

Tasting Form



LET'S INVITE YOU IN FOR A TASTING ON US!

Complimentary Tasting Invitation for Two

We'd love to invite you to a complimentary tasting for two, whether you've already booked with us or are still deciding! This is a great opportunity to experience our delicious offerings and see what we're all about.

Simply fill out the fields below to schedule your tasting.

If you have any questions, don't hesitate to reach out—we're here to help!

We look forward to serving you soon.

Client Details

CLIENT NAME(S): {Maggie Scanlan} & {Matt Nowakowski}

WEDDING DATE: {4/2/27}

VENUE: {Blumen Gardens, Sycamore II. }

GUESTS: {80-130}

AVAILABILITY

The American Legion

[820 N Liberty St, Elgin, IL 60120](#)

Monday-Saturday Between 11:00-6:00

Please specify 3 preferred dates, times you would like to come in?

CATERING OVERVIEW

Which package(s) were you interested in and/or booking?

Choose any options that apply:

- The "Made Simple" Wedding Package (Appetizer-Only Event) - \$25/per person
- The Standard Wedding Package - \$25/per person
- The Elevated Wedding Package - \$35/per person
- The Upscale Wedding Package - \$45/per person
- The Made Wedding Package - \$65/per person
- Build-Your-Own-BBQ Bar - \$30/per person
- Build-Your-Own-Pasta Bar - \$25/per person
- Build-Your-Own-Taco Bar - \$25/per person

What style of dinner service would you prefer?

Choose any options that apply:

- Butler-Style Buffet
- Family-Style
- Food Stations
- Plated

TASTING SELECTIONS

Hors d'Oeuvres

Choose a maximum of two to three options from the selections below.

Which Hors d'Oeuvres would you like to try?

- Bacon-Wrapped Dates – Dates stuffed with walnut-infused goat cheese, wrapped in bacon, served with apple brandy reduction. (Vegt)
- Caprese Skewers – Grape tomatoes, marinated mozzarella, and fresh basil, finished with a balsamic glaze. (Vegt)
- Charcuterie Skewers – Skewer with cured meats, cheeses, olives, tortellini, finished with a balsamic glaze.
- Crab Rangoon – Cream cheese, imitation crab, and green onions inside a crispy wonton, served with sweet chili sauce. (Vegt)

- Hibachi Steak Skewers – Grilled steak skewers glazed with a savory Asian BBQ sauce.
- Mini Beef Wellingtons – Beef tenderloin marinated wrapped in puff pastry, baked until golden brown, served with Horseradish sauce.
- Pineapple Glazed Meatballs – Meatballs coated in pineapple glaze, served with fresh herbs.
- Pulled Pork Sliders – Slow-smoked pulled pork topped with tangy coleslaw on a toasted brioche bun, served with a side of house barbecue sauce. Roasted Beef Tenderloin Crostini – Tender roasted beef tenderloin on a crostini, topped with herbed cheese and caramelized onions.
- Smoked Salmon Crostini – Smoked salmon on a crostini, topped with herbed cheese and fresh dill.
- Southwest Egg Rolls – Crispy egg rolls stuffed with seasoned chicken, black beans, corn, peppers, and cheese, served with a zesty chipotle ranch dip. Swedish Meatballs – Beef meatballs served in a light-cream sauce. Tomato Bruschetta Crostini – topped with a fresh tomato mix, Parmesan, basil, and drizzled with balsamic glaze. (Vegt)
- Tomato-Zucchini Bruschetta
- Crostini topped with a fresh tomato-zucchini mix, Parmesan, basil, and drizzled with balsamic glaze. (Veg)
- Vegetarian Egg Rolls Crispy – egg rolls filled with a homemade vegetable mix, served with sweet & sour sauce. (Vegt, V)

Salad

Choose one option from the selections below.

Which Salad would you like to try?

