



White Deer Run
Golf Club

DINNER MENU PLATED AND BUFFET

250 GREGG'S PARKWAY | VERNON HILLS | ILLINOIS | 60061
847-680-6100 | WWW.WHITEDEERGOLF.COM

HOR D'OEUVRES

CHOICE OF FOUR (4) FOR ONE HOUR

18/GUEST

HOT

BBQ OR SWEDISH MEATBALLS

CHICKEN PINEAPPLE SKEWER WITH TERIYAKI SAUCE

COCONUT CHICKEN WITH SWEET & SOUR SAUCE

COCONUT CHICKEN WITH SWEET & SOUR SAUCE

CRAB STUFFED MUSHROOM CAP

CRAB RANGOON WITH SWEET CHILI SAUCE

SPANAKOPOTA

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 \$3.50/GUEST)

BACON WRAPPED DATES (ADD \$1 PER GUEST)

MINI CRAB CAKE WITH WHOLE GRAIN MUSTARD SAUCE (ADD
\$3.50/GUEST)

COLD

ANTIPASTO KABOB

BOURSIN STRAWBERRY

SALMON CANAPES

BRUSCHETTA

CAPRESE SKEWER

PROSCIUTTO HAM WRAPPED ASPARAGUS

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

Entrees

INCLUDES GARDEN FRESH SALAD BAR, CHOICE OF VEGETABLE,
CHOICE OF STARCH, ROLLS & BUTTER, DESSERT, COFFEE, TEA, ICED TEA, & SODA

Chicken Entree

Breast of Chicken Dijon

MARINATED IN MUSTARD & SAUTÉED, SERVED WITH
BÉCHAMEL, WHITE WINE & MUSHROOM SAUCE &
SCALLIONS 35.95

Chicken Marsala

SAUTÉED BREAST OF CHICKEN WITH MARSALA WINE
SAUCE 35.95

Breast of Chicken Mediterranean

ARTICHOKE HEARTS, SPINACH, SUN-DRIED TOMATOES,
ROASTED BELL PEPPERS, KALAMATA OLIVES SERVED
WITH GARLIC BUTTER SAUCE 37.95

Oven-Roasted Chicken

SUPREME BREAST OF CHICKEN, HERB BUTTER SAUCE
SERVED WITH DOUBLE TOMATO RELISH 38.95

Chicken Boursin

SUPREME BREAST OF CHICKEN STUFFED WITH GARLIC
HERB CHEESE & MUSHROOMS 39.95

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

PLATED DINNER

INCLUDES COFFEE, TEA, ICED TEA & SODA
FOR BOTH SOUP & SALAD- ADDITIONAL \$3.00 PER GUEST

Soup

CHOICE OF ONE (1)

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 (SUMMER ONLY)

MINISTRONE

FRESH VEGETABLES, BEANS &
PASTA IN A LIGHT TOMATO
BROTH

TOMATO BASIL

TOMATOES WITH CREAM, OLIVE
OIL, SWEET BASIL & GARLIC

Salad

CHOICE OF ONE (1)

ARCADIAN HARVEST GREENS

BELGIAN ENDIVES, CUCUMBERS,
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

DRESSINGS: BALSAMIC, BUTTERMILK
RANCH, HONEY DIJON, AND
RASPBERRY VINAIGRETTE

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

Pork Entree

Slow Roasted Canadian Pork Loin

SEARED WITH ROASTED GARLIC & PEPPERCORN
SEASONING, SERVED WITH BRANDY SAUCE 38.95

Seafood Entree

Seared Fillet of Faroe Island Salmon

LEMON PEPPER CUCUMBER TOMATO RELISH · KENTUCKY
BOURBON GLAZE MAPLE BACON GLAZE · BLACKENED
WITH MANGO SALSA 39.95

Six Charbroiled Garlic Prawns

SERVED WITH HERB BUTTER 44.95

Vegetarian Entree

Potato Gnocchi

SAUTÉED WITH GARLIC, SPINACH, MUSHROOMS,
TOMATOES & PARMESAN CHEESE SERVED IN A
VEGETABLE BROTH 27.95

Grilled Vegetable Ravioli

PASTA PILLOWS FILLED WITH A VARIETY OF VEGETABLES
WITH A PARMESAN CHEESE SAUCE 31.95

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

Beef Entree

Slow-Roasted Tenderloin of Beef
CERTIFIED ANGUS BEEF, SLICED & SERVED WITH
MUSHROOM BORDELAISE SAUCE 51.95

