

*August Evenings  
Catering*

*Plated Luncheons*

*Luncheon Buffets*

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# Appetizers

*(Available at an additional charge)*

## Hot

*Chesapeake Crab Cake...\$5.95*

*Served on a Caper Dijon*

*Sautéed Shrimp...\$5.25*

*Pasta, Pesto and Sun-Dried Tomatoes*

*Glazed Scallops...\$5.25*

*Wine and Cream Glazed*

*Served Au Gratin in a Pastry Scallop Shell*

*Sautéed Shrimp and Asparagus...\$5.50*

*Dill and Saffron*

*Served in a Puff Pastry Shell*

*Stuffed Baked Clams...\$4.95*

*Crabmeat Stuffing*

*Escargot in Pasta Shell...\$5.25*

*Served with a Pesto Cream*

*Barbequed Shrimp...\$6.95*

*Served with Roasted Peppers*

## Cold

*Shrimp, King Crab or Lobster Cocktail...\$Mkt*

*All Served with Key West*

*Red Sauce*

*Melon and Berries in Season...\$3.95*

*Chilled Asparagus...\$4.50*

*Served with Orange Syrup*

*Melon and Prosciutto Ham...\$4.95*

*Florida Ceviche...\$7.95*

*Chilled Marinated Scallops,*

*Bay Shrimp and Snapper*

*with Crisp Vegetables*

*Smoked Scottish Salmon...\$5.25*

*Served with Toast Points*

*Capers and Onions*

*Carpaccio...\$4.75*

*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 & Croutons*

*\$3.00*

*Lobster Bisque*

*\$5.00*

*Shrimp & 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*

*\$3.25*

*Potato Leek*

*(Hot or Chilled)*

*\$3.50*

*Baked Onion Gartinee*

*\$3.75*

## Luncheon Entrees

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

### Breast of Chicken

#### ***Herb-Marinated...\$14.25***

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

#### ***Florentine...\$14.50***

*Baked and Stuffed with Spinach,  
Ricotta Cheese & Pine Nuts  
Served with a Tarragon Sauce*

#### ***Pecan...\$14.50***

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

#### ***Supreme...\$14.75***

*Baked and Stuffed with a Blend of Wild and White Rice  
Served with a Supreme Sauce with Mushrooms*

#### ***Fajitas...\$14.75***

*Seasoned Chicken Served with Onions and Peppers, Salsa,  
Guacamole, Sour Cream,  
Cheddar Cheese and Tortillas*

#### ***Princess...\$14.50***

*Mushrooms and Asparagus in a Chicken Veloute  
Wrapped in Puff Pastry Shell*

#### ***Marsala...\$14.75***

*Braised With Marsala Wine  
Served with Sun-Dried Tomato Pesto Linguine And  
Natural Jus Reduction*

#### ***Schnitzel...\$14.50***

*Lightly Breaded with Lemon Casper Sauce*

### Veal

#### ***Scallopini...\$16.95***

*Sautéed with a Demiglace, Mushrooms and Marsala*

#### ***Parmesan...\$16.95***

*Lightly Breaded and Baked with Marinara and  
Parmesan*

#### ***Piccata...\$16.95***

*Escalope Sautéed with Capers and Lemon*

### Beef

#### ***Roasted New York Sirloin...\$15.75***

*Served with a Mushroom Sauce*

#### ***Petite Filet Mignon...\$19.50***

*Served on a Crouton with Béarnaise Filled Artichoke*

#### ***Beef Stroganoff...\$15.25***

*Medallions of Tenderloin over Spinach and Egg Fettuccini*

#### ***New York Strip Steak Sandwich..\$15.75***

*Sautéed Mushrooms and Onion Straws,  
Broiled Tomato Half, French Fries & Béarnaise*

#### ***London Broil...\$14.75***

*Marinated, Sliced and Served with a  
Mushroom Mustard Sauce*

## From The Sea

### **Grouper...\$15.75**

Sautéed Filet with Tomato & Mushrooms  
Finished with Champagne Sauce

### **Red Snapper...\$16.95**

Sautéed & Served on a Newburg Sauce

### **Swordfish...\$17.95**

Grilled and Served with Tomato Basil Chutney

### **Crab Cakes...\$17.95**

Remoulade Sauce with Almonds and Chive

### **Yellow Fin Tuna...\$17.95**

Rosemary Lavender Seared Over Saffron and Roasted  
Shallot Cous Cous & A Spicy Apricot Reduction

### **Chilean Sea Bass...\$17.95**

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

Served with a Basil and Sun-dried Tomato Jus

### **Halibut...Mkt**

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

Finished with a Raspberry Balsamic Glaze

### **Salmon...\$16.95**

Poached and Served with Cucumber Dill Sauce

### **Shrimp, Scallops, Crabmeat...\$18.50**

Tossed in Tri-Color Fettuccini  
Sherry Lobster Sauce

## Pasta

*Includes Garlic Bread, Choice of Salad, and Choice of Dessert*

### **Chicken and Pasta...\$14.75**

Chicken Breast and Fusilli, Sun-Dried Tomatoes  
Pesto Cream Sauce

### **Baked Eggplant...\$10.25**

Served with Pasta & Marinara Sauce

### **Lasagna...\$11.75**

Spinach & Egg Noodles, Ricotta Cheese  
Tomato Basil Meat Sauce

### **Primavera...\$10.50**

Julienne of Carrot, Zucchini, Summer Squash,  
Florettes of Broccoli and Cauliflower,  
Served Over Pasta with Cream Sauce

