



Catering

Let us cater all of your special events. We cater up to 1500 guests. Our tuxedo dressed staff and our service will make any venue extravagant. We will organize your tent, chairs, linens, flowers, and anything else you may need. We do it all!

Buffet or sit down dinner, your presentation can be accented with colored table cloths, chair covers, or just rely on our expertise to make your room an entry you won't forget. Cake table display is always included and cake cutting and servicing is also available.

Be sure to ask us about bringing our famous ice sculptures and chocolate fountains to your event location.

We can build whatever you have in mind, but here are some ideas we have put together to help you get started.:

Appetizer Selections Hot

Shrimp Kabobs
Beef Kabobs
Chicken Kabobs
Crab Rangoon
Chicken Drumettes plain or flavored with BBQ, and buffalo sauce
Popcorn Shrimp
Pot Stickers, pork or vegetarian
Mini Egg Rolls, pork or vegetarian
Italian Sausage Stuffed Mushrooms
Shitake Spring Rolls
Mini Crab Cakes
Fruit Kabobs
Jalepeno Poppers
Mesquite Chicken Quesidilla Wraps
Crab and Artichoke Dip served with warm pita chips
Mini Pizzas

Appetizer Selections Cold

Jumbo Shrimp Cocktail

Fruit and Cheese Tray
Mini Sandwiches
Fruit Tray
Cheese Tray
Chips and Salsa
Chilled Oysters on the half shell
Buffalo Mozzarella Salad
Antipasto Platter
Gourmet Grilled Vegetable Platter
Fresh Sushi Platter

Canapes

Horseradish Crusted Filet Mignon on Toast Points
Steak and Bleu Cheese Crostini
Smoked Salmon with Chive Cream Cheese on Toast Points
Cucumber Dill Sandwiches
Pub Cheese Spread with Assorted Gourmet Crackers

Mini Desserts

Assorted Cheese Cakes
Cookie Tray to include sugar cookie, oatmeal raisin, and chocolate chip
Cupcake Tree

Buffet Style Dinners

Beef Tenderloin with Cabernet Wine Sauce
Roast Pork Loin
Bacon Wrapped Pork Chops
Grilled Salmon
Lemon Pepper Grilled Chicken Breast
Smothered Chicken
Spinach and Mozzarella Stuffed Chicken
Parmesan Crusted Tilapia
Fried Chicken

Carving Station

Roast Prime Rib
Beef Tenderloin
Pork Loin
Honey Glazed Ham
Roast Turkey
Steamship of Beef with Silver Dollar Rolls and Horseradish Sauce

Vegetable Sides

Green Beans
Vegetable Medley
Mixed Green Salad

Grilled Asparagus
Corn on Cobb
Cut Corn

Starch Sides

Roasted Garlic Mashed Potatoes
Rosemary Roasted Red Potatoes
Au Gratin Potatoes
Scalloped Potatoes
Basmati Rice
Baked Potatoes
Loaded Baked Potatoes
Buttered Egg Noodles

We customize every menu for all events. Pricing depends upon menu selections. There is a \$500 minimum for all outcatering events. China, flatware, and crystal are all available for an extra fee. All events are staffed with tuxedo dressed professionals. Beverage and bartender services are availale by request. We use fine linens and skirting for all events at no charge to the client. Live plated and served dinners are available, call for details. Additional fees may incur in certain cases where the logistical execution of the event is difficult, or acts of God such as unfavorable weather conditions.

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