

# *Banquet Buffet*

## THE PERFECT HOST

Dunham Woods is one of the most charming venues in the region and considered a gem in the heart of the Fox River Valley. It is nestled in the historic village of Wayne, Illinois and conveniently located minutes from downtown St. Charles. Our club can accommodate up to 180 guests for a plated dinner reception and we have multiple venues to fit your needs.

Our team of professionals will guide you through the planning process and build you the perfect menu. Whether you are planning a wedding, corporate event, or social gathering, we are dedicated to creating memories that will last a lifetime.

*Next page: Our Brunch Packages*

## BRUNCH BUFFET PACKAGES

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A minimum of 30 guests is required. Parties with less than 30 guests will incur a 3.00 per person surcharge.

**A 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.**

### WAYNE BRUNCH PACKAGE

Bacon or Sausage  
Breakfast Breads  
Egg Dish  
Breakfast Entrée  
Vegetable  
Starch  
Protein  
Coffee Station

### HUNT BRUNCH PACKAGE

Bacon & Sausage  
Yogurt with Granola or Oatmeal  
Display  
Breakfast Breads  
Egg Dish  
Breakfast Entrée  
Salad  
Vegetable  
Starch  
2 Proteins  
Coffee & Juice Station

### DUNHAM BRUNCH PACKAGE

Bacon & Sausage  
Yogurt with Granola or Oatmeal  
Smoked Salmon  
Display  
Breakfast Breads  
Egg Dish  
Breakfast Entrée  
2 Salads  
Vegetable  
2 Starches  
3 Proteins  
Coffee & Juice Station

*Next page: Brunch Buffet Selections*

## BRUNCH BUFFET SELECTIONS

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A 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.

### BREAKFAST BREADS

Coffee Cakes  
Morning Pastries & Mini Scones  
Mini Bagels  
Assorted Muffins

### DISPLAYS

Sliced Fresh Fruit  
Crudité  
Artisan Cheese and Grapes  
Gravlax Display

### BREAKFAST ENTRÉES

Belgian Waffles  
Blintzes  
Buttermilk Pancakes  
French Toast  
Crepes

### EGG DISHES

Scrambled Eggs  
Quiche du Jour  
Frittatas  
Eggs Benedict  
Omelet Station\*

*\*4.00 per person Surcharge*

*Next page: Brunch Buffet Selections continued*

## BRUNCH BUFFET SELECTIONS CONTINUED

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A 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.

### SALADS

#### **Dunham Woods House Salad**

*Baby mixed field greens with chef's garnish & white balsamic vinaigrette*

#### **Classic Caesar Salad**

*Romaine lettuce topped with homemade croutons, parmesan cheese & anchovy filets*

#### **Baby Spinach Salad**

*Baby spinach leaves with hearts of palm, hard-boiled egg, walnuts, tear drop tomatoes, crumbled goat cheese, and honey yogurt vinaigrette*

#### **Mesclun Goat Cheese Salad**

*Arcadian Mesclun greens with strawberries, mandarin orange segments and caramelized pecans in a light balsamic vinaigrette*

### PROTEINS

Grilled Salmon  
Chicken Pomodoro  
Roast Pork alla Normandy  
Grilled Flank Steak  
London Broil  
Eggplant Lasagna

### STARCHES

Red Roasted Potatoes  
Fry du Jour  
Mashed Whipped Potatoes  
Country Potatoes

### VEGETABLES

Vegetable Medley  
Green Beans Almandine  
Steamed Broccoli  
Grilled Asparagus

*Next page: Our Dinner Buffet Packages*

## DINNER BUFFET PACKAGES

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A minimum of 40 guests is required. Parties with less than 40 guests will incur a 3.00 per person surcharge.  
**A 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.**

### HUNT BUFFET PACKAGE

Soup or Display  
2 Salads  
Vegetable  
Starch  
2 Proteins  
Mini Pastries & Assorted Cookies  
Coffee, Lemonade & Iced Tea

### DUNHAM BUFFET PACKAGE

Soup & Display  
2 Salads  
Vegetable  
2 Starches  
3 Proteins  
Mini Pastries & Assorted Cookies  
Coffee, Lemonade & Iced Tea

