



Kennedy's at Stone Creek
2560 Stone Creek Blvd; Urbana, IL 61802
217-384-8111

Banquets

Thank you for considering Kennedy's at Stone Creek for your dining event. We will make every effort to insure the enjoyment and success of your party. To reserve a room and to obtain information about serving your group, call Kennedy's—Jane will speak to you about the details of your event. The best times to call are *Monday-Friday 9am-4pm*. 217-384-8111

Group Size:

Knowing the number of guests will affect many details of the event and the success of your party. Therefore **we ask you to guarantee the number of guest three days prior to the event**. This will be the minimum number of dinners your party will be charged. Space permitting, we will be able to accommodate a few more than guaranteed. If your group is hard for you to pin down, we will work with you.

Dining Rooms:

Kennedy's has the following banquet rooms. Private dining rooms may have a room fee or food minimum.

- ❖ The **Hogan Room** will seat up to **50** guests for dinner and 65 guests for a cocktail party.
- ❖ The **Palmer Room** will seat up to **40** guests for dinner and 45 guests for a cocktail party.
- ❖ The **Hogan and Palmer Rooms** can be combined to seat up to **90** guests for dinner and 110 guests for cocktail party.
- ❖ The **Nicklaus room** will seat up to **30** guests.
- ❖ The **Stone Creek Banquet Center** will seat up to **200** guests and comes complete with dance floor and bar. Both sit down and Buffet menus are perfect for this beautiful setting overlooking the golf course.

Menu:

The entrée price is calculated to assist you in planning the budget for your party.

Please note menu items prices are subject to change without notice.

The entrée price includes the following:

- ❖ House Salad with sweet and sour tarragon or choice of dressing
- ❖ Vegetable Garnish (seasonal)
- ❖ Rolls with Butter
- ❖ Potato, rice or pasta as described with entree

Kennedy's recommends this number of entree options, depending on your group size--groups of:

- ❖ Less than 30 can choose up to five entrees depending on the choices and the day of the week.
- ❖ More than 30 and less than 50, limit their entrée choices to three.
- ❖ More than 50 limit the entrée choice to one.

Note: Roasts and certain other entrees require a 20 person minimum **

Additional expenses to consider while planning for your party include appetizers, desserts, bar, 8.25% tax, and gratuity. An 18% gratuity will be added on to groups booked in our party rooms.

Cold Appetizers

Cheese Tray <i>A variety of cheese with crackers</i>	Small\$55 Large.....\$95 Extra Large.....\$150
Vegetable Tray <i>A selection of fresh vegetables with dip</i>	Small.....\$50 Large.....\$85 Extra Large.....\$145
Fruit Tray <i>Seasonal fruit</i>	Small.....\$55 Large.....\$95 Extra Large <i>Watermelon Basket</i>\$150
Shrimp Cocktail <i>Served with lemons and cocktail sauce</i>	Medium size (½ oz ea.).....\$20/ doz. Large (1 oz ea.).....\$28/ doz.
Smoked Atlantic Salmon <i>Dill mayonnaise and capers on crackers and french rolls</i>	1lb tray.....\$64 2lb tray.....\$110
Smoked Pacific Salmon <i>Caper-Dijon tartar sauce</i>	Whole Salmon.....\$185
Oysters on the Half Shell <i>Served with lemons and cocktail sauce</i>	Per dozen.....\$24
Devilled Egg Halves with Ancho Pepper	Per dozen.....\$13
Belgian Endive <i>Stuffed with goat cheese and sun-dried tomato</i>	Per dozen.....\$26
Bruschetta <i>with sun-dried tomato, basil, kalamata tapenade with Turkey or Proscuitto</i>	Per dozen.....\$16 Per dozen.....\$21
Canapés <i>Shrimp salad with dill</i>	Per dozen.....\$26
<i>Deviled crab</i>	Per dozen.....\$27
<i>Chicken, goat cheese and sun-dried tomato</i>	Per dozen.....\$24
<i>Sirloin, Dijon and cheddar</i>	Per dozen.....\$24
<i>Assorted Tray</i>	100 count.....\$168

Hot Appetizers

***Hot appetizers must be kept in a heated chafing dish for quality**

Cheese Puffs <i>Cheddar and Swiss cheese with herbs in puff pastry</i>	Per dozen.....\$20
Crab Puffs <i>Blue Crab with scallions, peppers and herbs in puff pastry</i>	Per dozen.....\$26
Stuffed Mushrooms	with Ground Beef\$21 / doz. with Sausage.....\$21 / doz. with Crab and Lobster Sauce.....\$ 29 / doz.
Spicy Chicken Wings	Per dozen.....\$22
Meatballs	with Swedish cream sauce.....\$15 / doz. with BBQ sauce.....\$15 / doz.
Oysters Rockefeller <i>Medium oysters with herbed spinach topping</i>	Per dozen.....\$ 31
Beef Brochettes <i>with pineapple, red bell pepper and BBQ sauce</i>	Sirloin.....\$24/ doz. Tenderloin.....\$27 / doz.
Chicken Brochettes <i>with pineapple, red bell pepper and teriyaki sauce</i>	Per dozen.....\$22
Egg Rolls	Chicken.....\$22 Pork.....\$22 Vegetable.....\$22
Spanakopita	Per dozen.....\$23
Rumaki <i>Bacon wrapped chicken liver with Ancho pepper-basil-tomato sauce</i>	Per dozen.....\$21

