

Breakfast

All breakfast options are accompanied by
Coffee, Decaffeinated Coffee, Chilled Juice and Tea

Continental Breakfast

\$15.95 per person

Fresh Fruit Display
Assorted Pastries

Bridges Breakfast Buffet

\$23.95 per person

Fresh Fruit Display
Assorted Pastries
Poplar Sunrise Potatoes
Scrambled Eggs
Crisp Bacon & Sausage Links
Choice of: Waffles, French Toast or Breakfast Burritos

Poplar Brunch

\$32.95 per person

Fresh Fruit Display
Assorted Pastries
Poplar Sunrise Potatoes
Scrambled Eggs
Crisp Bacon & Sausage Links
Eggs Benedict
Choose One: Waffles, French Toast or Breakfast Burritos
Chef's Fresh Vegetable
Choose One:
Mediterranean Chicken *with rice pilaf*
Chicken Parmesan *with penne pasta*
Chicken Marsala *with whipped potatoes*
Assorted Cookies, and Brownies

2026 pricing. Prices do not include 12.25% sales tax or 19% service charge. Prices subject to change without notice. Buffets will be replenished as needed for a maximum of ninety (90) minutes. At the conclusion of the ninety-minute service period, the buffet will be removed. Under no circumstances shall any leftover food from buffets, food stations, or individually plated meals be permitted to leave the premises.

Luncheon Menu

All Lunch selections are accompanied by Warm Rolls & Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea, and Lemonade

Soup or Salad

Select one soup or one salad; please add \$4.00 per person for both soup and salad.

Vegetable Beef Barley

Potato Au Gratin

Cream of Chicken with Wild Rice

Broccoli Cheddar

Chicken Noodle

Tomato Basil Bisque

American Garden Salad served with two dressings:
Ranch, Italian, Balsamic, 1000 or French

Mediterranean Salad variety of greens, tomatoes, olives, cucumbers, red onion, feta cheese, with vinaigrette

Spinach Salad Mandarin oranges, pecans, red onion, with raspberry vinaigrette

Caesar Style Salad romaine lettuce, croutons, parmesan cheese, with Caesar dressing

Prairie Salad mixed field greens, dried cranberries, candied walnuts, goat cheese, with a cranberry vinaigrette

Entrée Starch

please select one

Wild Rice Blend

Twice Baked Potato

Rice Pilaf

Whipped Potatoes
plain or garlic

Herb Roasted Red Potatoes

Mostaccioli Marinara

Entrée Vegetable

please select one

Green Beans & Julienne Carrots

Roasted Carrots, Zucchini, and Squash

Green Bean Almandine

Fresh Asparagus
please add \$1.50

Steamed Broccoli

Choice of Entree

please select one (prices are per person)

Grilled Chicken Caesar Salad **\$24.95**
romaine lettuce, parmesan cheese and croutons served with Caesar dressing and garlic bread sticks

Chicken or Tuna Salad Sandwiches **\$24.95**
served on two mini croissants with lettuce, tomato, and red onion, accompanied by fresh fruit and house made chips

Stuffed Bell Pepper **\$25.95**
sweet red bell pepper stuffed with risotto and grilled vegetables, served with a vodka sauce

Cheese Tortellini **\$25.95**
with sundried tomatoes, mushrooms & artichokes in a light sundried tomato cream sauce

Pretzel-Crusted Breast of Chicken **\$28.95**
with orange cream sauce or brown mustard sauce

Chicken Parmesan **\$28.95**
baked chicken in a marinara sauce with mozzarella cheese

Mediterranean Chicken **\$28.95**
finished with a white wine, lemon, butter, caper, and artichoke sauce

Grilled Salmon **\$29.95**
with soy ginger glaze

Chicken Florentine **\$29.95**
chicken breast stuffed with spinach, sundried tomatoes, and wild rice served with a Chardonnay sauce

Sliced Sirloin of Beef **\$30.95**
with a red wine reduction sauce

Choice of Dessert

please select one

Strawberry Short Cake

Chocolate Mousse with Cookie

New York Cheese Cake

Ice Cream Sundae with Cookie

Apple Crumb Pie

Brownie a la Mode

Customized Sheet Cake
starting at \$4.00 more per person

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Hors d'oeuvres

Prices shown are for 50 pieces each.

