



ANY EVENT ANY OCCASION

WHETHER IT'S A BUSINESS MEETING OR ANY NUMBER OF OTHER SOCIAL GATHERINGS, YOUR EVENT DEMANDS THE RIGHT INGREDIENTS: THE RIGHT ENVIRONMENT, A TOUCH OF SOMETHING SPECIAL AND, OF COURSE, SPECTACULAR FOOD.

AT TWO25, THAT'S ALWAYS UNDERSTOOD. AND WHETHER IT OCCURS ONCE A MONTH, ONCE A YEAR OR ONCE IN A LIFETIME, TWO25 IS THE PERFECT PLACE TO HOST AN EVENT AND WITH OUR PLANNING EXPERTS THERE FOR YOU FROM START TO FINISH, YOUR EVENT IS SURE TO BE FLAWLESS.

BUSINESS EVENTS

LET US TAKE CARE OF YOU WHILE YOU TAKE CARE OF BUSINESS.

TWO25 IS THE RIGHT CHOICE FOR YOUR COMPANY'S NEXT TRAINING, MEETING, CLIENT PRESENTATION OR HOLIDAY PARTY. AND YOUR PERSONAL BANQUET MANAGER WILL WORK WITH YOU TO HELP YOU PLAN AN EVENT THAT FEELS LIKE ANYTHING BUT WORK.

SOCIAL EVENTS

NO MATTER THE OCCASION, TWO25 MAKES IT MAGICAL.

WHETHER YOU'RE HOSTING A BABY SHOWER, BAR/BAT MITZVAH OR CLUB GATHERING, YOUR PERSONAL BANQUET MANAGER WILL HELP YOU PLAN THE PERFECT EVENT FROM START TO FINISH. BIG, SMALL, ELEGANT OR CASUAL, IT'S SURE TO BE AN EVENT YOUR GUESTS WON'T SOON FORGET.

SERVICES INCLUDE:

PRIVATE ROOMS

ELEGANT, ADJUSTABLE LIGHTING

PROFESSIONAL SERVERS

FULL-SERVICE BARS WITH AN EXTENSIVE SELECTION OF WINES, SPIRITS AND CHAMPAGNES

AUTHENTIC, CHEF-PREPARED DISHES SERVED PLATED OR FAMILY STYLE

TO PLAN YOUR NEXT EVENT CALL KONNIE AT 309-922-9890

PLATED DINNER

SERVED WITH CHOICE OF APPETIZER, SALAD AND SIDE
FRESH BREAD, COFFEE AND ICED TEA INCLUDED
18 PERSON MINIMUM

FILET MIGNON 32

8 OZ HAND CUT OF THE MOST TENDER BEEF
BROILED AND TOPPED W BORDELAISE SAUCE

PEPPERCORN STRIP 33

HAND CUT 10 OZ CERTIFIED ANGUS BEEF RUBBED W
CRACKED BLACK PEPPER AND BROILED TO PERFECTION

RIB EYE 24

HAND CUT 12 OZ HEAVILY MARBLED BEEF RIB EYE
STEAK BROILED TOPPED WITH AU'S JUS

PAN SEARED VEAL 36

16 OUNCE VEAL T-BONE LOIN CHOP DUSTED W
ROSEMARY AND THYME SERVED W BRAISED
SPINACH MARSALA DEMI GLACE

RACK OF LAMB 35

NATURAL FREE RANGE AUSTRALIAN YOUNG LAMB
DUSTED W FRESH HERBS
SERVED WITH RED WINE DEMI GLACE

DIJON CRUSTED SALMON 22

DIJON MUSTARD, HORSERADISH AND PANKO
BREAD CRUMBS.

