

*August Evenings  
Catering*

*Hors d' Oeuvres*

*Reception Stations*

*Dessert Stations*

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# Hot Hors d'Oeuvres

*(Minimum order 40 pieces per item)*

## \$1.50 per piece

*Spinach Phyllo  
Assorted Petite Quiche  
Meatballs (Swedish, BBQ or, Asian)  
Miniature Black Bean Cakes & Sauces  
Buffalo Chicken Wings  
Blue Cheese & Bacon Potato Wedges  
Cheese Beignet  
Fried Ravioli, Marinara Sauce  
Chinese Egg Rolls  
Beer Battered Apple Donuts*

## \$1.85 per piece

*Miniature Chicken Wellington  
Turkey and Peppers Lollipops  
Sesame Tofu  
Miniature Crab Cakes  
Danish Baby Back Ribs  
Shrimp or Crabmeat Wonton / Pot Stickers  
Miniature Chicken Strudel  
Smoked Pork Canapé with Spicy Mango Jam*

## \$1.65 per piece

*Rumaki  
Pork Saté  
Mushroom Oscar  
Spiced Sausage Roll  
Southwest Black Bean Springrolls  
Macadamia Chicken Skewers  
Chicken, Artichoke, and Mushrooms Skewers  
Seafood Scampi Tart  
Petite Polenta Cakes  
Mushroom Empanada*

## \$2.00 per piece

*Miniature Beef Wellington  
Beef Teriyaki Brochette  
Marinated Beef Brochette Peppers and Onions  
Mini Beef Tenderloin Bouchee  
Mini Reuben  
Colombian Beef Skewers  
Miniature Cedar Plank Salmon  
Baby Shrimp in Artichoke Bottom*

## \$2.50 per piece

*Double Cream Brie Phyllo with Port Raspberry Reduction  
Blackened Scallops  
Miniature Lamb Chops Dijonnaise  
Scallop Bouche  
Beer Batter Fried Shrimp  
Miniature Veal Oscar  
Barbequed Shrimp  
Sautéed Ginger Shrimp Skewers  
Coconut Shrimp  
Scallop and Shrimp Rosemary Skewers  
Oysters Rockefeller  
Lemon And Sesame Seared Tuna  
Garlic Encrusted Miniature Lamb*

*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)*

# Cold Hors d' Oeuvres

*(Minimum order 40 pieces per item)*

## \$1.50 per piece

*Deluxe Assorted Finger Sandwiches*  
*Cherry Tomatoes Stuffed with Garlic Cream Cheese*  
*Salami Cornets*  
*Baby Gherkins Wrapped with Roast Beef*  
*Salmon Mousse on a Toasted Crouton*  
*Cheese Rounds with Pecans & Crushed Black Pepper*  
*Smoked Chicken and Sun Dried Tomato Canapés*  
*Poppy Seed Ham Puffs*  
*Goat Cheese Toast Points*  
*Miniature BLT*

## \$1.85 per piece

*Steak Tartare Canapés*  
*Asparagus Tips Wrapped with Roast Beef*  
*Salmon Tostada*  
*Crab in Puff Pastry Shell*  
*Artichoke Bottom with Bay Shrimp*  
*Prosciutto with Melon*  
*Smoked Trout on Belgian Endive Leaf*  
*Balsamic Marinated Tomato and Fresh Mozzarella Canapé*  
*Walnut and Blue Cheese Tarlet*

## \$2.25 per piece

*Roast Duck Canapé*  
*Shrimp with Seasonal Melon*  
*Fresh Mozzarella and Cherry Tomato Skewers*  
*Beef Filet Mignon Canapés*

*Chef's Selection of Deluxe Canapés*  
*Beef Bruschetta*  
*Star Anise Duck Lettuce Wrap with Balsamic Finishing Sauce*

## Seasonal - Market Price

*(Served with Cocktail Sauce, Lemon Wedges and Grated Horseradish)*

*Jumbo Shrimp*  
*Oysters or Clams on the Half Shell*

*Alaskan or Stone Crab Claws*  
*Shrimp Margarita*  
*Oyster Shooters*

*Shrimp Gazpacho Shooter*  
*Miniature Lobster BLT*

## Domestic Cheese Board

*Selection of Domestic Cheeses*  
*Complimented with Fresh Fruit & Assorted Crackers*  
**\$100.00** (Small-Serves 30-50 People)  
**\$200.00** (Medium-Serves 50-100 People)  
**\$300.00** (Large-Serves 100-150 People)

