



# *Flight Deck Banquet Menu Breakfast*

## **The Continental**

Assorted breakfast Danish  
Bagels with cream cheese  
Butter croissants  
Assorted chilled juices  
Coffee and tea  
\$6.95 per person

## **Breakfast Buffet**

(Groups of 15 or more)  
Assorted breakfast Danish  
Scrambled eggs  
Breakfast potatoes  
Choice of bacon, sausage or ham  
Assorted chilled juices  
Coffee and tea  
\$12 per person

## **Healthy Start**

Fresh fruit  
Yogurt with granola  
Hardboiled eggs  
Butter croissants  
Assorted chilled juices  
Coffee and tea  
\$8.50 per person

## **The Ultimate Breakfast Buffet**

(Groups of 25 or more)  
Assorted breakfast Danish  
Butter croissants  
Yogurt with granola  
Cinnamon French toast or pancakes  
Country scrambled eggs  
Choice of bacon, sausage or ham  
Hash browns  
Breakfast potatoes  
Fresh fruit  
Assorted chilled juices  
Coffee and tea  
\$15 per person

## **Brunch**

(Groups of 25 or more)  
Includes all items in the Ultimate  
Breakfast Buffet plus:  
Baked chicken  
Beef tips  
Potato du jour  
Vegetable tray  
Rolls and butter  
Flight Deck dessert display  
\$19.95 per person

All prices are subject to change.

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## Theme Bars

### Popcorn Bar \$6.00

Fresh popped white popcorn  
Butter Spritzer

Seasoning: caramel, jalapeno, garlic parmesan,  
cheddar cheese,

Toppings: sprinkles, jelly beans, crushed Oreos,  
m&m's, gummy candy, skittles.

### Nacho Bar \$6.00

Purple, white and corn chips  
Warm nacho cheese

Salsa, black bean dip, guacamole, mango salsa

### Sundae Bar \$7.00

Vanilla ice cream, brownie squares, hot  
fudge, chocolate & caramel syrups,  
whipped cream, candy sprinkles,  
shredded coconut, cherries & fresh  
sliced bananas (Chocolate ice cream  
available upon request)

*Additional topping options  
select 1 items from below – included  
add additional toppings for \$0.50 each*  
Chopped nuts (almonds, walnuts or  
pecans), crushed candy bar  
(Butterfinger bars or Heath Toffee  
bars), M&M candies, Oreo Cookie  
pieces, chocolate or white chocolate  
chips

## Meeting Break Suggestions

Flavored yogurts	\$1.75/each
Fresh baked cookies	\$18/dozen
Fresh brownies	\$18/dozen
Large bagels	\$18/dozen
Assorted donuts	\$18/dozen
Whole fresh fruit	\$1.25/each
Gallon of coffee	\$16.95
Pot of coffee	\$10.95
Carafe of orange juice	\$5.95
Carafe of milk	\$4.95
Lemonade or iced tea	\$18/gallon
Soda	\$1.50/each
Bottled water	\$1.50/each
Candy bars	\$1.50/each

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# *Lunch Selections*

## **Salads**

All salads served with a breadstick.

Baby Romaine BLT Wedge Salad - \$10.95

Blackened Chicken Warm Bacon Spinach Salad - \$11.95

Smoked Gorgonzola Strawberry Balsamic Chicken Salad - \$11.95

Chicken Caesar Salad - \$11.95

*Grilled and sliced chicken breast on a bed of romaine with creamy Caesar dressing*

Honey Rosemary Steak Salad - \$13.95

*Spring greens, herb croutons, parmesan cheese, marinated balsamic tomato onion relish and creamy bleu cheese crumbles*

*Topped with charbroiled, honey-rosemary marinated steak*

Apple Walnut Salad - \$10.95

*Fresh greens tossed with apple pieces, walnuts and parmesan peppercorn dressing*

## **Sandwiches**

All sandwiches served with house made chips and pickle spear, iced tea or lemonade

Curried Chicken Salad Sliders - \$8.95

Buttermilk IPA Fried Chicken Sliders - \$8.95

Prime Rib French Dip Sliders - \$9.95

Shaved prime rib of beef topped with smoked Gouda, grilled onions and mushrooms placed on three sweet Hawaiian slider rolls.

Blackened Grilled Chicken Caprese - \$8.95

Spicy Lobster Roll - \$8.95

*Lumps of lobster meat tossed in our signature spicy aioli served on a warm hoagie roll.*

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**Cuban Sandwich Panini - \$8.95**

*House pulled pork with honey ham on a warm panini with melted Swiss cheese, and dark ale mustard.*

**Roasted Vegetable Slider - \$8.95**

*Spinach artichoke spread topped with grilled mushrooms, eggplant, bell peppers and zucchini drizzled with a spicy aioli on a Hawaiian slider roll.*

**Garden Wrap - \$9.95**

*Tomato basil tortilla coated with whipped brie spread and stuffed with caramelized red onion, roasted red peppers, artichoke hearts, feta cheese and fresh greens coated with mild vinaigrette dressing.*

**Plated Lunches**

Entrées served with starch and vegetable where appropriate, warm rolls and butter, iced tea or lemonade.

