



The possibilities are endless



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*Once in awhile,
Right in the middle of an
ordinary life,
Love gives us a fairy tale.*



Table of Contents

Introduction	3
Package Options	4
Wedding Checklist	5
Passed Hors d'oeuvres	6
Soups & Salads	7
Poultry & Beef	8
Pork, Lamb/Veal, Seafood	9
Combination Selections	9
Pasta & Vegetarian	10
Desserts	11

Plated Desserts

(Additional)

Assorted Mini Pastries 5

Canoli, cheesecake, petite fours, tartlets, éclairs

Chocolate Lava Cake 7

White chocolate crème anglaise, seasonal berries, mint

Caramel Apple Blossom 6

Warm caramel sauce and vanilla bean ice cream

Molten Turtle Bundt Cake 7

Warm caramel, chocolate sauce, pecans, vanilla bean ice cream

Crème Brulee Cheesecake 7

Raspberry coulis, fresh berries, whipped cream

Salted Carmel Cheesecake 7

Warm Caramel Sauce

(Gluten Free)



Pasta & Vegetarian

Pasta

(As additional course)

Lobster Ravioli 5
Light tomato vodka sauce

Italian Sausage Ravioli 4
Fresh tomato marinara sauce

Smoked Mozzarella Ravioli 4
Creamy pesto sauce

Portabella Stuffed Gnocchi 5
Parmesan and white wine cream sauce

Traditional Mostaccioli 3
Schaul's signature red gravy

Vegetarian

Seasonally Stuffed Portabella Mushroom 77
Garlic parmesan orzo

Roasted Vegetable Stack 79
Herb buttered faro

***Stations are also available. Ask your Event Planner for details.*

****Gluten Free Menus are available upon request.*



A Bride's Dream Is Our Business

Schaul's Signature Events
will design your wedding day with
exceptional creativity and imaginative ideas. We will
work closely with you, orchestrating all of the details
to personalize your special day.

Our valuable experience
and expertise serves as the foundation for
building your dream.

As your partner in planning,
together we can embark on your vision.

From there... ***The possibilities are endless!***

Included in Package

Appetizer
Soup or salad
Bread and butter
Coffee and water at table
Wedding cake sliced and plated
Entrée with two sides plated
Champagne toast
Prestige bar package (4 hours- well liquor, wine, beer)
Glassware for bar
Bartender (1 per 50 guests)
13 piece China Place setting
Common table settings (centerpieces are not included)
Table linens and linen napkins
Wait staff (1 per 2 tables)
Porter service (1 per 3 tables)

A`la Carte Upgrade Choices

Upgraded appetizers
Dessert sweets table or plated dessert
Wine at tables
Satin linens or bichon
Upscale china and tableware (gold rimmed plates, square plates, patterned silverware, etc...)
Top shelf liquor
Additional Bar Hours (5 or 6 versus 4)

Pork, Lamb, Veal, Seafood, Combinations

Pork

Parmesan Herb Crusted Pork Loin 80
Fresh green beans, crispy smashed roasted potatoes

Lamb/Veal

Swiss chard and Mushroom Stuffed Veal Breast 99
Chinese forbidden rice, roasted cauliflower

Red Wine, Garlic and Honey Grilled Lamb Chop 88
Fresh herb feta salad, honey roasted red potatoes

Seafood

Baked Tilapia 77
Three pepper relish, broccoli and spiced potato wedges

Pan Seared Ancho BBQ Glazed Salmon 82
Pineapple mango salsa, cilantro lime rice

Combination Plates

Filet Mignon and Butter Poached Lobster Tail 124
Herb risotto and roasted asparagus

Petite Grilled Filet Mignon with Shrimp and Scallop Skewer 94
Truffle potato puree stuffed tomato, onion confit, wild mushroom au jus

Beef Tenderloin Medallions and Lobster Ravioli 92
Creamy mascarpone polenta and sweet cream basil sauce

