



Courthouse Square

2025-2026
WEEKDAY LUNCHEON PRICING



weekday luncheon pricing

INCLUDES:

Up to 4 Hours*

Tables and Chairs**

Auxiliary Tables

Set-Up and Tear-Down of Tables and Chairs

Option for Bar Service with Barstaff

Day-of Site Manager

Projector and Presenter Remote

Podium

Speakers and Wireless Mic

MONDAY - THURSDAY

\$450

NON-PROFITS \$350

DEPOSIT & PAYMENT

A 4% fee will be added for credit card payments

A 50% non-refundable deposit is due at the time of contract signing.

The remaining balance is due 14 days prior to event date.

**Includes load-in and load-out*

***Does not include linens. See page 6 for linen options*

bar packages

NON-ALCOHOLIC BEVERAGE STATION: \$3/PERSON

Water, Iced Tea, Pepsi, Diet Pepsi, Starry and Ginger Ale. Add coffee at \$20/pot

CUSTOM CASH BAR OPTIONS: BARTENDER \$125

CASH BAR: Everyone pays for their own beverages, both non-alcoholic and alcoholic

HOSTED TAB: Host runs a tab for all or select beverages

OPEN BAR PACKAGES

See two hour packages below. Open Bar packages include a bartender.

NON-ALCOHOLIC \$8/Person

- Two hours of open bar
- Includes bartender and cash bar for alcohol

Includes:

- Soda, water, and juices

BEER & WINE \$18/Person

- Two hours of open bar

Includes:

- All items from the Non-Alcoholic List
- Miller Lite, Modelo, Revolution Anti Hero (IPA), Crystal Lake Brewing Beach Blonde (Lager)
- Cabernet, Chardonnay, Rose, Pinot Grigio and Champagne

PREMIUM BAR \$24/Person

- Two hours of open bar

Includes:

- All Items from Beer & Wine List
- Jack Daniels, Seagram's 7, Tito's, Malibu, Captain Morgan, Elvelo tequila, Tanqueray, Kahlua, Bailey's, Amaretto

No shots

Doubles and energy drinks not included

Brands subject to change without notice

Special requests are subject to charges

An 8% tax will be added to final food and beverage.

A 20% gratuity will be added to final bar totals.



catering

CATERING OPTIONS PROVIDED THROUGH 31 NORTH BANQUET & CATERING

BOXED LUNCHES \$18.50/person

SANDWICH LUNCH

Traditional Box Lunch includes a hand-crafted sandwich, fresh fruit cup, home-made dessert, potato chips, dinner mint, condiments, napkin and utensils.

BLT: Crispy bacon, fresh tomatoes, green leafy lettuce and savory mayo, on toasted multigrain bread

Club Sandwich: Smoked turkey, crispy bacon, fresh tomatoes, leafy lettuce, savory mayo, on white bread

Ham & Turkey Pesto: Ham, smoked turkey, provolone cheese, lettuce, red onion, pesto aioli on multigrain bread

Roast Beef & Cheddar: Roast beef, cheddar cheese, lettuce, fresh tomato, red onion, and zesty horseradish sauce on white bread

Mediterranean Veggie Wrap: Sliced cucumber, green bell peppers, provolone cheese, lettuce, tomato, black olives, banana pepper rings, ranch dressing, and balsamic vinaigrette

Chicken Caesar Wrap: Oven roasted chicken breast and our Caesar salad tucked inside a soft wrap and served with our creamy Caesar dressing

Buffalo Chicken Wrap: Soft wrap stuffed with Grilled Chicken Breast, lettuce, fresh tomato and Buffalo sauce served with blue cheese dressing

SALAD LUNCH

Our Salad Box Lunch includes a freshly made salad, your choice of salad dressing, fresh fruit cup, homemade dessert, dinner mint, napkin and utensils.

31 North Signature Garden Salad: Romaine hearts and field greens tossed with cucumbers, fresh tomatoes, grated carrots, shredded red cabbage and our homemade croutons with your choice of dressing

Greek Salad: Romaine lettuce with cucumbers, red onions, tri-color peppers, Kalamata olives, Feta cheese, served with Greek dressing

Caesar Salad: Hearts of romaine, grated parmesan, and our homemade seasoned croutons, topped with creamy Caesar dressing

Spinach Salad: Spinach leaves topped with fresh strawberries, walnuts and Feta cheese, served with Balsamic vinaigrette.

