

Welcome to Northwestern Medicine Field -Home of the Kane County Cougars!

The Kane County Cougars would like to welcome you to the Hyundai Suite Level at Northwestern Medicine Field.

Our catering & events team is excited to assist you in creating a successful and exciting event!

Our Hyundai Suite Level is home to our Archives Conference Room and Super Suites, two unique and flexible event spaces that can be set up to your liking and can comfortably accommodate up to 200 people.

Our list of amenities will be sure to boost your experience and leave your guests with lasting memories.

Audio-Visual Equipment Scoreboard Message Field Lights Dance Floor Suite Level Bar

Please reach out to us by phone at (630) 578-4458 or by email at llarmer@kanecountycougars.com for any questions you may have or to set up an appointment to stop by and check out everything that we have to offer!

Luke Larmer Picnic & Event Manager (630) 578-4458



Ron Kludac Executive Chef (630) 578-4460



Jon Nekolny Director - Food & Beverage (630) 578-4460



Event Information

Welcome!

When you arrive for your event, a member of our management team will be there to greet you and review that everything has been set up according to your specifications. Then all you need to do is settle in and enjoy yourself!

Service Charge:

A service charge of eighteen percent (18%) is automatically added to your final invoice for all food and beverage purchases. Ten percent (10%) of the total amount of this service charge is given to the waitstaff as additional wages. The remaining eight percent (8%) is utilized for sales tax and administrative fees. You are free to give an additional gratuity directly to the waitstaff if you would like to do so.

Payment

Payment options for all food and beverage orders include Visa, MasterCard, American Express, Discover, check or cash. A credit card number, expiration date, and CVV will be required at the time of the order.

Outside Food & Beverage

Outside food and beverage is not permitted to be brought into Northwestern Medicine Field per Kane County Health Department regulations. Any violations will incur a fee of \$100 per item to be charged to the event organizer.

Event Organizer Responsibilities

The event organizer is responsible for their guests within Northwestern Medicine Field. This includes ensuring that guests are following stadium guidelines. Guests are responsible for removing all personal property when leaving the premises. The Cougars are not responsible for any misplaced property, articles or equipment left unattended.

Placing an Order

To ensure the availability of items, please place your orders no less than twenty one (21) days in advance. You can place your order via email: llarmer@kanecountycougars.com or phone: (630)578-4458

Notice: due to Kane County Health Department regulations, food and alcoholic beverages are not allowed to be taken out of Northwestern Medicine Field / Hyundai Suite Level at the end of any event.



Cold Hors D'Oeuvres

50 servings - best passed (P) or best displayed (D)



Shrimp Gazpacho Shooters

Chilled vegetable gazpacho, garnished with poached shrimp

Caprese Kabobs

Skewered mini mozzarella, grape tomato, fresh basil & roasted garlic, drizzled with a balsamic glaze

Prosciutto Wrapped Asparagus

Blanched & chilled asparagus wrapped with boursin cheese and thinly sliced prosciutto

Bruschetta Bar

Tomato bruschetta, artichoke bruschetta and olive & parmesan tapenade with mini naan bread

Fresh Vegetable Display

A variety of fresh cut vegetables, served with ranch dressing & roasted red pepper hummus

Shrimp Cocktail

Boiled shrimp, served with lemon wedges & zesty cocktail sauce



Tuscan Skewers

Skewered salami, tortellini, olives & provolone. marinated in a classic Italian dressing

Fresh Fruit Skewers

Five fresh fruits skewered and served with brown sugar yogurt

Mini Muffulettas

Salami, mortadella, capicola, ham and provolone cheese, topped with olive salad on a ciabatta roll

Antipasto Tray

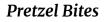
Assorted meats, cheeses, olives, peppers & crudite





50 servings - best passed (P) or best displayed (D)

Warm Hors D'Oeuvres



Soft pretzel bites served with cheese sauce & brew pub mustard

Italian Style Meatballs

Oven roasted Italian style meatballs tossed with choice of sweet bbq sauce or marinara



Honey-battered and served with ketchup and mustard

Breaded Pickles

Deep fried breaded pickles served with a cool ranch dressing

Spinach & Artichoke Poppers

Spinach & artichoke blended with mozzarella, asiago & romano cheese, coated in panko crumbs

Smoked Gouda Mac & Cheese Bites

A blend of smoked gouda, yellow & white cheddar, parmesan, romano, fontina cheese & savory bacon



