



Banquet Menu

1331 W. Dundee Road
Arlington Heights
(847) 392-7100

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LUNCH BANQUET MENU

Package #1

\$25 per person

(choose 1)

Chicken Picante

Sauteed Double Breast of Chicken Sauteed with White Wine,
Lemon and Mushrooms, Served with Wild Rice

Chicken Marsala

Sauteed Double Breast of Chicken Sauteed with Marsala Wine and Mushrooms,
Served with Wild Rice

Chicken Lemon Basil

Sauteed Double Breast of Chicken with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

London Broil

Medallions of Filet Served with Mushrooms and Demi-Glace Bordelaise Sauce,
Served with a Baked Potato

Beef Kabob

Marinated Filet Mignon, Red, Yellow and Green Peppers, Onions,
Mushrooms and Tomatoes, with Peppercorn Cognac Sauce, Served with Wild Rice

(choose 1)

Greek Style Tilapia, Served with Wild Rice

Broiled Whitefish, Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable
Soda, Iced Tea, Hot Tea included.

Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



LUNCH BANQUET MENU

Package #2

\$38 per person

(choose 1)

Chicken Bianco

Sauteed Double Breast of Chicken with Shitake and Cremini Mushrooms in a Creamy Lemon Sauce, Served with Wild Rice

Chicken Milanese

Pan Fried Double Breast of Chicken Dredged in Our Seasoned Parmesan Cheese Bread Crumbs, Served with Young Greens, Roma Tomatoes, Shaved Pecorino Romano Cheese and Balsamic Vinaigrette, Served with Wild Rice

Chicken Kabob

Marinated Boneless Breast of Chicken, Red, Yellow and Green Peppers, Onions, Mushrooms and Tomatoes with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

Ribeye Steak

(16 oz.) Served with a Baked Potato

New York Strip Steak

(16 oz.) Served with a Baked Potato

Filet Mignon

(8 oz.) Served with a Baked Potato

(choose 1)

Charred Scottish Salmon,

Served with Wild Rice

Greek Style Halibut,

Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable Soda, Iced Tea, Hot Tea included.

Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



DINNER BANQUET MENU

Package #1

\$27 per person

(choose 1)

Chicken Picante

Sauteed Double Breast of Chicken Sauteed with White Wine,
Lemon and Mushrooms, Served with Wild Rice

Chicken Marsala

Sauteed Double Breast of Chicken Sauteed with Marsala Wine and Mushrooms,
Served with Wild Rice

Chicken Lemon Basil

Sauteed Double Breast of Chicken with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

London Broil

Medallions of Filet Served with Mushrooms and Demi-Glace Bordelaise Sauce,
Served with a Baked Potato

Beef Kabob

Marinated Filet Mignon, Red, Yellow and Green Peppers, Onions,
Mushrooms and Tomatoes, with Peppercorn Cognac Sauce, Served with Wild Rice

(choose 1)

Greek Style Tilapia, Served with Wild Rice

Broiled Whitefish, Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable
Soda, Iced Tea, Hot Tea included.

Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



DINNER BANQUET MENU

Package #2

\$40 per person

(choose 1)

Chicken Bianco

Sauteed Double Breast of Chicken with Shitake and Cremini Mushrooms in a Creamy Lemon Sauce, Served with Wild Rice

Chicken Milanese

Pan Fried Double Breast of Chicken Dredged in Our Seasoned Parmesan Cheese Bread Crumbs, Served with Young Greens, Roma Tomatoes, Shaved Pecorino Romano Cheese and Balsamic Vinaigrette, Served with Wild Rice

Chicken Kabob

Marinated Boneless Breast of Chicken, Red, Yellow and Green Peppers, Onions, Mushrooms and Tomatoes with Lemon Basil Sauce, Served with Wild Rice

(choose 1)

Ribeye Steak

(16 oz.) Served with a Baked Potato

New York Strip Steak

(16 oz.) Served with a Baked Potato

Filet Mignon

(11 oz.) Served with a Baked Potato

(choose 1)

Charred Scottish Salmon,

Served with Wild Rice

Greek Style Halibut,

Served with Wild Rice

All Entrees are Served with Soup, House Salad and Vegetable Soda, Iced Tea, Hot Tea included.

Additional Upgrades

Greek Salad	\$3.95 per person
Caesar Salad	\$3.95 per person
Arlington Salad	\$3.95 per person
Double Baked Potato	\$3.00 per person



LUNCH BANQUET

Family Style
\$25 per person

Oven Roasted Bone-In Chicken

Sliced Roast Beef

Homemade Mashed Potatoes

Fresh Mixed Vegetables

Add Pasta **\$3.00 per person**

Penne Pasta

Choice of Marinara, Alfredo, Garlic and Olive Oil

All Entrees are Served with Soup and a House Salad,
Soda, Iced Tea, Hot Tea included.



DINNER BANQUET

Family Style

\$27 per person

Oven Roasted Bone-In Chicken

Sliced Roast Beef

Homemade Mashed Potatoes

Fresh Mixed Vegetables

Add Pasta \$3.00 per person

Penne Pasta

Choice of Marinara, Alfredo, Garlic and Olive Oil

All Entrees are Served with Soup and a House Salad,
Soda, Iced Tea, Hot Tea included.



