



White Deer Run
Golf Club

Mitzvah Menu

*All food & beverage prices are subject to a 7.25% sales tax & a 20% taxable service charge,
1% Vernon Hills Food & Beverage Municipal Tax*

Kid's Buffet · Kid's Plated

\$25.95 \$22.95

Includes Soda Package

Hors d' Oeuvres

Choice of Two (2)

Cheese Quesadillas with Chunky Salsa
Mozzarella Sticks with Marinara Sauce
Mini Hot Dogs in Puff Pastry with Mustard Sauce
Mini Soft Pretzels with Mustard Sauce

Entrées

Choice of Two (2)

Chicken Fingers
Macaroni & Cheese
Mini Sliders with Cheese
Nathan's All Beef Hot Dogs
Penne Pasta with Marinara Sauce
Pizza · Cheese

Each additional topping · \$1.00 each
Green Pepper · Mushroom · Pepperoni · Red Onion · Sausage

Side Dishes

Choice of One (1)

French Fries
Onion Rings
Sliced Fruit & Berries
Tarter Tots

Sundae Bar

Vanilla & Chocolate Ice Cream
Chocolate & Caramel Sauce
Almonds
Candy & Oreo Bits
Cherries
Sprinkles
Whipped Cream

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Adult Plated Luncheon

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

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Entrées

Chicken Dijon

Marinated in Mustard & Sautéed, Served with Béchamel,

White Wine & Mushroom Sauce & Scallions

\$22.95

Chicken Marsala

Sautéed Breast of Chicken with Marsala Wine Sauce

\$22.95

Chicken Piccata

Breast of Chicken with White Wine Lemon-Caper Sauce

\$22.95

Lemon Pepper Seared Fillet of Salmon

Served with a Cucumber Tomato Relish

\$24.95

London Broil

Served with a Mushroom Sauce

\$23.95

Grilled Vegetable Ravioli

Pasta Pillows Filled with a Variety of Vegetables

With a Parmesan Cheese Sauce

\$19.95

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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)

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

Adult Luncheon Buffet

\$25.95 per Guest

Includes Coffee, Tea, Iced Tea, Soda

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

Penne Pasta with 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

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