VEGETARIAN ENTREES

Tri Color Tortellini	\$18
<i>With Mushrooms, Parmesan, Tomato, and Cream</i>	
Tomato Basil Penne	\$16
<i>With Mushrooms, Tomato, Basil and Asiago Cheese</i>	
Portobello Mushroom	\$18
<i>Stuffed with Risotto and finished with Zucchini, Tomato, Spinach and Red Bell Pepper</i>	
Fettuccine Alfredo	\$16
<i>Cream sauce with Asiago, steamed broccoli, and French beans</i>	

LAMB ENTREE

Roast Rack of Lamb	\$32
<i>Portobello mushrooms marsala glaze, Vegetable Garnish and with one of the following:</i> <i>*Mushroom Risotto *Baked Potato *Mashed Potato</i>	

POULTRY ENTREES

Grilled Chicken Breast (A Light and Lean Choice)	\$18
<i>Stir Fried Vegetables with Lemon, Dill and Penne Pasta</i>	
Chicken Breast Sauté	\$18
<i>Roma Tomatoes, Basil, Garlic, Penne Pasta with Parmesan Cheese</i>	
Stuffed Chicken Breast (EXACT COUNT required)	\$22
<i>with Portobello Mushrooms and Asiago Cheese: wrapped in a Puff Pastry Crust served with Sun-Dried Tomato Risotto, Zucchini and a Chardonnay Cream with Chives</i>	
Stuffed Chicken Breast (EXACT COUNT required)	\$24
<i>with Crab Meat, Tomato, Scallion wrapped with a Puff Pastry Crust served with White & Wild Rice, Almonds, Grapes with a Chardonnay Cream</i>	
Grilled Duck Breast (A Light and Lean Choice)	\$26
<i>with Spring Greens, Almonds, Rice Pilaf, and a Raspberry Sauce</i>	
Grilled Duck Breast	\$26
<i>Seared with Pepper: served with Pecans, Currants, and a Dijon-Merlot Sauce</i>	

SEAFOOD ENTREES

Shrimp Sauté	\$25
<i>Jumbo shrimp, tomatoes, Peppers, Scallions, Garlic-Chardonnay butter, Lemon and Penne Pasta</i>	
Shrimp Etouffe	\$20
<i>Medium shrimp with a Spicy Cajun Sauce served over Penne Pasta</i>	
Rainbow Trout Sauté	\$19
<i>Almonds, Grapes and White and Wild Rice</i>	
Tilapia Sauté	\$18
<i>Garlic Butter with Mushrooms and Chardonnay with Pasta</i>	
Grilled Atlantic Salmon	\$22
<i>With Stir Fry Vegetables, Penne Pasta, Lemon and Herbs</i>	
Grilled Atlantic Salmon (A Light and Lean Choice)	\$22
<i>Almonds Sautéed with Grapes, White and Wild Rice, Scallions and Snow Peas</i>	
Atlantic Scallop Sauté	\$26
<i>Lobster Cream with mushrooms and Almonds, Penne Pasta with Broccoli</i>	
Oven Poached Atlantic Salmon	\$23
<i>Lobster-Sherry Cream with Leeks, Mashed Potatoes, Broccoli, and Cherry Tomatoes</i>	
Blue Crab Cakes Sauté	\$24
<i>With Penne Pasta, Lobster Sauce and Vegetable Garnish</i>	
Alaskan Halibut Sauté (available from April thru November)	\$27
<i>Served with Mushrooms, Sun-Dried Tomato, Fettuccine, and Garlic Butter</i>	
Walleye Sauté	\$22
<i>Lemon-Pepper Butter, White and Wild Rice with Scallions & Zucchini Boat with Red Pepper Coulis</i>	
Alaskan King Crab Legs	Market Price
<i>served with Drawn Butter and Vegetables</i>	
Lobster Tail	Market Price
<i>served with Drawn Butter and Vegetables</i>	
Shrimp and Scallop Sauté	\$26
<i>Saffron Sherry Cream with Roast Garlic, Sun-Dried Tomato, and White & Wild Rice with Mushrooms</i>	

