

The Knights of Columbus

Cameo Room

187 S. Indiana Ave.
Kankakee, IL 60901
815-932-2031

Thank you for considering The Cameo Room for your special occasion. Built in 1922, the Knights of Columbus building and The Cameo Room have been the site of so many glamorous wedding receptions and banquets over the years. Our staff is eager to host and serve you and your guests.

All receptions and events held in The Cameo Room are catered exclusively by The Country Table Catering.

The following pages illustrate the variety of menu selections available. While scanning our many options, never be afraid to make special requests. The Country Table can prepare most everything. Our goal here is to ensure that your experience is like none other.

Please feel free to call me so that I can help you with any questions and to reserve your special day.

Cameo Room Rental Information

Room rental rate is \$1,500.00 for 5 hours and includes the following:

- Set up of all tables and chairs.
- First class service by uniformed staff
- All fine china and silverware
- Linen tablecloths and napkins
- Entrance, gift, wedding cake, food, and all head tables will be skirted as well
- We will cut and serve your wedding cake
- We will provide coffee and water

Optional Bar Services:

All Bars are based on 5 hours of service

Any bar over 5 hours will be charged \$125 per bartender fee

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| ● Premium open bar | \$34.00 per person + tax |
| ● Standard open bar | \$29.00 per person + tax |
| ● Beer, Pop, and Wine only | \$24.00 per person + tax |
| ● Cash bar | \$125.00 per bartender + tax & gratuity |
| ● Champagne | \$20.00 per bottle |
| ● Sparkling Grape Juice | \$10.00 per Bottle |

THE COUNTRY TABLE

Plated Dinner Entrées

Stuffed Chicken Breast \$34.95
On a bed of Creamy, cheesy wild rice and mushrooms

Marinated Sirloin Tips \$38.95
Seasoned pieces of tenderloin steak

Bacon wrapped Filet Mignon \$ Mkt
Grilled to medium over a charcoal grill

Prime Rib, 14oz \$ Mkt
The generous portion melts in your mouth

Marinated Pork Loin \$37.95
Roasted to perfection and thick sliced

Balsamic Bruschetta Chicken \$34.95
Grilled breast smothered in tangy bruschetta

Chicken Parmesan \$34.95
A classic chicken entree

Rib Eye Steak \$ Mkt
Grilled over our charcoal grill

Chicken Piccata \$34.95
Chicken Breast in zesty wine sauce with capers

Orange Ruffy \$39.95
Moist, mild & delicate seasoned with lemon & pepper

Marinated Tri-Tip \$37.95
Rich in Flavor, An amazing alternative to Prime Rib

Baked Chicken Breast with Crispy Skin \$34.95

Children's Meal \$25.95
Tender chicken fingers paired with French Fries and Fruit

Salad - choice of 1

House Tossed Salad with Italian Vinaigrette, Parmesan Cheese and Croutons

Tossed Salad with Ranch and French Dressings

Caesar Salad with Croutons, Parmesan Cheese & Caesar Dressing

Potato – choice of 1

Mashed with Gravy

Twice Baked Potato

Scalloped Potato

Au Gratin Potato

Tiny Parsley Potatoes

Baked Potato with Sour Cream

Cheesy Garlic Mashed Potatoes

Vegetables – choice of 1

Sweetened Baby Carrots

Green Beans Almandine

Green Beans with Bacon and Onion Topping

Buttery Whole Kernel Corn

California Blend (Cauliflower, Broccoli, Carrots)

Served with fresh Rolls and Butter

Hot Buffet: \$34.95 per person

Salad – choice of 1

House Tossed with Croutons and Parmesan
Cheese
Fresh Tossed Salad with Ranch and French
Dressings
Caesar Salad

Meat – choice of 2

Boneless Marinated Pork
Sautéed Sirloin Tips
Baked Ham
Roast Beef or Italian Beef
Baked Chicken
Meat lasagna or Spinach Lasagna
Baked Turkey Breast
Swiss Steak
Hot Sausage with Peppers and Onion
Polish Sausage with Sauerkraut
Mostaccioli with Italian Sausage*
Baked Mostaccioli with cheese/no meat*
*(add \$2.50 per person)

Potato - choice of 1

Twice Baked Potato
Scalloped Potatoes
Au Gratin Potatoes
Baked Potato with Sour Cream and Chives
Mashed Potatoes with Gravy
Tiny Potatoes with Parsley
Cheesy Garlic Mashed Potatoes

Vegetable - choice of 1

Green Beans Almandine
Green Beans with Bacon and Onion
Buttery Whole Kernel Corn
Sweetened Baby Carrots
California Blend
Escaloped Corn

All served with fresh Rolls and Butter

Family Style: \$36.95 per person

Generous platters brought right to your
table to pass “family style”.

Salad - choice of 1

House Tossed Salad with Croutons and
Parmesan Cheese
Fresh Pasta and Spinach Salad
Fresh Fruit Salad

Meat – choice of 2

Boneless Marinated Pork
Sautéed Sirloin Tips
Roast Beef or Italian Beef
Baked Chicken
Baked Ham
Baked Turkey
Chicken Tetrizzini
Mostaccioli with Meat and Cheese

Potato – choice of 1

Twice Baked Potato
Scalloped Potatoes
Au Gratin Potatoes
Baked Potato with Sour Cream and Chives
Mashed Potatoes with gravy
Tiny potatoes with Buttery Parsley Sauce

Vegetable - choice of 1

Green Beans Almandine
Green beans with Bacon and Onion
Buttery Whole Kernel Corn
Sweetened Baby Carrots
California Blend

All served with fresh Rolls and Butter