



White Deer Run
Golf Club

Dinner Menus

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

847-680-6188

whitedeergolf.com

• Dinner Menus •

Plated Dinner

**Plated dinner entrées include soup or salad,
warms rolls & butter, dessert, coffee, tea and iced tea**

Soups

Broccoli & Cheddar Ale • Minestrone • Vegetable
Cream of Mushroom • Gazpacho • Tomato Basil

Salads

Classic Caesar Salad

Hearts of romaine, herb croutons, grated parmesan cheese
tossed in a creamy caesar dressing

Baby Spinach Salad

Belgian endives, tomatoes, red onions,
crumbled blue cheese served with warm bacon dressing

Summer Citrus Salad

Boston lettuce with orange and grapefruit segments, sliced strawberry
served with balsamic vinaigrette

Arcadian Harvest Greens

Belgian endive, cucumber, tomatoes, red onions
with choice of dressing

Traditional Greek Salad

Arcadian harvest greens, cucumbers, feta, tomatoes, red onions, oregano,
kalamata olives served with italian dressing

Salads served with dinner rolls and butter

Additional \$3 per person for Soup & Salad

• Dinner Menus •

Chicken Entrées

Chicken Marsala

Sautéed breast of chicken, sliced mushrooms,
demi glaze and marsala wine sauce

\$24.95

Breast of Chicken Dijon

Marinated in mustard then sautéed served with béchamel,
white wine & mushroom sauce and scallions

\$24.95

Oven Roasted Chicken

Supreme breast of chicken, herb butter sauce
served with double tomato relish

\$26.95

Chicken Boursin

Supreme breast of chicken stuffed
with garlic herb cheese and mushrooms

\$28.95

Supreme Breast of Chicken Florentine

Spinach & cream cheese stuffed then roasted

\$28.95

Breast of Chicken Mediterranean

Artichoke hearts, spinach, sun-dried tomatoes, roasted bell peppers,
kalamata olives served with garlic butter sauce

\$26.95

Baked Breast of Chicken en Croute

Breast of chicken stuffed with basil pesto, sun-dried tomatoes and
fresh mozzarella cheese wrapped and baked in puff pastry

\$28.95

• **Dinner Menus** •

Pork Entrée

Slow Roasted Canadian Pork Loin

Seared with roasted garlic and peppercorn seasoning,
slow roasted to be savory and juicy,
served with brandy sauce
\$25.95

Seafood Entrées

Lemon Pepper Seared Fillet of Salmon

Available Options - Choice of One (1)

Cucumber tomato relish • Kentucky bourbon glaze
Maple bacon glaze • Blackened with mango salsa
\$29.95

Six Charbroiled Garlic Prawns

Served with herb butter
\$32.95

Vegetarian Entrée

Grilled Vegetable Ravioli

Parsley pasta pillows filled with tri-color bell peppers,
yellow squash, zucchini, eggplant, ricotta, asiago and romano cheese,
served with choice of alfredo or marinara sauce
\$20.95

• Dinner Menus •

Beef Entrées

Roast Prime Rib of Beef Au Jus

Served with a creamy horseradish sauce

\$38.95

Charbroiled New York Strip Steak

Twelve ounces of certified angus beef cooked to perfection

\$39.95

Slow Roasted Tenderloin of Beef

Certified angus beef, sliced and served with mushroom bordelaise sauce

\$38.95

Charbroiled Filet Mignon

Available Options - Choice of One (1)

Blue cheese herb crust • Wild mushroom ragout

Sweet and spicy tabasco onions • Roasted garlic peppercorn char crust

\$42.95

Combination Entrées

Filet Mignon & Herb Chicken Breast

Pan seared filet mignon and breast of chicken, mushrooms, tomatoes,
white wine, tarragon and demi hunter sauce

\$39.95

Filet Mignon & Lemon Pepper Seared Salmon

Pan seared filet with bordelaise sauce & salmon with cucumber tomato relish

\$41.95

Filet Mignon & Three Charbroiled Prawns

Pan seared filet mignon with bordelaise sauce
and prawns with garlic & herb butter sauce

\$43.95

• Dinner Menus •

Vegetables - Choice of One (1)

Broccoli & Carrots

Green Beans & Carrots

Broccoli, Cauliflower & Carrots

Asparagus, Spaghetti Squash & Carrots

Zucchini, Yellow Squash, Tomatoes & Garlic

Sugar Snap Peas & Julienne Red Peppers

Starches - Choice of One (1)

Roasted Yukon Gold Potatoes

Roasted Garlic Whipped Potatoes & Gravy

Duchess Potatoes with Cream Cheese,
Sour Cream and Chives

Baked Potato or Double Baked Potato

Olive Oil & Herb Orzo

Rice Pilaf

Wild Rice Blend

Desserts - Choice of One (1)

Carrot Cake

Apple Strudel
with vanilla ice cream & caramel sauce

Chocolate Layer Cake
with raspberry sauce

Chocolate or Strawberry Mousse
served in a chocolate cup with seasonal berries

New York or Chocolate Chip Cheesecake
with raspberry sauce

Tiramisu
served with crème anglaise

Apple Pie ala Mode

Strawberry Short Cake
with vanilla ice cream, strawberry sauce &
whipped cream

• Dinner Menus •

Dinner Buffet

(40 Person Minimum)

\$26.95 per person

**Dinner buffet includes garden fresh salad bar,
warm dinner rolls & butter, dessert, coffee, tea and iced tea**

Garden Fresh Salad Bar

Field greens, cucumber, tomatoes, red onions & croutons
choice of three dressings: ranch, balsamic, fat free tomato basil, caesar or blue cheese

