



# Banquet Menu

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(847) 392-7100

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## LUNCH BANQUET MENU

### Package #1

**\$25 per person**

**(choose 1)**

#### **Chicken Picante**

Sauteed Double Breast of Chicken Sauteed with White Wine,  
Lemon and Mushrooms, Served with Wild Rice

#### **Chicken Marsala**

Sauteed Double Breast of Chicken Sauteed with Marsala Wine and Mushrooms,  
Served with Wild Rice

#### **Chicken Lemon Basil**

Sauteed Double Breast of Chicken with Lemon Basil Sauce, Served with Wild Rice

**(choose 1)**

#### **London Broil**

Medallions of Filet Served with Mushrooms and Demi-Glace Bordelaise Sauce,  
Served with a Baked Potato

#### **Beef Kabob**

Marinated Filet Mignon, Red, Yellow and Green Peppers, Onions,  
Mushrooms and Tomatoes, with Peppercorn Cognac Sauce, Served with Wild Rice

**(choose 1)**

#### **Greek Style Tilapia**, Served with Wild Rice

#### **Broiled Whitefish**, Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable  
Soda, Iced Tea, Hot Tea included.

### **Additional Upgrades**

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



## LUNCH BANQUET MENU

### Package #2

**\$38 per person**

(choose 1)

#### Chicken Bianco

Sautéed Double Breast of Chicken with Shiitake and Cremini Mushrooms in a Creamy Lemon Sauce, Served with Wild Rice

#### Chicken Milanese

Pan Fried Double Breast of Chicken Dredged in Our Seasoned Parmesan Cheese Bread Crumbs, Served with Young Greens, Roma Tomatoes, Shaved Pecorino Romano Cheese and Balsamic Vinaigrette, Served with Wild Rice

#### Chicken Kabob

Marinated Boneless Breast of Chicken, Red, Yellow and Green Peppers, Onions, Mushrooms and Tomatoes with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

#### Ribeye Steak

(16 oz.) Served with a Baked Potato

#### New York Strip Steak

(16 oz.) Served with a Baked Potato

#### Filet Mignon

(8 oz.) Served with a Baked Potato

(choose 1)

#### Charred Scottish Salmon,

Served with Wild Rice

#### Greek Style Halibut,

Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable Soda, Iced Tea, Hot Tea included.

### Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



## DINNER BANQUET MENU

### Package #1

**\$27 per person**

(choose 1)

#### Chicken Picante

Sauteed Double Breast of Chicken Sauteed with White Wine,  
Lemon and Mushrooms, Served with Wild Rice

#### Chicken Marsala

Sauteed Double Breast of Chicken Sauteed with Marsala Wine and Mushrooms,  
Served with Wild Rice

#### Chicken Lemon Basil

Sauteed Double Breast of Chicken with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

#### London Broil

Medallions of Filet Served with Mushrooms and Demi-Glace Bordelaise Sauce,  
Served with a Baked Potato

#### Beef Kabob

Marinated Filet Mignon, Red, Yellow and Green Peppers, Onions,  
Mushrooms and Tomatoes, with Peppercorn Cognac Sauce, Served with Wild Rice

(choose 1)

#### Greek Style Tilapia, Served with Wild Rice

#### Broiled Whitefish, Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable  
Soda, Iced Tea, Hot Tea included.

### Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



## DINNER BANQUET MENU

### Package #2

**\$40 per person**

(choose 1)

#### Chicken Bianco

Sauteed Double Breast of Chicken with Shiitake and Cremini Mushrooms in a Creamy Lemon Sauce, Served with Wild Rice

#### Chicken Milanese

Pan Fried Double Breast of Chicken Dredged in Our Seasoned Parmesan Cheese Bread Crumbs, Served with Young Greens, Roma Tomatoes, Shaved Pecorino Romano Cheese and Balsamic Vinaigrette, Served with Wild Rice

#### Chicken Kabob

Marinated Boneless Breast of Chicken, Red, Yellow and Green Peppers, Onions, Mushrooms and Tomatoes with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

#### Ribeye Steak

(16 oz.) Served with a Baked Potato

#### New York Strip Steak

(16 oz.) Served with a Baked Potato

#### Filet Mignon

(11 oz.) Served with a Baked Potato

(choose 1)

#### Charred Scottish Salmon,

Served with Wild Rice

#### Greek Style Halibut,

Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable Soda, Iced Tea, Hot Tea included.

#### Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



## LUNCH BANQUET

Family Style

\$25 per person

Oven Roasted Bone-In Chicken

Sliced Roast Beef

Homemade Mashed Potatoes

Fresh Mixed Vegetables

Add Pasta \$3.00 per person

Penne Pasta

Choice of Marinara, Alfredo, Garlic and Olive Oil

All Entrees are Served with Soup and a House Salad,  
Soda, Iced Tea, Hot Tea included.



## DINNER BANQUET

Family Style

**\$27 per person**

Oven Roasted Bone-In Chicken

Sliced Roast Beef

Homemade Mashed Potatoes

Fresh Mixed Vegetables

Add Pasta **\$3.00 per person**

Penne Pasta

Choice of Marinara, Alfredo, Garlic and Olive Oil

All Entrees are Served with Soup and a House Salad,  
Soda, Iced Tea, Hot Tea included.



