



# EVENT MENU

WEDDINGS | CORPORATE EVENTS | SPORTS TEAM EVENTS  
FIELD TRIPS & LOCK-INS | COMMUNITY & SCHOOL EVENTS  
AND MUCH MORE!

37 E. Lorraine Ave., Addison, IL 60101 | (630) 833-1040 | [stardust.bowlbowlbowl.com](http://stardust.bowlbowlbowl.com)



# APPETIZERS

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Each order serves 15 guests

**Traditional bone-in wings** | \$45 per order · 3 lbs

All sauces are served on side unless previously requested to be tossed

*Sauces & dressings | select three*

*BBQ, Buffalo, Bourbon, Sweet Chili, Parmesan Garlic, Ranch, Blue Cheese, Honey Mustard*

**Chicken tenders** | \$45 per order · 20 pcs

Country style, juicy chicken tenders, dipped into a tasty seasoned batter and deep fried until crispy

**Sauces & dressings** | select three

BBQ, Buffalo, Bourbon, Sweet Chili, Parmesan Garlic, Ranch, Blue Cheese, Honey Mustard

**All the fries! (v)** | \$25 per order · 3 lbs

Choice of battered fries or tater tots

**South of the border combo** | \$35 per order

Loaded nachos with chicken parmesan crusted, quesadilla. Served with salsa and sour cream

**Tableside smores (v)** | \$35 per order

A fun mix of chocolates, candies, graham crackers, and marshmallows

(v) Vegetarian • (GS) Gluten-sensitive options • Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of foodborne illness.





# SPECIALTY BARS

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Minimum of 15 guests

## - SLIDER BAR -

\$22 per guest | Include all three proteins +\$3 per guest

Choose two of the following protein options:

### **Mini Burgers**

Seasoned ground beef patties cooked to perfection

#### *Accompaniments:*

Romaine lettuce, tomato slices, red onion, pickles, American cheese, coleslaw, kettle chips, vegan beans

### **BBQ Pulled Chicken**

Pulled chicken tossed in BBQ sauce

#### *Accompaniments:*

Romaine lettuce, tomato slices, red onion, BBQ sauce, coleslaw, kettle chips, and vegan beans

### **Beef Barbacoa**

Slow-braised, smoky shredded beef

#### *Accompaniments:*

Romaine lettuce, red onion, fire-roasted salsa, corn tortilla chips, vegan beans, and guacamole

## - ULTIMATE TACO BAR -

\$22 per guest | Include all three proteins +\$3 per guest

Choose two of the following protein options:

### **Shredded Chicken**

Tender, seasoned shredded chicken, slow-simmered in a mild roasted tomato salsa for rich, savory flavor

#### *Accompaniments:*

Lettuce, pico de gallo, shredded jack cheese, sour cream, corn & flour tortillas, tortilla chips, fire-roasted salsa, vegan beans, guacamole

### **Seasoned Beef**

Savory, crumbled beef simmered with smoked paprika, cumin, and chili powder for a full-bodied flavor

### **Beef Barbacoa**

Fall-apart-tender beef, slow-braised with chipotle chiles, cumin, and oregano for a rich, smoky flavor

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# PIZZA, SALAD, & WINGS

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Minimum of 10 guests

**- PIZZA & SALAD BUFFET -**  
\$19 per guest

**- PIZZA, SALAD & WING BUFFET -**  
\$22 per guest

**Pizza selections** | one pizza choice per 4 guests | Gluten-free crust available

## **Build Your Own**

Choose a sauce, then customize it with your choice of meats, fresh vegetables, and other toppings

## **Classic Meat Lovers**

Italian sausage, pepperoni, ham, and bacon on red sauce with mozzarella

## **Classic Supreme**

Pepperoni, sausage, peppers, onions, olives, mushrooms, on red sauce and mozzarella

## **Chicken Bacon Ranch**

Grilled chicken, bacon, and creamy ranch

## **Salad selections** | select one

### **Caesar Salad (V)**

Romaine, parmesan, croutons, Caesar dressing

### **Mixed Green Salad (V)**

Mixed greens with tomatoes, red onions, and croutons, with choice of two dressings: Ranch, Blue Cheese, Honey Mustard, Caesar, Italian, French

