



Banquet Menu

Parties ▪ Catering ▪ Event Outings

Twin Lakes Golf Course

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Here at RoccoVino's & Twin Lakes, we pride ourselves in providing exceptional service with your expectations in mind. In this packet, we will guide you through the process of making the right choices when deciding on your full menu & drinks package. Start by choosing one option from each choice below.

Menu Options

Buffet...page 2

Menu items are served on a separate buffet table & your guests serve themselves.

Family Style...page 3

Menu items are served on large platters at each table for a traditional & upscale experience.

Plated Entree...page 4

Served in courses, with main course to be served plated & passed to each guest individually.

Bar Options

(all options are 3-hour packages)

Beer & Wine

Selection of domestic beer & house varietal wines...\$15 per person (\$3 additional for imported beer)

Open Bar

Basic: well liquor, domestic beer, & house wine...\$22 per person

Premium: name brand liquor, imported & domestic beer, & house wine...\$30 per person

Cash Bar or Run-a-Tab

Your guests pay for their drinks individually OR Allow your guests any bar drinks, we will keep a tab & add all drinks to your final bill ...\$150 bartender fee applies

Buffet Packages

Customize Your Buffet

(soda & water included in all packages)

(All buffet packages are served with foam plates, heavy-duty plastic ware, & paper napkins. Please see page 6 for all food option choices)

Basic Buffet...\$22

Bread & butter, focaccia, house salad, choice of regular pasta,
choice of regular entrée, and choice of side.

Premium Buffet...\$25

Bread & butter, focaccia, house or caesar salad,
choice of premium pasta, choice of regular
entrée, and choice of side.

Ultimate Buffet...\$29

Bread & butter, focaccia, bruschetta, house or
caesar salad, choice of premium pasta, choice of
two regular entrées, and choice of side

-OR-

Choose from our Popular Packages

(soda & water included in all packages)

(All buffet packages are served with foam plates, heavy-duty plastic ware, & paper napkins.)

American Grill...\$15

Hotdogs, Mini
Cheeseburgers, Coleslaw and
French fries

Italian Picnic...\$18

House Salad, Assorted Pizzas,
Mostaccoili Marinara and
Italian Beef Sandwiches

American Picnic...\$19

Ham & Turkey Subs, Chicken
Caesar Wraps, Mild Buffalo
Wings, Potato Salad and
Veggie Platter

il Nuccio...\$22

Bread & Butter, Focaccia,
House Salad, Chicken Zio
Nuccio, Mostaccoili Marinara
and Roasted Potatoes

Primo...\$21

Chicken Vesuvio Kabobs,
Mediterranean Subs, Turkey
& Cheese Panini's, Meatballs
Sandwiches and Pasta Salad

South of the Border..\$22

Salsa & Guacamole with
chips, chicken & steak fajitas,
corn & flour tortillas, rice &
beans

Classico...\$26

Bread & Butter, Focaccia,
Bruschetta, Caesar Salad,
Chicken Parmigiana, Bowties
ala Alfredo & Roasted
Potatoes

Finger Lickin BBQ..\$25

BBQ Chicken, BBQ Ribs (fall
off the bone!), Hotdogs,
Coleslaw, Chips & Pasta Salad

Il RoccoVino...\$29

Bread & Butter, Focaccia,
Bruschetta, House Salad,
Rigatoni ala Vodka, Steak
Milanese, Chicken Vesuvio &
Vesuvio Potatoes

Family Style Packages

Customize Your Package

(soda & water included in all packages)

(All family style packages are served with china plates, silverware, & black linen napkins. Please see page 6-7 for all food option choices)

Basic Family Style...\$29

Bread & butter, focaccia, salad course, choice of regular pasta,
choice of regular entree & choice of side.

Premium Family Style...\$35

Bread & butter, focaccia, salad course, choice of
premium pasta, choice of regular entrée, choice
of two sides.

