



Reception
PACKAGES



Please note package pricing varies,
based on entree selection. Chef's
pre-selected and custom menus are available upon request.

WHAT'S INCLUDED:

- Elegant Meal prepared by our Executive Chef and his talented culinary team
 - Butler Passed Hors d'Oeuvres during cocktail hour
- Choice of Homemade Soup or Salad Course with Two House-made Dressings
 - Freshly Baked Bread
 - Entrée Selections for guests to choose from
 - Accompaniments (fresh vegetable, potato or rice)
 - Dessert
 - Assorted Beverages and Coffee & Tea Service
 - Four Hour Gold Bar Service
 - Unlimited Butler Wine Service with Dinner
- Floor Length White Table Linen with Choice of Napkin Color and Fold
 - The Matrix Club Standard Centerpieces
 - Complimentary Bridal/Executive Suites with Private Bathrooms
- Complimentary Parking // Valet Service available for Additional Charge
 - Coat check available (Additional cost)
- A Dedicated Event Team To ensure your event is exceptional and memorable

*Custom made In-House Bose/RCF/Danley A/V Packages available at subsidized cost.

*Please note, pricing is subject to 7.75% sales tax and 21% service charge.

COCKTAIL HOUR

Butler Passed Hors D'oeuvres

Please Select Two:

Charcuterie *serves 12 people

Chef's selection of specialty meats, artisanal cheese, assortment of dried fruit and bread

Melon with Prosciutto

Cantaloupe melon wrap with prosciutto

Mini Vegetable Samosa

Peas and potato fill served with mint chutney

Beef Satay

Beef Skewers served with peanut sauce

Buffalo Chicken Pops with Blue Cheese

Chicken, paprika, blue cheese and celery

Spanakopita

Spinach and Feta Cheese Puff

Chicken Caesar

Romaine leaves, roasted chicken Caesar dressing on a toasted french baguette

Meatballs & Tzatziki

Lamb, mint, red onion, greek yogurt, cucumber, ginger, lemon and dill with mini nan

Baked Brie & Raspberry

Baked brie with raspberry, in a phyllo dough

Queso Fresco & Honey

Grilled queso fresco, sundried tomato on a sweet potato honey and balsamic glaze



Smoked Salmon with Dill

Smoked salmon on rye with dill cream cheese

Grilled Shrimp & Spanish Chorizo

Shrimp skewers, garlic, lemon, chili flakes & Spanish chorizo

Crab & Cucumber

Crab salad with cucumber bites

Hummus on Crostini

Hummus on a toasted pita, pomegranate molasses drizzle

Sweet Potato with Thai Red Chicken

Poached sweet potatoes, red chicken, Thai basil aioli

Scallops

Pan-seared scallops, honey soy glaze on cucumber

Blue Cheese Crostini & Grapes

Creamy whipped blue cheese on crostini

Strawberry & Cheese Bruschetta

Creamy goat cheese, balsamic vinegar, strawberry

Red Pear & Brie Bruschetta

Poached Pear, brie cheese & caramelized onion

Mushroom Phyllo Tart

Mushrooms, thyme, Spanish onion, gruyere cheese

Seared Ahi Tuna

Ahi-Tuna on wonton chip with wasabi mayonnaise and seaweed

SALADS

Please Select One

Spinach Strawberry Salad

Baby spinach, strawberry, honey and poppy seed dressing with goat cheese & candied walnuts

Cauliflower Baby Greens with Toasted Almonds

Roasted cauliflower, paprika, parsley, roasted fennel, almonds finished with tahini sauce

Beets & Romesco Salad

Mixed greens, roasted balsamic beets, roasted leeks and romesco vinaigrette

Panzanella Salad

Earthy greens, honey roasted squash & pear, toasted garlicky crouton, homemade apple cider vinaigrette

Toasted Farro & Roots Vegetable Salad

Roasted leeks, roasted root vegetable, lemon and orange zest farro olive oil with Manchego cheese

Radicchio & Endive Salad

Fuji apple, raisin endives, black lentils, pea shoots and champagne vinaigrette

SOUPS

Please Select One

Roasted Carrot Soup

Corn Chowder

Shrimp Bisque

Butternut Squash with Coconut

Pumpkin Beer Cheddar Cheese & Gnocchi

Cauliflower Pear & Blue Cheese

ENTRÉES

Salmon Lemon Gremolata

Atlantic salmon, asparagus, baby carrots, chive beurre blanc

Halibut

Pan-seared halibut, cream spinach, tomato relish

Mahi Mahi

Mahi-Mahi, mango salsa, french beans, garlic mashed potatoes

Filet Mignon

Grilled beef, wild mushrooms, asparagus, baby carrots, red wine sauce

*Market Price

Pork Chops

Roasted pork chops, apricot, port wine glaze

Braised Chicken

Braised chicken breast lightly dusted with corn flour, lemon capers, thyme au jus sauce

Chicken Mushroom

Braised chicken breast, mushroom, roasted leeks, sage butter sauce

Herb Roasted Chicken Breast

Roasted chicken breast, brandy infused coffee cream sauce



ACCOMPANIMENTS

Couscous & Roasted Vegetable

Couscous, roasted vegetable, chickpeas

White Cilantro Rice

Basmati rice, cilantro

Saffron Rice

Saffron incused basmati rice

Creamy Polenta

Creamy corn meal with cheese

Roasted Red Skin Potatoes

Redskin potato with garlic and fresh herb

Parmesan Mashed

Mashed potato, butter, cream fraiche, chives & parmesan

Italian Risotto

Creamy parmesan cheese risotto

DESSERTS

New York Cheesecake

Raspberry White Chocolate Cheesecake

Chocolate Lovin Spoon Cake

Lemonade Cake with Meyer Lemon

Carrot Cake



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