CHICKEN PICCATA 21

TWO LIGHTLY BREADED CHICKEN BREAST CUTLETS
SERVED OVER DELICATE ANGEL HAIR PASTA
TOPPED W LEMON BUTTER CAPER SAUCE

PAN SEARED DUCK BREAST 27

MAPLE LEAF FARM DUCK BREAST PAN SEARED AND
SERVED ON A LINGONBERRY CHAMBORD REDUCTION

JUMBO FRIED SHRIMP 22

COLOSSAL SHRIMP BREADED AND FLASH FRIED

CHICKEN MARSALA 21

ANGEL HAIR PASTA CROWNED W TWO LIGHTLY BREADED
CHICKEN BREAST CUTLETS. TOPPED W SAUTÉED BUTTON
MUSHROOM AND MARSALA DEMI GLACE

PAN SEARED ATLANTIC SALMON 27

SALMON FILET PAN SEARED & TOPPED W BEURRE
BLANC SAUCE, FRESH BASIL AND CITRUS SEGMENTS.

PESTO CHICKEN 21

FRESH BASIL PESTO, CHICKEN, TOMATO, BROCCOLI,
PARMESAN TOSSED W PENNE NOODLES

SHRIMP & GOAT CHEESE 25

COLOSSAL SHRIMP, SPINACH, GOAT CHEESE AND TO-
MATO SAUTÉED W WHITE WINE AND TOPPED W HERBED
BREAD CRUMBS

CHICKEN & WILD MUSHROOMS 22

CHICKEN, WILD MUSHROOMS, ARTICHOKE HEARTS,
BROCCOLI IN A WHITE WINE SAUCE AND LINGUINE

CHICKEN ALFREDO 19

CHICKEN BREAST, CREAM, ROMANO & PARMESAN
CHEESE AND FETTUCINE

SHRIMP & CRAB CARBONARA 26

COLOSSAL SHRIMP, JUMBO CRAB, SMOKED BACON,
CREAM, BROCCOLI, TOMATOES AND PENNE

LASAGNA 19

LAYERS OF NOODLES, ITALIAN SAUSAGE, ITALIAN
CHEESES AND BOLOGNESE TOMATO SAUCE

SEAFOOD AL ARRABBIATA 27

LINGUINI TOSSED WITH OUR TOMATO SAUCE, SAUTÉED
COLOSSAL SHRIMP, MUSSELS, SCALLOPS, GARLIC AND
CRUSHED RED PEPPER

PLATED DINNER CHOICES

SALADS

[CHOOSE ONE]

HOUSE

MIXED GREENS, RADISH, CUCUMBER, TOMATO,
ONION, HOUSE RED WINE VINAIGRETTE

PEAR [+2]

MIXED GREENS, BLUE CHEESE, SLICED PEAR,
CANDIED WALNUTS AND CRANBERRIES
TOSSED WITH STRAWBERRY VINAIGRETTE

SPINACH [+1]

MUSHROOMS, RED ONION, EGG, CROUTONS.
TOSSED IN A WARM BACON VINAIGRETTE

CAESAR [+1]

ROMAINE LETTUCE, ROMANO CHEESE &
CROUTONS TOSSED IN OUR CAESAR DRESSING

CHOPPED [+1]

ROMAINE, TOMATO, AVOCADO, BACON,
HARD BOILED EGG AND BLUE CHEESE
W/ HOUSE VINAIGRETTE

APPETIZER

[CHOOSE TWO]

CRAB & ARTICHOKE GRATIN

CRAB, CREAM, ARTICHOKE AND PARMESAN
BREAD CRUMBS BAKED AND SERVED W/ CRUSTINI

CALAMARI

PANKO CRUSTED HAND CUT CALAMARI STEAK
FLASH FRIED AND SERVED W/ TOMATO SAUCE

BAKED BRIE

WEDGE OF BRIE WRAPPED IN PHILO DOUGH.
TOPPED W/ LINGONBERRY PRESERVES AND
SERVED W/ FRUIT AND CRUSTINI

ESCARGOT

SERVED IN A GARLIC BUTTER SAUCE
SERVED WITH CRUSTINI

SAUTÉED MUSHROOMS

SIDES

[CHOOSE ONE]

SAUTÉED JULIENNE VEGETABLES - BAKED POTATO - 30 LAYER POTATO GRATIN
FRENCH FRIES - BABY CARROTS - STEAMED ASPARAGUS - BRAISED SPINACH
SAUTÉED GREEN BEANS AND BUTTON MUSHROOMS

