

EST.



2026

THE ST. GEORGE BALLROOMS

Private Event Menus

528 west 77th avenue | Schererville, in 46375
219-200-4108 | events@stgeorgeballrooms.com



Culinary Led Events by progressive dining group

Founded in 2004, Progressive Dining Group is a full-service food and beverage hospitality company with a strong presence across the Chicagoland area, owning and operating a diverse portfolio of restaurants and nightlife concepts. Beyond their venues, PDG serves as both a commercial and private Food Service Provider (FSP), bringing a depth of experience that seamlessly translates into the event space.

At The St. George Ballrooms, this means an enhanced, all-inclusive approach to celebrations. PDG's culinary team offers fully customizable menus designed to reflect each client's style, guest count, and vision. Known for their "one-stop shop" model, Progressive Dining Group integrates food, beverage, and full-scale event coordination under one roof.



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Breakfast

Continental

An assortment of miniature muffins, doughnuts, danishes, and bagels served with cream cheese and butter, alongside freshly brewed coffee and a selection of teas. **\$16 per person**

Brunch Buffet

A hearty brunch spread featuring scrambled eggs, bacon, sausage, pancakes or French toast, and breakfast potatoes with peppers and onions. Accompanied by mini pastries, assorted juices, coffee, and tea. **\$24 per person**

Enhancements Available:

Add Pasta +\$3 per person

Add Chicken +\$5 per person

Add Eggs Benedict +\$4 per person

Waffle Station

Fresh-made waffles served with a variety of toppings including fresh fruit, syrups, whipped cream, and sweet finishes. **\$6 per person**

Yogurt Bar

Served with assorted toppings including fresh fruit, granola, nuts, and drizzles for a customizable parfait **\$5 per person**

Omelet Station

Chef-attended station preparing made-to-order omelets with a selection of fresh vegetables, cheeses, and proteins. **\$6 per person**



Lunch

11am-3pm

Sandwich Platter

Choice of 3 Sandwiches, Chips, Pasta Salad, Cookie, Coffee, Tea \$18 per person

Boxed Lunch

Choice of Sandwiches, Chips, Pasta Salad, Cookie, Coffee, Tea \$18 per person

Lunch Buffet or Family Style

Choice of 1 Salad, 1 Hot Entree. 2 Sides, Cookie Trays, Rolls, Coffee, Tea \$28 per person

Plated Lunch

Choice of 1 Salad, 1 Hot Entree. 2 Sides, Vanilla Gelato, Rolls, Coffee, Tea \$26 per person

Sandwich / Wrap Options

Asian Chicken Crunch

Tomato Mozzarella (V)

Turkey Club

Chicken Tender

Smokey Southwest Chicken

Grilled Salmon

Grilled Prime Steak

Grilled Chicken BLT

BRIDAL SHOWER & BAPTISM LUNCHEON

SIGNATURE LUNCHEON PACKAGE

**Includes: Gelato Ice Cream • Fresh-baked rolls & butter • Coffee • Hot tea • Iced tea
• Assorted soft drinks • Complimentary cake cutting**

SALAD - CHOICE OF ONE

Classic Caesar Salad
Fresh Garden Salad with Two Dressings

ENTREES • CHOICE OF TWO

Chicken Piccata
Chicken Marsala
Lemon Herb Chicken
Herb-Roasted Chicken
Sliced Roast Beef with Au Jus
Italian Sausage with Peppers
& Onions
Baked Cod with Lemon &
Herbs

ACCOMPANIMENTS • CHOOSE TWO

Potatoes
Garlic Mashed Potatoes
Oven-Roasted Red Potatoes
Traditional Vesuvio Potatoes
Pastas
Baked Mostaccioli
Penne Marinara
Penne alla Vodka
Fettuccine Alfredo
Vegetables
Green Beans Almondine
Broccoli with Garlic & Olive Oil
Seasonal Vegetable Medley

MOST POPULAR MENU COMBINATION

Chicken Piccata & Sliced Roast Beef
Classic Caesar Salad • Vesuvio Potatoes • Penne alla Vodka • Gelato Ice
Cream

MIMOSA PACKAGE

\$10.95 PER GUEST

Classic Mimosa Service
Sparkling wine with orange juice, served
for up to 2 hours.
A popular addition for bridal showers and
daytime celebrations.