## **Wing selections** | 6oz per guest

### **Traditional bone-in or boneless wings**

All sauces are served on side unless previously requested to be tossed

### **Sauces & Dressings** | select three

BBQ, Buffalo, Bourbon, Sweet Chili, Parmesan Garlic, Ranch, Blue Cheese, Honey Mustard

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# ITALIAN

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## - CLASSIC ITALIAN DINNER BUFFET -

Minimum of 15 guests

\$22 per guest | Includes breadsticks

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### **Salad selections** | select one

#### **Caesar Salad**

Romaine, parmesan, croutons, caesar dressing

#### **Mixed Green Salad**

Mixed greens with tomatoes, red onions, and croutons, with choice of two dressings: Ranch, Blue Cheese, Honey Mustard, Caesar, Italian, French

### **Sauce selections** | select two

#### **Bolognese**

Slow-simmered meat sauce with beef, vegetables, and Italian herbs

#### **Marinara (V)**

Vegan tomato sauce with garlic, basil, oregano, roasted peppers, onions, and mushrooms

#### **Alfredo**

Creamy parmesan

### **Pasta selections** | select one

#### **Cavatappi**

Spiral-shaped pasta that holds sauces well

#### **Cheese Tortellini (+\$3)**

Ring-shaped pasta filled with ricotta, parmesan, and mozzarella cheeses

### **Protein selections** | select one

#### **Meatballs**

Beef and pork blend meatballs simmered in marinara

#### **Grilled Chicken Breast**

Juicy chicken breast seasoned and grilled over an open flame

#### **Chicken Parmesan**

Breaded chicken cutlets topped with marinara and melted mozzarella

## - ENHANCEMENTS -

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15 breadsticks | \$30

Extra sauce | +\$3 per guest

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# BEVERAGES

## - PACKAGES -

### Beer & Wine

2 HR • \$25 | 3 HR • \$35 | 4 HR • \$47  
Drink Ticket \$5 Each

- 16oz domestic draft
- Bottled beer
- Glass of house wine

### Non-Premium

2 HR • \$28 | 3 HR • \$40 | 4 HR • \$52  
Drink Ticket \$7 Each

- 16oz draft domestic & import
- Bottled beer domestic & import
- Glass of house wine
- Rail or Call Liquor

### Premium

2 HR • \$33 | 3 HR • \$45 | 4 HR • \$57  
Drink Ticket \$10 Each

- Guest beverage of choice, including top shelf liquor

\*No pitchers or shareable drinks

Hourly costs are priced per guest. Shots are not included in the packages. All drinks are served with mixers. The minimum package is two hours. We reserve the right to stop alcohol service if a guest is exhibiting any signs of intoxication.

## - A LA CARTE -

**Pitcher of domestic beer** | \$12 each

**Cash bar** | Guests purchase their own beverages

**Pitcher of premium beer** | \$15 each

**Host bar** | Set by time or dollar amount

**Domestic Keg** | \$425 each, serves approximately 150 12oz glasses

## - NON-ALCOHOLIC -

**Unlimited soda station** | \$4 per guest  
Pepsi, Diet Pepsi, Sierra Mist

**Unlimited soda & mixers** | \$5 per guest  
Hosted at a private bar

**Sparkling Cider** | \$19 per bottle

**Soda** | \$3 per can  
Assorted regular & diet

**Soda** | \$10 per pitcher  
Pepsi, Diet Pepsi, Starry, Mountain Dew, Root Beer

**Hot Apple Cider** | \$25 per gallon

**Coffee** | \$9 per carafe  
Regular or decaffeinated, served with cream & sugar

**Juice** | \$25 per gallon  
Orange, apple, cranberry

**Fruit Punch** | \$25 per gallon

**Milk** | \$12 per gallon

**Bottled water** | \$2 per bottle

**Teas** | \$1 each  
Assorted herbal & flavored teas