Chicken Wings

Buffalo, barbeque, mango habanero, or plain bone in chicken wings served with celery sticks and ranch dressing

Coconut Shrimp

Peeled & deveined shrimp tossed in flavorful panko bread crumbs with shredded coconut & sweet butter - served with a sweet chili sauce

Chicken Quesadilla Cones

Tender chicken, cheddar and pepper jack cheese, peppers & salsa wrapped in a flour tortilla cone

Spanakopita

Golden brown filo pastry filled with a blend of spinach and cheese

Bacon Wrapped Dates

Medjool dates stuffed with creamy goat cheese, wrapped in crispy applewood smoked bacon

Crab Cakes

Coated with fresh breadcrumbs served with housemade remoulade sauce











Oven Baked Flatbreads

50 servings - best passed (P) or best displayed (D)

Margherita

Artisan flatbread topped with fresh mozzarella cheese and chopped basil leaf

BBQ Chicken

Artisan flatbread topped with BBQ sauce, chicken, red onion, cilantro & cheddar cheese

Mediterranean

Artisan flatbread topped with roasted red pepper hummus, red onion, diced tomato, kalamata olive and feta cheese

Italian

Artisan flatbread topped with olive oil, garlic, oregano, vine ripe tomato, fresh mozzarella cheese, basil and drizzled with balsamic glaze



Chef Ron's Custom Food Bars



Slider Bar

50 servings

Buffalo Chicken

Breaded buffalo chicken patty topped with blue cheese & sliced red onion on a slider roll

Pulled Pork

In-house smoked pulled pork topped with sliced pickle & red onion on a slider bun



Cubano

Thinly sliced pork tenderloin, black forest ham, provolone cheese, dijon mustard and dill pickle slices served on a mini ciabatta roll

Custom Blend Beef Sliders

Blend of chuck, brisket and short rib topped with American cheese, sliced tomato and sliced pickle on a slider bun

Mashed Potato Bar

Redskin mashed potatoes and mashed sweet potatoes served with a variety of classic toppings including:

Crumbled Bacon
Shredded Cheddar Cheese
Scallions
Diced Tomato
Blanched Broccoli
Butter & Sour Cream

Nacho Bar

Fresh made tri color tortilla chips with a variety of delicious toppings including:

Warm Cheddar Cheese Sauce House Made Pork Carnitas Classic Taco Meat Pico de Gallo Sliced Jalapenos Sour Cream











Hot Buffet:

Choose two (2) entrees, one (1) side and one (1) salad - includes dinner rolls & butter

Entree Selections

Lemon Chicken

Chicken breast sauteed with fresh lemon & herbs

Creamy Pesto Chicken

Sauteed chicken breast with creamy basil pesto sauce

Herb Roasted Chicken

Bone-in chicken seasoned with garlic, sea salt & fresh herbs

Wild Mushroom Rigatoni Pasta

Sauteed wild mushrooms, shallots & baby spinach tossed with rigatoni pasta

Pasta Primavera

Penne pasta tossed in a creamy tomato sauce with fresh sauteed vegetable & shaved cheese

Oven Roasted Pork Loin

Slow roasted garlic & fresh herb pork loin topped with an apple demi glace, caramelized apples and onions

Roasted Tri Tip Sirloin

Seasoned with fresh herbs, sea salt & black pepper with red wine demi glace, caramelized onions and mushrooms

Additional per person for the following

Cedar Plank Glazed Atlantic Salmon

Hand rubbed with a blend of orange, ginger & applewood before being roasted on cedar planks

Grilled Flat Iron Steak

5 ounce steak seasoned with sea salt & cracked black pepper with caramelized onion and red wine demi glace

Side Options

Classic Rice Pilaf

Cooked in chicken stock with vegetables & herbs

Penne Pasta with Marinara

Topped with shredded parmesan cheese

Roasted Garlic Mashed Potatoes

Red skin potatoes with roasted garlic, butter & cream

Oven Roasted Red Potatoes

Drizzled with olive oil & fresh herbs

Sauteed Green Beans & Baby Carrots

Sauteed with garlic & shallots

Seasonal Vegetable Medley

Tossed with olive oil and fresh herbs

Salad Options

Classic Caesar

Crisp chopped romaine lettuce with croutons & shaved cheese tossed in a creamy caesar dressing

Classic Tossed

Iceberg lettuce with tomatoes, cucumbers, shredded carrots, shredded red cabbage and croutons served with buttermilk ranch and Italian dressings