Chicken Salad: A special recipe made with Oven Roasted Chicken Breast with dried cranberries, lemon juice, mayonnaise, black pepper and chopped celery

catering continued

BUFFET LUNCH \$22/person

INCLUDES: garden salad, Hawaiian rolls, one protein, one starch, one vegetable (from the below options), with disposable plates, silverware and napkins

PICK 1 of EACH

PROTEIN:

- Baked Herb Chicken GF
- BBQ Chicken Bone In GF
- Chicken Marsala Breast GF
- Greek Chicken Breast GF
- Chicken Piccata Breast
- Cranberry Brie Chicken
- Lemon Butter Chicken
- Chicken Kiev
- Chicken Cordon Bleu
- Cheese Enchiladas
- Chicken Risotto
- Vegetarian Pasta Primavera
- Vegetarian Ricotta Stuffed Shells (Vegan)
- Vegetarian Mostaccioli with Marinara
- Vegan Kabobs GF
- Tender Roast Beef with Gravy
- Italian Beef with Rolls
- Italian Beef with Peppers & Onion GF
- Black Angus Burgers
- Italian Sausage with Peppers & Onions
- Brats with Peppers & Onions
- Roast Pork with Gravy.
- Pulled Pork GF
- Sausage Risotto
- Beef Stroganoff
- Mostaccioli with Meat Sauce

STARCH:

- Creamy Mashed Potatoes
- Garlic Mashed Potatoes
- Mashed Red Potatoes
- Mashed Sweet Potato
- Parslied Red Potatoes
- Rice Pilaf
- Rosemary Roasted Potatoes
- Cavatappi Pasta with Spinach & Roasted Red Peppers
- Mac & Cheese
- Pasta Primavera
- Garlic Bread
- Spanish Rice
- Mostaccioli
- Smashed Red Potato

VEGETABLE:

- Green Beans
- Trio of Vegetables
- Zucchini Medley
- Glazed Carrots
- Tomato & Cucumber Salad

additional catering options

Clients are required to use one of our preferred caterers.

31 NORTH BANQUET & CATERING

31NorthBanquets.com

Bernice Smith - 815.344.0330
bernice@31northbanquets.com

**Can provide service only as well*

HAZEL'S CATERING

Hazels.Catering

Debra Mindham - 815.790.3489
tartsandruffles@yahoo.com

**Can provide wedding cakes as well*

MISSION BBQ

Mission-BBQ.com

Hannah Michael - 630-282-7769
catering60031@mission-bbq.com

WILD ASPARAGUS

WildAsparagusCatering.com

Kelly Eisele - 815-355-1707
kelly@wildasparaguscatering.com

ELEGANTE CUISINE

Elegante.net

Jessiy Rewers - 847.806.000 ext 230
jrewers@elegante.net

3 CHEFS CATERING

3ChefsCatering.com

Bridget Hudak - 815.788.1333
3chefscatering@comcast.net

THE PICNIC BASKET & GOURMET FOOD WORKS

PicnicBasketFood.com

Ivan Reyes - 847.367.8336
info@picnicbasketfood.com

SIMPLY DELICIOUS GOURMET CATERING

SimplyDeliciousGourmetCatering.com

Rich or Rachel Hernandez - 847.776.7609
simplydeliciousgourmetcatering@gmail.com

TRUE CUISINE & SWEET BABY RAY'S CATERING

SBRevents.com

Sarah Ridder - 630-984-9064
sridder@sbrevents.com

FORK IT FOODS

ForkItFoods.com

Kaitlin Patrick - 847.417.7485
kaitlin@forkitfoods.com

**Grazing Tables for cocktail hour, showers and parties*





add-ons

ROOM ACCESS

ADDITIONAL TIME \$75/HR
 SHERIFF'S HOUSE ADD ON \$500

use of the Sheriff's House for 2 hours

TABLE DECOR

House Black Floor Length Linens	\$50 flat fee
Table Linens in choice of color	
Round Lap Length	\$8.00 each
Round Floor Length	\$12.00 each
6ft Lap Length	\$8.00 each
6ft Floor Length	\$18.00 each
8ft Floor Length	\$20.00 each
Napkins	\$0.50 each
18 White and Cream Floral Arrangements	\$5 each
Gold Mercury Glass Votives with LED Tea Lights	\$50 flat fee
Uplighting	\$100 flat fee

SWEETS TABLES

CHOCOLATE PACKAGE \$65 (Serves 12-15)
 Selection of 12 truffles, 1 lb nut bark, and 4 chocolate bars made in house

DESSERT BAR \$7/Person (25 person minimum)
 Chefs selection of 2 mini seasonal desserts (1 chocolate, 1 not), mini cookies, and mini brownies