FAMILY STYLE PIZZA & PASTA

SERVED WITH CHOICE OF SALAD
FRESH BREAD, COFFEE AND ICED TEA INCLUDED
18 PERSON MINIMUM \$15/PERSON

PIZZA

CLASSICO

SAUTÉED MUSHROOMS, PEPPERONI,
ITALIAN SAUSAGE, ONIONS AND PEPPERS

WHITE PIE

OLIVE OIL, RICOTTA CHEESE, SPINACH,
ARTICHOKE HEARTS, GARLIC

GREEK

SPINACH, FETA CHEESE, TOMATOES AND
BLACK OLIVES

GARLIC CHICKEN

CHICKEN, ARTICHOKE HEARTS AND GARLIC

3-CHEESE PESTO

BASIL PESTO, MOZZARELLA, ROMANO AND
PARMESAN CHEESES

VEGGIE

SAUTÉED MUSHROOMS, BLACK OLIVES,
SPINACH, ONIONS, GARLIC AND BASIL PESTO

PASTA

PESTO CHICKEN

FRESH BASIL PESTO, CHICKEN, TOMATO,
BROCCOLI, PARMESAN TOSSED W PENNE NOODLES

CHICKEN & WILD MUSHROOMS

CHICKEN, WILD MUSHROOMS, ARTICHOKE HEARTS,
BROCCOLI IN A WHITE WINE SAUCE AND LINGUINE

CHICKEN ALFREDO

FRESH CREAM, ROMANO & PARMESAN CHEESE
AND FETTUCCHINE

LASAGNA

LAYERS OF NOODLES, ITALIAN SAUSAGE, ITALIAN
CHEESES AND BOLOGNESE TOMATO SAUCE

SPAGHETTI & MEATBALLS

SALADS (CHOOSE ONE)

HOUSE

MIXED GREENS, RADISH, CUCUMBER, TOMATO, ONION, HOUSE RED WINE VINAIGRETTE

PEAR [+2]

MIXED GREENS, BLUE CHEESE, SLICED PEAR, CANDIED WALNUTS AND CRANBERRIES
TOSSED WITH STRAWBERRY VINAIGRETTE

SPINACH [+1]

MUSHROOMS, RED ONION, EGG, CROUTONS. TOSSED IN A WARM BACON VINAIGRETTE

CAESAR [+1]

ROMAINE LETTUCE, ROMANO CHEESE & CROUTONS TOSSED IN OUR CAESAR DRESSING

CHOPPED [+1]

ROMAINE, TOMATO, AVOCADO, BACON, HARD BOILED EGG AND BLUE CHEESE W/ HOUSE VINAIGRETTE

ALL PRICES SUBJECT TO 10% SALES TAX AND 18% SERVICE CHARGE

HORS D'OEUVRES

ALL HORS D'OEUVRES SOLD PER 50 PIECES UNLESS INDICATED OTHERWISE

HOT

CHICKEN WINGS \$70
CHICKEN STRIPS \$85
CRAB RANGOON \$85
WATER CHESTNUTS W/BACON \$40
SPRING ROLLS W/DIPPING SAUCE \$50
BAKED BRIE \$90
EGG ROLLS \$85
ITALIAN STUFFED MUSHROOM \$75
CRAB STUFFED MUSHROOMS \$90
SCALLOPS W/BACON \$90
CRAB CAKES \$90
TERIYAKI BEEF BROCHETTE \$75
CHICKEN BROCHETTE \$75
ASIAN CHICKEN SKEWERS \$75
MINI QUICHES \$60
SWEDISH MEATBALLS \$60
CRAB AND ARTICHOKE DIP \$50

COLD

JUMBO SHRIMP COCKTAIL \$90
SPRING ROLLS W/DIPPING SAUCE \$50
EGG ROLLS \$85
GOAT CHEESE & TOMPANADE CRUSTINI \$75
SPICY CUCUMBER SHRIMP \$90
PROSCUITTO HAM & MELON \$75
SMOKED SALMON ON PUMPERNICKEL \$90
PROSCUITTO & MARINATED ASPARAGUS \$75
VEGETABLE AND DIP DISPLAY MARKET PRICE
CHEESE AND FRUIT DISPLAY MARKET PRICE

