



*White Deer Run*  
Golf Club

# *Dinner Menus*

## *Hors D'Oeuvres*

*To Accompany Your Dinner Entrée Selection*

*\$10.00 Per Guest*

*Choice of Four (4) Hors D' Oeuvres For One Hour*

### **Hot**

*Assorted Mini Pizzas*

*Assorted Vegetable & Cheese Quiche*

*Bacon Wrapped Dates*

*BBQ or Swedish Meatballs*

*Chicken Pineapple Skewer with Teriyaki Sauce*

*Coconut Chicken with Sweet & Sour Sauce*

*Coconut Shrimp with Sweet & Sour Sauce (add \$1)*

*Crab Stuffed Mushroom Cap*

*Crab Rangoon with Sweet Chili Sauce*

*Mini Crab Cake with Whole Grain Mustard Sauce*

*(add \$1)*

*Spanakopita*

*Spinach & Cheese Stuffed Mushroom Cap*

*Vegetable Spring Roll with Sweet & Sour Sauce*

*Warm Goat Cheese, Sun Dried Tomato & Basil on*

*Crostini*

### **Cold**

*Antipasto Kabob*

*Assorted Cold Canapes: Salmon, Shrimp & Beef*

*Boursin Strawberry*

*Bruschetta*

*Caprese Skewer*

*Prosciutto Ham Wrapped Asparagus*

## *Additional*

### **Flat Bread Margherita Pizza**

*With Tomato, Mozzarella & Basil*

*\$3.00 per guest*

### **Assorted Fresh Vegetables with Ranch Dip**

*Includes Broccoli, Cauliflower, Carrots,*

*Cucumbers, Peppers & Olives*

*\$2.50 per guest*

### **Antipasto Platter**

*Includes Artichoke Hearts, Fire Roasted Peppers,*

*Fresh Mozzarella, Pepperoni & Pepperoncini*

*\$3.25 per guest*

### **Seasonal Fresh Fruit Tray**

*Variety of Melons & Berries*

*\$3.25 per guest*

### **Domestic & Import Cheese Platter**

*Brie Cheese, Mild Cheddar, Smoked Gouda,*

*Gorgonzola, Salami, Fruit Garnish, & Assortment*

*of Fine Crackers*

*\$3.75 per guest*

### **Baked Brie Cheese in Puff Pastry**

*(Serves 30-40 Guests)*

*Served with Crackers, Preserves & Fruit Garnish*

*\$99.00*

### **Jumbo Shrimp Cocktail (40 pieces)**

*With Cocktail Sauce & Lemon*

*\$130.00*

### **Smoked Salmon Fillet (2 ½ lbs.)**

*With Capers, Minced Red Onion, Sour Cream*

*& Cocktail Rye Bread*

*\$160.00*

## ***Plated Dinner***

*Includes Coffee, Tea, Iced Tea, Soda*

### ***First Course***

*Soup or Salad served with Dinner Rolls & Butter  
For Both Soup & Salad- Additional \$3.00 per Guest*

### ***Salads***

#### ***Arcadian Harvest Greens***

*Belgian Endives, Cucumber, Tomatoes, Red Onions  
Served with Choice of Dressing*

#### ***Baby Spinach Salad***

*Spinach, Belgian Endives, Tomatoes, Red Onions, Crumbled Blue Cheese  
Served with Warm Bacon Dressing*

#### ***Classic Caesar Salad***

*Hearts of Romaine, Herb Croutons, Grated Parmesan Cheese  
Tossed in a Creamy Caesar Dressing*

#### ***Summer Citrus Salad***

*Boston Lettuce with Orange & Grapefruit Segments, Sliced Strawberry  
Served with Balsamic Vinaigrette*

#### ***Traditional Greek Salad***

*Arcadian Harvest Greens, Cucumbers, Feta, Tomatoes, Red Onions, Kalamata Olives  
Served with Italian Dressing*

### ***Soups***

#### ***Broccoli Cheddar***

*Broccoli Florets, Shredded Cheese in a silky Béchamel*

#### ***Cream of Mushroom***

*Mushrooms & Onions in a silky Béchamel*

#### ***Gazpacho***

*Chilled Spanish-Style Diced Vegetables*

#### ***Minestrone***

*Fresh Vegetables, Beans & Pasta in a Light Tomato Broth*

#### ***Tomato Basil***

*Tomatoes with Cream, Olive Oil, Sweet Basil & Garlic*

*All food & beverage prices are subject to a 7.25% sales tax, a 20% taxable service charge,*

*And a 1% Vernon Hills municipal food & beverage tax*

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## ***Entrée Selections***

### ***Chicken Entrées***

#### ***Breast of Chicken Dijon***

*Marinated in Mustard & Sautéed, Served with Béchamel,  
White Wine & Mushroom Sauce & Scallions*  
\$26.95

#### ***Chicken Marsala***

*Sautéed Breast of Chicken, Sliced Mushrooms,  
Demi Glaze & Marsala Wine Sauce*  
\$26.95