Ultimate Family Style...\$39

Bread & butter, focaccia, bruschetta, salad
course, choice of premium pasta, choice of two
regular entrées, choice of two sides

Above & Beyond Family Style Package

Bread & Butter, Focaccia, mixed platter appetizer, soup course, salad course, choice of premium pasta, choice of two
regular entrées, choice of two sides.

Premium Open Bar...\$65

Basic Open Bar...\$58

Beer & Wine...\$51

Wine Only...\$47

-OR-

Choose from our Popular Packages

(soda & water included in all packages)

(All family style packages are served with china plates, silverware, & black linen napkins.)

Pizza & Pasta...\$24

Bread & Butter, House Salad Course,
Assorted Homemade Pizza & Mostaccoli
Marinara

Palermo...\$29

Bread & Butter, Focaccia, Caesar Salad
Course, Chicken ala Nuccio, Mostaccoli
ala Marinara & Green Bean Almondine

Calabria...\$35

Bread & Butter, Focaccia, Bruschetta,
Caesar Salad Course, Chicken Parmesan,
Rigatoni ala Alfredo, String Beans &
Roasted Potatoes

A'rgento...\$39

Bread & Butter, Focaccia, Bruschetta,
Caesar Salad Course, Chicken Vesuvio,
Steak Milanese, Rigatoni ala Vodka,
Spinach & Vesuvio Potatoes

Plated Entrée Packages

Customize Your Package

(soda & water included in all packages)

(All plated entrée packages are served china plates, silverware, & black linen napkins. Please see page 6-7 for all food option choices.)

Basic Plated Entrée...\$28

Bread & butter, focaccia, salad course, choice of regular entrée & choice of two sides.

Premium Plated Entrée...\$31

Bread & butter, focaccia, bruschetta, salad course, choice of regular entrée, choice of two sides.

Ultimate Plated Entrée...\$39

Bread & butter, focaccia, mixed platter, salad course, choice of regular pasta course, choice of one regular entrée, choice of two sides.

Above & Beyond Plated Entrée Package

Bread & butter, focaccia, fried calamari, soup course, salad course, choice of premium pasta course, choice of regular entrée, choice of two sides.

Premium Open Bar...\$64

Basic Open Bar...\$56

Beer & Wine...\$50

Wine Only...\$46

-OR-

Choose from our Popular Packages

(soda & water included in all packages)

Al Vincenzo...\$28

1st Course

Bread, Butter & Focaccia

2nd Course

House Salad

3rd Course

Chicken Limone, Roasted

Potatoes

& Mixed Vegetables

Al Nuccio...\$35

1st Course

Bread, Butter, Focaccia &

Bruschetta

2nd Course

Caesar Salad

3rd Course

Mostaccoili Marinara

4th Course

Chicken Vesuvio, Vesuvio
Potatoes & Mixed Vegetables

Al Rocco...\$40

1st Course

Bread, Butter, Focaccia &

Mixed Platter

2nd Course

Caesar Salad

3rd Course

Rigatoni ala Vodka

4th Course

Steal Milanese, Roasted
Potatoes & String Bean
Almondine

Additional Add On Items

Kids Package (12 years & younger)

Carrots & Ranch, Chicken Tenders, Tater Tots, Cheese Pizza & Ice Cream

Buffet...\$13

Family Style...\$16

Appetizers (price per person)

Garlic Bread (\$3), Pizza Bread (\$3), Bruschetta (\$3), Mini Arancini (\$4), Mini Panzerotti (\$4), Spinach & Artichoke Dip (\$5), Mixed Fried Platter (\$5), Chicken Wings (\$5), Sausage & Peppers (\$5), Antipasto (\$6), Mussels or Baby Clams (\$7), Fried Calamari (\$7)

Desserts (price per person)

Mini Cannolis (\$2), Soft Serve Icecream (seasonal) (\$3), Assorted Ice Cream Bars (regular \$3, deluxe \$4), Italian Cookies (\$3), Mini Pastries (\$3), Tiramisu (\$3), Fruit Platter (\$4)
Custom Cake (market price)

Drinks

Soda & Water – Included in all packages. Your choice of three sodas (pepsi, diet pepsi, sierra mist, mountain dew, pink lemonade, or raspberry iced tea)