Cold

Bruschetta	\$85.00
Fiesta Pinwheels	\$85.00
Caprese Skewers	\$90.00
Fresh Fruit Display <i>includes assorted melons, pineapple, grapes, and berries</i>	\$100.00
Domestic Cheese and Cracker Display	\$125.00

Grilled Vegetable Display <i>with balsamic drizzle</i>	\$125.00
Antipasto Skewers	\$135.00
Imported Cheese and Cracker Display	\$150.00
Shrimp <i>with cocktail sauce</i>	Market Price

Hot

BBQ or Swedish Meatballs	\$75.00	House Made Jalapeno Poppers	\$120.00
Mac & Cheese Bites	\$85.00	House Made Mozzarella Sticks	\$120.00
Cocktail Franks	\$90.00	Scallops <i>wrapped with bacon</i>	\$125.00
Vegetable Springrolls	\$90.00	Beef Wellington <i>Juicy chunks of beef tenderloin in pastry puff</i>	\$140.00
Pork Pot Stickers	\$90.00		
Spanokopita	\$90.00		
Smoked Chicken Quesadillas Cones	\$100.00		

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Dinner Menu

All Dinner selections are accompanied by Warm Rolls & Butter, Coffee, Decaffeinated Coffee, Tea, Iced Tea, and Lemonade

Soup or Salad

Select one soup or one salad; please add \$4.00 per person for both soup and salad.

Vegetable Beef Barley

Potato Au Gratin

Cream of Chicken with Wild Rice

Broccoli Cheddar

Chicken Noodle

Tomato Basil Bisque

American Garden Salad served with two dressings:

Ranch, Italian, Balsamic, 1000 or French

Mediterranean Salad variety of greens, tomatoes, olives, cucumbers, red onion, feta cheese, with vinaigrette

Spinach Salad Mandarin oranges, pecans, red onion, with raspberry vinaigrette

Caesar Style Salad romaine lettuce, croutons, parmesan cheese, with Caesar dressing

Prairie Salad mixed field greens, dried cranberries, candied walnuts, goat cheese, with a cranberry vinaigrette

Entrée Starch

please select one

Wild Rice Blend

Twice Baked Potato

Rice Pilaf

Whipped Potatoes

plain or garlic

**Herb Roasted
Red Potatoes**

Mostaccioli Marinara

Entrée Vegetable

please select one

**Green Beans &
Julienne Carrots**

Steamed Broccoli

**Roasted Carrots,
Zucchini, and Squash**

Fresh Asparagus
please add \$1.50

Choice of Entree

please select one (prices are per person)

Stuffed Bell Pepper

\$31.95

sweet red bell pepper stuffed with risotto and grilled vegetables, served with a vodka sauce

Cheese Tortellini

\$31.95

with sundried tomatoes, mushrooms & artichokes in a light sundried tomato cream sauce

Mediterranean Chicken

\$33.95

finished with a white wine, lemon, butter, caper, and artichoke sauce

Pretzel-Crusted Breast of Chicken

\$33.95

with orange cream or brown mustard sauce

Cranberry Chicken

\$33.95

Roulade of chicken with cranberry and sage, with a Chardonnay sauce

Stuffed Breast of Chicken Poulette

\$33.95

stuffed with herb bread and served with sauce poulette

Grilled Salmon

\$37.95

with soy ginger glaze

**Duet of Petite Filet of Beef
and Choice of Chicken**

\$43.95

Prime Rib of Beef (10 Ounce)

\$45.95

garlic & herb roasted angus prime rib of beef, homemade creamy horseradish sauce & au jus

Classic Grilled 8 Ounce Filet Mignon

\$46.95

zesty peppercorn demi-glace

Choice of Dessert

please select one

Strawberry Short Cake

Chocolate Mousse with Cookie

New York Cheese Cake

Ice Cream Sundae with Cookie

Apple Crumb Pie

Brownie a la Mode

Customized Sheet Cake

starting at \$4.00 more
per person

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Baked Potato and Salad Bar

\$24.95 per person

add grilled chicken strips + \$3.00 per person

Fresh Fruit Display, Rolls and Butter, Tossed Garden Greens with cucumbers and tomatoes, Choice of two salad dressings: Ranch, Italian, Balsamic or French Large Baked Potatoes, Toppings: Chili, shredded cheddar cheese, bacon bits, broccoli florets, sour cream, onions, tomatoes, cucumbers, and mushrooms.

