



*White Deer Run*  
Golf Club

# Luncheon Menus

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

847-680-6188

[whitedeergolf.com](http://whitedeergolf.com)

• Luncheon Menus •

## Plated Luncheon

**Plated luncheon entrées include soup or salad,  
warm 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**

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**Entrées**

**Chicken Piccata**

Breast of chicken with white wine lemon-caper sauce  
\$18.95

**Chicken Marsala**

Sautéed breast of chicken with Marsala wine sauce  
\$18.95

**Chicken Dijon**

Breast of chicken marinade in mustard and white wine,  
served with mushrooms & scallions  
\$18.95

**Italian Style Chicken**

Sautéed breast of chicken, topped with prosciutto  
ham & provolone cheese, madeira sauce  
\$19.95

**London Broil**

Served with a mushroom sauce  
\$19.95

**Atlantic Salmon**

Served with a cucumber tomato relish  
\$19.95

**Grilled Vegetable Ravioli**

Parmesan cheese sauce  
\$16.95

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**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

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## Plated Light Luncheon

**Plated light luncheon entrées include soup,  
warm rolls & butter, dessert, coffee, tea and iced tea**

### **Hawaiian Boat**

Filled with your choice of tuna or chicken salad,  
garnished with fresh fruit & berries  
\$15.95

### **Garlic Herb Wrap**

Smoked turkey, lettuce, tomato, cheddar cheese,  
ranch dressing, garnished with fresh fruit  
\$14.95

### **Marinated Steak Salad**

Sliced flank steak on baby greens with tomato, cucumber, red onion,  
crumbled blue cheese, served with balsamic vinaigrette  
\$16.95

### **Strawberry Mesclun Salad**

Grilled breast of chicken, basil pesto penne pasta,  
strawberries on a bed on field greens, served with balsamic vinaigrette  
\$15.95

### **Cobb Salad**

Blackened style chicken on field greens with chopped egg, bacon,  
tomato, mushroom, red onion, crumbled blue cheese and choice of dressing  
\$15.95

### **Classic Caesar**

Hearts of romaine tossed with caesar dressing,  
croutons, parmesan pita wedges  
\$12.95

### **Classic Chicken Caesar**

Grilled chicken breast, hearts of romaine tossed with caesar dressing,  
croutons, parmesan pita wedges  
\$14.95

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**Soups - Choice of One (1)**

Broccoli & Cheddar Ale

Minestrone

Vegetable

Cream of Mushroom

Gazpacho

Tomato Basil

**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

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## Luncheon Buffet

(40 Person Minimum)

\$23.95 per person

Luncheon 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)

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**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)



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## Light Luncheon Buffet

(40 Person Minimum)

\$19.95 per person

Light luncheon buffet includes garden fresh salad bar, warm 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

#### Sliced Chicken Breast

with asparagus and mushrooms in a rosemary lemon broth

#### Whole Wheat Rotini Pasta

with sun dried tomatoes, wilted spinach,  
white bean & parmesan cheese in a light vegetable broth

#### Individual Vegetable Cheese Quiche

### Vegetables & Starches

Green beans

Roasted Yukon Gold Potatoes  
with red onions and light garlic

### Desserts

Chef's Choice: Cakes, Cheesecakes, Cookies (selections may vary)

### Punch Bowls Available

Mimosa, Sangria, Fruit Punch. Ask catering department for prices.

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## Gourmet Salad & Deli Buffet

(40 Person Minimum)

\$17.95 per person

Gourmet salad & deli buffet includes garden fresh salad bar,  
coffee, tea, iced tea and dessert

### 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

Pasta Salad

Three Bean Salad

### Deli Sandwich Station

Sliced Smoked Turkey Breast and Baked Ham

Homemade Chicken & Tuna Salad

Fresh Assorted Bread

wheat, nine grain, white and rye

Red Leaf Lettuce, Vine Ripened Tomatoes,  
Red Onions & Pickle Spears

Mayonnaise & Brown Mustard

**Platter of sliced fresh fruit & seasonal berries**

### Dessert Table

Fresh Baked Cookies

Assorted Desserts