### **Vegetarian Lasagna...\$10.50**

Eggplant, Zucchini, Summer Squash  
Layered Between Spinach & Egg Noodles  
Ricotta Cheese, Marinara Sauce, and Parmesan Cheese

*August Evenings Catering Believes in Offering the Freshest and Highest Quality Products Available.  
Keeping This in Mind, We Continue to Develop and Stretch the Spectrum of Creativity to Offer Our Guests  
Some of Our Newest Creations and Resurface Culinary Classics That Has Made Our Vision a Success.*

## *Salads*

*Included with Lunch Entrees*

*Selection of 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"*

## On The Lighter Side

*Served with Freshly Brewed Iced Tea*

*Choice of Dessert*

### ***Croissant Sandwich...\$10.25***

*Jumbo Croissant Filled*

*Choice of Chicken or Tuna Salad.*

*Includes Pasta Salad and Fresh Fruit Skewer*

### ***Croissant Club...\$11.50***

*Jumbo Croissant Filled with Ham, Turkey, Swiss Cheese,*

*Bacon, Tomato, and Lettuce.*

*Includes Pasta Salad and Fresh Fruit Skewer*

### ***Pinechik Stuffer...\$11.95***

*Curried Breast of Chicken,*

*Toasted Coconut and Walnuts,*

*Quartered Pineapple, Fresh Fruit,*

*Bread Basket*

### ***Deli Platter...\$11.50***

*Sliced Ham, Turkey, Roast Beef,*

*Swiss and American Cheese*

*Pickle, Hard Boiled Egg, Tomato and Onion Slices*

*Assorted Rolls, Breads and Condiments, Potato Salad*

### ***Chicken in The Field...\$11.50***

*Sliced Cold Beast of Lightly Herb Breaded Chicken,*

*Pasta Salad, Sliced Fresh Fruit,*

*Watercress Radicchio Cup Filled with Citrus Mayonnaise*

*Bread Basket*

### ***Oddly Similar...\$11.25***

*Shrimp Salad in a Radicchio Cup and*

*Chicken Salad Stuffed Tomato Half*

*Sliced Fresh Fruit, Pasta Salad, Cucumber Salad*

*Bread Basket*

### ***Warm Flank Steak Salad...\$11.50***

*Sliced Flank Steak, Salad Greens, Sliced Fresh Fruit*

*Garnished with Watercress and Radicchio*

*Cabernet Vinaigrette Dressing*

*Bread Basket*

### ***Crab and Shrimp Louis...\$16.75***

*Alaskan King Crab, Gulf Shrimp*

*Asparagus, Egg, and Tomato Wedges*

*Louis Dressing*

*Bread Basket*

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# *Luncheon Buffets*

*Buffets Served with Fresh Brewed Iced Tea, Regular and Decaffeinated Coffee*

## *Augie's Deli Counter...\$14.95*

*(Minimum of 25 People)*

*Garden Salad  
Condiments and Dressing  
Marinated Mushroom Salad  
Cole Slaw  
Pasta Salad with Spinach Pesto*

*Assortment of Deli Meats  
Ham, Roast Beef, Turkey  
Corned Beef & Salami  
American, Swiss and Cheddar  
Deluxe Relish Tray  
Breads, Rolls, and Butter*

*Condiments to include:  
Mustard, Mayonnaise and  
Horseradish  
Fresh Fruit  
Assorted Pastries*

## *Create Your Own Luncheon Buffet...\$17.25*

### *Salads*

*(Selection of Two)*

*Marinated Vegetables  
Pasta Primavera  
Tropical Fresh Fruit*

*Greek Pasta  
Marinated Mushrooms  
Cucumbers, Sour Cream and Dill*

### *Entrees*

*(Selection of Two)*

*Beef Stroganoff  
New England Pot Roast  
Beef Bourguignon  
Chicken Cacciatore  
Chicken Chasseur  
Country Fried Chicken*

*Baked Grouper  
Baked Pasta  
Eggplant Parmesan  
Lasagna  
(Vegetarian or With Meat)*

### *Accompaniments*

*(Selection of One)*

*Rice Pilaf  
New Potatoes with Parsley  
Tri-colored Noodles*

### *Included*

*Chef's Selection of Vegetables  
Rolls and Butter*

### *Dessert*

*Assortment of Pastries*

# Dessert

*Included with Lunch Entrees*

## *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*

*(Additional Costs)*

## *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*

## *Strawberries Romanoff...\$2.00*

*Fresh Strawberries Marinated in Orange Liqueur  
Topped with Whipped Cream*

## *Chocolate Swan...\$2.00*

*A Swan Filled with Fresh Berries and English Cream  
Place on a Bed of Raspberry Coulis*

## *Cheese Cake...\$1.50*

*With Strawberry Sauce, Whipped Cream*

## *Bananas Foster...\$3.00*

*Vanilla Ice Cream with Sliced Bananas, Rum Butterscotch Sauce*

## *Black Forest Cake...\$1.50*

*Chocolate Cake Layered with  
Black Cherries, Whipped Cream, and Kirschwasser*

## *Mudd Pie...\$2.00*

*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>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*