Add house salad or soup to any lunch entrée for \$1.95

**Pesto Cheese Ravioli - \$12**

*Cheese ravioli tossed in a creamy pesto sauce*

**Roasted Red Pepper Fettuccini - \$11**

*Fettuccini noodles in our spicy roasted red pepper sauce  
add Cajun chicken - \$4      add Cajun shrimp - \$5*

**Pork Chop - \$13**

*Smoked sea salt rubbed boneless pork chop*

**Baked Cod - \$12**

*Cod filet baked and coated with lemon butter sauce*

**Beef Tips over Fresh Creamy Potatoes - \$14**

*Savory beef tips served over creamy potatoes*

**Parmesan Encrusted Chicken - \$13**

*Parmesan crusted boneless chicken breast accented with a roasted red pepper caulis sided with penne pasta*

**Chicken Scaloppini - \$14**

*Lightly floured chicken breasts sautéed with fresh spinach and roma tomatoes, topped off with a sherry wine reduction*

**Meatloaf - \$12**

*Homemade meatloaf served with caramelized onions, fresh vegetable, mashed potatoes and brown sugar gravy*

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## Theme Lunch Buffets

Iced tea or lemonade included

### Build your own Burger Buffet

*Juicy beef burgers*  
*Assorted cheeses*  
*Bacon, mushrooms, avocado spread*  
*Fresh tomatoes, crisp lettuce, red onions*  
*Ketchup, mayo & mustard*  
*Dill pickle spears*  
*Hamburger buns*  
*Choice of tossed salad, pasta salad or fruit salad*  
*House made potato chips*  
*Variety of cookies*  
*\$14.99 per person*  
*(Add grilled chicken for \$1.50 additional)*

### Chili Bar

*Chili*  
*Pasta*  
*Nacho Chips*  
*Hot Dogs*  
*French Fries*  
*Small bags of Fritos corn chips*  
*Baked Potatoes*  
*Shredded cheese, Sour Cream, Diced Onion,*  
*Sliced Jalapenos, Diced Tomatoes*  
*Ketchup & Mustard*  
*Variety of cookies*  
*\$14.99*

### Taco Bar

*Seasoned ground beef with taco shells*  
*Chips and salsa*  
*Nacho cheese*  
*Refried beans*  
*Spanish rice*  
*Shredded lettuce, cheese, tomatoes*  
*Green onions, olives and sour cream*  
*Cinnamon dusted churros*  
*\$13.99 per person*

### Signature Four Mac & Cheese

*Fresh house salad with choice of dressing or*  
*Caesar salad*  
*Garlic bread sticks*  
*Four mac*  
*Choose a topping of chicken or steak*  
*Broccoli florets or seasoned green beans*  
*Variety of cookies*  
*\$12.99 per person*

### Variety of Wraps

*Variety of Turkey, BLT and Garden Wraps*  
*Choice of Pasta Salad or Potato Salad*  
*House-made Potato Chips*  
*Variety of Cookies*  
*\$13.99*

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# *Hors d'oeuvres*

## **Chilled Display Selection**

Vegetable & dip display	\$2.75 per person
Domestic and imported cheese and fruit display	\$5.00 per person
Chef's select charcuterie tray	\$5.00 per person
Tomato bruschetta topped with shredded asiago cheese	\$3.00 per person
Whole smoked salmon with caper sauce, lemon and crackers	\$150 (serves 25)
Jumbo blackened shrimp cocktail	Market Price
Cran-raspberry brie bites	\$4.00 per person
Dates wrapped in bacon	\$4.50 per person
Flautas	\$3.00 per person
Tomato cheese olive kabobs	\$3.50 per person

## **Snacks**

Potato chips, tortilla chips & salsa (serves 50)	\$65.00
Tortilla chips & guacamole (serves 50)	\$75.00
Mixed nuts (per pound)	\$16.00

## **Hot Display Selection**

Stuffed shrimp (75 pieces)	\$265.00
Bacon Cheeseburger meatballs	\$155.00
Signature four mac and cheese bites	\$135.00
Stuffed mushroom caps	\$140.00
Coconut Shrimp with Sweet Chili Sauce	\$225.00
Tuna Poke with Wonton Chips	\$250.00
Bacon Wrapped Fried Lamb Chop with Peach Glaze	\$180.00
Jumbo Blackened Shrimp Cocktail	Market Price
Black Pepper Seared Tuna on Toast Point with Wasabi Aioli	\$230.00
Fried Fresh Mozzarella Ravioli	\$140.00
Bone Marrow and Grilled Crostini	\$165.00
Avocado and Lobster Salad with Wonton Chips	\$185.00