- Baby Field Greens Salad – Baby field greens with pecan-encrusted goat cheese medallion, Mediterranean olives, sun-dried tomatoes, and dried apricot vinaigrette. (Vegt)
- Butter & Berries Salad – Butter lettuce, radicchio, and baby romaine with red grapes, seasonal berries, and raspberry vinaigrette. (Vegt, V)
- Caprese Salad – Seasonal tomatoes, buffalo mozzarella, baby arugula, and basil vinaigrette. (Vegt)
- Chopped Salad – Diced cucumbers, cherry tomatoes, red onions, bacon, gorgonzola, and avocado, served with honey vinaigrette.
- Mediterranean Salad – Baby romaine lettuce with marinated cherry tomatoes, Kalamata olives, red onion, feta cheese, cucumber, and oregano vinaigrette. (Vegt)
- Mesclun Greens Salad – Mesclun greens in an English cucumber ring, with carrots, tomato relish, toasted almonds, dried cherries, and

- white balsamic vinaigrette. (Vegt)
- Strawberry Salad – Mixed greens with goat cheese, sliced strawberries, red onions, toasted almonds, and raspberry vinaigrette. (Vegt)
 - Traditional Caesar Salad – Crisp romaine with roasted tomatoes, focaccia croutons, and a creamy Caesar dressing. (Vegt)

Entrées

Choose a maximum of two to three **total** options from the Chicken, Beef, Pork, Seafood, and/or Simply Vegetarian selections below.

Which Chicken Entrées would you like to try?

- Baked Chicken Veronique – Oven-roasted chicken garnished with roasted grapes and finished with a light tarragon beurre blanc sauce.
- Chicken & Eggplant Parmesan Stacks – Sautéed and seared chicken layered with roasted eggplant, fresh mozzarella, and homemade Pomodoro marinara, finished with a drizzle of balsamic.
- Chicken Florentine – Lightly breaded chicken breast layered with ricotta, mozzarella, and Parmesan, finished with sun-dried tomatoes for a rich, savory bite.
- Guajillo-Marinaded Grilled Chicken – Boldly flavored guajillo-marinated chicken breast, topped with a roasted yellow pepper and white peach salsa. Grilled Lemon-Garlic Chicken – Juicy grilled chicken infused with roasted garlic and lemon, complemented by a citrus Chardonnay sauce and a touch of arugula pesto.
- Seared Chicken with Portabella & Caramelized Onions – Tender seared chicken breast topped with roasted portabella mushrooms and caramelized onions, served in a delicate sherry cream sauce.
- Spinach & Brie Stuffed Chicken – Tender chicken breast filled with wilted spinach and creamy Brie, served with a silky roasted red pepper sauce.

Beef

Which Beef Entrées would you like to try?

- Grilled Filet Mignon – Tender filet mignon, finished with a caramelized shallot and roasted garlic Madeira sauce.*
- Grilled New York Steak – Juicy New York steak, grilled to perfection and served with a velvety mushroom cream sauce.*
- Pepper-Crusted Seared Tenderloin – Tender, pepper-crusted beef tenderloin, paired with a bold and flavorful Merlot reduction.*
- Seared Petite Filet Mignon – Perfectly seared petite filet mignon, finished*

with your choice of decadent truffle sauce or a fragrant thyme cabernet reduction. Dijon-Crusted Tenderloin Medallions – Succulent tenderloin medallions coated in a Dijon crust, complemented by a rich green peppercorn brandy cream sauce and roasted shallots.

- Braised Short Ribs – Braised short ribs, slow-cooked to perfection in a rich red wine demi-glace, served with caramelized pearl onions and fresh herbs.*
- Herb-Crusted Prime Rib* – Slow-roasted prime rib encrusted with a savory herb blend, served with a velvety horseradish cream and a robust au jus.*

Pork

Which Pork Entrées would you like to try?

- Bacon-Wrapped Pork Loin – Succulent pork loin wrapped in crispy bacon, paired with caramelized onions, apples, and fresh rosemary, finished with your choice of au jus natural gravy or a bourbon cider reduction.
- Rosemary & Garlic Roasted Pork Loin – Seared pork loin roasted with white wine, grape tomatoes, fresh rosemary, and garlic, creating a flavorful and fragrant sauce.
- Sage-Rubbed Roast Pork – Slow-roasted pork infused with aromatic sage, served with a roasted plum port wine compote and a touch of balsamic onion marmalade.

