon Caper Sauce*

Herb-Marinated...\$16.50

*Herb-Marinated, Grilled
Served with a Sweet Balsamic Reduction*

Veal

Chop ...\$27.95

Grilled and Served with a Wild Mushroom Sauce

Limón...\$21.95

*Sautéed Medallions
Served with a Lemon Caper Sauce*

Cordon Bleu...\$20.95

*Thinly Sliced Ham and Swiss Cheese
Between Two Escalope of Veal*

Oscar...\$26.95

*Sautéed Medallions Topped with Lump Crab Meat
Asparagus & Béarnaise Sauce*

Beef

Filet Mignon... \$25.95

*Pan Seared Beef Tenderloin
Bourbon Peppercorn or Béarnaise Sauce*

New York ...\$24.95

*Pan Seared N.Y. Strip Garnished with
Crispy Leeks and Maitre d'Hotel Butter*

Prime Rib...\$23.95

Served with Creamed Horseradish

Wellington...\$26.95

*Individual Filet Mignon and Mushroom Duxelle
Wrapped in a Puffed Pastry*

Sirloin ...\$18.50

Grilled and Served with a Bordelaise Sauce

Roast Tenderloin...\$26.95

Stuffed with Spinach, Mushrooms, Red Peppers

From the Sea

Rainbow Trout...\$18.95

Sautéed with Almonds and Chive Butter

Red Snapper...\$20.95

Sautéed & Served on a Newburg Sauce

Salmon...\$21.95

Poached and Served with a Cucumber Dill Sauce

Grouper...\$21.95

Sautéed Filet with Tomato & Mushrooms

Finished with Champagne Sauce

Crab Cakes...\$21.95

Served with a Remoulade Sauce

Yellow Fin Tuna...\$23.95

Rosemary Lavender Seared Over Saffron and Roasted Shallot Cous Cous. Finished with a Spicy Apricot Reduction

Swordfish...\$22.95

Grilled & Served with Tomato Basil Chutney

Shrimp, Scallops, Crab Meat...\$24.95

Tossed in Tri-Color Fettuccini

Sherry Lobster Sauce

Chilean Sea Bass...Market Price

Served in Butter and Brown Sugar Roasted Acorn Squash with Grilled Asparagus

Served with a Basil and Sun-dried Tomato Jus

Halibut...Market Price

Porcini Dusted Over Lemon Thyme Orzo, Red Pepper and Shallot Compote

Finished with a Raspberry Balsamic Glaze

Pairings

Augie's Trio...\$28.95

Sautéed Medallions of Beef, Veal and Chicken

Served with a Trio of Sauces

Filet and Shrimp...\$26.95

Tenderloin with Bourbon Peppercorn Sauce

Stuffed Baked Shrimp

Chicken and Shrimp...\$23.95

Boneless Breast of Chicken with Supreme Sauce

Stuffed Baked Shrimp

Chicken and Filet...\$24.95

Boneless Breast of Chicken with Supreme Sauce

Tenderloin with Bourbon Peppercorn Sauce

Filet and Lobster...Market

Tenderloin with Bourbon Peppercorn Sauce

Cold Water Lobster

Filet and Swordfish...\$28.95

Tenderloin with Bourbon Peppercorn Sauce

Grilled Swordfish with Herb Butter

Filet and Salmon...\$26.95

Tenderloin with Bourbon Peppercorn Sauce

Filet of Salmon with Dill Sauce

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All Items Are Priced "Per Person"

If a Particular Favorite or "Must Have" Is Not Listed Please Tell Us.

Our Culinary Team Can Accommodate Any Hors D' Oeuvres and Additional Innovative Ideas.

