



Luncheon Package

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Chandler's Luncheon Package © 4/19/22 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice





The Luncheon Package

Four-Hour Event

Plated, Family Style, Buffet or Brunch Available

White Linens with Choice of Napkin Color

White Draped Linens - Cake Table, Place Card Table, Gift Table,
Registration Table and Novelty Table

Black Draped Linen - Dj, Food Stations and Beverage Stations

Centerpieces Available

Two Candles Per Guest Table

Room Up Lighting (Excludes Atrium)

Background Music

Audio Visual Equipment

Ample Parking

Five Private Rooms Available





Plated Entrées

Plated Entrées include Soup Course or Salad Course, Fresh Baked Rolls and Butter, Entrée, Starch, Vegetable, Freshly Brewed Coffee, Decaf or Hot Tea and served Dessert. A Place Card with a clear menu identifier must be provided to Chandler's with Guests' Entrée Selection. *Upgrade

SOUP

Minestrone • Chicken Noodle • Cream of Chicken with Rice
Broccoli Cheddar • Roasted Red Pepper

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Bouquet of Field Greens

Slivered Almonds, Vidalia Onions and Heirloom Tomatoes

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar



ENTRÉES

Grilled Herb Chicken

Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Served with Thyme-scented Natural Juices 19.95
Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash

Chicken Vesuvio

Boneless Breast Marinated with a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 19.95
Pairs well with Seasoned Potato Wedges, Broccoli in Garlic Butter

Chicken Piccata

Sautéed Boneless Breast with Capers, Finished with a Lemon Garlic Butter Sauce 19.95
Pairs well with Roasted Fingerling Potatoes, Seasonal Fresh Vegetable Medley

Roast Sirloin of Beef

Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 23.95
Pairs well with Duchess Potatoes, Broccoli in Garlic Butter

Salmon

Served with Beurre Blanc Sauce. Available Parmesan Crusted 23.95
Pairs well with Wild Rice Pilaf, Green Beans and Carrots

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Duchess Potatoes • Roasted Fingerling Potatoes
Baked Idaho Potato with Chives and Sour Cream • Wild Rice Pilaf
Twice Baked Potato* 1.75 Per Guest

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots • Seasonal Fresh Vegetable Medley
Sautéed Zucchini and Yellow Squash
Fresh Asparagus with Garlic Butter* 1.75 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
3.95 Per Guest





SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta

Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 20.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Wild Rice and Roasted Vegetables,
Drizzled with a Tomato Vodka Sauce (Vegetarian) 20.95

Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs,
Drizzled with a Balsamic Glaze. Served with Seasoned Potato Wedges (Vegan and Gluten Free)
20.95

Penne Spinach and Feta

Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes Tossed with Penne Pasta
in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese and Fresh Basil
(Vegetarian and Gluten Free*)

*Gluten Free Pasta available • Minimum 10-Day Notice
20.95

While preparing each guests' meal we make every effort to avoid cross contamination between food products and cooking preparation utensils. Please be aware due to normal kitchen operations we cannot guarantee that any menu item will be completely Allergen Free (Gluten Free).

CHILDREN'S

(Choose One)

For children 10 and under 11.95

Please Choose One Children's Meal for All Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Angus Beef Hot Dog

Macaroni and Cheese

All Children's Meals are Served with Fries or Tater Tots (Choose One)

DESSERTS

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla
(With Chocolate or Espresso Sauce)

Sherbet / Sorbet: Lemon • Wild Berry • Raspberry

*Upgraded desserts available



Family Style

24.95

Buffet

29.95

Family Style or Buffet include Salad Course , Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

SALAD

Classic Garden • Bouquet of Field Greens • Traditional Caesar

Dressings
(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette

ENTRÉES

(Choose Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Roasted Sirloin of Beef with Bordelaise Sauce

Polish Sausage with Sauerkraut

Italian Sausage with Roasted Red Peppers and Marinara

Parmesan Crusted Salmon





ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Wild Rice Pilaf

Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash
Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots

DESSERTS

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate
Ice Cream: Chocolate • Cookies and Cream • French Vanilla
Sherbet / Sorbet: Lemon • Raspberry