Punch Bowl (for 40 people) – Non-alcoholic (\$50) -or- Alcoholic (\$75) choice of vodka, rum or champagne

Champagne Toast - \$4 per person

Bottle of Wine - \$20

Coffee Station - Self service station setup with regular & decaf coffee, assorted creamer and sugar...\$3 per person

Coffee Bar - Regular & decaf coffee, assorted tea, espresso, and cappuccino...\$5 per person (add assorted coffee liquors for additional \$6 per person)

Misc. Options

Popcorn Machine...\$3 per person (2 hours of service)

IceCream Sundae Station – chocolate, vanilla and strawberry ice cream with choice of toppings...\$6 per person plus \$75 server fee, two hours of service, one server needed for every 50 people.

Snow Cone, Cotton Candy & Popcorn Machine...\$7 per person plus \$75 server fee, two hours of service, one server needed for every 50 people.

Menu Item Descriptions

Pasta

Regular Pasta

Pasta: Mostaccioli, Spaghetti, Linguini, Fettuccini, Angel Hair, Farfalle or Rigatoni.

Sauce: Meat, Marinara, Oil & Garlic, Butter Parmesan, Tomato Basil or Spicy Tomato.

Premium (If it is not included in your package, upgrade for \$2 per person)

Pasta: Mostaccioli, Spaghetti, Linguini, Fettuccini, Angel Hair, Farfalle or Rigatoni.

Sauce: Alfredo, Vodka Sauce, Creamy Pesto or Carbonara.

Deluxe (upgrade to any package for \$4 per person)

Stuffed Shells - stuffed with ricotta, parmesan & baked mozzarella cheese

Baked Mostaccioli - tossed with melted ricotta & our homemade meat sauce, topped with baked mozzarella & parmesan cheese

Ravioli - cheese or meat filled, in your choice of sauce

Tortellini Veneto - cheese or meat filled, tossed in our creamy tomato sauce with diced prosciutto, sliced mushrooms & peas

Pasta al Rocco - mostaccioli tossed with ricotta & fresh spinach in white wine

Penne Speziato - tossed with sliced Italian sausage, Portobello mushrooms, pepperoncini, red onion & peppers in a spicy tomato sauce

Eggplant Parmigiana – fresh sliced eggplant layered with marinara sauce & topped with mozzarella cheese & baked.

Lasagna - layered pasta, seasoned meat, ricotta & mozzarella cheese

Chicken, Steak & Specialties

Regular Entrée Options

Vesuvio (chicken or pork-loin) - sautéed in white wine & olive oil with a blend of italian seasonings.

Chicken Zio Nuccio's - boneless chicken breast sautéed in a sweet champagne sauce.

Chicken Parmigiana - lightly breaded & fried, topped with marinara sauce & baked with mozzarella cheese.

Chicken Pompeii - boneless breast sautéed in white wine, topped with mozzarella cheese & mushrooms.

Chicken Marsala - boneless chicken breast sautéed with sliced mushrooms in a marsala wine sauce.

Chicken Limone – your choice of boneless or on the bone, sautéed in a white wine lemon & butter sauce.

Steak Milanese - thin sliced rib eye hand-breaded & fried, topped in a burgundy wine sauce with mushrooms & mozzarella cheese.

Sausage Giambotta – sliced italian sausage tossed with potatoes, onions, mushrooms, & green peppers in a white wine sauce.

Sausage & Peppers – sliced italian sausage sautéed with fresh green peppers in our homemade marinara sauce

Italian Beef– sliced Italian beef cooked in au juice and served with french bread.

Continued on next page. →

Menu Item Descriptions

Chicken, Steak & Specialties

Deluxe Options (upgrade to any family style or plated entrée package)

Risotto con Pollo...\$6 - strips of chicken tossed with mushrooms, sundried tomatoes, onions, broccoli & risotto in a delicious white wine sauce.