## Crudités with Dip

*Bite-Sized Vegetables with Dill Dip and Blue Cheese Dip*  
**\$90.00** (Small-Serves 30-50 People)  
**\$145.00** (Medium-Serves 50-100 People)  
**\$195.00** (Large-Serves 100-150 People)

## Cheese Torta

*Layers of Goat Cheese and Cream Cheese*  
*Serves 35-50*  
**\$45.00** Sundried Tomato Pesto  
**\$55.00** Shiitake Mushroom, Asparagus, and Garlic

## Fresh Fruit Tray

*An Array of Fresh Seasonal Fruit*  
*Sliced, Cubed or Skewered*  
**\$125.00** (Small-Serves 30-50 People)  
**\$175.00** (Medium-Serves 50-100 People)  
**\$250.00** (Large-Serves 100-150 People)

## Reception Stations

### *Steamship Round of Beef...\$450.00*

*(Serves Approximately 150 People)*

*Served with Mayonnaise, Mustard,  
Horseradish & Miniature Rolls*

### *Baked Virginia Ham...\$150.00*

*(Serves Approximately 50 People)*

*Served with Mustard, Mayonnaise & Miniature Rolls*

### *Roasted Pork Loin...\$185.00*

*(Serves Approximately 50 People)*

*Served with Mayonnaise, Mustard  
BBQ & Miniature Rolls*

### *Roast Tenderloin...\$215.00*

*(Serves Approximately 50 People)*

*Served with Béarnaise Sauce & Miniature Rolls*

### *Whole Beef Wellington...\$250.00*

*(Serves Approximately 25 People)*

*Roast Tenderloin of Beef*

*Stuffed with Goose Liver Paté and Truffles*

*Topped with Duxelle and Wrapped in Puff Pastry*

*Served with Bourbon Peppercorn Sauce*

### *Decorated Whole Salmon...\$250.00*

*(Serves Approximately 75 People)*

*Served with Remoulade Sauce,*

*Tomato & Cucumber Relish*

*Served with Flatbread Crackers*

### *Roast Strip Loin...\$205.00*

*(Serves Approximately 40 People)*

*Served with Mayonnaise, Horseradish, & Rolls*

### *Roast Turkey Breast...\$120.00*

*(Serves Approximately 30 People)*

*Served with Cranberry Sauce,  
Mayonnaise, & Rolls*

### *Roast Top Round of Beef...\$175.00*

*(Serves Approximately 50 People)*

*Served with Mayonnaise,  
Horseradish, & Rolls*

### *Roast Veal Loin...\$250.00*

*(Serves Approximately 50 People)*

*Veal Loin Oven Roasted  
Served Au Jus with Fresh Tarragon*

### *Pasta Station...\$7.00 Per Person*

*(30 Person Minimum)*

*Fettuccini & Penne Pasta*

*Accompanied with Marinara & Alfredo Sauces*

*Variety of Toppings*

### *Nachos...\$5.50 Per Person*

*(30 Person Minimum)*

*Corn Chips, Cheddar Cheese Sauce,*

*Black Olives, Diced Tomato*

*Sliced Jalapenos, Guacamole & Salsa*

### *Taco Station...\$7.00 Per Person*

*(30 Person Minimum)*

*Taco Shell with Seasoned Beef*

*Shredded Lettuce, Diced Tomatoes*

*Sliced Scallions, Jalapenos*

*Sour Cream & Salsa*

**Peking Duck...\$32.00**  
(Serves Approximately 8 People)  
A Whole Roasted Duck  
Served with a Hoisin Garlic Sauce

**Orange Roasted Chicken...\$40.00**  
(Serves Approximately 10 People)  
Whole Roasted Chicken with an  
Rosemary Lemon Butter

**Steak Tartare...\$25.00 Per Pound**  
(5 Pound Minimum)  
A Classic Served with  
Appropriate Condiments & Party Rye

### Terrines

Sliced & Decorated

**Duck Terrine...\$6.00 per person**  
**Salmon and Sole Terrine...\$8.00 per person**

**Carpaccio...\$28.50**  
(Serves Approximately 12 People)  
Paper Thin Slices of New York Strip Steak  
Mustard Sauce, Grated Parmesan Cheese  
Crushed Black Pepper

**Chicken Galantine...\$120.00**  
(Serves Approximately 30 People)  
Served Hot or Cold  
Chicken Stuffed with Ham, Raisins, Chicken Mouseline, Eggs  
Served with a Shallot Port Wine Reduction.