Chicken Roulade and Herb Crusted Salmon Filet 84
Garlic butter orzo, broccoli florets, light cream sauce

Poultry & Beef

Poultry

Pecan Crusted Chicken Breast 77
Wild rice dressing, sweet summer roasted vegetables

Chicken Marsala 78
Caramelized onions, Crimini mushrooms, herbed potato puree

Roasted Bone in Chicken 74
Sage and Asiago scalloped potatoes, broccoli, and white wine sauce

Grilled Herb Crusted Chicken 76
Wild mushroom quinoa, roasted parsnips

Bacon and Smoked Gouda Stuffed Chicken Breast 79
Haricots Verts, roasted fingerlings

Beef

Grilled Sirloin 87
Herb Butter, creamy polenta, fresh asparagus

Sliced Tenderloin 90
Brussels sprouts, Applewood smoked bacon, truffle potato puree

Bleu Cheese Crusted Bacon Wrapped Filet Mignon 95
Twice baked potato, rosemary butter roasted baby carrots

Slow Roasted Prime Rib 99
Roasted garlic mashed potatoes, spring roasted vegetables

Your Vision Is
Our Vision

And Together...

*The possibilities are
endless!*

*Marriage is the golden ring in a
chain whose beginning is a
glance and whose ending is
eternity. ~Kahlil Gibran~*

Checklist for a Successful Event

- 1) Determine theme or type of party
- 2) Select date, time, and location
- 3) Compile initial guest list
- 4) Call caterer and reserve date
- 5) Send invitations or call guests
- 6) Meet with caterer to discuss:
 - A. Menu and presentation
 - B. Rentals (tent, tables, chairs, linens, china, etc.)
 - C. Beverages
 - D. Service Staff
 - E. Flowers & Décor
 - F. Photographer
 - G. Music & Entertainment
 - H. Valet Parking
- 7.) Finalize guest list
- 8.) Finalize menu selection
- 9.) Call caterer with final number of guests

Schaul's Signature Wedding Menu

Passed Hors d'oeuvres

Choice of 4 included

Hot Hors d'oeuvres

Herb and Parmesan Baby Lamb Chops (additional cost)

Gourmet Burger Skewer

Sweet Chicken Bacon Wraps

French Onion Soup Stuffed Mushroom

Mini Twice Baked Potatoes

Creamy Polenta with Red Wine Braised Beef (additional cost)

Phyllo Cup Baked Brie with Blackberry Compote

Bacon Wrapped Almond Stuffed Dates

Cold Hors d'oeuvres

Gazpacho Shrimp Shooter (additional cost)

Smoked Chicken Salad Tortilla Cup

Caprese Bites

Marinated Antipasto Skewer

Sesame Ahi Tuna with Spicy Mango Salsa (additional cost)

Beet Chips with Herb Goat Cheese and Micro Greens

Mint Marinated Watermelon and Feta Skewer

Rare Beef Tenderloin on Toasted Brioche with Arugula and Horseradish Sauce
(additional cost)

Chicken Caesar Salad Bite in Parmesan Cup

Schaul's Signature Wedding Menu

Either Soup or Salad (Included)

Soups

Roasted Chicken Tortellini

Hearty Minestrone

Southern Corn Chowder

Seasonal Soup

(Carrot and ginger soup, gazpacho, roasted butternut squash and shallot,
creamy asparagus)

Salads

Iceberg Salad

Wedge lettuce, crispy bacon, tomatoes with bleu cheese dressing

Baby Arugula Salad

Grilled portabellas, shaved parmesan with white truffle vinaigrette

Spinach Salad

*Dried cherries, candied pecans, green apple, bleu cheese crumbles with
Poppy seed dressing*

Classic Caesar

*Romaine hearts, cracked black pepper,
Croutons, shaved parmesan and Caesar dressing*

Summer Salad

*Baby mixed greens, sweet and spicy cashews, raspberries, goat cheese
and honey citrus vinaigrette*