COMBO PLATTERS - APPETIZERS

#1

Calamari
Shrimp Cocktail
Lollipop Lamb Chops
Stuffed Mushrooms

\$110.00

#2

Calamari
Chicken Wings
Buffalo Wings
Chicken Strips
Potato Skins

\$75.00

#3

Calamari
Oysters Rockefeller
Lollipop Lamb Chops
Stuffed Mushrooms
Chicken Strips

\$95.00

Serves 12-15 people



BANQUET APPETIZERS

Shrimp Cocktail Platter (dozen)	\$50.00
Oysters Rockefeller (dozen)	\$35.00
Raw Oysters (dozen)	\$35.00
Stuffed Mushrooms (dozen)	\$45.00
Lollipop Lamb Chops (dozen)	\$55.00
Tray of Calamari	\$50.00
Tray of Bruschetta (18 pieces)	\$30.00
Cheese Steak Crispy Egg Rolls (dozen)	\$40.00
Jumbo Coconut Shrimp (dozen)	\$35.00
Potato Skins (dozen)	\$25.00
Chicken Wings (dozen)	\$20.00
Buffalo Wings (dozen)	\$20.00
Chicken Strips (dozen)	\$20.00
Vegetable and Cheese Tray	\$60.00
Fresh Fruit Tray	\$60.00



BEVERAGES

WINE BY THE BOTTLE

Blush & Sweet Wines

Notorious Pink Rose, France	40.00
Moscato Castello del Poggio, Italy	34.00
Leonard Kreuzsch Riesling, Germany	34.00

White Wines

Ecco Domani Pinot Grigio, Italy	34.00
Santa Margherita Pinot Grigio, Italy	48.00
Kim Crawford Sauvignon Blanc, New Zealand	44.00
Kendall Jackson Chardonnay, California	40.00
Ferrari Carano Chardonnay, Sonoma County, California	44.00
Sonoma-Cutrer Chardonnay, Russian River Ranches, Sonoma	46.00
La Crema Saralee's Vineyard Chardonnay, Russian River Valley, California	70.00

Red Wines

Ruffino Chianti Classico Riserva Ducale, Tuscany Italy	54.00
Estancia Pinot Noir, California	40.00
Meiomi Pinot Noir, Sonoma County, California	48.00
Penner Ash Pinot Noir, Willamette Valley, Oregon	75.00
Gascon Malbec, Argentina	40.00
Apothic Red Blend, California	34.00
The Prisoner Red Blend, Napa Valley, California	80.00
Rodney Strong Merlot, Sonoma, California	40.00
Rutherford Hill Merlot, Napa Valley, California	54.00
Penfolds Koonuga Hill Shiraz, South Australia	40.00

Red Wines

The Federalist Red Zinfandel, Lodi, California	46.00
Kendall Jackson Cabernet Sauvignon, California	44.00
Rodney Strong Cabernet Sauvignon, Sonoma	46.00
St. Francis Cabernet Sauvignon, Sonoma	48.00
Freemark Abbey Cabernet Sauvignon, Napa Valley, California	95.00
Cakebread Cabernet Sauvignon, Napa Valley, California	150.00

Champagne & Sparkling Wines

Chandon Brut, Napa, California	50.00
Vueve Clicquot "Brut" Yellow Label Champagne, France	115.00

Fruit Punch Bowl (non-alcoholic) **\$75.00**

Champagne, Vodka or Rum Punch Bowl **\$125.00**

Mimosa Bar **\$250.00** – Serves 20-25 Guests

Open Bar - Based upon Consumption

Carafes of Wine **\$21.95**

Chardonnay – Cabernet Sauvignon – Merlot – Pinot Grigio – White Zinfandel



DESSERT PACKAGE

\$7.95 per person

(choose 2)

Homemade Tiramisu
New York Style Cheesecake
Chocolate Mousse Pie
Flourless Chocolate Cake

(Coffee Included)



Lunch Banquet Menu Available Monday through Saturday
Dinner Banquet Menu Available Monday through Saturday and All Day Sunday

DEPOSITS

Lunch \$100.00

Monday - Saturday 11:00 AM - 3:00 PM

Dinner \$250.00

Monday - Friday 3:00 PM - 11:00 PM

Sunday All Day

Deposits are Non-Refundable
Price are Subject to Change without Notice

MINIMUM SPEND

LUNCH

Private Room \$750.00 min. spend

Back Dinning Room \$1,500.00 min. spend

Fireplace Room \$2,500.00 min. spend

Upper Terrace \$750.00 min. spend

Upper Balcony \$500.00 min. spend

All Upstairs \$1,250.00 min. spend

DINNER

Private Room \$800.00 min. spend

Back Dinning Room \$1,750.00 min. spend

Fireplace Room \$2,700.00 min. spend

Upper Terrace \$600.00 min. spend

Upper Balcony \$500.00 min. spend

All Upstairs \$1,300.00 min. spend

Banquet Rooms Available from 15-120 people

Sales Tax 11.25%

20% Gratuity



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