Dessert

Included with All Dinner Entrees

Select One:

Chocolate Sundae

Vanilla Ice Cream, Chocolate Sauce, Whipped Cream, Nuts

Fudge Brownie

Vanilla Ice Cream, Chocolate Sauce, Whipped Cream

Pear Belle Helene

Vanilla Ice Cream, Pear, Chocolate Sauce, Whipped Cream

Strawberry Shortcake

Strawberries, Angel Food Cake, Whipped Cream

Peach Melba

Vanilla Ice Cream, Peach Melba Sauce, Whipped Cream

Chocolate Éclair

Traditional French Pastry Filled with Bavarian Cream

Fruit and Berries

Fruit and Berries in English Cream

Napoleon

*Layers of Puff Pastry, Vanilla Custard
Topped with Fondant*

Key Lime Pie

The Traditional Florida Favorite

German Chocolate Cake

Traditional Chocolate Coconut Cake

Dutch Apple Pie

With a Wedge of Cheddar Cheese

Carrot Cake

Cream Cheese Frosting

Vanilla Crunch

*Vanilla Ice Cream Rolled with Roasted Coconut
Placed on a Bed of Chocolate Sauce*

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Augie's Upscale Desserts

Included with All Dinner Entrees

Select One at an Additional Cost

Baked Alaska...\$3.00

Fresh Fruit Layered Between Strawberry, Vanilla and Chocolate Ice Cream

Wrapped in Sponge Cake Soaked in Liqueur

Covered with Meringue and Glazed in the Oven

Bananas Foster...\$3.00

Vanilla Ice Cream with Sliced Bananas, Rum Butterscotch Sauce

Strawberries Romanoff...\$2.00

Fresh Strawberries Marinated in Orange Liqueur

Topped with Whipped Cream

Chocolate Swan...\$2.50

A Swan Filled with Fresh Berries and English Cream

Place on a Bed of Raspberry Coulis

Cheese Cake...\$2.00

With Strawberry Sauce, Whipped Cream

Black Forest Cake...\$2.00

Chocolate Cake Layered with

Black Cherries, Whipped Cream, and Kirshwasser

Mudd Pie...\$2.50

Coffee Ice Cream in an Oreo Cookie Crust

Topped with Chocolate Sauce & Whipped Cream

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August Evenings Catering

Additional Costs (Approximation)

China Rental (Basic Items)

<i>Cocktail Reception</i>	<i>\$2.00 per person</i>
<i>Breakfast</i>	<i>\$2.00 per person</i>
<i>Lunch</i>	<i>\$3.00 per person</i>
<i>Dinner</i>	<i>\$4.00 per person</i>
<i>Dinner And Cocktail</i>	<i>\$4.50 per person</i>

Disposables

<i>Cocktail Reception/Continental Breakfast</i>	<i>\$2.00 per person</i>
<i>Lunch/Dinner (Buffet Only)</i>	<i>\$2.50 per person</i>

Linen/Skirting Rental

<i>Linen for 6 foot round dinner tables</i>	<i>\$ 12.00</i>
<i>Linen for tall boys (tall cocktail tables)</i>	<i>\$ 9.00</i>
<i>Linen for short cocktail tables</i>	<i>\$ 6.00</i>
<i>Napkins</i>	<i>\$.40</i>
<i>Clothed and Skirted (6 foot Table)</i>	<i>\$ 18.00</i>

Labor (Totals Based on 4 hour minimum)

<i>1 server</i>	<i>\$ 72.00</i>	<i>5 servers</i>	<i>\$360.00</i>
<i>2 servers</i>	<i>\$144.00</i>	<i>6 servers</i>	<i>\$432.00</i>
<i>3 servers</i>	<i>\$216.00</i>	<i>7 servers</i>	<i>\$504.00</i>
<i>4 servers</i>	<i>\$288.00</i>	<i>8 servers</i>	<i>\$576.00</i>

Liquor (per glass)

<i>Premium</i>	<i>\$ 7.25</i>
<i>Call</i>	<i>\$ 6.50</i>
<i>Well</i>	<i>\$ 5.00</i>
<i>Domestic Bottled Beer</i>	<i>\$ 3.25</i>

Wine (per glass)

<i>Level III</i>	<i>\$ 9.50</i>
<i>Level II</i>	<i>\$ 6.50</i>
<i>Level I (House)</i>	<i>\$ 5.00</i>

Soda and Bottled Water

\$ 1.60