Classic Deli

\$28.95 per person

Cole Slaw, Potato Salad, Pasta Salad, House Made Chips, Assorted Breads, Assorted Cheeses, Toppings: sliced tomato, red onion, lettuce, pickles Assorted Meats: roasted turkey, roast beef, baked ham, and salami, Assorted Cookies and Brownies

Poplar Picnic

\$34.95 per person

Cole Slaw, Potato Salad, Pasta Salad, Fresh Fruit Display, Corn on the Cob, Baked Beans, Hot Dogs, Bratwursts, Hamburgers and Cheeseburgers, Grilled Chicken, Assorted Cookies and Brownies

Italian Pomodoro

\$36.95 per person

Garlic Bread, Caesar Salad, Marinated Tomato and Cucumber Salad, Fresh Fruit Display, Sicilian Green Beans, Mostaccioli Marinara, Italian Sausage with peppers and onions, Choice of: Chicken Parmesan, Chicken Vesuvio or Chicken Marsala, Assorted Cookies and Brownies

Southern Barbecue

\$36.95 per person

Corn Bread, Mixed Green Salad, Fresh Fruit Display, Cole Slaw, Corn on the Cob, Baked Beans, Mashed Potatoes, BBQ Chicken: Legs, Wings, Thighs, Breasts, Pulled Pork with petite rolls, Assorted Cookies and Brownies
Substitute Pulled Pork with Barbecued Ribs – add \$5.00 per person

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Children's Menu

Please choose one item from all children's meals.

All selections include: Fresh Fruit, Soda and Chef's Dessert

Chicken Strips <i>with Tater Tots</i>	\$15.95
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Hot Dog <i>with Tater Tots</i>	\$15.95
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Hamburger or Cheeseburger <i>with Tater Tots</i>	\$15.95
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Grilled Cheese <i>with Tater Tots</i>	\$15.95
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Macaroni and Cheese <i>with Tater Tots</i>	\$15.95
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Bar & Cocktails

Package prices shown are per person. Additional Bartenders and Cocktail Servers (+\$25/hour per server)

Open Bar

Draft Beer, Wine and Soda	2 hours \$18	3 hours \$21	4 hours \$26
House Brands	2 hours \$20	3 hours \$25	4 hours \$30
Call Brands	2 hours \$24	3 hours \$29	4 hours \$35
Premium Brands	2 hours \$26	3 hours \$32	4 hours \$38

Cash Bar

Cash and Tab bar requires a \$25 per hour Bartender fee

Prices starting at:

Domestic Draft	\$4.75	House Wines	\$6.00
Imported Draft	\$5.75	House Brands	\$6.00
Domestic Bottle Beer	\$5.00	Call Brands	\$7.00
Imported Bottle Beer	\$6.00	Premium Brands	\$8.00 +
		Pitchers of Pop	\$10.00

Call Brands

Vodka - Tito's

Gin - Beefeaters

Tequila - Milagro

Rum - Captain Morgan, Barcardi, Malibu

Whiskey - Jack Daniels

Bourbon - Jim Beam

Scotch - J&B, Johnnie Walker Red

Blend - Seagram 7, Canadian Club, VO

Brandy - Christian Brothers

Cordials - Kahlua, Baileys, Amaretto

Beer - Domestic and Imported Draft and Bottled Beer

Wine - Chardonnay, Pinot Grigio, Riesling, Cabernet Sauvignon, Merlot and Pinot Noir

Premium Brands

Vodka - Ketel One, Grey Goose

Gin - Tanqueray

Tequila - Patron

Whiskey - Jameson

Scotch - Dewars, and Johnny Walker Black

Blend - Crown Royal

Bourbon - Buffalo Trace, Bulleit, Maker's Mark

Cordials - DiSaronno

Beer - Domestic and Imported Draft and Bottled Beer

Wine - Chardonnay, Pinot Grigio, Riesling, Cabernet Sauvignon, Merlot, Pinot Noir, and Sauvignon Blanc

Subject to availability.

Additional liquor options can be provided by request.

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Village of Hoffman Estates Ordinance - 4122-2009 It shall be unlawful for any owner, manager, supervisor, or other employee or agent of any commercial establishment, to permit or allow any other person to bring any form of alcoholic beverage onto the premises for consumption.