

PILOT PETE'S BANQUET PACKAGES

Thank you for your interest in allowing Pilot Pete's to host your upcoming party or function.

The general information, which we have enclosed, just begins to describe the wonderful possibilities available to you. The quality of our food and service staff combined with our unique atmosphere makes any function at Pilot Pete's unsurpassable.

Once you have had the opportunity to review the information please feel free to contact us.

We look forward to the opportunity to be of service to you.

Sincerely,

The Pilot Pete's Management Team
847-891-5100



For more information, call
847-891-5100.

BANQUET GENERAL INFORMATION

Menu Selection

We request that menu selections be made at least two weeks in advance of your scheduled banquet date. We also ask that you choose no more than three-four entrée selections for all your guests. Except in the case of religious or dietary needs.

Guarantees

We require that entrée selections be confirmed within several business days of your scheduled function date. No allowance will be made if attendance is less than the minimum number guaranteed. We ask a minimum guarantee of \$250 in food and beverages sales Sunday through Thursday, as well as Friday and Saturday afternoon and \$1000 in food and beverages sales on Friday and Saturday evenings. Any function less than the minimum will be charged a room rental fee up to the minimum dollar amount.

Audio Visual Services

You may order any audiovisual services you require through the Sales & Catering office on a daily basis. Rates will be quoted upon request. We ask that you order your audiovisual requirements well in advance of your function date, to be sure it is available when you need it.

Pricing

Banquet menu prices are subject to change without notice. The customary 18% service charge is in addition to all state taxes and beverage charges, and is inclusive of the Illinois Retailers Occupational Tax. The applicable State sales tax will be added based on your food and beverage charges.

State Regulations

No food or beverages, alcoholic or otherwise, may be brought into Pilot Pete's by clients or their guests. This is in accordance with state regulations.

Deposit

A deposit is required to reserve a function date in the form of cash, credit card, company check, cashier's check or money order. Depending on the size of the function an additional deposit may be required thirty days prior to the function.

Final Payment

Payment is expected on the day of the event in form of cash, credit card, cashier's check or money order.

Cancellation Policy

All deposits are refundable. However if, you cancel within thirty days your of your scheduled function, your deposit can be applied toward a future function at Pilot Pete's. If you fail to cancel within these terms your deposit will be forfeited.

Finishing Touches

Decorations

Your catering manager will be pleased to assist you with decorations, table linens, or any floral requirements you may have

Custom Menu Cards

All functions will have their own special menu prepared for them at no additional charge.

Service Staff

To ensure the proper service Pilot Pete's will automatically assign two servers to any party of twenty five to forty people with a service charge of \$50, and for parties of forty or more three servers will be assigned with a service charge of \$100. This is to ensure that the proper service is met for you and your guests and so the host can sit back and relax and leave everything to Pilot Pete's.



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PILOT PETE'S LUNCHEON MENU

Pete's Turbulence Salad \$15.95

Mixed greens, plum tomatoes, blue cheese, red onions, peppers, ham, chicken, bacon, pepperoncinis, pepperoni, olives and Asiago tossed in Italian vinaigrette. Served in Pete's homemade crouton bowl.

Pilot Pete's Exclusive Caesar Salad \$15.95

Classic house Caesar dressing mixed with chicken and Romaine lettuce. Served in Pete's homemade crouton bowl topped with Asiago cheese.

Pilot Pete's SS Pineapple Boat \$15.95

Your choice or a combination of chicken salad or tuna salad served on a fresh pineapple boat garnished with fresh fruit.

Cheese Steak Hoagie \$15.95

Thinly sliced rib eye steak, red onion, lettuce, melted American cheese and mayonnaise. Drizzled with olive oil, oregano and a pinch of celery salt served on a torpedo roll. Served with fries.

The \$100.00 Hamburger \$15.95

An eight-ounce ground sirloin burger served on a gourmet bun topped with lettuce and tomato. Served with fries.

With your choice of cheese add 50 cents.

Mozzarella, Cheddar, American, Asiago, Jalapeno Jack, or Blue Cheese

Grilled Pesto Chicken Sandwich \$16.95

Boneless marinated chicken breast brushed with pesto and char-grilled. Served on Italian bread with lettuce, tomatoes and a tomato-chive aioli. Served with fries.

Grilled Salmon Club \$16.95

Salmon, bacon, tomato, avocado, and tomato-chive aioli served on Italian bread with fries.

Grilled Vegetable Pasta \$15.95

Fettuccine, fresh basil, garlic and extra virgin olive oil tossed with an assortment of fresh grilled seasonal vegetables.

Chicken Asiago \$15.95

Boneless breast of chicken sautéed with shallots, fresh mushrooms, prosciutto, white wine, peas and an Asiago cream sauce. Served over fettuccine,

All luncheon entrees come with your choice of soup du jour or hangar salad, refillable non-alcoholic beverages and a dessert.

Dessert Selections

Mile High Pie

Key Lime Pie

Bread Pudding

Crème Brulee

Bailey's Cheesecake

Brownie with Chocolate or Raspberry Sauce

Cheesecake with a Raspberry or Strawberry Sauce

Vanilla or Chocolate Ice Cream Sundae



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PILOT PETE'S DINNER ENTREES

Pete's Meatloaf \$18.95

Pete's homemade meatloaf with Spanish olives and cheddar cheese mixed into Pete's secret ground beef recipe. Served with a portabello mushroom gravy and garlic-horseradish mashed potatoes and chef's vegetables.

Mango Chicken \$18.95

Boneless, skinless breast of chicken, sautéed in a homemade mango sauce, with a mango-pineapple relish and Pete's wild rice and chef's vegetables.

Pete's Pot Roast \$18.95

Slow roasted Black Angus round of beef served with natural juice gravy and garlic-horseradish mashed potatoes and chef's vegetables.

London Broil \$18.95

Marinated slice steak topped with a bordelaise sauce and served with garlic-horseradish mashed potatoes and chef's vegetables.

Chicken Asiago \$18.95

A boneless breast of chicken diced up then sautéed with shallots, fresh mushrooms, prosciutto, white wine, sweet peas and an Asiago cream sauce. Served over fettuccine.

May also be served a boneless chicken breast with your choice of potato and chef's vegetable for \$2.00 more.

12 Ounce Top Sirloin \$22.95

A 12-ounce top sirloin grilled to your specification and served with your choice of potato and chef's vegetable.

Grilled Bourbon Street Pork Chops \$22.95

Two-twin center cut pork chops marinated in a bourbon brown sugar marinated served with chunky homemade applesauce, garlic-horseradish mashed potatoes and chef's vegetables.

Atlantic Salmon \$22.95*

Fresh Atlantic Salmon crusted with a horseradish coating then served on top of a bed of baby spinach, tomatoes and artichoke hearts with a drizzle of a white wine butter sauce.

Special Seafood Medley \$37.95*

An eight-ounce filet mignon and six grilled or deep fried shrimp served with your choice of potato and chef's vegetables.

Lobster Tail \$37.95*

A twelve ounce lobster tail steamed to perfection, served with drawn butter, chef's vegetables and your choice of potato.

Surf & Turf \$37.95*

An eight-ounce filet medallion and a six-ounce lobster tail served with drawn butter, chef's vegetables and your choice of potato.

** All seafood and filet items may be subject to market price if deemed necessary*

All dinner entrees are served with soup du jour, hangar salad, refillable non-alcoholic beverages and a dessert.



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PILOT PETE'S APPETIZER PACKAGE

\$14.95 per guests for all eleven appetizers and pizza selections below. The appetizer package will be replenished for a period of an hour and a half.

Fried Calamari – Served with lemon wedges and cocktail sauce

Pepe's Pepper Sticks – Hand slice and breaded jalapeno jack cheese, deep-fried and served with a honey tomato sauce

Roasted Jumbo Jerk Chicken Wings – Caribbean spice mix brushed on jumbo chicken wings served with a honey-tomato dipping sauce

Assorted Bruschetta – Crispy Italian bread topped with pico de gallo and a mix of mozzarella and Asiago cheese

Artichoke Fritters – Artichoke hearts with Pete's own special batters, deep fried and served with a classic tarragon hollandaise

Bermuda Triangle – A sweet onion battered with Pete's special batter, deep fried until golden brown and served with a spicy dipping sauce

Pete's Quesstessentail Quesadilla – Colby jack cheese, with your choice of chicken, grilled shirmp, vegetable or steak served with pico de gallo wrapped in a flour tortilla with sour cream, salsa, and guacamole

Margherita Pizza – Hand tossed pizza dough topped with fresh roma tomatoes, garlic, mozzarella and a sprinkle of fresh basil

BBQ Chicken Pizza – Grilled chicken tossed with Iris's secret BBQ sauce, pineapple chunks, red onions, and topped with cheddar and jack cheeses

Hong Kong Louie Nachos - Fried won tons topped with a proscuitto cream sauce, banana pepper rings, Asiago and mozzarella cheese

Spinach and Artichoke Dip - Served with tri color chips and has the option of having crab meat added to it

Also available with a dinner entrée package at \$5.95 per guest served for one hour prior to dinner

Kids Menu

Hot Dog with fries
Hamburger with fries
Cheeseburger with fries
Cheese Pizza
Macaroni & Cheese
Spaghetti & Meatballs
Grilled Cheese Sandwich with fries
Chicken Fingers with fries
Quesadillas

Dressing Options

Low Fat French
Ranch
Italian Vinaigrette
Mango lime Vinaigrette
Thousand Island
Blue Cheese
Fat- Free Honey Mustard
Garlic
Raspberry Vinaigrette



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