

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.

————— An additional 20% service charge and 7% sales tax will apply. Confirmed prices will be quoted 30 days prior to your function. —————

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
www.FlightDeckbar.com

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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