Optional Upgrade
Add cranberry and pineapple
juices for a three-juice mimosa
bar
+\$2.00 per guest

DESSERT: Gelato ice cream is included with the Signature Luncheon Package. Host may also provide a celebration cake. Ask about assorted cookies, mini pastries, cheesecake or a sweet table.

Package pricing is subject to applicable sales tax and service charge. Minimum guest counts may apply. Alcohol service is for guests age 21 and over and is subject to applicable liquor laws and venue policies. Menu selections and pricing are subject to change.



GREEK MEMORIAL LUNCHEON

In a time of remembrance, allow us to take care of the details.

Our Greek Memorial Luncheon packages are thoughtfully prepared to provide family and friends with a warm, comfortable gathering following funeral services. Each menu features traditional Greek-inspired dishes served with care and hospitality.

TRADITIONAL PACKAGE **\$32** per person

Greek Village Salad - tomatoes, cucumbers, red onion, feta, Kalamata olives & Greek dressing

Lemon-Oregano Baked White Fish

Greek Lemon-Roasted Potatoes | Seasoned Green Beans

Fresh Bread & Butter | Traditional Paximathia Greek Cookies

Coffee | Hot Tea | Soft
Drinks

CLASSIC PACKAGE **\$39** per person

Traditional Greek Salad - feta, Kalamata olives & Greek dressing

Lemon-Herb Baked White Fish | Greek-Style Roasted Chicken

Rice Pilaf | Greek Lemon-Roasted Potatoes | Seasoned Green Beans

Fresh Bread & Butter | Feta Cheese & Kalamata Olive Platter

Paximathia & Assorted Greek Cookies

Coffee | Hot Tea | Soft Drinks |
Bottled Water

PREMIUM PACKAGE **\$49** per person

Mediterranean Appetizer Presentation - feta, Kalamata olives, hummus, tzatziki & warm pita

Traditional Greek Salad

Lemon-Herb Baked White Fish | Greek-Style Roasted Chicken

Choice of Traditional Pastissio or Moussaka

Greek Lemon-Roasted Potatoes | Rice Pilaf | Green Beans or
Seasonal Vegetables

Fresh Bread & Butter | Assorted Greek Pastries & Paximathia

Coffee | Hot Tea | Soft Drinks |
Bottled Water

→ SERVICE & ADDITIONAL OPTIONS ←

Buffet and Family-Style Service Available | 30-Guest Minimum

Pricing may be subject to applicable sales tax and service charges.

Menu selections and pricing are subject to change based upon availability.

WITH OUR SINCERE CONDOLENCES

It is our privilege to serve your family and guests during this time of remembrance.



Salads

Garden Salad

Fresh mixed greens with seasonal vegetables and a selection of house-made dressings

Greek Salad

Crisp romaine with tomatoes, cucumbers, olives, feta, and a classic Greek vinaigrette

Caesar Salad

Romaine lettuce tossed in creamy Caesar dressing with parmesan and croutons

Spring & Summer Seasonal Salad

A fresh, rotating selection of greens, fruits, and vegetables inspired by the season.