Roasted Prime Rib of Beef Au Jus
SERVED WITH A CREAMY HORSERADISH SAUCE SAUCE
53.95

Charbroiled New York Strip Steak
TWELVE OUNCES OF CERTIFIED ANGUS BEEF 53.95

Charbroiled Filet Mignon
BLUE CHEESE HERB CRUST, WILD MUSHROOM RAGOUT
SWEET & SPICY TABASCO ONIONS · ROASTED GARLIC
PEPPERCORN CHAR CRUST 54.95

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

PLATED DINNER

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

FOREST BERRY PIE SERVED WITH VANILLA ICE CREAM

LEMON CAKE

CARROT CAKE (ADD \$3\ PERSON)

CHOCOLATE LAYER CAKE WITH RASPBERRY SAUCE

NEW YORK CHEESECAKE WITH RASPBERRY SAUCE

STRAWBERRY SHORTCAKE WITH VAINLLA ICE CREAM,

STRAWBERRY SAUCE & WHIPPING CREAM

CHOCOLATE MOUSSE SERVED IN A CHOCOLATE CUP

WITH SEASONAL BERRIES (ADD \$3.50/PERSON)

TIRAMISU SERVED WITH CREME ANGLAISE

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20% TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

BUFFET DINNER

38.95/PERSON

Garden Fresh Salad Bar

FIELD GREENS, CUCUMBERS, TOMATOES, RED ONIONS &
CROUTONS

CHOICE OF THREE (3) DRESSINGS: BALSAMIC, BUTTERMILK
RANCH, HONEY DIJON, AND RASPBERRY VINAIGRETTE

Entrees

CHOICE OF TWO (2)

CANADIAN PORK WITH BRANDY PEPPERCORN SAUCE

CHICKEN DIJON WITH BECHAMEL, 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 FILLET SALMON WITH CUCUMBER TOMATO RELISH

(ADD \$4 PER GUEST)

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

BUFFET DINNER

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

Vegetables

CHOICE OF ONE (1)

-ASPARAGUS, SPAGHETTI
SQUASH & CARROTS

-BROCCOLI, CAULIFLOWER &
CARROTS

-GREEN BEANS & CARROTS

-SUGAR SNAP PEAS &
JULIENNE RED PEPPERS

-ZUCCHINI, YELLOW SQUASH,
TOMATOES & GARLIC

Starches

CHOICE OF ONE (1)

-CREAMY GARLIC WHIPPED
POTATOES

-STEAMED OR ROASTED HERB
YUKON POTATOES

-RICE PILAF

-WILD RICE BLEND

Desserts

CHEF'S CHOICE: CAKES, CHEESECAKES & COOKIES
SELECTIONS MAY VARY

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

Additional

FLATBREAD MARGHERITA PIZZA

WITH TOMATO, MOZZARELLA & BASIL 3.50 EACH GUEST

ASSORTED FRESH VEGETABLES WITH RANCH DIP

INCLUDES BROCCOLI, CAULIFLOWER, CARROTS, CUCUMBERS, PEPPERS
AND OLIVES 5.50 EACH GUEST

ANTIPASTO PLATTER

INCLUDES ARTOCHOKE HEARTS, FIRE ROASTED PEPPERS, FRESH
MOZZARELLA, PEPPERONI & PEPPERONCINI 5.75 EACH GUEST

SEASONAL FRESH FRUIT TRAY

VARIETY OF MELONS AND BERRIES 5.50 EACH GUEST

DOMESTIC & IMPORTED CHEESE PLATTER

BRIE CHEESE, MILD CHEDDAR, SMOKED GOUDA, GORGONZOLA,
SALAMI, FRUIT GARNISH & ASSORTED CRACKERS 6.50 EACH GUEST

BAKED BRIE CHEESE IN PUFF PASTRY

SERVED WITH CRACKERS, PRESERVES & FRUIT GARNISH
(SERVES 30-40 GUESTS) 165

JUMBO SHRIMP COCKTAIL (40 PIECES)

WITH COCKTAIL SAUCE & LEMON 180

SMOKED SALMON FILLET (2.5 LBS)

WITH CAPERS, MINCED RED ONION, SOUR CREAM &
COCKTAIL RYE BREAD 195

ALL FOOD & BEVERAGE PRICES ARE SUBJECT TO A 7.25% SALES TAX & A 20%
TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX