

Why just have a party, when you can create a

Noteable Event

The Premiere Catering & Event Planning Organization

The difference between a party and a Noteable Event is more than just food. It is imaginative locations, dramatic presentations and impeccable service.

Imaginative Locations

We might suggest a Grand Warehouse, a Museum, a Cultural Center, a Tented Chalet or even your own home.

Dramatic Presentations

Let us create the stage with a dramatic display of lights, florals, banners and props. Your guests will be captivated the moment they arrive throughout their stay.

Impeccable Service

Let us dazzle your guests and provide the sizzle of enjoyment and attention to everyone.

The Noteable Events philosophy is to deliver to its guests an artful culinary and service experience. Whether our guest requests a simple breakfast or luncheon, a corporate open house, a sporting event, a wedding of their dreams or a gourmet dinner for two, the Noteable Team will make the event special, memorable and hassle-free.

Call us today at (630) 371-3012

WE PROUDLY ACCEPT



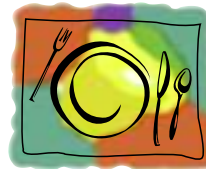
Additional Details

Your **Michael's On Main Café** provides menu selections prepared by our chefs, then presented for serving to your guests. Our menu selections may be delivered to your meeting room and set up, or picked up from our café.

For all your catering requirements, please contact us at 630-393-0772, or fax us at 630-393-0882.

Is there something you don't see... Please ask! We have lots of ideas, and are happy to tailor a menu to suit your guests, as well as your budget.

~ Bon Appetit!



Noteable Event Productions, Inc.
Catering & Event Planning
Michael's on Main Café Group

Tel: 630-371-3012 • Fax: 630-371-3519
www.noteableevents.com

Catering Information



At Cantera Meadows

**For All Your Catering Needs,
Call Alfonso at 630-393-9750**



Breakfast

THE MINI-CONTINENTAL \$10.95/guest

Freshly Baked Fruit Muffins • Breakfast Breads
Freshly Baked Danish Pastries
New York Style Bagels with Cream Cheese, Butter & Jams
Sliced Seasonal Fresh Fruit Display
Carafes of Orange, Apple & Grapefruit Juices

THE HEALTHY CONTINENTAL \$8.95/guest

Seasonal Fresh Fruits & Berries, combined with a Homemade Yogurt dressing
Low-Fat Granola
Hot Oatmeal with Brown Sugar, Walnuts & Raisins
Carafes of Skim Milk
New York Style Bagels with Cream Cheese, Butter & Jams
Fresh Seasonal Fruit Kabobs with a Berry Dipping Sauce
Assorted Juices

NOTEABLE BREAKFAST QUICHE \$9.95/guest

(keesh: a pie dish filled with egg custard)
Choice of Asparagus & Sun-Dried Tomato, Spinach & Cheese, Ham & Cheddar or Chef's Choice Vegetarian
Carafes of Orange, Apple & Grapefruit Juices
Freshly Brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas

THE OLD COUNTRY BREAKFAST \$13.95/guest

Sliced Seasonal Fruit Display
Freshly Scrambled Eggs surrounded by:
Bowls of Fresh Sautéed Vegetables • Shredded Cheese • Salsa
Crisp Virginia Bacon • Grilled Pork or Turkey Sausage Links
Skillet Potatoes • Freshly Baked Toasting Breads
New York Style Bagels with Cream Cheese, Butter & Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange, Apple & Grapefruit Juices
Freshly brewed "Seattle Roasted" Coffees
Gourmet Herbal Teas

ON-EXPO FRENCH TOAST CELEBRATION \$14.95/guest

Watch our Chef create a variety of French Toast Specialties!
Cinnamon Bread • Cinnamon Raisin Swirl Rolls
Apple Nut • Traditional French Toast
Surrounded by:
Fresh Seasonal Fruits & Berries
Warm Maple Syrup • Whip Cream
Crisp Virginia Bacon • Grilled Pork or Turkey Sausage Links
New York Style Bagels with Cream Cheese, Butter & Jams
Assortment of Freshly Baked Fruit Muffins
Carafes of Orange and Cranberry Juices
Freshly Brewed Coffees
Gourmet Herbal Teas

BREAKFAST ALA CARTE

Freshly Brewed "Seattle Roasted" Coffee	\$3.25/guest
Bottled Juices & Water	\$1.75/each
Chilled Sodas	\$1.50/each
New York Style Bagels	
w/Cream Cheese, Butter & Jams	\$20.00/dozen
Assortment of Freshly Baked Fruit Muffins	\$20.00/dozen
Basket of Whole Fresh Fruits	\$15.00/dozen
Assortment of Freshly Baked Danish Pastries	\$24.00/dozen

Lunch

SIMPLE SANDWICH/WRAP BASKET BUFFET \$11.95/guest

Smoked Breast of Turkey • Honey Baked Ham
Roasted Breast of Chicken • Tuna Salad
Grilled Fresh Vegetables pre-made on an assortment of:
Breads • Rolls • Wraps • With Crisp Lettuce & Fresh Tomatoes