*Upgraded desserts available



Breakfast and Brunch Buffets

CHANDLERS BRUNCH BUFFET

30 Guest Minimum

24.95 Per Guest

Carafes of Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomato Accompaniments

Bacon and Link Sausage

Homemade Hash Browns

Cheese Blintzes with Strawberry Sauce

Freshly Baked Rolls and Butter

Choose One: Classic Garden • Bouquet of Field Greens

Choice of Two Dressings: Ranch • Italian • White Balsamic Vinaigrette

Raspberry Vinaigrette • Honey Citrus Vinaigrette

Seasonal Fresh Vegetable Medley

Choose One: Yukon Gold Whipped Potatoes • Seasoned Potato Wedges

Mostaccioli with Marinara

Choose One: Roast Spring Chicken • Broasted Chicken

Grilled Herb Chicken • Virginia Baked Ham With Pineapple Glaze

Freshly Brewed Coffee, Decaf and Hot Tea





THE AMERICAN

30 Guests Minimum

18.50 Per Guest

Carafes of Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomato Accompaniments

Bacon and Link Sausage

Homemade Hash Browns

Choose One: French Toast • Buttermilk Pancakes with Maple Syrup

Freshly Brewed Coffee, Decaf and Hot Tea

BREAKFAST TACO BAR / URBAN BRUNCH

Minimum 30 Guests

19.95 Per Guest

Carafes of Chilled Juices

Scrambled Eggs

Chorizo

Cheddar Cheese

Green Onion, Tomatoes

Sour Cream

Tortillas

Fire Roasted Salsa

Unlimited Mimosas and Bellinis

UPGRADES / ADD-ONS

Chef Attended Deluxe Omelette Station

3.95 Per Guest

Breakfast Taco Bar

Add to your Eggs Chorizo, Cheddar Cheese, Green Onion and Tomatoes,
Sour Cream, Tortillas and Fire Roasted Salsa

3.95 Per Guest

Sweet Tables and Desserts



Famous Sweet Table

9.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours, Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs, French Pastries, Mini Cheesecakes and Mini Cannoli

*Selections may vary due to availability

European Sweet Table

10.95 Per Guest

Sliced Seasonal Fresh Fruit and Melon, Assorted Fruit Tartlets, Petit Fours, Caramel Nut Brownies, Assorted Butter Cookies, Eclairs, Cream Puff Swans, Chocolate Covered Strawberries, French Pastries and Specialty Tortes

*Selections may vary due to availability

Ice Cream Buffet

3.95 Per Guest

French Vanilla and Chocolate Ice Creams with Hot Fudge, Assorted Crushed Candy Pieces, Strawberry Topping, Nuts, Whipped Cream and Cherries

Tiramisu

2.50 Per Guest

Chicago's Best Cheesecake

2.50 Per Guest

Chocolate Fudge Cake

1.75 Per Guest

Fruit Cobbler Cherry or Apple

3.00 Per Guest

Freshly Baked Cookies

20.00 Per Dozen

Chocolate Fudge Brownies

20.00 Per Dozen





Beverage Options

BAR SERVICE

Cash Bar or Tab Bar

75.00 Bartender Fee

If Sales are over 300.00 Fee is Waived

Open Bar Pricing Per Guest

2 Hours 23.95 Per Guest for Premium Liquors

3 Hours 25.95 Per Guest for Premium Liquors

PREMIUM LIQUORS

Absolut • Absolut Flavors • Bacardi • Carolans Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
J & B Scotch • Jim Beam Bourbon • Kahlua • Kettle One • Malibu
Rum Chata • Seagram's VO • Seagram's 7 • Southern Comfort • Tito's

Top Shelf Upgrade

5.00 Per Guest

Amaretto Di Saronno • Crown Royal • Jameson Irish Whiskey
Johnny Walker Black • Grey Goose • Grand Marnier

*Upgrade Craft Beers, White Claw or Imported Bottled Beer

4.00 Per Guest

Amstel Light • Blue Moon • Corona • Heineken • Revolution Anti-Hero
Samuel Adams • Stella Artois

