

Banquet Lunch Menu

All entrees are served with soup of the day OR a house salad, choice of potato or rice pilaf, chef's garnish, & coffee, tea, or a soft drink.

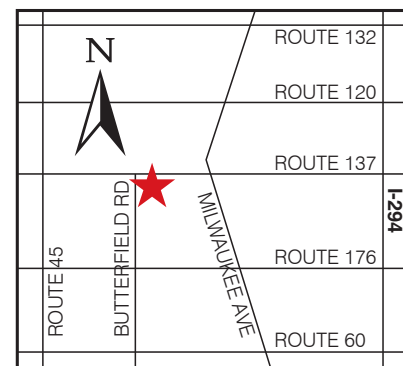
— CHOICE OF TWO —
(EXCEPT WOOD-ROASTED CHICKEN = ONLY CHOICE)

- Single Filet Mignon** 26.95
one 6 oz. cut of the most tender of all steaks
- New York Strip Steak** 30.95
14 oz. of this all-time favorite
- Chopped Steak** 16.95
12 oz. freshly ground beef, charbroiled,
topped with sautéed onions
- London Broil** 18.95
tender slices of succulent steak,
served with Bordelaise sauce
- Char-Broiled Chicken Breast** 16.95
marinated in olive oil and special herbs,
topped with our Grecian sauce
- Wood Roasted Chicken** 16.95
tender and juicy half chicken slowly cooked
to perfection in our **Rotisserie Oven**
- Pan-Fried Tilapia**..... 16.95
with lemon butter sauce
- Char-Broiled Top Sirloin** 22.95
lean and center cut, cooked to your satisfaction
- Grecian Pork Chop** 20.95
two 8 oz. center-cut chop, charbroiled,
topped with our special recipe Greek sauce
- Chicken Alfredo** 18.95
tender strips of chicken breast, mixed with
Fettuccine and tossed with our Alfredo sauce
- Spaghetini Aglio-E-Olio**16.95 with chicken 20.95
fresh vegetables sauteed in olive oil and garlic,
served with Spaghetini pasta
- Spaghetini Marinara**14.95 with chicken 18.95

8% sales tax will be added
prices subject to change without notice



Banquet Menu



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Banquet Dinner Menu

All entrees are served with soup and salad, choice of potato or rice pilaf, chef's garnish, ice cream, and coffee, tea or a soft drink.

— CHOICE OF TWO —

(EXCEPT WOOD-ROASTED CHICKEN = ONLY CHOICE)

- Single Filet Mignon** 28.95
one 6 oz. cut of the most tender of all steaks
- New York Strip Steak** 32.95
an all-time favorite
- London Broil** 20.95
tender slices of succulent steak,
served with Bordelaise sauce
- Char-Broiled Chicken Breast** 20.95
marinated in olive oil and special herbs,
topped with our Grecian sauce
- Wood-Roasted Chicken** 20.95
tender and juicy half chicken slowly cooked
to perfection in our **Rotisserie Oven**
- Pan-Fried Tilapia** 18.95
with lemon butter sauce
- Char-Broiled Top Sirloin** 22.95
lean and center cut
- Lobster Tail Dinner** 26.95
One 7 oz. lobster tail, served with drawn butter
- Chicken Alfredo** 20.95
tender strips of chicken breast, mixed with
Fettuccine and tossed with our Alfredo sauce
- Spaghettini Aglio-E-Olio** 19.95 with shrimp 24.95
fresh vegetables sauteed in olive oil and garlic,
served with Spaghettini pasta
- Spaghettini Marinara** 16.95 with shrimp 22.95
- Grecian Pork Chops** 20.95
two center-cut chops, charbroiled,
topped with our special recipe Greek sauce

8% sales tax will be added

Cocktail Parties

APPETIZER/HORS D'OEUVRES PACKAGE

Minimum of 35 people, available for up to 80 people
Choice of five:

- Meatballs • Cheese Sticks • Cold Pasta Salad
- Chicken Kabobs • Pork Kabobs • Calamari
- Chicken de Jonghe • Rib Tips • Jalapeño Peppers • Spicy Wings
- Fried Breaded Vegetables • BBQ Hot Dogs • Chicken Fingers
- Italian Sausage

\$12 per person

(beverage and bar tab separate)

Each additional item \$2 per person

BUFFET PACKAGE

Minimum of 35 people
Includes mashed potatoes, Caesar salad, and soft drink or coffee.
(Dinner also includes ice cream.)

Choice of three:

- Wood Roasted Chicken (Plain, BBQ or Grecian) • London Broil
- Pasta Aglio-E-Olio • BBQ Ribs • Grecian Chicken Breast
- Steak Stir Fry • Pork Marsala • Grecian Pork Chops • Pan-fried Tilapia

Lunch: \$18 per person

(bar tab separate)

Dinner: \$24 per person

(bar tab separate)

CHEESE/VEGETABLE TRAY

Small Tray \$25 Large Tray \$50

CHEESE & TOASTED HERBED BREAD TRAY

\$50

BAR PACKAGE

2 hours

Domestic bottled beer & house wines: \$16 per person
Domestic bottled beer, house wines, and non-premium-brand alcohol
\$22 per person

8% sales tax will be added

Two rooms available for Private Dining 30-90 People

\$200 Non refundable deposit is required for both rooms to book, taken off the day of the event

All prices subject to change without notice. Guaranties may vary.

2/2017