Entrées - Choice of Two (2)

Roast Sirloin of Beef
with gravy

Chicken Piccata
with lemon butter caper sauce

Braised Flank Pepper Steak

Grilled Italian Sausage
with sweet bell peppers

Braised Beef Burgundy
with butter noodles

Chicken Marsala
with mushroom and wine sauce

Roast Breast of Turkey
with dressing and cranberry sauce

Breast of Chicken
with whole grain mustard tarragon sauce

Roast Pork Loin
with peppercorn sauce

Seared Fillet of Salmon
with cucumber tomato relish*
(*\$3 more per person)

• **Dinner Menus** •

Pasta - Choice of One (1)

Ricotta Cheese Stuffed Jumbo Pasta Shells

with marinara sauce

Pasta Primavera

with alfredo sauce

Gnocchi

with spinach, mushroom, tomatoes & garlic

Penne Pasta

with vodka tomato cream

Bow-Tie Pasta

with sun dried tomatoes & basil pesto

Vegetables - Choice of One (1)

Broccoli & Carrots

Green Beans & Carrots

Broccoli, Cauliflower & Carrots

Asparagus, Spaghetti Squash & Carrots

Zucchini, Yellow Squash, Tomatoes & Garlic

Sugar Snap Peas & Julienne Red Peppers

Starches - Choice of One (1)

Roasted Yukon Gold Potatoes

Roasted Garlic Whipped Potatoes & Gravy

Duchess Potatoes with Cream Cheese,
Sour Cream and Chives

Baked Potato or Double Baked Potato

Olive Oil & Herb Orzo

Rice Pilaf

Wild Rice Blend

Desserts

Chef's Choice: Cakes, Cheesecakes, Cookies

(selections may vary)

• Dinner Menus •

Cocktail Dinner Party

(40 Person Minimum)

\$26.95 per person

Cocktail dinner party package includes garden fresh salad bar, dessert, coffee, tea and iced tea (beverage packages available)

Passed Hors d'Oeuvres - 1 Hour

Choice of Two (2)

Vegetable Spring Roll

Crab Stuffed Mushroom

Chicken Pineapple

Spanakopita

Garden Fresh Salad Bar

Field greens, cucumber, tomato wedge, red onions & croutons
choice of three dressings: ranch, balsamic, fat free tomato basil, caesar or blue cheese

Pasta Station

Cheese Tortellini with Alfredo Sauce

Penne Pasta with Marinara Sauce

Garlic Bread Sticks

Cold Food Station - Choice of Two (2)

Assorted Fresh Vegetables with Ranch Dip

Domestic & Imported Cheese Platter

Seasonal Fresh Fruit Tray

Antipasto Platter

Carving Station

Roast Sirloin of Beef

Roast Breast of Turkey

Served with mini rolls, cranberry and horseradish sauces

Desserts

Fresh Baked Cookies & Cheesecake

• Dinner Menus •

Beverage & Bar Service Packages

Soft Drink Package

\$4 per person

Premium Beer, Wine and Soda Package

\$11 per person per hour

Tally (based on consumption)

\$100 setup fee

Cash Bar

\$100 setup fee

Premium beer \$5

Platinum beer \$6

Premium liquor \$8

Platinum liquor \$10

Premium wine \$5

Platinum wine \$9

Soft drinks, juices & milk \$2

House champagne or house wine

\$22 per bottle

Alcoholic punch bowl- serves 40- \$65

Non-Alcoholic punch bowl- serves 40 - \$45

Premium Open Bar

One hour - \$14 per person

Two hours - \$19 per person

Three hours - \$24 per person

Four hours - \$28 per person

Platinum bar upgrade available

• Dinner Menus •

Premium Beverage List

Premium Liquor

Vodka

Absolut
Pinnacle

Gin

Beefeater
Tanqueray

Rum

Bacardi
Captain Morgan
Malibu

Whiskey-Bourbon

Jack Daniels
Jim Beam
Paddy
Seagrams 7
Seagrams V.O.
Canadian Club

Scotch

Dewars White Label
J&B

Tequila

Jose Cuervo

Cordials

Amaretto
Peach Schnapps
Carolans
Kamora

Premium Beer

Blue Moon Draft
Budweiser Bottle
Bud Light Bottle
Coors Light Bottle/Draft
Fat Tire Draft
Miller Lite Bottle/Draft
O'Doul's Bottle

Premium Wine

Cabernet Sauvignon
Chardonnay
Merlot
Moscato
Pinot Grigio
Pinot Noir
Riesling
Sauvignon Blanc

• Dinner Menus •

Platinum Beverage List

Platinum Liquor
(upgrade available)

Vodka

Grey Goose

Ketel One

Tito's

Gin

Hendricks

Rum

Mount Gay

Cruzan

Whiskey-Bourbon

Maker's Mark

Crown Royal

Jameson

Woodford Reserve

Scotch

Chivas Regal

Glenfiddich

Glenlivet

Johnny Walker Red & Black

Tequila

Patron

Cordials

Baileys

Courvoisier VSOP

Disaronno

Kahlua

Platinum Beer
(upgrade available)

Corona Bottle

Craft Seasonal Bottle/Draft

Dogfish Head 60min IPA Draft

Heineken Bottle

Lagunitas IPA Bottle

Mickey Finn's Amber Ale Draft

Stella Artois Bottle

(subject to seasonal availability)

Platinum Wine
(upgrade available)

Loriella Pinto Grigio

Calipaso Chardonnay

Kim Crawford Sauvignon Blanc

Madonna Estate Pinot Noir

Ancient Peaks Cabernet Sauvignon

Adelante Malbec