## COMBO PLATTERS - APPETIZERS

#1

Calamari  
Shrimp Cocktail  
Lollipop Lamb Chops  
Stuffed Mushrooms  
**\$110.00**

#2

Calamari  
Chicken Wings  
Buffalo Wings  
Chicken Strips  
Potato Skins  
**\$75.00**

#3

Calamari  
Oysters Rockefeller  
Lollipop Lamb Chops  
Stuffed Mushrooms  
Chicken Strips  
**\$95.00**

Serves 12-15 people



## BANQUET APPETIZERS

Shrimp Cocktail Platter (dozen)	\$50.00
Oysters Rockefeller (dozen)	\$35.00
Raw Oysters (dozen)	\$35.00
Stuffed Mushrooms (dozen)	\$45.00
Lollipop Lamb Chops (dozen)	\$55.00
Tray of Calamari	\$50.00
Tray of Bruschetta (18 pieces)	\$30.00
Cheese Steak Crispy	
Egg Rolls (dozen)	\$40.00
Jumbo Coconut Shrimp (dozen)	\$35.00
Potato Skins (dozen)	\$25.00
Chicken Wings (dozen)	\$20.00
Buffalo Wings (dozen)	\$20.00
Chicken Strips (dozen)	\$20.00
Vegetable and Cheese Tray	\$60.00
Fresh Fruit Tray	\$60.00



# BEVERAGES

## WINE BY THE BOTTLE

Blush & Sweet Wines		Red Wines		Red Wines	
Notorious Pink Rose, France	<b>40.00</b>	Ruffino Chianti Classico Riserva Ducale, Tuscany Italy	<b>54.00</b>	The Federalist Red Zinfandel, Lodi, California	<b>46.00</b>
Moscato Castello del Poggio, Italy	<b>34.00</b>	Estancia Pinot Noir, California	<b>40.00</b>	Kendall Jackson Cabernet Sauvignon, California	<b>44.00</b>
Leonard Kreusch Riesling, Germany	<b>34.00</b>	Meiomi Pinot Noir, Sonoma County, California	<b>48.00</b>	Rodney Strong Cabernet Sauvignon, Sonoma	<b>46.00</b>
White Wines		Red Wines		Red Wines	
Ecco Domani Pinot Grigio, Italy	<b>34.00</b>	Penner Ash Pinot Noir, Willamette Valley, Oregon	<b>75.00</b>	St. Francis Cabernet Sauvignon, Sonoma	<b>48.00</b>
Santa Margherita Pinot Grigio, Italy	<b>48.00</b>	Gascon Malbec, Argentina	<b>40.00</b>	Freemark Abbey Cabernet Sauvignon, Napa Valley, California	<b>95.00</b>
Kim Crawford Sauvignon Blanc, New Zealand	<b>44.00</b>	Apothic Red Blend, California	<b>34.00</b>	Cakebread Cabernet Sauvignon, Napa Valley, California	<b>150.00</b>
Kendall Jackson Chardonnay, California	<b>40.00</b>	The Prisoner Red Blend, Napa Valley, California	<b>80.00</b>	Rodney Strong Merlot, Sonoma, California	<b>40.00</b>
Ferrari Carano Chardonnay, Sonoma County, California	<b>44.00</b>	Rutherford Hill Merlot, Napa Valley, California	<b>54.00</b>	Chandon Brut, Napa, California	<b>50.00</b>
Sonoma-Cutrer Chardonnay, Russian River Ranches, Sonoma	<b>46.00</b>	Penfolds Koonuga Hill Shiraz, South Australia	<b>40.00</b>	Veuve Clicquot "Brut" Yellow Label Champagne, France	<b>115.00</b>
La Crema Saralee's Vineyard Chardonnay, Russian River Valley, California	<b>70.00</b>				

Fruit Punch Bowl (non-alcoholic) **\$75.00**

Champagne, Vodka or Rum Punch Bowl **\$125.00**

Mimosa Bar **\$250.00** – Serves 20-25 Guests

Open Bar - Based upon Consumption

Carafe of Wine **\$21.95**

Chardonnay – Cabernet Sauvignon – Merlot – Pinot Grigio – White Zinfandel



## DESSERT PACKAGE

\$7.95 per person

(choose 2)

Homemade Tiramisu  
New York Style Cheesecake  
Chocolate Mousse Pie  
Flourless Chocolate Cake

(Coffee Included)



Lunch Banquet Menu Available Monday through Saturday  
Dinner Banquet Menu Available Monday through Saturday and All Day Sunday

### **DEPOSITS**

Lunch \$100.00

Monday - Saturday 11:00 AM - 3:00 PM

Dinner \$250.00

Monday - Friday 3:00 PM - 11:00 PM

Sunday All Day

Deposits are Non-Refundable

Price are Subject to Change without Notice

### **MINIMUM SPEND**

#### **LUNCH**

Private Room \$750.00 min. spend

Back Dinning Room \$1,500.00 min. spend

Fireplace Room \$2,500.00 min. spend

Upper Terrace \$750.00 min. spend

Upper Balcony \$500.00 min. spend

All Upstairs \$1,250.00 min. spend

#### **DINNER**

Private Room \$800.00 min. spend

Back Dinning Room \$1,750.00 min. spend

Fireplace Room \$2,700.00 min. spend

Upper Terrace \$600.00 min. spend

Upper Balcony \$500.00 min. spend

All Upstairs \$1,300.00 min. spend

Banquet Rooms Available from 15-120 people

Sales Tax 11.25%

20% Gratuity



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