Bistro

Spring mix lettuce tossed with seasonal berries, toasted almonds and balsamic vinaigrette dressing



Chef Action Stations

Minimum of 25 guests



Carving Stations

Oven Roasted Turkey Breast
Served with turkey gravy & cranberry sauce

Roasted Boneless Pork Loin Served with stone ground mustard & blackberry honey mustard

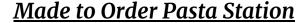
Bone-In Honey Glazed Ham Served with Kentucky Bourbon sauce, stone ground mustard and pineapple chutney



Grilled Beef Tenderloin
Served with bearnaise sauce & creamy horseradish

Seasoned Prime Rib
Served with creamy horseradish

All carving stations include dinner rolls & butter



Choice of Two (2) Pastas
Penne, Bow Tie, Rigatoni, Cavatappi, Linguine or
Angel Hair

Choice of Two (2) Sauces Classic Marinara, Alfredo, Pesto Cream or Marinara with Meat

Pasta is sauteed to order in front of guests and is accompanied with grilled chicken, grilled Italian sausage and an assortment of ten (10) additional ingredients

Includes fresh baked focaccia bread





Bakery Made Desserts



Whole Cakes:

12 slices per cake

Chocolate Fudge

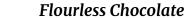
Chocolatey, moist fudge cake made with both melted chocolate and cocoa, topped with chocolate ganache

Tiramisu

A layered, Italian espresso-infused mascarpone dessert, in cake form

Carrot

Outstanding spice flavor, super moist crumb with velvety cream cheese frosting



Dense, rich chocolate, whipped cream, fresh mint



Classic Desserts

by the dozen

Assorted Cookies

Chocolate Chunk, Sugar and Oatmeal

Chocolate Chunk Brownies

Rich and chewy chocolate brownies with bittersweet and semisweet chocolate

Jumbo Cupcakes

Choose from Cookies & Cream, Red Velvet, Chocolate Fudge or Classic Yellow

Specialty Whole Cakes:

12 slices per cake

Blueberry Lemon

2 layers of lemon infused yellow cake with fresh blueberries folded into the batter, filled with a layer of mascarpone cream cheese

Cheesecake

Choose from Plain or Turtle

Assorted Mini Petits Fours

25 pieces

Includes rainbow-layered cake with raspberry filling, chocolate cake with mocha filling and white cake with strawberry filling

Ice Cream Sundae Bar

Chocolate and vanilla ice cream scooped to order with a variety of topping including: cherries, whipped cream, oreo pieces, m&m's chocolate chips, chopped nuts, sprinkles, chocolate and caramel sauces











Open Bar Options

All Open Bar options last for 3 hours. Per person charge is applied to all quests age 21+ A bartender fee will be added to all alcohol packages.

All Star Package

Vodka Gin Rum Tequila Bourbon Whiskey Scotch Coors Light Miller Lite Truly Hard Seltzer

Choice of two (2) Premium Beers

Summer Shandy

Blue Moon

93 Octane Clutch Hitter West Coast IPA 93 Octane Hugger Whip Orange Wheat Ale 93 Octane Pride Piper Hazy IPA

Home Run Package

Coors Light Miller Lite Truly Hard Seltzer

Choice of two (2) Premium Beers

Summer Shandy

Blue Moon

93 Octane Clutch Hitter IPA 93 Octane Hugger Whip Orange Wheat Ale 93 Octane Pride Piper Hazy IPA

Base Hit Package

Coors Light Miller Lite Truly Hard Seltzer





Additional Alcohol Options

Keq Service

A bartender fee will be added to all alcohol packages.

Domestic Keq

Premium Keq

Coors Light, Miller Lite or MGD

Summer Shandy, Blue Moon, Clutch Hitter West Coast IPA, Hugger Whip Orange Wheat Ale or Pride Piper Hazy IPA

Cash / Tab Bar

A bartender fee will added to all Cash / Tab Bars

Vodka Gin Rum Tequila Bourbon Whiskey Scotch Coors Light Miller Lite Summer Shandy Blue Moon Truly Hard Seltzer Cayman Jack Margarita



Acquaviva Wine

750 ml bottle

Prairie Star (Pinot Grigio)

Donna Mia (Chardonnay)

Bianco Bello (White Blend)

Don Giuseppe (Cabernet)

Piacere (Merlot)

Vitino (Red Blend)

Sangria

Champagne

750 ml bottle

Korbel Champagne Brut

Chandon Brut California

La Marca Prosecco