Pork Chop ala Gabrielle...\$8 - grilled pork chop on the bone with a delectable marsala wine & demi glaze sauce

BBQ Ribs...\$8 – tender baby back ribs marinated in our special spice blend and basted in sweet baby rays BBQ sauce.

New York Strip...\$12 – dusted with our house blend of seasonings and grilled to perfection.

Rib Eye...\$12 – nicely marbled and flavorful, grilled to perfection.

Filet Mignon...\$14 – (only for plated entrée's) tender hand cut filet mignon lightly seasoned & grilled to your liking.

Veal Marsala...\$12 – tender veal sautéed with sliced mushrooms in a marsala wine sauce.

Veal Scallopine...\$12 – tender veal sautéed with onions & mushrooms in a light white wine sauce, with a touch of marinara.

Grilled Salmon...\$10 – lightly drizzled with olive oil & grilled to perfection.

Breaded Shrimp...\$6 – jumbo shrimp hand breaded and served with cocktail sauce & lemon.

Salads, Soups & Sides

Salads

House Salad – mixed greens topped with fresh tomatoes, cucumbers, & red onions, served with italian & ranch dressing.

Caesar Salad – romaine lettuce topped with tomatoes, croutons, and parmesan cheese with ceasar dressing.

Chopped Salad (upgrade for \$2 per person) – chopped lettuce, tomato, tubette pasta, bacon, blue cheese, red onion, & ranch dressing.

Soups

Minestrone – mixture of fresh vegetables & beans in chicken broth.

Cream of Broccoli – Delicious cream soup with fresh broccoli.

Cream of Chicken - Delicious cream soup with chicken and fresh vegetables.

Sides

Green Bean Almondine – fresh green beans sautéed with extra virgin olive oil & almonds.

Asparagus – (\$2 upgrade) lightly drizzled with olive oil & grilled.

Mixed Vegetables – your choice of sautéed or grilled assortment of vegetables.

Roasted Potatoes – cut into half wedges & drizzled with olive oil & italian seasonings, baked until golden brown.

Baked Potato – baked to perfection & served with butter & sour cream.

Garlic Mashed Potatoes – delicious creamy garlic mashed potatoes.

Home-style Potatoes – diced potatoes baked with green peppers, onions, and red peppers.

Vesuvio Potatoes – potato wedges sautéed with extra virgin olive oil, garlic, and white wine sauce.

Double Baked Potato (upgrade for \$2 per person) – with whipping cream, scallions, and bacon, placed in original skin & baked.

Coleslaw, Potato Salad or Corn on the Cob

Rice – plain white rice, spanish rice, or vegetable rice.

Frequently Asked Questions

Is there a deposit due?

All private functions require a \$200 food & beverage deposit that is due at the time of booking. The deposit is non-refundable, but is redeemed upon final payment of the bill (amount is subtracted from final bill). Spaces are not reserved until the deposit is received.

Is there a guest minimum?

To book the space, a minimum amount of 30 full paying adults is required (children do not count towards minimum).

When is my final count and menu due?

A guaranteed number of guests (final count) & menu must be confirmed with your event planner no later than two weeks prior to your event date. Events involving children must have separate guarantees for adults and children, or else we will charge for the guaranteed amount or number of guests attended, whichever amount is greater. If no guarantee is provided, we will charge for the highest estimated number of guests or maximum number of guests for your specific room, whichever is greater.

Can we bring in outside food or alcohol?

We do not allow any outside food or alcohol to be brought in to any event. All events must make food & beverage selections from RoccoVino's Banquet Menu. All alcohol provided by RoccoVino's for an event may not be taken off the premises.

What is the catering fee?

Prices in this menu do not include tax or catering fee. An 18% catering fee will be added on all items consisting of food & beverage. The catering fee includes linens, plates, eating ware, cups, setup & clean-up.

Is gratuity included?

There is no gratuity included, gratuities are to the discretion of the guest.

When is final payment due?

Payment for the balance of the event is due upon completion of the party. We accept cash, credit cards, personal & business checks (with photo copy of a valid driver's license or state id).

*We appreciate your business & cooperation &
look forward to making your event an
unforgettable experience!*