*Next page: Dinner Buffet Selections*

## DINNER BUFFET SELECTIONS

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### DISPLAYS

Crudité  
Sliced Fresh Fruit  
Artisan Cheese and Grapes  
Grilled Vegetable  
Smoked Salmon  
Antipasti

### SOUPS

Minestrone  
Gazpacho  
Butternut Squash  
Baked Potato  
Tomato Bisque  
Broccoli Cheddar

### SALADS

#### **Dunham Woods House Salad**

*Baby mixed field greens with chef's garnish & white balsamic vinaigrette*

#### **Classic Caesar Salad**

*Romaine lettuce topped with homemade croutons & parmesan cheese*

#### **Baby Spinach Salad**

*Baby spinach leaves with hearts of palm, hard-boiled egg, walnuts, tear drop tomatoes, crumbled goat cheese, and honey yogurt vinaigrette*

#### **Mesclun Goat Cheese Salad**

*Arcadian Mesclun greens with strawberries, mandarin orange segments and caramelized pecans in a light balsamic vinaigrette*

*Next page: Dinner Buffet Selections continued*

## DINNER BUFFET SELECTIONS CONTINUED

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### STARCHES

Penne with Basil Vodka Sauce  
Red Boiled Potatoes  
Twice Baked Potatoes  
Mashed Whipped Potatoes

### VEGETABLES

Vegetable Medley  
Green Beans Almandine  
Steamed Broccoli  
Sautéed Asparagus

### PROTEINS

**Grilled Salmon**

*With dill chardonnay sauce*

**Chicken Pomodoro**

*In basil vodka sauce*

**Roast Pork alla Normandy**

*With sautéed apples in a brandy cream sauce*

**Grilled Flank Steak**

*In mushroom garlic sauce*

**London Broil**

*au jus*

**Grilled Vegetable Lasagna**

*With marinara sauce*

*Next page: Dinner Buffet Enhancements*

## DINNER BUFFET ENHANCEMENTS

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*If you would like to take your buffet to the next level try one of our enhancements!  
The cost will be in addition to a buffet package and not as a stand alone buffet. Any Buffet Enhancement  
used as a stand alone buffet is subject to increased prices.*

*A charge of 75.00 will be applied for each chef attendant used at your event.*

A 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.

### SALAD STATION

#### **Mission Fig Salad**

*Baby greens, julienned granny smith apples,  
sliced figs and white balsamic vinaigrette*

#### **Roasted Vegetable Salad**

*Served over shredded lettuce with  
dark balsamic vinaigrette*

#### **Caesar Salad**

*Romaine hearts, croutons, parmesan cheese  
with Caesar dressing*

### SLIDER STATION

#### **Mini Pulled Pork Sandwich**

*Topped with grilled onions on a mini brioche bun*

#### **Mini Black Angus Burgers**

*Shredded lettuce, tomato and pickle  
on a mini brioche bun*

#### **Mini Crab Cakes**

*Shredded lettuce and Cajun mayonnaise  
on a mini brioche bun*

### MASHED POTATO STATION

*Idaho, Yukon Gold, whipped sweet potato,  
Cauliflower mash, red skin mashed,  
caramelized onions, shredded cheddar cheese,  
shredded Monterey Jack cheese, chopped crisp  
bacon, chopped green onions, candied pecans,  
sautéed, country gravy & mushroom sauce*

*Chef Attended Required*

### MAC'N CHEESE BAR

*Lobster, sautéed mushrooms, asparagus,  
baby shrimp, cheddar and asparagus, truffles,  
brie, caramelized onions and duck confit,  
tomato, fontina, balsamic glazed eggplant, and  
portabella*

*Chef Attended Required*

*Next page: Dinner Buffet Enhancements continued*





**Dunham Woods**  
RIDING CLUB

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## DINNER BUFFET ENHANCEMENTS CONTINUED

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*If you would like to take your buffet to the next level try one of our enhancements!  
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used as a stand alone buffet is subject to increased prices.*

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### PASTA STATION

*Cheese ravioli, penne pasta, spinach tortellini,  
marinara, alfredo, mini meatballs,  
sautéed mushrooms, Italian sausage, broccoli,  
peas, sun dried tomatoes, grape tomatoes  
& fresh mozzarella*

