



White Deer Run
Golf Club

DINNER
MENU
PLATED AND BUFFET

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

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

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 22%
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 (SEASONAL)

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

SUMMER CITRUS SALAD

BOSTON LETTUCE WITH ORANGE &
GRAPFRUIT SEGMENTS, SLICED
STRAWBERRY SERVED WITH BALSAMIC
VINAIGRETTE

GREEK SALAD

ARCADIAN HARVEST GREENS,
CUCUMBERS, FETA, TOMATOES, RED
ONIONS, KALAMATA OLIVES SERVED
WITH ITALIAN DRESSING

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

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TAXABLE SERVICE CHARGE, 1% VERNON HILLS FOOD & BEVERAGE MUNICIPAL TAX

Entrees

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

Chicken Entree

Breast of Chicken Dijon

CHICKEN DIJON WITH MUSHROOMS WHITE WINE & SCALLIONS WITH BECHAMEL SAUCE 35.95

Chicken Marsala

SAUTÉED BREAST OF CHICKEN WITH MARSALA WINE SAUCE 35.95

Breast of Chicken Mediterranean

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

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

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Pork Entree

Slow Roasted Canadian Pork Loin

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

Seafood Entree

Searched Fillet of Faroe Island Salmon

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

Six Charbroiled Jumbo Prawns

SERVED WITH GARLIC BUTTER HERB SAUCE 44.95

Broiled Tilapia

CHOICE OF DOUBLE TOMATO RELISH, LEMON CAPER WHITE
WINE SAUCE, PARMESAN CHEESE CRUSTED, OR BLACKENED
WITH CAJUN SPICE 36.95

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 22% 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 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

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

PLATED DINNER CONT.

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 FRESH BERRIES AND SAUCE
- 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

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 MUSHROOMS WHITE WINE &
SCALLIONS WITH BECHAMEL SAUCE

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)

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)

-WHIPPED OR GARLIC WHIPPED
POTATOES

-STEAMED OR ROASTED HERB
YUKON POTATOES

-DUCHESS POTATOES

-BAKED POTATOE

-DOUBLE BAKED POTATOE

-RICE PILAF

-WILD RICE BLEND

Desserts

CHEF'S CHOICE: CAKES, CHEESECAKES & COOKIES

SELECTIONS MAY VARY

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