#### ***Breast of Chicken Mediterranean***

*Artichoke Hearts, Spinach, Sun-Dried Tomatoes, Roasted Bell Peppers,  
Kalamata Olives Served with Garlic Butter Sauce*  
\$28.95

#### ***Oven Roasted Chicken***

*Supreme Breast of Chicken, Herb Butter Sauce  
Served with Double Tomato Relish*  
\$28.95

#### ***Chicken Boursin***

*Supreme Breast of Chicken Stuffed  
with Garlic Herb Cheese & Mushrooms*  
\$29.95

### ***Pork Entrée***

#### ***Slow Roasted Canadian Pork Loin***

*Seared with Roasted Garlic & Peppercorn Seasoning,  
Served with Brandy Sauce*  
\$26.95

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**Beef Entrées**

***Slow Roasted Tenderloin of Beef***

*Certified Angus Beef, Sliced & Served with Mushroom Bordelaise Sauce*  
MARKET PRICE

***Roasted Prime Rib of Beef Au Jus***

*Served with a Creamy Horseradish Sauce*  
MARKET PRICE

***Charbroiled New York Strip Steak***

*Twelve Ounces of Certified Angus Beef Cooked to Perfection*  
MARKET PRICE

***Charbroiled Filet Mignon***

*Blue Cheese Herb Crust · Wild Mushroom Ragout*  
*Sweet & Spicy Tabasco Onions · Roasted Garlic Peppercorn Char Crust*  
MARKET PRICE

**Seafood Entrées**

***Seared Fillet of Salmon***

*Lemon Pepper 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 Entrées**

***Potato Gnocchi***

*Sautéed with Garlic, Spinach, Mushrooms, Tomatoes & Parmesan Cheese*  
*Served in a Vegetable Broth*  
\$20.95

***Grilled Vegetable Ravioli***

*Pasta Pillows Filled with a Variety of Vegetables*  
*With a Parmesan Cheese Sauce*  
\$21.95

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***Vegetables***  
***Choice of One (1)***

*Asparagus, Spaghetti Squash & Carrots*

*Broccoli & Carrots*

*Broccoli, Cauliflower & Carrots*

*Green Beans & Carrots*

*Sugar Snap Peas & Julienne Red Peppers*

*Zucchini, Yellow Squash, Tomatoes &  
Garlic*

***Starches***  
***Choice of One (1)***

*Baked Potato or Double Baked Potato*

*Duchess Potatoes*

*Olive Oil & Herb Orzo*

*Roasted Garlic Whipped Potatoes & Gravy*

*Steamed or Roasted Yukon Gold Potatoes*

*Rice Pilaf*

*Wild Rice Blend*

***Desserts***  
***Choice of One (1)***

*Forest Berry Pie*

*Lemon Cake*

*Carrot Cake*

*Chocolate Layer Cake with Raspberry Sauce*

*New York or Chocolate Chip Cheesecake with Raspberry Sauce*

*Strawberry Short Cake with Vanilla Ice Cream, Strawberry Sauce & Whipped Cream*

*Tiramisu served with Crème Anglaise*

*Chocolate Mousse served in a Chocolate Cup with Seasonal Berries (add \$1.50)*

*Apple Strudel with Vanilla Ice Cream & Caramel Sauce (add \$1.50)*

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## ***Dinner Buffet***

*\$29.95 per Guest*

### ***Garden Fresh Salad Bar***

*Field Greens, Cucumbers, Tomatoes, Red Onions & Croutons  
Choice of Three (3) Dressings: Balsamic, Buttermilk Ranch, Honey Dijon,  
Raspberry Vinaigrette, & Tomato Basil*

### ***Entrées***

#### ***Choice of Two (2)***

*Canadian Pork with Brandy Peppercorn Sauce  
Chicken Dijon with Béchamel, White Wine & Mushroom Sauce & Scallions  
Chicken Marsala with Demi Glaze & Marsala Wine Sauce  
Mediterranean Chicken with Garlic Butter Sauce  
Chicken Piccata with Lemon Butter Caper Sauce  
Slow Roasted Sirloin of Beef with Gravy  
Seared Filet Salmon with Cucumber Tomato Relish \*Additional \$3.00 per Guest*

### ***Pasta***

#### ***Choice of One (1)***

*Penne Pasta Primavera with Alfredo Sauce or Vodka Tomato Cream Sauce  
Potato Gnocchi with Garlic, Spinach, Tomato, Mushroom & Parmesan  
Ricotta Cheese Stuffed Pasta Shells with Marinara Sauce*

### ***Starches***

#### ***Choice of One (1)***

*Creamy Garlic Whipped Potatoes  
Steamed OR Roasted Herb Yukon Potatoes  
Rice Pilaf  
Wild Rice Blend*

### ***Vegetables***

#### ***Choice of One (1)***

*Asparagus, Spaghetti Squash & Carrots  
Cauliflower, Carrots & Broccoli  
Green Beans & Carrots  
Sugar Snap Peas & Julienne Red Pepper  
Zucchini, Squash, Tomatoes & Garlic*

### ***Desserts***

*Chef's Choice: Cakes, Cheesecakes & Cookies  
Selections May Vary*

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