



White Deer Run
Golf Club

Hors d'Oeuvres & Appetizers

250 W Gregg's Parkway, Vernon Hills, IL 60061

847-680-6188

whitedeergolf.com

• Hors d'Oeuvres & Appetizers •

Hors d'Oeuvres

To accompany your entrée selection

Choice of four hors d'oeuvres for one hour

Butler Service

\$6.95 per person

Buffet Style

\$8.95 per person

Hot

Assorted Chicago Style Mini Pizzas

Mini Crab Cake with
Whole Grain Mustard Sauce

Swedish or BBQ Meatball

Crab Stuffed Mushroom Cap

Spinach & Cheese Stuffed Mushroom Cap

Coconut Chicken, Sweet & Sour Sauce

Warm Goat Cheese, Sun Dried Tomato
& Basil on Crostini

Spanakopita

Raspberry & Brie in Phyllo

Chicken Pineapple Skewer, Teriyaki Sauce

Vegetable Spring Roll, Sweet & Sour Sauce

Crab Rangoon, sweet chili dipping sauce

Cold

Prosciutto Ham Wrapped Asparagus

Bruschetta

Boursin Strawberry

Antipasto Kabob

Assorted Cold Canapés

Salmon, Shrimp and Roast Beef & Horseradish

Caprese Skewer
(Tomato, Mozzarella, Basil & Olive Oil)

Additional hors d'oeuvres \$2 per selection with this hors d'oeuvres package

All food and beverage prices are subject to a 7.25% sales tax and a taxable service charge of 20%

• Hors d'Oeuvres & Appetizers •

Appetizers

Minimum order of 40 people

Mini Assorted Quiche

\$2.00 per person

Raspberry & Brie in Phyllo

\$2.00 per person

Flat Bread Margarita Pizza

with Tomato, mozzarella & basil

\$2.50 per person

Caprese Skewer

Fresh mozzarella, grape tomato & basil

\$2.50 per person

Assorted Fresh Vegetables with Ranch Dip

includes broccoli, cauliflower, carrots,
cucumbers, peppers & olives

\$2.50 per person

Antipasto Platter

includes artichoke hearts, fire roasted peppers,
fresh mozzarella, pepperoni & pepperoncini

\$2.50 per person

Seasonal Fresh Fruit Tray

variety of melons & berries and
orange yogurt dressing

\$2.75 per person

Domestic & Import Cheese Platter

brie cheese, mild cheddar, smoked gouda,
gorgonzola, salami, fruit garnish
and assortment of fine crackers

\$3.25 per person

Baked Brie Cheese in Puff Pastry

(30 – 40 people)

served with crackers, preserves and fruit garnish

\$95.00

Jumbo Shrimp Cocktail (40 pieces)

tray of jumbo shrimp with cocktail sauce & lemon

\$125.00

Smoked Salmon Fillet (2 ½ lbs)

with capers, mined red onions, sour cream, cocktail
rye bread

\$140.00

California Rolls (40 pieces)

crabmeat, avocado & vegetable rolls, pickled ginger
& wasabi

\$100.00

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First Course & Starters

Goat Cheese & Tapenade Crostini

arugula garnish

\$3.25

Tabbouleh Salad

goat cheese crouton

\$3.50

Brie Cheese, Fresh Berries & Dates

served with grilled crostini

\$3.75

Smoked Salmon & Marinated Potatoes

watercress garnish

\$4.75

Warm Panko Crusted Crab Cake

black bean & corn relish

\$5.00

Fried Cheese Ravioli

marinara sauce

\$3.00