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# Special Event Menu



# 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](mailto: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  
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Ron Kludac  
Executive Chef  
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Jon Nokolny  
Director - Food & Beverage  
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## **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](mailto: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

**Prosciutto Wrapped Asparagus**  
Blanched & chilled asparagus wrapped with  
boursin cheese and thinly sliced prosciutto

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

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

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

**Caprese Kabobs**

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

**Bruschetta Bar**

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

**Shrimp Cocktail**

Boiled shrimp, served with  
lemon wedges & zesty cocktail sauce

**Fresh Fruit Skewers**

Five fresh fruits skewered and served with  
brown sugar yogurt

**Antipasto Tray**

Assorted meats, cheeses, olives,  
peppers & crudite





## Warm Hors D'Oeuvres

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



### Pretzel Bites

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

### Mini Corn Dogs

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 Jalapeños  
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 glaze, caramelized apples and onions

#### **Roasted Tri Tip Sirloin**

Seasoned with fresh herbs, sea salt & black pepper with red wine demi glaze, 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 glaze

### 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*



### **Made to Order Pasta Station**

#### **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

#### **Flourless Chocolate**

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 guests 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

### Keg Service

A bartender fee will be added to all alcohol packages.

#### **Domestic Keg**

Coors Light, Miller Lite or MGD

#### **Premium Keg**

Summer Shandy, Blue Moon, Clutch Hitter West Coast IPA, Huger 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)

Don Giuseppe (Cabernet)

Donna Mia (Chardonnay)

Piacere (Merlot)

Bianco Bello (White Blend)

Vitino (Red Blend)

Sangria

### Champagne

750 ml bottle

Korbel Champagne Brut

Chandon Brut California

La Marca Prosecco

