



White Deer Run
Golf Club

Dinner Menus

Hors D'Oeuvres

To Accompany Your Dinner Entrée Selection

\$12.50 Per Guest

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

Hot

Assorted Mini Pizzas

Assorted Vegetable & Cheese Quiche

BBQ or Swedish Meatballs

Chicken Pineapple Skewer with Teriyaki Sauce

Coconut Chicken with Sweet & Sour Sauce

Crab Stuffed Mushroom Cap

Crab Rangoon with Sweet Chili Sauce

Spanakopita

Spinach & Cheese Stuffed Mushroom Cap

Vegetable Spring Roll with Sweet & Sour Sauce

Warm Goat Cheese, Sun Dried Tomato & Basil on

Crostini

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

Bacon Wrapped Dates (add \$1.00)

Mini Crab Cake with Whole Grain Mustard Sauce

(add \$1)

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

\$3.50 per guest

Antipasto Platter

Includes Artichoke Hearts, Fire Roasted Peppers,

Fresh Mozzarella, Pepperoni & Pepperoncini

\$4.25 per guest

Seasonal Fresh Fruit Tray

Variety of Melons & Berries

\$3.95 per guest

Domestic & Import Cheese Platter

Brie Cheese, Mild Cheddar, Smoked Gouda,

Gorgonzola, Salami, Fruit Garnish, & Assortment

of Fine Crackers

\$4.50 per guest

Baked Brie Cheese in Puff Pastry

(Serves 30-40 Guests)

Served with Crackers, Preserves & Fruit Garnish

\$150.00

Jumbo Shrimp Cocktail (40 pieces)

With Cocktail Sauce & Lemon

\$175.00

Smoked Salmon Fillet (2 ½ lbs.)

With Capers, Minced Red Onion, Sour Cream

& Cocktail Rye Bread

\$195.00

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

· *Dinner Menus* ·

Entrée Selections

Chicken Entrées

Breast of Chicken Dijon

*Marinated in Mustard & Sautéed, Served with Béchamel,
White Wine & Mushroom Sauce & Scallions*
\$32.95

Chicken Marsala

*Sautéed Breast of Chicken, Sliced Mushrooms,
Demi Glaze & Marsala Wine Sauce*
\$32.95

Breast of Chicken Mediterranean

*Artichoke Hearts, Spinach, Sun-Dried Tomatoes, Roasted Bell Peppers,
Kalamata Olives Served with Garlic Butter Sauce*
\$34.95

Oven Roasted Chicken

*Supreme Breast of Chicken, Herb Butter Sauce
Served with Double Tomato Relish*
\$34.95

Chicken Boursin

*Supreme Breast of Chicken Stuffed
with Garlic Herb Cheese & Mushrooms*
\$35.95

Pork Entrée

Slow Roasted Canadian Pork Loin

*Seared with Roasted Garlic & Peppercorn Seasoning,
Served with Brandy Sauce*
\$32.95

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Beef Entrées

Slow Roasted Tenderloin of Beef

Certified Angus Beef, Sliced & Served with Mushroom Bordelaise Sauce
\$48.95

Roasted Prime Rib of Beef Au Jus

Served with a Creamy Horseradish Sauce
\$48.95

Charbroiled New York Strip Steak

Twelve Ounces of Certified Angus Beef Cooked to Perfection
\$48.95

Charbroiled Filet Mignon

Blue Cheese Herb Crust · Wild Mushroom Ragout
Sweet & Spicy Tabasco Onions · Roasted Garlic Peppercorn Char Crust
\$52.95

Seafood Entrées

Seared Fillet of Faroe Island Salmon

Lemon Pepper Cucumber Tomato Relish · Kentucky Bourbon Glaze
Maple Bacon Glaze · Blackened with Mango Salsa
\$35.95

Six Charbroiled Garlic Prawns

Served with Herb Butter
\$38.95

Vegetarian Entrées

Potato Gnocchi

Sautéed with Garlic, Spinach, Mushrooms, Tomatoes & Parmesan Cheese
Served in a Vegetable Broth
\$24.95

Grilled Vegetable Ravioli

Pasta Pillows Filled with a Variety of Vegetables
With a Parmesan Cheese Sauce
\$28.95

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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 \$2.25)

Apple Strudel with Vanilla Ice Cream & Caramel Sauce (add \$2.25)

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Dinner Buffet

\$34.95 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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