



Banquets

Wedding Receptions

Let the staff at Enticing Cuisine Banquets and Catering help you make the most of your special day. As professional caterers, our staff is committed to the success of your cherished and memorable wedding. Allow us the pleasure to provide you and your guests with the outstanding quality and service you deserve.

The following are some of the amenities that come with our wedding packages

Cloth napkins

Chiavari Chairs

Luxurious bridal suite

Floor length table cloths

Champagne Toast

4 hour Premium Open Bar

Wine served with dinner optional (extra fee applies)

Table numbers and house centerpieces optional

Award winning chef

Seating for up to 200 guests

Hall Rental included

Gorgeous views of Fox River

Outdoor ceremony available(extra fee applies)



Plated Wedding reception Dinner

All served w/rolls and butter
Choice of salad or soup

Salads

Bibb lettuce with fresh mozzarella, bacon, and petit tomatoes with a roasted shallot balsamic vinaigrette
Spinach with hot bacon dressing, poached pears, and blue cheese
Caeser salad with home made croutons and shaved parmesan
Seasonal salads
Mixed greens tossed with a red wine vinaigrette, toasted pecans, oranges, and strawberries -spring and summer
Romaine tossed w/white balsamic vinaigrette, pears, dried cranberries, feta - fall-winter

Soups

Chicken and rice, chipotle corn chowder, cream of mushroom, cream tomato florentine, cream of roasted pepper, french onion, shrimp bisque
Add second course of soup or salad \$4.00 per person

Entrees

Grilled marinated airline chicken breast w/artichoke and sundried tomatoes in a lemon sauce \$63.45
Prime rib w/au jus \$75.95
10 oz grilled N.Y. Strip Steak w/balsamic onion red wine reduction \$75.95
Mahi mahi w/black bean puree \$68.45
Fig stuffed pork tenderloin w/sage cream \$64.95
8oz grilled beef tenderloin filet w/green peppercorn cream \$81.95
Grilled salmon w/dill butter \$65.45
Butternut squash ravioli w/brown sugar cream \$56.00

All entrees have choice of starch and vegetable

Starch choices: herb roasted red potatoes, whipped new potatoes w/goat cheese, garlic mashed, twice baked potato, duchess potato, wild rice w/pecans and shiitake mushroom
Vegetable choice: green beans, green beans amandine, sauteed zucchini and yellow squash, sauteed spinach w/cannelini beans, broccoli carrot cauliflower medley, grilled asparagus \$.75 additional

Wedding cake served w/coffee

Kids meal available

Ask for vendor pricing

All prices subject to tax and gratuity

Enticing Cuisine, LTD 1117 N Washington Ave Batavia, IL 60510 630-761-0399

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Wedding Buffet Dinner Package

Gold

Caesar salad
Tomato, cucumber, and red onion salad with a balsamic vinaigrette
Carved Prime rib with au jus and horseradish cream
Chicken marsala
Wild rice with toasted pecans and shiitake mushrooms
Red roasted potatoes
Green beans amandine
Fresh rolls and butter
\$78.00

Platinum

Antipasta salad – mixed greens tossed with an herbed vinaigrette, cucumbers, tomatoes, peppers, salami, olives, and provolone cheese
Tortellini salad
Caesar salad
Carved beef tenderloin w/horseradish sauce
Carved turkey breast w/cranberry sauce
Red roasted potatoes
Sage stuffing
Green beans amandine
Fresh rolls and butter
\$74.00

Wedding cake cut and served on table w/coffee station

50 person minimum

All prices subject to tax and gratuity

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Banquets

Late night options

Nacho bar-fresh tortilla chips, seasoned ground beef, cheese, salsa, sour cream \$5.50.

Chicago style hot dogs w/chili, cheese, tomatoes, onion, pickle, peppers \$5.50

Chips and dip-Spinach and artichoke dips w/fresh pita and tortilla chips \$5.00

Assorted sub sandwiches-turkey, roast beef, and ham \$5.25

Taco bar- seasoned ground beef, shredded chicken, salsa, sour cream, corn and flour tortillas \$6.50

Wings- hot and mild wings w/blue cheese dressing and carrot and celery sticks \$6.50

All late night options must be ordered for at least 50% of guest count

All prices per person, prices subject to tax and gratuity

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Catering for when the food really matters
CATERING MENU-APPETIZERS

Cold:

Shrimp Cocktail - served with cocktail sauce	\$95	
Crab Claws - served with cocktail sauce	market	
Prosciutto wrapped asparagus	\$89	
Prosciutto wrapped melon	\$64	
Beef tenderloin wrapped asparagus with herbed cream cheese	\$189	
Fruit Kabobs		\$79
Tenderloin crostini w/green goddess dressing	\$189	
Bruschetta - roma tomatoes with fresh basil, garlic and mozzarella on garlic toast	\$50	
Hummus and vegetable "shooter"	\$75	
Curried chicken salad puff - curried chicken salad in a pastry puff	\$75	
Antipasta Skewer- cherry tomato, mozzarella cheese, artichoke, olive, and salami	\$75	
Roast beef sandwich - served on rolls with arugula and horseradish mayonnaise	\$90	
Beef tenderloin sandwich with arugula and horseradish mayonnaise	\$195	
Turkey sandwich - served on rolls with sprouts and garlic mayonnaise	\$90	
Caprese kabob - marinated fresh mozzarella and grape tomatoes on skewers with basil dipping sauce	\$79	
Smaoke Salmon Canape	\$84	
Goat cheese and roasted pepper canapés	\$69	
Brie canapé w/seasonal fruit compote	\$69	
Crab deviled eggs		\$84
Goat cheese deviled eggs	\$59	
Shrimp ceviche in tortilla cups	\$125	

All prices are for 50 pieces.

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CATERING MENU-APPETIZERS

Hot:

Bacon wrapped dates	\$70	
Crab cakes - served with a roasted red pepper cream	market	
Pancetta wrapped shrimp	\$105	
Spanikopita		\$75
Spinach, blue cheese, and walnut stuffed mushrooms	\$75	
Chorizo and chihuahua stuffed mushrooms	\$75	
Artichoke and parmesan balls	\$60	
Duck and walnut strudel	\$90	
Spicy beef empanada		\$85
Chipotle, blue cheese, bacon burger		\$110
BBQ pork slider	\$85	
Goat cheese stuffed red potatoes		\$75
Bacon and cheddar stuffed red potatoes	\$75	
Lobster triangles - lobster meat and a medley of vegetables wrapped in phyllo	\$130	
BBQ meatballs - meatballs tossed in bbq sauce	\$55	
Swedish meatballs - Swedish meatballs served in gravy	\$55	
Chicken wings - Hot or mild served with blue cheese dressing	\$55	
Jerk chicken - chicken skewers in a jerk marinade baked served with a coconut curry sauce	\$75	

All prices are for 50 pieces.

Platters minimum 50 people

Vegetable tray - an assortment of vegetables with a roasted shallot blue cheese dressing for dipping	\$1.50p.p.
Fruit tray - a display of seasonal sliced fruits and berries	\$1.75p.p.
Cheese tray - an assortment of imported and domestic cheeses and crackers	\$2.00p.p.
Cheese and Sausage tray - assorted cheeses and sausages with crackers	\$2.50p.p.
Antipasta platter - and assortment of raw and roasted vegetables with meats and cheeses	\$2.75p.p.
Whole smoked salmon w/ traditional accompaniments and crackers	market price

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