PORK ENTREES

Pork Tenderloin Sauté Suzanne	\$18
<i>Served with a Brandy-Mushroom Cream Sauce with White and Wild Rice</i>	
Pork Tenderloin Picatta	\$18
<i>Lemon, Asiago Cheese, Caper, Penne with Tomato and Basil</i>	
Pork Tenderloin	\$19
<i>Pork cabernet glaze, mashed potatoes, and grilled vegetables</i>	
Pork Tenderloin Oscar	\$23
<i>Seared Pork Tenderloin, Sliced and paired with sautéed crab cake, asparagus, lobster sauce, and béarnaise</i>	
Beef Filet Oscar –same prep as above	\$29
Roast Pork Tenderloin	\$19
<i>Served with Penne, alfredo, asparagus, and herb butter</i>	
America's Cut 7oz. Pork Chop	\$19
<i>With grilled andouille sausage, white and wild rice, marinara sauce French beans with almonds</i>	
Butterfly Pork Loin Chop	\$17
<i>Mashed Potato, Baby Green Beans with Mushrooms and Merlot Mushroom Glaze</i>	

COMBINATION ENTREES

(Using the finest Certified Angus Beef)

Mix Grill of Chicken & Duck Breast	\$21
<i>In a rich Zinfandel Sauce and Penne Pasta</i>	
Filet & Shrimp	\$27
<i>5 oz filet and 4 large Gulf Shrimp with Garlic Butter, Cherry Tomato, Scallions, Snow Peas and choice of: Mashed Potatoes or Rice Pilaf</i>	
Chicken and Shrimp Sauté	\$19
<i>With Tomatoes, Mushrooms and White and Wild Rice</i>	
Blue Crab Cake with Chicken Breast	\$22
<i>Penne Pasta with Lobster Cream, Fontina Cheese with Broccoli and Almonds</i>	
Prime Rib, Chicken Breast and Crab Stuffed Shrimp	\$29
<i>Served with Tomato, Mushrooms, Snow Peas with White and Wild Rice</i>	
Filet of Beef, Chicken Breast and Grilled Salmon	\$28
<i>Stir-Fried Vegetables, Mashed Potatoes, Tomato Stuffed Zucchini and a Cabernet Beef Glaze</i>	
Filet of Beef and Chicken Breast	\$23
<i>5 oz Filet and 5 oz Chicken glazed with a light Merlot and Mushroom Sauce, Mashed Potato, and Baby Green Beans with Almonds</i>	
Filet and Crab Cake	\$25
<i>Penne with Tomato and Basil, Roast Zucchini and Yellow Squash</i>	
New York Strip and Shrimp Skewer	\$25
<i>Roasted Potatoes, Herb Butter, and grilled vegetables</i>	

CERTIFIED ANGUS BEEF STEAKS

*Kennedy's purchases the finest Certified Angus Beef from a program
That specifies the highest quality in marbling, maturity and texture.*

All Steaks are served with mushrooms, vegetable garnish

And a pre selected choice of one (baked potato or mashed potatoes).

Grilled Certified Angus New York Strip Steak	8oz	\$19
<i>The Steak eater's steak.</i>	10oz	\$23
<i>Rich full texture with a marvelous flavor.</i>	12oz	\$26
	14oz	\$29
	16oz	\$30
Grilled Certified Angus Rib Eye Steak	8oz.	\$19
<i>This steak is well marbled, tender and juicy.</i>	10oz.	\$23
	12oz.	\$26
	14oz.	\$29
Grilled Certified Angus Filet of Beef	5oz.	\$20
<i>This steak is well trimmed and mellow in flavor.</i>	6oz.	\$24
<i>The most tender cut of all.</i>	7oz	\$27
	8oz.	\$29
	10oz	\$32
Steak Diane		\$29
<i>A Rich Cabernet-Brandy Mushroom Beef Sauce, and 8oz. Certified Angus Beef Filet served with Mashed Potatoes</i>		
Certified Angus Beef Tenderloin Stroganoff		\$18
<i>Beef Tenderloin Tips with Mushrooms in a Rich Beef Sauce; Mellowed with Sour Cream over Penne Pasta</i>		
Bourbon Tenderloin Tips		\$18
<i>Angus tenderloin tips seared with portobello mushrooms; finished With Jim Beam Bourbon and rich stock. Served with Mashed potatoes and grilled vegetables</i>		

ROAST ENTREES

A roast is a tasty and elegant way to feed your guests. It is also a good option when all members of the party are going to eat the same entrée.

Note: roasts require a 50-person minimum

*We are aware there are usually a few vegetarians in any party.
We are glad to accommodate this and other special needs,
As long as we know ahead of time to be able to arrange a dish for them.*

Roast of Prime Rib of Beef

with Au Jus, Mushrooms, Broccoli, or Snow Peas and choice of one:

Baked Potato or Mashed Potatoes

8oz.	\$22
10oz	\$25
12oz.	\$29
16oz.	\$32

Stuffed Roast Pork Loin

\$18

*Stuffed with Apples, Brandy and Cream served
with Mushroom Risotto or Mashed Potatoes*

Stuffed Roast Pork Loin

\$19

*Stuffed with Tomato, Basil, Spinach and Prosciutto. Served with
a Zinfandel Sauce, Red Pepper Risotto, Grilled Zucchini and Carrot Slices*

Roast Pork Loin

\$18

Served with Cranberry Chutney, Pecans and Sweet Potato-Andouille Hash