*Chef Attended Required*

### TACO STATION

*Ground beef, chipotle pulled pork,  
tequila shredded chicken, chipotle black bean dip,  
nacho cheese, guacamole, sour cream, salsa,  
hard corn tortillas or flour tortillas  
& shredded cheddar cheese*

### CARVING STATION

#### **Whole Roasted Breast of Turkey**

*Mini brioche buns, Dijon mustard and mayonnaise  
Serves 35 to 40 guests*

#### **Honey Glazed Ham**

*Spiral-cut ham served with mini brioche buns and Dijon mustard  
Serves 35 to 40 guests*

#### **Roasted Beef Tenderloin**

*Served with creamy horseradish and mini brioche bun  
Serves 20 to 25 guests*

*Chef Attended Required for all Carving*

*Next page: Passed Hors d'oeuvres & Displays*



**Dunham Woods**  
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## PASSED HORS D'OEUVRES

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*Minimum of 50 pieces*

### COLD

Tomato Basil Bruschetta  
Jumbo Shrimp with Cocktail Sauce  
Belgium Endive with Boursin Cheese and Berry Garnish  
Bibb Lettuce Lobster Rolls  
Prosciutto and Burrata Cheese Crostini  
Asian Seared Tuna on Wonton Chip

### HOT

Asparagus Tips wrapped in Puff Pastry  
Beef Tenderloin Brochette marinated in Olive Oil, Garlic and Fresh Herbs  
Dates wrapped in Bacon  
Chicken & Vegetable Skewers  
Stuffed Mushroom Caps with Lump Crab Meat and Spinach  
Mini Maryland Crab Cakes with Cajun Mayonnaise  
Jumbo BBQ Shrimp Skewer

## DISPLAYS

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*Serves 50 guests*

Fresh Vegetable Crudités  
*Seasonal vegetables fresh from the market, displayed with ranch or bleu cheese dressing*

Grilled Vegetable  
*Seasonal grilled vegetables topped with a balsamic reduction*

Cheese, Cracker & Grape Display  
*Variety of cheeses with assorted crackers*

*Next page: Consumption & Bar Package*

## CONSUMPTION & BAR PACKAGE

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*A consumption bar will be billed by tenths of the bottle.*

*An inventory will be taken when the bar closes, you will be charged only for the liquor that is consumed.*

*\*Package, cash or consumption bar does not include the price for a bartender(s).*

*\*\*Packages are four hours of open bar.*

**A 25% service charge and 7% sales tax will be added to all food and beverage. Prices are subject to change.**

### **House Brands**

Vodka, Gin, Rum, Bourbon, Brandy, Scotch, Tequila, House Wines, Domestic & Import Bottled Beer, Soda

### **Call Brands**

Absolut Vodka, Stoli Vodka, Tito's, Beefeater Gin, Bacardi Rum, Captain Morgan Rum, Kahlua, Jose Cuervo Gold Tequila, Dewar's Scotch, J&B Scotch, Jack Daniels Bourbon, Old Fitzgerald, VO Whiskey, Canadian Club Whiskey, Malibu Rum, Amaretto, House Wines, Import & Domestic Bottled Beer, Soda

### **Premium Brands**

Ketal One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Hendricks Gin, Tanqueray Gin, Kahlua, 1800 Cuervo Tequila, Myers Dark Rum, Johnny Walker Red Scotch, Johnny Walker Black Scotch, Crown Royal Whiskey, Chivas Regal Scotch, Makers Mark Bourbon, Makers Mark 46, Christian Brothers, House Wines, Import & Domestic Bottled Beer, Soda

### **Domestic Beer**

Two Hearted Ale, Anti Hero, Miller Lite, and Sam Adams

### **Imported Beer**

Amstel Light, Corona, Harp, Heineken, Blue Moon, Stella, and Non-Alcoholic Beer

### **White Wine**

Chardonnay, Sauvignon Blanc and Pinot Grigio

### **Red Wine**

Cabernet, Merlot and Pinot Noir

### **Sparkling Wine**

Champagne and Prosecco