



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

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)

Parmesan Artichoke Hearts

Southwestern Chicken Rolls

Spanakopita

Spinach & Cheese Stuffed Mushroom Cap

Raspberry & Brie in Phyllo

Vegetable Spring Roll with Sweet & Sour Sauce

Warm Goat Cheese, Sun Dried Tomato & Basil on Crostini

Cold

Antipasto Kabob

Assorted Cold Canapes: Salmon, Shrimp & Roasted Beef

Boursin Strawberry

Bruschetta

Caprese Skewer

Prosciutto Ham Wrapped Asparagus

Smoked Turkey with Cranberry Relish Canape

Additional

Mini Assorted Quiche

Vegetable & Cheese
\$2.50 per guest

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
\$2.75 per guest

Seasonal Fresh Fruit Tray

Variety of Melons & Berries
\$2.75 per guest

Domestic & Import Cheese Platter

Brie Cheese, Mild Cheddar, Smoked Gouda, Gorgonzola,
Salami, Fruit Garnish, & Assortment of Fine Crackers
\$3.25 per guest

Baked Brie Cheese in Puff Pastry

(Serves 30-40 Guests)
Served with Crackers, Preserves & Fruit Garnish
\$95.00

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
\$140.00

California Rolls (40 pieces)

Crabmeat, Avocado & Vegetable Rolls,
Pickled Ginger & Wasabi
\$100.00

Plated Dinner

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

· *Dinner Menus* ·

Entrée Selections

Chicken Entrées

Baked Breast of Chicken en Croute

*Breast of Chicken Stuffed with Basil Pesto, Sun-Dried Tomatoes &
Fresh Mozzarella Cheese Wrapped & Baked in a Puff Pastry*
\$28.95

Breast of Chicken Dijon

*Marinated in Mustard & Sautéed, Served with Béchamel,
White Wine & Mushroom Sauce & Scallions*
\$25.95

Breast of Chicken Mediterranean

*Artichoke Hearts, Spinach, Sun-Dried Tomatoes, Roasted Bell Peppers,
Kalamata Olives Served with Garlic Butter Sauce*
\$27.95

Chicken Boursin

*Supreme Breast of Chicken Stuffed
with Garlic Herb Cheese & Mushrooms*
\$28.95

Chicken Marsala

*Sautéed Breast of Chicken, Sliced Mushrooms,
Demi Glaze & Marsala Wine Sauce*
\$25.95

Oven Roasted Chicken

*Supreme Breast of Chicken, Herb Butter Sauce
Served with Double Tomato Relish*
\$27.95

Pork Entrée

Slow Roasted Canadian Pork Loin

*Seared with Roasted Garlic & Peppercorn Seasoning,
Served with Brandy Sauce*
\$25.95

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Beef Entrées

Charbroiled Filet Mignon

*Blue Cheese Herb Crust · Wild Mushroom Ragout
Sweet & Spicy Tabasco Onions · Roasted Garlic Peppercorn Char Crust*
\$42.95

Charbroiled New York Strip Steak

Twelve Ounces of Certified Angus Beef Cooked to Perfection
\$39.95

Roasted Prime Rib of Beef Au Jus

Served with a Creamy Horseradish Sauce
\$38.95

Slow Roasted Tenderloin of Beef

Certified Angus Beef, Sliced & Served with Mushroom Bordelaise Sauce
\$38.95

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

Grilled Vegetable Ravioli

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

Potato Gnocchi

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

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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
Roasted Yukon Gold Potatoes
Rice Pilaf
Wild Rice Blend

Desserts

Choice of One (1)

Apple Pie ala Mode
Apple Strudel with Vanilla Ice Cream & Caramel Sauce
Carrot Cake
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
Strawberry Short Cake with Vanilla Ice Cream, Strawberry Sauce & Whipped Cream
Tiramisu served with Crème Anglaise

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Dinner Buffet

\$27.95 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

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

Herb Roasted 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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