STATION SERVICE

Charged on Consumption

Bottled Wine

20.00 Per Bottle

Pinot Grigio • Chardonnay • White Zinfandel
Merlot • Cabernet Sauvignon • Pinot Nior

Bottles of House Champagne

17.00 Per Bottle

Carafes of Soda

5.00 Each

With Fresh Lemons and Ice

Pepsi • Diet Pepsi • Sierra Mist • Lemonade • Iced Tea

Domestic Beer

4.00 Per Bottle

Import Beer

5.75 Per Bottle

White Claw

5.00

Craft Beers

6.00

Unlimited Champagne Mimosas For One Hour

5.95 Per Guest

Unlimited Bellinis For One Hour

Prosecco with Mango, Peach, Strawberry and Raspberry Fruit Puree
6.95 Per Guest

PUNCHES

Each Punch Serves Approximately 30 Guests

Champagne Mimosa Punch

75.00 Each

Vodka with Cranberry or Lemonade Punch

75.00 Each

Red Sangria Punch

75.00 Each

Non-Alcoholic Sparking Fruit Punch

50.00 Each

COFFEE

VIP Coffee Display

Whipped Cream, Shaved Chocolate, Cinnamon and Cocoa Powder
2.95 Per Guest





Hors d'Oeuvres & Displays

SIGNATURE

Priced Per 50 Pieces

Hot

Focaccia Pizza Bites 65.00

Spanakopita with Tzatziki Sauce 80.00

Mac and Cheese Bites 70.00

Crispy Calamari with Cocktail Sauce 75.00

Mini Egg Rolls with Sweet Chili Sauce 75.00

Stuffed Mushroom Caps with Spinach and Cheese 75.00

Vegetable Potstickers with Ginger Soy Sauce 80.00

Cold

Spinach And Artichoke Dip with Toasted Pita Chips 65.00

Tomato Basil Bruschetta 70.00

Whipped Goat Cheese with Hot Pepper Jelly 75.00

Deli Spiral Pinwheels - Chef's Selection 65.00

Fresh Fruit Kabobs 60.00

Antipasti Spears - Chef's Selection 75.00

OR

One-Hour Unlimited Butler Passed

9.95 Per Guest

(Choose Two Hot and Two Cold)

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 100.00

Bacon Wrapped Scallops 110.00

Crab Rangoon 95.00

Water Chestnuts Wrapped in Bacon with Sweet Chili Sauce 100.00

Shrimp and Chorizo Skewers with Garlic Aioli 100.00





CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces
Per 50 Guests 250.00

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce

Or

Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce

DISPLAYS

Priced Per Guest for One Hour

Fresh Vegetable Crudit 

2.95 Per Guest

Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board

4.95 Per Guest

Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables
and Assorted Crackers with Fruit Garnish

Fresh Fruit Display

2.95 Per Guest

Seasons Finest Fruit

Domestic Cheese and Fruit Display

3.95 Per Guest

Cheddar, Swiss and Jalapeno Cheese and Assorted Crackers
Paired with Seasonal Fresh Fruit

VIP Seafood

9.95 Per Guest

Chilled Shrimp Cocktail with Cocktail Sauce and Lemons,
Baked Clams Casino, Smoked Salmon with Garnishes
and California Rolls with Pickled Ginger, Soy Sauce and Wasabi





General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of \$250.00 or \$750.00 dependent on guest counts.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

Dual entrées include same starch and same vegetable.
A place card with a clear menu identifier must be provided to Chandler's with guests' entrée selection.

Account Balances - Final payment is due at the conclusion of your event via credit card. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Sales Tax - Pricing does not include current sales tax.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

Set Up & Decorations- Set up time for the host will be no more than 1 hour prior to the function start time. Host understands service staff will continue set up during this time. Decorations or displays brought onto the premise by the host must be approved prior to arrival to ensure compliance with local fire department regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed to any wall or ceiling with nails, staples, tape or other substance in order to prevent damage to the property. No confetti or glitter is allowed. All items must be removed at the conclusion of the event. Chandler's is not responsible for any items left behind.

Event Fee - Pricing does not include 18% event fee. Event fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The event fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. Additional gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function. The employees working are non-tipped employees and are compensated with a higher hourly wage.