**Side of Smoked Salmon...\$185.00**  
(Serves Approximately 30 People)  
Served with Bagels, Cream Cheese,  
Diced Onions, Capers, & Lemon

**Lamb Shoulder...Market Pricing**  
(Serves Approximately 20 People)  
Shoulder of Lamb, Apple Stuffed,  
Wrapped in Fried Eggplant, Roasted & Glazed with a  
Natural Juice Reduction.

**Mediterranean Spread...\$4.00 per person**  
(30 Person Minimum)  
Black Bean Hummus, Sun-dried Tomato Olive Tapenade,  
Pesto, Cucumber Feta Dip, Baba Ganoush  
Assorted Crackers and Chips

**Snacks & Dips...\$5.00 per person**  
(30 Person Minimum)  
Potato Chips & Dip  
Tortilla Chips & Guacamole  
Pita Bread & Hummus  
Giant Pretzels & Mixed Nut

**Fajita Station...\$8.00 per person**  
(30 Person Minimum)  
Sautéed Beef Strips, Sautéed Chicken Strips  
Flour Tortillas, Grated Cheddar Cheese  
Sour Cream, Guacamole & Salsa

**Baked Wheel of Brie...97.50 each**  
(Serves approximately 40 people)  
Wrapped in Puff Pastry  
Filled with Apricot & Almonds  
Served with Flatbread

*\$50.00 Attendant fee for each Buffet, Cooking and Carving Station*

*If You Are Looking For a Particular Item Not on This Menu, Our Culinary Team Can Accommodate Most  
Hors D' Oeuvres and Additional Innovative Ideas.*

# Dessert Stations

*(40 people minimum)*

## *Sweet Table #1...\$6.25 per person*

*Chocolate Éclairs  
Fruit Tarts  
Napoleons  
Fruit Tree  
Chocolate Chip Cookies  
Brownies  
Cream Puffs*

## *Sweet Table #2...\$8.95 per person*

*Seasonal Fresh Fruit Tree with Hot Fudge Fondue  
German Chocolate Cake  
Carrot Cake  
Napoleons  
Key Lime Pie  
Chocolate Éclairs  
Assorted Mousses  
Fresh Fruit Tarts*

## *Build Your Own Sundae*

*\$5.50 per person*

*Ice Cream Cones & Sundaes with  
Chocolate, Butterscotch, & Strawberry Toppings  
Whipped Cream & Cherries*

## *International Sweet Table...\$14.95 per person*

*International Coffees  
Regular & Brewed Decaffeinated Coffee  
Specialty & Herbal Teas  
Served with Whipped Cream  
Orange & Lemon Zest  
Chocolate Shavings & Cinnamon Sticks  
Cheese Cake with Choice of:  
Blueberry, Strawberry, or Cherry Toppings  
Garnished with Whipped Cream  
Cubed Seasonal Fresh Fruit  
Hot Fudge Fondue  
Chocolate Swan  
Filled with Strawberries Romanoff  
German Chocolate Cake  
Carrot Cake  
Sacher Torte  
Crepes Suzette  
Black Forest Cake  
Key Lime Pie*

## *Interactive Fondue Station*

*\$4.00 per person*

*An Array of Cubed Seasonal Fruit, Cookies, Pretzels,  
Marshmallows, Angel Food Cake  
Accompanied by Caramel, White & Milk Chocolate*

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## August Evenings Catering

### Additional Costs (Approximation)

#### *China Rental (Basic Items)*

|                            |                          |
|----------------------------|--------------------------|
| <i>Breakfast</i>           | <i>\$2.00 per person</i> |
| <i>Cocktail Reception</i>  | <i>\$3.00 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*