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## Theme Bars

### Popcorn Bar

*Buttered Popcorn, Kettle Corn, Pretzels,  
Chocolate Chips, Sea Salt, Cracked  
Pepper, Cajun Pepper, Cinnamon/Sugar  
Mixture, Parmesan Italian Herb, Ranch  
Seasoning.  
\$6 per person*

### Nacho Bar

*Purple Chips, White Chips, Corn Chips  
Mango Salsa, Queso Cheese Dip, Black  
Bean Dip, Guacamole, Salsa  
\$6 per person*

### Tito's Bloody Mary Bar

*House Bloody Mary Mix, Tito's Vodka,  
Celery Sticks, Pepperoncini, Green  
Olives, Pickled Okra, Bacon Slices, Spicy  
Green Beans, Pepperoni, Poached  
Shrimp Horseradish and Tabasco Sauces  
\$12 per person*

### Mimosa Bar

\$20 per bottle of champagne

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# *Dinner Selections*

## **Plated Dinners**

All dinners include soup or salad, freshly baked rolls, butter, entrée, vegetable, starch, iced tea or lemonade

## **Salads**

For an additional \$2 you may select one of the following salads:

### **Caesar Salad**

*Crisp romaine lettuce with fresh parmesan, tossed with Caesar dressing and topped with homemade croutons*

### **Baby Spinach Salad**

*Cali baby spinach, garden tomato, red onion, hard-boiled egg and sesame dots, tossed with house made sweet & sour cider vinaigrette*

### **Baby Romaine BLT Wedge Salad**

*Crisp romaine lettuce chopped with our Cherrywood smoked bacon crumbles with diced tomato and your choice of dressing*

### **Smoked Gorgonzola Strawberry Balsamic Salad**

*Sliced strawberries and crushed walnuts on a bed of fresh spring mix with a drizzle of balsamic dressing*

### **Honey Rosemary Mix Green Salad**

*Spring greens, herb croutons, parmesan cheese, marinated balsamic tomato onion relish and creamy bleu cheese crumbles*

## **Entrées**

### **Chicken Milanese with Bruschetta - \$16**

*Panko breaded chicken breast cutlets topped with a lemon vinaigrette bruschetta salad.*

### **Smoked Bleu Cheese Crusted Prime Top Sirloin -\$24**

*Topped with a smoky bleu cheese crust and served with butter whipped red potatoes and caramelized crimini mushrooms.*

### **Bone-in Frenched Angus Ribeye - \$29**

*Steakhouse rubbed and served with black truffle butter whipped red potatoes and caramelized crimini Mushrooms.*

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**Bourbon Glazed Pork Tenderloin - \$18**

*Whole tenderloin grilled and roasted, finished with bourbon glaze and sliced alongside of roasted garlic  
Rosemary whipped red potatoes and caramelized crimini mushrooms*

**Crab Cake Shrimp Diablo - \$19**

*Three jumbo lump blue swimmer crab cakes, jumbo shrimp sautéed in a spicy tomato cream sauce over  
roasted garlic rice pilaf.*

**Stuffed Scottish Salmon - \$29**

*Cold water salmon fillet stuffed with blue swimmer crab cake, finished with roasted red pepper  
Hollandaise over roasted garlic whipped red potatoes.*

**Roasted Portabella Napoleon - \$14**

*Garlic white wine asiago stuffed roasted portabella layered with roasted red pepper, fresh mozzarella,  
sliced fresh tomatoes and a kale pesto sauce over a roasted garlic and pine nut rice pilaf.*

**Garlic Shrimp and NY Strip Steak - \$30**

*Shrimp sautéed in garlic butter paired with a 12 ounce NY strip steak accompanied with broccoli and roasted  
red potatoes.*

**Filet Mignon - \$32**

*8oz filet mignon grilled to perfection with demi glaze paired with roasted garlic mashed potatoes and grilled  
fresh vegetables.*

**Pork Medallions - \$21**

*Pork medallions deglazed with brandy and whole grain mustard sauce served with sweet potatoes and green  
beans.*

**Rosemary Roasted Breast of Chicken - \$16**

*Roasted breast of chicken served with Dijon mustard sauce served on a bed of rotini sided with roasted  
vegetables.*

**Creamy Pesto Chicken and Pasta \$15**

*Roasted breast of chicken served on a bed of rigatoni pasta tossed in a creamy kale pesto sauce with slow  
roasted tomatoes.*