The Simple Sandwich Basket Buffet is served with two (2) Signature Salads, Homemade Potato Chips & Freshly Baked Cookies

CLASSIC DELI BUFFET \$12.95/guest

Smoked Breast of Turkey • Honey Baked Ham
Roasted Breast of Chicken • Tuna Salad
Grilled Fresh Vegetables with a selection of:
Sliced Cheese • Crisp Lettuce • Fresh Tomatoes
Assorted Sliced Breads • Bakery Rolls

The Classic Deli Buffet is served with two (2) Signature Salads, Homemade Parmesan Potato Chips, Freshly Baked Cookies, Bakery Bars & Chocolate Brownies

Add Soup or Chili \$2.25/guest

BISTRO BAG LUNCHEON \$8.95/guest

Our Bistro Bag Luncheon is ideal for those meetings that require your group to continue throughout lunch! Choose from:

- Grilled Breast of Chicken with a Pesto Mayonnaise
- Roast Baron of Beef with a Creamy Horseradish Sauce
- Grilled Salmon Filet with Dill-Dijon Mayonnaise
- Teriyaki Marinated Seared Tuna with a Salsa Mayonnaise
- Grilled Vegetarian with a Seasoned Cream Cheese

Our Bistro Bag Includes Appropriate Condiments

PLUS CHOOSE YOUR ADD-ONS \$1.00/each

Gourmet Salad • Potato Chips
Candy Bar • Fresh Baked Cookies
Bottle of Water

Desserts/Snacks

SCRUMPTIOUS SNACKS

- | | |
|--|--------------|
| • Assorted Candy Bars | \$1.50/each |
| • Bakery Bars & Lemon Squares | \$1.50/guest |
| • Cookies | \$1.50/guest |
| Noteable Chocolate Chip, White Chocolate Macadamia Nut, Oatmeal Raisin & Peanut Butter Cookies | |
| • Deluxe Mixed Nuts | \$2.50/each |
| • Freshly Popped Popcorn | \$1.50/guest |
| • Homemade Tortilla Chips & Salsa | \$2.75/guest |
| • Homemade Tortilla Chips, Salsa & Guacamole | \$3.00/guest |
| • Popcorn Trio | \$4.50/guest |
| Buttered, Caramel & Cheddar Cheese | |
| • Pretzel Twists | \$1.00/guest |
| • Rich Chocolate Brownies | \$1.50/guest |
| • Snack Mix | \$1.75/guest |
| • Whole Fresh Fruit | \$1.75/each |

Hot Luncheon

LITTLE ITALY \$13.95/guest

Italian Salad with a Lemon Herb Parmesan Dressing,
Choice of: Homemade Meat Lasagna **OR** Chicken Parmesan
OR our Noteable Lemon Breast of Chicken
With Mostaccioli • Broccoli • Garlic Bread • Dessert

SOUTH OF THE BORDER \$14.25/guest

Marinated Grilled Steak & Chicken • Soft & Hard Tortilla Shells
Shredded Cheese • Diced Tomatoes • Crisp Lettuce
Black Olives • Jalapeno Peppers • Sour Cream • Guacamole
Accompanied by:
Homemade Tortilla Chips • Homemade Salsa
Traditional Spanish Rice • Refried Beans
Cinnamon Churros for Dessert

MAMA MIA \$14.50/guest

Noteable Italian Beef • Crusty Italian Rolls
Sweet Peppers • Mozzarella Cheese • French Fries
Gourmet Cookies

HEALTHY CHOICE \$12.95/guest

Breast of Chicken Stuffed with Artichokes,
Roma Tomatoes, Shallots, Mushrooms & Spinach
in a Marsala Wine Reduction Sauce
Wild Rice • Steamed Broccoli
Field Greens Salad with a Low-Fat Dressing
Dinner Rolls • Heart Healthy Promise Spreads
Fresh Seasonal Whole Fruits

KANSAS CITY BBQ \$12.95/guest

Tangy Coleslaw and Mustard Potato Salad
Watermelon Wedges
Tender Barbecue Beef Brisket and Southern Fried Chicken Tenders
Corn Cobbettes
Potato Rolls and Butter
Peach Cobbler

TUSCANY \$13.95/guest

Tossed Caesar Salad with Croutons
Italian Chopped Salad
Marinara & Cheese Baked Mostaccioli (vegetarian)
Rosemary & Olive Oil Roasted Bone-On Chicken
Grilled Italian Vegetables • Garlic Buttered Breadsticks
Finished with Cookies

OUR CHICAGO PIZZA BUFFET \$9.95/guest

(includes 4 pieces of pizza per guest)
NOTE: One pizza serves 4-5 guests

Pick two salads from the following:
House Garden Salad Bowl and Dressings
Caesar Salad Bowl
Chopped Salad Bowl

16 inch Freshly Baked 3-Cheese Pizza
16 inch Freshly Baked Cheese and Pepperoni Pizza
16 inch Freshly Baked Cheese and Italian Sausage Pizza
16 inch Freshly Baked All-Vegetarian Pizza
16 inch Freshly Baked Supreme Pizza