

Menu Pricing

Family Style \$30.95 per person

Hot Buffet \$28.95 per person

Room rental rate is \$500.00 and include set up and clean up.

A non-refundable deposit of \$250.00 is required to lock in your date and menu pricing (fee is applied to rental).

All of our Arrangements Include:

- First class service by uniformed staff
- All fine china and silverware
- Linen tablecloths and napkins
- Entrance, gift, wedding cake, food, and all head tables will be skirted as well
- We will cut and serve your wedding cake
- We include complimentary champagne for the head table

Optional Bar Services:

- Standard open bar \$29.00 per person
- Open bar to include all top shelf \$34.00 per person
- Domestic Beer, Pop, and Wine only \$19.00 per person
- Extra bottle of Champagne \$20.00 per bottle
- Extra bottle of Sparkling Grape Juice \$10.00 per Bottle
- We will provide coffee and water for each table**
- Add lemonade and Iced Tea for \$1.50 per person**

**During dinner service and through cake serving

Cash Bar is available for **no** extra charge

Price excludes 8.25% sales tax & 18% gratuity

The Cameo Room

187 S. Indiana Ave

Kankakee, IL 60901

815-932-2031

Thank you for considering The Cameo Room for your special occasion. Built in 1922, the Knights of Columbus building and The Cameo Room have been the site of so many glamorous wedding receptions and banquets over the years, and our staff is eager to host and serve you and your guests.

All receptions and events held in The Cameo Room are catered exclusively by The Country Table.

The following pages illustrate the variety of menu selections available. While scanning our many options, never be afraid to make special requests. The Country Table can prepare most everything. Our goal here is to ensure that your experience is like none other.

Please feel free to call me so that I can help you with any questions and to reserve your special day.

Lily Focht

Business Director

Knights of Columbus, Council #745

Sit Down Dinner Entrées

Stuffed Chicken Breast \$28.95

On a bed of Creamy, cheesy wild rice and mushrooms

Marinated Sirloin Tips..... \$35.95

Seasoned pieces of tenderloin steak

Bacon wrapped Filet Mignon \$38.95

Grilled to medium over a charcoal grill

Prime Rib, 14oz..... \$38.95

The generous portion melts in your mouth

Marinated Pork Loin..... \$28.95

Roasted to perfection and thick sliced

Balsamic Bruschetta Chicken..... \$28.95

Grilled breast smothered in tangy bruschetta

Chicken Parmesan..... \$28.95

A classic chicken entree

Rib Eye Steak..... \$32.95

Grilled over our charcoal grill

Chicken Piccata..... \$28.95

Breast in zesty wine sauce with capers

Orange Ruffy..... \$32.95

Moist, mild and delicate flavor seasoned with lemon & pepper

Marinated Tri-Tip..... \$30.95

Rich in Flavor, An amazing alternative to Prime Rib

Baked Chicken Breast with Crispy Skin... \$32.95

Customer Favorite

Children's Meal..... \$20.95

Tender chicken fingers paired with French Fries and Fruit Salad

Your choice of 1:

Twice Baked Potato

Scalloped Potatoes

Au Gratin Potatoes

Baked Potato with Sour Cream and Chives

Mashed Potatoes with Gravy

Tiny Potatoes with Parsley

Cheesy Garlic Mashed Potatoes

Your choice of 2:

Green Beans Almandine

Green Beans with Bacon and Onion

Buttery Whole Kernel Corn

Sweetened Baby Carrots

California Blend

Escalloped Corn

Your choice of 2:

Pasta Salad with cheese

Cucumber, Tomato, and Onion Salad

House Tossed with Croutons and Parmesan Cheese

Macaroni Salad

Fresh Mixed Fruit Salad

Fresh Tossed Salad with Ranch and French

Dressings Caesar Salad

Hot Buffet

Your choice of 2:

Boneless Marinated Pork

Sautéed Sirloin Tips

Baked Ham

Roast Beef

Italian Beef

Baked Chicken

Meat lasagna

Spinach Lasagna

Baked Turkey Breast

Hot Sausage with Peppers and Onion

Polish Sausage with Sauerkraut

Mostaccioli

Baked Mostaccioli with cheese/no meat

*All dinners are accompanied by your choice of one potato,
one vegetable, and one salad.*

Vegetables

Sweetened Baby Carrots

Green Beans Almandine

Green Beans with Bacon and Onion Topping

Buttery Whole Kernel Corn

California Blend (Cauliflower, Broccoli, Carrots)

Potato

Mashed with Gravy

Twice Baked Potato

Scalloped Potato

Au Gratin Potato

Tiny Parsley Potatoes

Baked Potato with Sour Cream

Cheesy Garlic Mashed Potatoes

All tables are served with dinner rolls and butter

Salad

House Tossed Salad with Italian Vinaigrette, Parmesan Cheese and Croutons

Tossed Salad with Ranch and French Dressings

Caesar Salad

Fresh Vegetables with Dip are available at your table for .95 per person

All tables are set with Rolls & Butter

Family Style

Generous platters brought right to your table to pass “*family style*”

Your choice of 2:

Boneless Marinated Pork

Sautéed Sirloin Tips

Roast Beef

Italian Beef

Baked Chicken

Baked Ham

Baked Turkey

Chicken Tetrazzini

Mostaccioli with Meat and Cheese

Your choice of 1:

House Tossed Salad

Fresh Pasta and Spinach Salad

Fresh Fruit Salad

Your Choice of 1:

Twice Baked Potato

Scalloped Potatoes

Au Gratin Potatoes

Baked Potato with Sour Cream and Chives

Mashed Potatoes with gravy

Tiny potatoes with Buttery Parsley Sauce

Your choice of 1:

Green Beans Almandine

Green beans with Bacon and Onion

Buttery Whole Kernel Corn

Sweetened Baby Carrots

California Blend

All served with fresh Rolls and Butter