Seafood

Which Seafood Entrées would you like to try?

- Herb-Rubbed Atlantic Salmon – Seared salmon with an Italian parsley and basil rub, served with a fresh roasted tomato sauce.
- Pan-Seared Chilean Sea Bass – Delicately seared Chilean sea bass topped with a bright and refreshing citrus salsa.
- Tarragon-Rubbed Salmon – Lightly seasoned with tarragon and other fresh herbs, served with a lemon beurre blanc sauce.
- Teriyaki Glazed Salmon – Glazed with a rich teriyaki sauce, garnished with sesame seeds, and served with wilted bok choy.

Simply Vegetarian

Which Vegetarian Entrées would you like to try?

- Cauliflower Steak – Thick slices of roasted cauliflower, seasoned and

- grilled, served with a drizzle of olive oil and herbs. (Vegt, V)
- Golden Curry Roasted Vegetables – A medley of seasonal vegetables, roasted to perfection in a rich and aromatic curry sauce, served over fragrant jasmine rice. (Vegt, V)
 - Savory Tofu Stir-Fry – Crispy tofu tossed with fresh, colorful vegetables in a light yet flavorful stir-fry sauce, served alongside steamed jasmine rice. (Vegt, V)
 - Saffron Pilaf with Spinach & Chickpea Ragout – A comforting blend of tender chickpeas, sautéed spinach, and toasted hazelnuts in a savory ragout, served over delicate saffron-infused pilaf. (Vegt, V)
 - Stuffed Shells Pasta – shells filled with ricotta cheese, spinach, and herbs, baked in marinara sauce and topped with melted mozzarella. (Vegt)

Side Dishes

Choose a maximum of two to three options from the selections below.

Which Side Dishes would you like to try?

- Garlic Mashed Potatoes – Creamy mashed potatoes blended with roasted garlic for a rich, savory flavor. (Vegt)
- Green Bean Almondine – Classic satiny-smooth green bean casserole, topped with toasted almonds (Vegt)
- Maple Roasted Sweet Potatoes – Oven-roasted with maple, fresh sage, and a hint of citrus. (Vegt, V)
- Rice Pilaf – Light and fluffy rice cooked with aromatic seasonings. (Vegt)
- Rigatoni Ala Vodka – Tossed in a creamy vodka sauce (Vegt), available with or without sausage.
- Roasted Asparagus – Tender roasted asparagus spears with a touch of olive oil and sea salt. (Vegt, V)
- Roasted Brussels Sprouts – Caramelized Brussels sprouts roasted to perfection. (Vegt, V)
- Roasted Mixed Vegetables – A medley of seasonal vegetables roasted for enhanced flavor. (Vegt, V)
- Spanish Rice – Traditional seasoned rice with tomatoes and spices. (Vegt, V)
- Steamed Broccoli – Lightly steamed broccoli florets with a hint of garlic butter. (Vegt)
- Wild Rice – A hearty blend of wild and long-grain rice. (Vegt, V)
 - Yukon Gold Potatoes Lyonnaise – Golden potatoes sautéed with caramelized onions and fresh rosemary. (Vegt)

Do you have any dietary restrictions, allergies, or general notes we

should be aware of before your tasting?

nah

Please note: cancellations and no shows within 24 hours of your tasting will incur a \$100 tasting fee.

I understand and agree to notify my wedding consultant at least 24 hours prior to my tasting if any cancellations or rescheduling is needed.

Thank you so much for completing our tasting scheduling form!

We're thrilled to have the opportunity to showcase our food and are excited to welcome you in. Once your form is submitted, your wedding consultant will be in touch with you shortly to confirm the details.

We can't wait to be a part of your special day and look forward to making your tasting experience fun!