EXPRESS LUNCH OPTIONS

CALL FOR PRICING

SALAD BAR EXPRESS

PIZZA BOAT & SALAD BAR
FRENCH BREAD PIZZA
CHOICE OF SAUSAGE - PEPPERONI - VEGGIE

SOUP & SALAD BAR
FRENCH ONION - SOUP DU JOUR

1/2 SANDWICH & SALAD BAR
CHOICE OF ROAST TURKEY OR SMOKED HAM
SERVED WITH LETTUCE AND TOMATO ON MARBLED RYE

1/2 SANDWICH AND SOUP
CHOICE OF ROAST TURKEY OR SMOKED HAM
SERVED WITH LETTUCE AND TOMATO ON
MARBLED RYE

1/2 SANDWICH, SOUP & SALAD BAR
CHOICE OF ROAST TURKEY OR SMOKED HAM
SERVED WITH LETTUCE AND TOMATO ON
MARBLED RYE

BURGERS

- 1/2 LB CERTIFIED ANGUS BEEF -
SERVED WITH LETTUCE, TOMATO
AND CHOICE OF NATURAL FRIES OR HOUSE POTATO SALAD

HAMBURGER
OUR VERSION OF THE AMERICAN CLASSIC

REUBEN BURGER
A BURGER TOPPED W/ CORNED BEEF
MELTED SWISS AND THOUSAND ISLAND

BACON CHEDDAR
BACON AND SHARP CHEDDAR CHEESE

MUSHROOM & SWISS
SAUTÉED MUSHROOMS AND MELTED SWISS

CHEESEBURGER
TOPPED W/ CHOICE OF AMERICAN,
MOZZARELLA, CHEDDAR, SWISS OR
BLUE CHEESE CRUMBLES

BLACKENED BLUE
CAJUN SPICES, BACON
AND BLUE CHEESE CRUMBLES

SANDWICHES

SERVED WITH NATURAL FRIES OR HOUSE POTATO SALAD

STEAK SANDWICH
GRILLED HAND CUT RIB EYE STEAK, CARAMELIZED
ONION AND SWISS CHEESE ON ITALIAN BREAD

REUBEN
SLICED CORNED BEEF, SAUERKRAUT, MELTED
SWISS AND THOUSAND ISLAND GRILLED ON
MARBLE RYE

FRENCH DIP
THINLY SHAVED BEEF PRIME RIB SERVED ON TOASTED
ITALIAN BREAD WITH AU JUS

CHICKEN CLUB
GRILLED CHICKEN, BACON AND MELTED SWISS
TOPPED WITH AVOCADO LETTUCE AND TOMATO
SERVED ON AN OLD FASHION BUN

SALMON B-LT
SMOKED SALMON LOX, GOAT CHEESE, AVOCADO AND
BACON LAYERED ON AN OLD FASHION BUN.
SERVED WITH LETTUCE & TOMATO

EVENT POLICIES

-OUR CATERING DEPARTMENT MUST HAVE A GUARANTEED MINIMUM GUEST COUNT NO LATER THAN 3 DAYS PRIOR TO THE EVENT. IF NO GUARANTEE IS RECEIVED, THE ORIGINAL ESTIMATED COUNT WILL BE YOUR GUARANTEE AND IS NOT SUBJECT TO REDUCTION. YOU WILL BE CHARGED FOR THE NUMBER GUARANTEED OR THE NUMBER OF GUESTS SERVED, WHICHEVER IS GREATER.

-EVENTS MUST BE SECURED WITH A NON-REFUNDABLE DEPOSIT IN AN AMOUNT EQUAL TO THAT OF YOUR ROOM RENTAL AT THE TIME OF BOOKING.

-FULL PAYMENT IS REQUIRED THE DAY OF YOUR EVENT UNLESS PRIOR ARRANGEMENTS HAVE BEEN ESTABLISHED.

-AN 18% SERVICE CHARGE AND A 10% SALES TAX WILL BE ADDED TO ALL FOOD AND BEVERAGE PURCHASES. GROUPS REQUESTING TAX EXEMPTION MUST SUBMIT THEIR TAX NUMBER AND AN OFFICIAL LETTER OF EXEMPTION AT TIME OF BOOKING.