Fall & Winter Season Salad

Hearty greens with seasonal vegetables, fruits, and warm, rich dressings



Hors D'oeuvres

Food Package Add On

Choose 3 \$6 per person | Choose 5 \$8 per person
served butler style

Chicken

Thai or BBQ Chicken Skewer

Grilled chicken with Thai peanut or smoky BBQ glaze

Mini Chicken Tinga Taco or Tostada

Shredded chicken in a smoky chipotle tomato sauce

Smoked Wings

Slow smoked chicken wings

Vegetarian

Spanakopita

Flaky phyllo with spinach, feta, and herbs

Veggie Spring Rolls

Crisp rolls filled with fresh vegetables

Fried Mac & Cheese Balls

Golden-fried bites of creamy macaroni and cheese

Stuffed Mushroom Caps

Roasted mushrooms with savory herb and cheese filling

Bruschetta

Toasted crostini with tomatoes, basil, and olive oil

Avocado Toast Bites

Toasted bread with smashed avocado and sea salt

Caprese Skewer

Mozzarella, tomato, basil, and balsamic glaze

Feta & Honey

Filo Crusted Feta, Greek thyme honey, sesame, pistachio



Hors d'oeuvres

food package add on

Choose 3 \$6 per person | Choose 5 \$8 per person
served butler style

Seafood

Bacon Wrapped Scallop

Finished with sherry vinegar glaze and fresh thyme

Shrimp Cocktail +\$1

Chilled shrimp with classic cocktail sauce

Mini Crab Cakes +\$2

Delicate crab cakes served with a light remoulade

Beef, Pork, & Lamb

Sweet & Sour Meatballs

Beef meatballs in a tangy, sweet glaze

Keftedes

Beef Meatballs, Fresh Herbs, yogurt

Caramelized Onion & Truffle Slider

Grilled mini burger topped with caramelized onions and truffle butter

Smoked Brisket Slider

12 hour smoked brisket, topped with horseradish aoli

Antipasto Skewer

Cured meats, cheese, olives, and marinated elements

Beef Crostini

Seared beef on toasted crostini with a savory spread

Fried Ribs

Smoked St Louis Style Rib, then flash fried

Lollipop Lamb Chops +\$2

Grilled lamb chops with a tender finish and herb seasoning



Displays

Fruit & Cheese Display

An assortment of artisan cheeses paired with fresh fruits and accompaniments. **\$5 per person**

Mezze Table

Mediterranean spread featuring hummus, dips, fresh vegetables, olives, and warm pita **\$6 per person**

Shrimp Cocktail Display

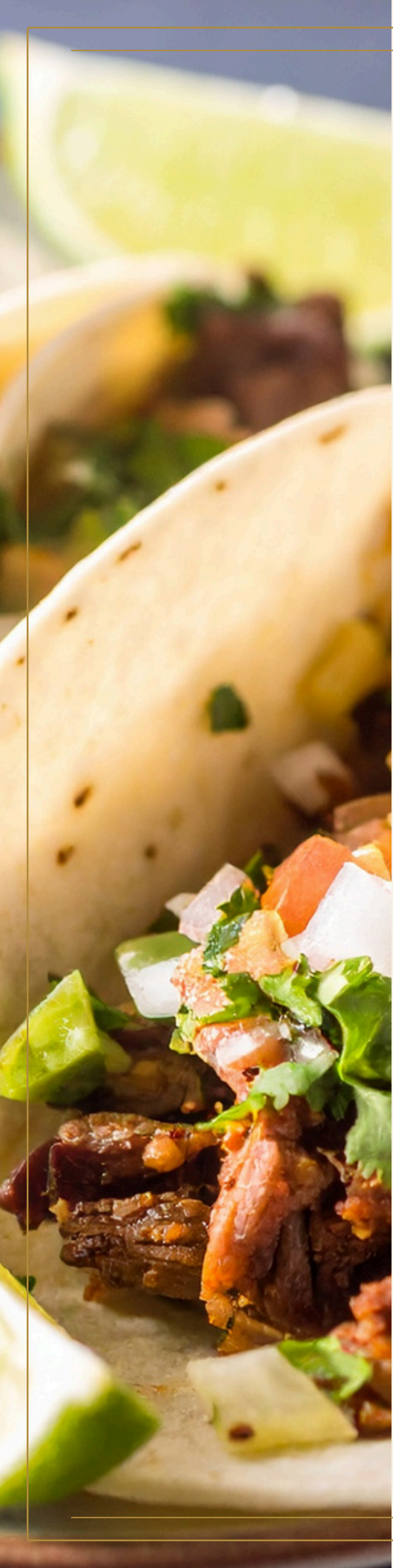
Chilled shrimp served with classic cocktail sauce and fresh lemon **\$8 per person**

