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

WE PROUDLY ACCEPT

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



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 630.537.1492.

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. $\sim Bon Appetit!$

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

Tel: 630.371.3012 • Fax: 630.371.3519 www.noteableevents.com

Catering Information



York Center Café

For All Your Catering Needs, Call us at 630.537.1492



Breakfast

THE HEALTHY CONTINENTAL

\$7.95/guest

Seasonal Fresh Fruits & Berries, combined with a Homemade Yogurt dressing Low-Fat Granola • Hot Oatmeal with Brown Sugar & Raisins

Carafes of Skim Milk New York Style Bagels with Cream Cheese, Butter & Jams Fresh Fruit Kabobs with a Berry Dipping Sauce

Freshly Brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

THE MINI STARTER

\$7.95/guest

Freshly Baked Muffins • Breakfast Breads Freshly Baked Danish Pastries • New York Style Bagels with Cream Cheese, Butter & Jams • Whole Fresh Fruit Display Carafes of Orange, Apple & Grapefruit Juices Freshly Brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

THE COUNTRY BREAKFAST

\$10.25/guest

Sliced Seasonal Fruit Display Freshly Scrambled Eggs surrounded by: Bowls of Fresh Sauteed 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 & lams 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 \$12.95/guest

Watch our Chef create a variety of French Toast Specialities! 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, Apple & Grapefruit luices Freshly brewed "Seattle Roasted" Coffees • Gourmet Herbal Teas

BREAKFAST ALA CARTE

Freshly Brewed "Seattle Roasted" Coffee
Bottled Juices & Water
Chilled Sodas
New York Style Bagels

w/Cream Cheese, Butter & Jams Assortment of Freshly Baked Fruit Muffins Basket of Whole Fresh Fruits Assortment of Freshly Baked Danish Pastries

\$1.50/each \$18.00/dozen \$20.00/dozen \$15.00/dozen \$24.00/dozen

\$2.95/guest

\$1.50/each

Lunch

SIMPLE SANDWICH/WRAP **BASKET BUFFET**

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 one (1) Signature Salad, Homemade Potato Chips & Freshly Baked Cookies

CLASSIC DELI BUFFET

Chef's Specialty Soup of the Day 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

SIGNATURE SALAD BAR (12 GUESTS OR MORE)

Grilled Steak • Breast of Chicken • Grecian Shrimp

- Surrounded by our Field Greens
- Traditional Caesar
 - Fresh Spinach with Mushrooms, Hard Boiled Eggs, Red Onions, Croutons, & a Warm Bacon Dressing
 - Roasted Rosemary Red Potatoes
 - Seasonal Fresh Fruit
 - Orzo-Asparagus Pasta with Fresh Mozzarella & Diced Plum Tomatoes
 - Classic Tossed Pasta Primavera, Antipasto Salad,
 - Grilled Vegetables
 - Cobb
 - Tossed Walnuts with a Raspberry Vinaigrette Dressing

BISTRO BAG LUNCHEON

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

Bottle of Water

Candy Bar • Fresh Baked Cookies

\$1.00/each Gourmet Salad • Potato Chips

LITTLE ITALY

\$12.95/guest

Italian Salad with a Lemon Herb Parmesan Dressing, Choice of :

Høt Luncheøn

Homemade Meat Lasagna **OR** Chicken Parmesan **OR** Our Noteable Lemon Breast of Chicken Mostaccioli • Broccoli • Garlic Bread Dessert

VIVA MEXICO BUFFET

\$12.95/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

\$12.95/guest

Noteable Italian Beef • Crusty Italian Rolls Sweet Peppers • Mozzarella Cheese Homemade Parmesan Chips Gourmet Cookies for Dessert

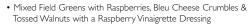
CHEF'S CHOICE 2 Salads • Entrée • 2 Sides • Dessert \$12.95/guest

Desserts/Snacks

SCRUMPTIOUS SNACKS

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





\$7.95/guest

\$11.95/guest

\$12.95/guest

\$15.95/guest