-MEETING AND BANQUET ROOMS ARE ASSIGNED IN ACCORDANCE WITH ANTICIPATED ATTENDANCE. REVISION IN ATTENDANCE MAY NECESSITATE ROOM REASSIGNMENT AT OUR DISCRETION.

-REQUESTS FOR STANDARD AUDIO VISUAL EQUIPMENT RENTAL MUST BE MADE AT LEAST 3 BUSINESS DAYS PRIOR TO THE MEETING. REQUESTS FOR AUDIO VISUAL EQUIPMENT MADE THE DAY OF YOUR EVENT WILL BE HONORED UPON AVAILABILITY AND MAY BE SUBJECT TO AN ADDITIONAL CHARGE. IF SPECIAL EQUIPMENT IS NEEDED, THE PATRON WILL BE RESPONSIBLE FOR MAKING ARRANGEMENTS TO HAVE SUCH EQUIPMENT DELIVERED AND SET-UP. TWO25 WILL NOT ACCEPT RESPONSIBILITY FOR EQUIPMENT RENTED OR PURCHASED ELSEWHERE.

-TWO25, IN ACCORDANCE WITH STATE AND LOCAL LIQUOR CODES, WILL SERVE LIQUOR TO NO PERSON UNDER THE AGE OF 21. SHOULD THERE ARISE ANY QUESTION AS TO THE AGE OF A GUEST, VALID PHOTO IDENTIFICATION WILL BE REQUIRED. NO EXCEPTIONS.

-A CREDIT CARD NUMBER WILL BE REQUIRED TO SECURE ALL RESERVATIONS. ALL DIRECT BILL INVOICES ARE DUE WITHIN 15 DAYS OF MAILING. ANY INVOICES NOT PAID IN FULL WITHIN 30 DAYS WILL BE SUBJECT TO A LATE PAYMENT CHARGE AS CALCULATED AT THE RATE OF 1-1/2 % PER MONTH AND WILL BE CHARGED TO THE CREDIT CARD ON FILE FOR SAID EVENT.

-SECURITY AND LIABILITY: TWO25 WILL NOT ASSUME RESPONSIBILITY FOR DAMAGE OR LOSS OF ANY MERCHANDISE OR ARTICLES LEFT IN THE ROOMS, PRIOR TO, DURING OR FOLLOWING AN EVENT. THE CUSTOMER ACCEPTS RESPONSIBILITY FOR ANY AND ALL DAMAGES INCURRED

-WE ASK FOR YOUR COOPERATION IN NOT STAPLING, TAPING, TACKING, OR NAILING ANY ITEMS TO THE WALLS, FLOOR OR CEILINGS OR OUR FACILITIES WITHOUT PRIOR WRITTEN APPROVAL FROM OUR SALES OFFICE. DUE TO THE ADDITIONAL CLEAN UP REQUIRED, DECORATIONS THAT CONTAIN SPRINKLES OR CONFETTI ITEMS MAY NOT BE USED, AND WILL RESULT IN ADDITIONAL CHARGES.

-TWO25 IS A REGISTERED NON-SMOKING FACILITY. SMOKING AREAS ARE LOCATED OUTSIDE. THIS POLICY WILL BE STRICTLY UPHELD. VIOLATION OF SAID POLICY BY ANY MEMBER OF YOUR PARTY WILL RESULT IN ADDITIONAL CHARGES. THESE CHARGES WILL BE THE SOLE RESPONSIBILITY OF THE CUSTOMER.

-PATRON IS LIABLE FOR ANY DAMAGES TO THE FACILITY, FIXTURES, FURNISHINGS OR EQUIPMENT CAUSED BY THE PATRON OR GUESTS OF THE PATRON.

-SHOULD LEGAL PROCEEDINGS BE REQUIRED TO ENFORCE THE TERMS OF THIS AGREEMENT, CUSTOMER WILL BE LIABLE FOR ALL ATTORNEY'S FEES AND COSTS INCURRED IN ENFORCING THIS AGREEMENT.