Antipasto Table

Italian-inspired assortment of cured meats, cheeses, marinated vegetables, and olives **\$8 per person**

Charcuterie Display

A curated selection of cured meats, cheeses, and seasonal accompaniments with crackers and spreads. **\$6 per person**



Stations

Taco Bar

Beef + Chicken, Corn + Flour Tortillas, Cheese,
Fajita Vegetables, Salsa, Guacamole, Mexican Street
Corn **\$15 per person**

Pasta Station

Made-to-order pasta with your choice of noodles,
house-made sauces, and seasonal toppings.

\$12 per person

+\$5 Meatballs or Chicken

Mediterranean Station

Greek Style Chicken Kabobs, Falafel, Rice, Pita,
Crudite Vegetables, Hummus, Whipped Feta Dip
\$15 per person

Carving Station

Ham, Roasted Turkey, Prime Rib, Sirloin
\$10-\$16 per person

Mashed Potato Bar

Creamy mashed potatoes with a selection of
classic and elevated toppings for a customized
bite **\$8 per person**

Salad Bar

Fresh greens and seasonal vegetables with a
variety of toppings and house-made dressings
\$10 per person

(gf) = gluten free (v) = vegan (veg) = vegetarian



Dinner

Plated Dinner

Choice of 1 Salad, 2 Hors D'oeuvres, 2 Hot Entrees.
2 Sides, Vanilla Gelato, Rolls, Coffee, Tea
\$55 per person

Buffet Dinner or Family Style

Choice of 1 Salad, 2 Hors D'oeuvres, 2 Hot Entrees.
2 Sides, Vanilla Gelato, Rolls, Coffee, Tea
\$55 per person

★ **FILET, SEABASS, TUNA +\$5 EACH**



Entrees

Chicken

Artichoke Chicken

Tender chicken breast in a light lemon butter sauce with artichokes and herbs.

Chicken Marsala

Sautéed chicken in a rich Marsala wine sauce with mushrooms

Chicken Piccata

Lightly breaded chicken in a bright lemon caper butter sauce

Chicken Scaloppini

Thinly sliced chicken sautéed with garlic, white wine, and fresh herbs

Chicken Vesuvio

Roasted chicken with garlic, white wine, herbs, and crispy potatoes

Greek Chicken & Potatoes

Tender, herb-marinated chicken roasted with fresh lemon, garlic, oregano, and extra virgin olive oil

Seafood

Atlantic Salmon

Oven-roasted salmon finished with a light herb or citrus glaze

Ahi Tuna*

Seared rare with a sesame crust, served with a light soy-based glaze

Chilean Seabass*

Buttery, flaky seabass with a delicate, refined finish

*Available for plated options only



Entrees

Beef & Pork

Roast Beef

Slow-roasted beef served with a rich, savory au jus

Sliced Smoked Bisket

Smoked brisket, tender and flavorful with a subtle smoke finish

Smoked Pulled Pork

Slow-smoked pork, pulled and served with a savory BBQ sauce

Peppercorn Encrusted Sirloin*

Seared sirloin crusted with cracked peppercorns

Filet Mignon*

Center-cut filet, expertly cooked for a tender, refined presentation

Vegetarian & Vegan

BBQ Seitan

Plant-based seitan in a smoky BBQ sauce

Portobello Penne Rigate

Penne pasta with roasted portobello mushrooms in a savory herb sauce.

