

THE FOUNDRY

Catering Menu

Greetings,

As the Sales Manager and Executive Chef at The Foundry, we would like to invite you to join us in planning your next private event. As you will read in this packet, we have the facilities, the food, and the expertise to make your party experience the best it can be, from start to finish. With beautiful party rooms, multiple bars, The Furnace Room Tobacco Shop and smoking room, video poker machines, giant projector screens, over a hundred flat screen TVs, billiards, shuffleboard, sand volleyball, darts, an OTB, and a friendly and attentive staff, we are certain we can provide the perfect backdrop for your next group, family or company outing. Please call or email to schedule a time to meet and arrange your party.

Thank you for the opportunity to host your event.

Trisha Lambert

Sales Manager & Event Coordinator
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Marshall Ziehm

Executive Chef
The Foundry

Foundry Appetizer Parties

*\$25 Per person. Minimum 25 people. Choose 5 of the following appetizers.
(Portioned for two servings of each appetizer per guest)*

Cherry Tomatoes and Fresh Mozzarella Skewers
Roasted Vegetable Skewers
Grilled Chicken Skewers With Dipping Sauce
Beef Tenderloin and Mushroom Skewers With Dipping Sauce
Grilled Shrimp Skewers With Dipping Sauce
Roma Tomato Bruschetta
Wild Mushroom Bruschetta
Puff Pastry With Spicy Beef and Cheddar
Guacamole With Salsa and Tortilla Chips
Queso Dip With Tortilla Chips
Artichoke and Spinach Dip With Tortilla Chips
Sweet Corn Fritters With Spicy Mustard and Bourbon Sauce
Cheese Quesadillas
Broasted Chicken Wings With Choice Of Sauces
Mini Turkey Or Ham Grinders
Fruit and Cheese Platter
Vegetable Platter With Ranch Dressing
Stuffed Mushrooms
BBQ Riblets
House Garden Salad
Caesar Salad
Pasta Salad

Silver Dinner Buffet Package

\$25 Per person. Minimum 25 people

Choose One

Foundry Salad, Caesar Salad or Spinach With Pear and Blue Cheese

Choose One

Shrimp Scampi

Chicken and Mushroom Penne Pasta

Filet Medallions with Mushroom Au Jus

Skirt Steak with Pico De Gallo

Broasted Chicken (Original Crispy or Tossed in BBQ)

Smoked BBQ Ribs

Wild Caught Salmon with Dill Butter

Lake Superior White Fish with Capers and Lemon

Choose One

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Parsley and Butter Potatoes

Julienne Mixed Vegetables

Green Beans Almondine

2 Warm Rolls With Butter and Honey per Person

Gold Dinner Buffet Package

\$40 Per person. Minimum 25 people

Choose Two

Foundry Salad, Caesar Salad or Spinach With Pear and Blue Cheese

Choose Three

Shrimp Scampi

Chicken and Mushroom Penne Pasta

Filet Medallions with Mushroom Au Jus

Skirt Steak with Pico De Gallo

Broasted Chicken (Original Crispy or Tossed in BBQ)

Smoked BBQ Ribs

Wild Caught Salmon with Dill Butter

Lake Superior White Fish with Capers and Lemon

Choose Three

Garlic Mashed Potatoes

Rice Pilaf

Roasted Red Parsley and Butter Potatoes

Julienne Mixed Vegetables

Green Beans Almondine

2 Warm Rolls With Butter and Honey per Person

Choose One

Death By Chocolate

Turtle Cookie Dough Fudge Brownie

New York Cheesecake

Platinum Dinner Buffet Package

\$50 Per person. Minimum 25 people

Four Appetizers

Jumbo Prawn Cocktail
Tomato and Fresh Mozzarella Salad with Pesto
Tenderloin Skewers with Bleu Cheese Dipping Sauce
Polenta Cakes with Prosciutto and Shaved Parmesan

Two Carving Stations

Choose Two: Roast Rack of Lamb with Mushroom Sauce and Hot Pepper Jelly
Whole Roasted Beef Tenderloin with Bleu Cheese Sauce and Horseradish Cream
Prime Rib Au Jus and Horseradish Cream
Cured Ham with Port Wine Glaze
Turkey with Pan Gravy and Honey Mustard

Two Pasta Stations

Shrimp Scampi
Wild Mushroom Penne Pasta

Two Sides

Twice Baked Parmesan Potatoes
Cauliflower with Cream and Wild Mushrooms

Dessert

Long Stem Chocolate Dipped Strawberries
and
Chocolate Brownie Bites with White Chocolate and Fresh Berries

Desserts

Platters

All platters are priced to accommodate 25 People.

Chocolate Dipped Strawberries (\$Market Price)

Cookie and Brownie Platter (\$60)

Foundry Sampler (\$80)

Cakes

Death by Chocolate (Gluten Free) (14 Pieces) \$50.00

Chocolate Chip Cookie Dough Turtle Cake (14 Pieces) \$48.00

Key Lime Cheesecake (14 Pieces) \$48.00

Peanut Butter Silk Cake (14 Pieces) \$47.00

Three Layer Carrot Cake (12 Pieces) \$44.00

BEVERAGE PACKAGES

All prices are based on a two hour open bar.
Beverage packages are available only in conjunction with purchase of an
Appetizer Party or Dinner Buffet

BEER & WINE OPEN BAR PACKAGE

\$20 per person (\$8 per additional hour)

Draft beer - All imported and domestic

Wine-House wine by the glass, Barefoot, Ecco Domani, Jekel, & Mirissou
Soda, Coffee, and Tea

WELL OPEN BAR PACKAGE

\$26 per person (\$12 per additional hour)

Liquors - Well Vodka, Well Gin, Well Rum, Well, Whiskey, Well Tequila, Well Scotch

Draft beer - All imported and domestic

Wine - Choose two from our house wines

Soda, Coffee, and Tea

CALL OPEN BAR PACKAGE

\$32 per person (\$14 per additional hour)

Liquors - Absolut, Tanqueray, Bacardi,, Captain Morgan, Cuervo Gold, Jack Daniels, Dewars

Draft beer - All imported and domestic

Wine - Choose two from our house wines

Soda, Coffee, and Tea

PREMIUM OPEN BAR PACKAGE

\$36 per person (\$16 per additional hour)

Liquors - Chopin, Belvedere, Grey Goose, Tanqueray, Bacardi, Mount Gay, Captain Morgan,
Patron Silver, Makers Mark, Johnnie Walker Black Label

Draft beer - All imported and domestic

Wine - Choose two from our house wines

Soda, Coffee, and Tea