**Rosemary Roasted Breast of Chicken - \$16**

*Roasted breast of chicken served with Dijon mustard sauce served on a bed of linguini sided with roasted  
vegetables.*

**Creamy Pesto with Parmesan - \$15**

*Cheese ravioli tossed in a white wine garlic sauce and accompanied with a bread stick.*

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## Dinner Buffet

Includes:

Two salads, two entrées, one potato or pasta, one vegetable, rolls & butter, iced tea or lemonade  
\$23.95 per person

### Choice of Entrée (select 2)

*Honey Bourbon glazed chicken*  
*Skirt steak roll up Carved Applewood smoked pork loin*  
*Pasta tortellini with grilled vegetables*  
*Garlic herb crusted Scottish Salmon with parmesan black peppercorn butter*  
*Sliced prime rib of beef (add \$4.99 per person) Prime rib carving station \$150*

### Choice of Salad (select 2)

*Garden salad with balsamic vinaigrette and ranch dressings*  
*Caesar salad*  
*Potato salad, fruit salad or coleslaw*  
*Gorgonzola salad with balsamic vinaigrette dressing (add \$1.50 per person)*

### Choice of Potato or Pasta (select 1)

*Rigatoni pasta with creamy pesto, house cream sauce, or vodka sauce*  
*Roasted garlic mashed potatoes*  
*Roasted red potatoes*  
*Maple glazed fingerling sweet potatoes*  
*Garden rice with dried cranberries*

### Choice of Vegetable (select 1)

*Roasted garden vegetables*  
*Sautéed herb zucchini*  
*Sautéed shaved brussel sprouts*  
*Green beans almandine*  
*Grilled asparagus (add \$1.50 per person)*

### Soup

*Add \$1.50 per person*  
*Chef's Choice of Soup*

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## *Desserts*

New York Style Turtle Cheesecake - \$6 per person

Cherry Ricotta Swirl Personal Cheesecakes - \$8 per person

Tiramisu - \$8 per person

Variety of decadent dessert bars - \$3 per person

Chocolate brownie and vanilla ice cream - \$4 per person

Blood orange sorbet in an orange bowl - \$5 per person

Variety of fresh baked cookies - \$18 per dozen

Gourmet cupcakes - \$35 per dozen

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Flight Deck Bar & Grill ~ 1207 West Gurler Road, Rochelle, IL 61068  
Phone: 815-561-3663 ext. 385 ~ Email: [Stacy@FlightDeckbar.com](mailto:Stacy@FlightDeckbar.com)  
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# Beer, Wine, Spirits

## Hosted and Cash Bars

House brands	\$3.75
Premium brands	\$7.25
Imported beer	\$4.00
Domestic beer	\$3.00
House wine	\$5.25
Soft drinks	\$2.50
Bottled water	\$1.50

Minors ages 5 to 20 will be charged \$5 per person for all packages.

Banquets with a host or cash bar will be charged a bartender fee of \$50 per bartender.

Groups up to 50 people = 1 bartender  
Groups of 51 – 125 = 2 bartenders  
Groups over 125 = 3 bartenders

### Definitions:

Cash bar – your guests pay for their own drinks at regular price as they receive them.

Host bar – your guests do not pay for their drinks. You pay for the amount they consume.

Open bar – you pay a per person price based on a pre-determined period of time, e.g. one or two hours for an unlimited number of beverages

Consumption (limitations) bar – you set a dollar limitation on the amount of beverages you wish to pay for. When the limit is reached, the bar is closed or becomes a cash bar.

## Package Bars

1 Hour	
House brands	\$13.00
Premium brands	\$15.00
Beer/wine/soda	\$8.00

2 Hour	
House brands	\$15.00
Premium brands	\$19.00
Beer/wine/soda	\$10.00

3 Hour	
House brands	\$18.00
Premium brands	\$21.00
Beer/wine/soda	\$14.00

4 Hour	
House brands	\$21.00
Premium brands	\$24.00
Beer/wine/soda	\$16.00

## Wines & Champagnes

Champagne Toast - \$4

Wine service with dinner - \$36 per table  
One bottle of Red and One bottle of White

The Flight Deck has an extensive wine and champagne list at your disposal to choose from to add to your banquet. Additionally, we are willing to cater to your specific taste and order in your favorite label. We can assist you in the proper pairing of wine to your meal and your budget

### Self-Serve Bar

A self-serve beverage bar can be arranged. Beverages will be charge per consumption.  
¼ keg domestic beer \$125 (31 pints)

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## *Audio & Visual Price List*

Projector screen	\$15
TV	\$25
Flip chart	\$15
Dry erase board	\$10
Podium	\$15
Fender P.A. with microphone	\$50
Video projector	\$75
Additional microphones	\$15
Wireless microphone	\$10
Staging (4x8 sections, 6 available)	\$25 per section

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