***Available for plated options only**

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Side Dishes

Brussels Sprouts with Bacon

Roasted and tossed with crispy bacon and a savory glaze

Julienne Zucchini Medley

Lightly sautéed zucchini ribbons with herbs and a fresh finish

Wild Rice

Hearty wild rice blend with subtle seasoning

Garlic Mashed Potatoes

Creamy mashed potatoes infused with roasted garlic

Rosemary Roasted Potatoes

Oven-roasted potatoes with herbs and a crisp golden finish

Risotto

Creamy Italian-style rice finished with parmesan

Green Beans Almondine

Tender green beans with toasted almonds and a light butter glaze

Pasta Salad

Chilled pasta tossed with vegetables and a light, flavorful dressing

Vodka Rigatoni

Rigatoni and Green Peas in a Tomato Vodka sauce

Macaroni & Cheese

Classic macaroni in a rich, creamy cheese sauce

Greek Style Potatoes

oven-roasted potato wedges infused with lemon juice, olive oil, garlic, and oregano

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Beverage Menus

priced up to max 5 hours

Beer + wine

House Red, House White, Choice of 4 Beers
\$20 per person,

Classic

Vodka, Gin, Rum, Whiskey, Scotch
House Red, House White, Choice of 4 Beers
\$25 per person,

Premium

Vodka, Gin, Rum, Tequila, Whiskey, Bourbon,
Scotch
House Red, House White, Choice of 4 Beers
\$30 per person, per hour

Mimosa Bar

House Red, House White, Choice of 4 Beers
\$12 per person (3 Hour Service)

Mocktail Bar

House Red, House White, Choice of 4 Beers
\$6 per person (3 Hour Service)

18% Service Fee + Sales Tax Applies



Desserts

Assorted Mini Display

Choice of (5) Miniatures **\$10 per person**

Bite sized brownies, mini cannolis, fruit tarts, éclairs, cream puffs, baklava, cheesecake, cappuccino, carrot, chocolate caramel, and chocolate mint

Plated Desserts

Berry Shortcake with Vanilla Mousse

Light shortcake layered with fresh berries and smooth vanilla mousse **\$5 per person**

Scooped Crème Brûlée

Classic vanilla custard with a caramelized sugar finish **\$5 per person**

Cheesecake

Rich, creamy cheesecake with a classic graham cracker crust **\$5 per person**

Cannoli

Crisp pastry shells filled with sweet ricotta cream **\$5 per person**

Tiramisu

Espresso-soaked ladyfingers layered with mascarpone cream and cocoa **\$5 per person**

Flourless Chocolate Cake

Decadent, dense chocolate cake **\$5 per person**



Beverage Menus

Consumption + Cash Bars

\$1,500.00 Minimum Spend

Bartender Fee \$150 Per Bartender For 4hrs

1 Bartender Per 50 Guests Required

Enhancements

Sparkling Toast \$5 Per

Beers

Miller Lite

Bud Light

Michelob Ultra

Pabst Blue Ribbon

Yuengling

Peroni

Corona

Select Three Floyds

Wines

Moscato

Pinot Grigio

Cabernet Sauvignon

Red Blend

Ask About Sweet Sparkling

Red Or White

Classic Package

Camerena Blanco Tequila

Captain Morgan Rum

New Amsterdam Gin

New Amsterdam Vodka

Bird Dog Whiskey

Four Roses Bourbon

Premium Package

Tito's Vodka

Absolut Vanilla Vodka

Johnnie Walker Red Label

Four Roses Bourbon

Jack Daniel's Whiskey

Tanqueray Gin

Bacardi Rum

Don Julio Tequila

Bailey's

Kahlua

Limonchello

Aperol



Room Rental Fee

Sunday-Thursday \$1,000 Minimum

Friday & Saturday \$1,500 minimum

*prices subject to change



Let's Get Started

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