



BREAKFAST & BRUNCH

BUTLER PASSED HORS D'OEUVRES

VEGETARIAN *per 100 pieces*

ARTICHOKE PARMESAN **\$275**

ROASTED VEGETABLE / CHEESE QUESADILLA **\$210**

CANDIED PECAN / BOURSIN CHEESE CANAPE **\$200**

GRILLED CHEESE WEDGE **\$250**

Tomato Soup Shooter

TOMATO BRUSCHETTA **\$250**

Basil / Fresh Mozzarella

PRETZEL BITES **\$225**

White Cheddar / Truffle Fondue

FOCACCIA PIZZA **\$225**

Fontinella / Caramelized Onion / Spinach Bechamel Sauce

GRILLED BALSAMIC PORTOBELLO MUSHROOM **\$225**

Arugula / Goat Cheese Focaccia Crostini

MEAT *per 100 pieces*

JERK CHICKEN **\$225**

Mango Chutney on Plantain Chip

SMOKED CHICKEN TOSTADA **\$225**

Avocado Tomatillo Relish

BOURSIN CHEESE / APPLEWOOD SMOKED

BACON CROSTINI **\$210**

MINI FRANKS EN CROUTE **\$210**

with Whole Grain Mustard

MINI LAMB CHOPS **\$350**

Tomato / Tarragon Bordelaise

MINI KOBE BEEF BURGERS **\$250**

Caramelized Onion / Spicy Japanese Aioli

SEAFOOD *per 100 pieces*

BROILED MARYLAND MINI CRAB CAKE **\$300**

SPICY TERIYAKI TUNA TAR TAR **\$300**

Wafer Thin Rice Cracker

PEPPALOK SMOKED SALMON **\$250**

Rice Toast with Horseradish Cream

SWEET POTATO BLINI / NOVA SCOTIA SALMON **\$250**

Crème Fraiche and Chive

SUSHI STATION

passed or prepared in front of your guests

CALIFORNIA ROLL / SPICY TUNA ROLL / SHRIMP

TEMPURA ROLL / VEGETABLE ROLL

100 PCS. \$250 / ATTENDANT FEE \$120

DISPLAYS

SPINACH DIP / HUMMUS / FRESH VEGETABLE

CRUDITES **HALF DISPLAY \$225 / FULL DISPLAY \$275**

Pita Bread

SELECTION OF DOMESTIC / IMPORTED CHEESE

DISPLAY **HALF DISPLAY \$175 / FULL DISPLAY \$275**

Assorted Crackers / Breads

OYSTERS ON THE HALF SHELL

POACHED SHRIMP **MARKET PRICE**

Cocktail / Mignonette Sauce



BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

ASSORTED CHILLED FRUIT JUICES

Orange / Cranberry / Apple juices

SLICED FRESH SEASONAL FRUIT

SELECTION OF BERRY YOGURTS

FROM THE BAKERY

*Assorted Mini Danish / Apple Turnover / Bagels
Cream Cheese / Butter / Jam Preserves*

FRESHLY BREWED COLUMBIAN COFFEE

Herbal Tea / Decaf

\$13 PER PERSON

DELUXE CONTINENTAL BREAKFAST

ASSORTED CHILLED FRUIT JUICES

Orange / Cranberry / Apple juices

SLICED FRESH SEASONAL FRUIT

SELECTION OF BERRY YOGURTS

ASSORTMENT OF DRY CEREALS

Dairy Fresh Milk

SCRAMBLED EGGS / BACON

FROM THE BAKERY

*Assorted Mini Danish / Apple Turnover / Bagels
Cream Cheese / Butter / Jam Preserves*

FRESHLY BREWED COLUMBIAN COFFEE

Herbal Tea / Decaf

\$15 PER PERSON

BRUNCH BUFFET

ASSORTED FRUIT JUICES

SLICED FRESH FRUIT DISPLAY

FRESHLY BREWED COLUMBIAN COFFEE

Herbal Tea / Decaf

SALADS

Caesar Salad / Tuna Fish Salad / Egg Salad

MADE-TO-ORDER OMELETS

*Mixed Peppers / Mushrooms / Broccoli / Onions / Lox
Spinach / Tomatoes / Two Cheeses / Zucchini*

**Egg Beaters available*

CHEF FEE \$90

ELABORATE DISPLAY OF SMOKED DELICACIES OF THE SEA

*Smoked Lake Superior Trout / Lox / Smoked Whiting
Assorted Condiments / Red Onions / Salad Greens / Capers
Tomatoes / Chopped Egg*

CHEESE BLINTZES

Served with Sour Cream / Blueberry / Strawberry Sauce

POTATO LATKE

Served with Sour Cream / Applesauce

CHALLAH FRENCH TOAST

Served with Fresh Seasonal Berries / Whipped Cream / Maple Syrup

EGGS BENEDICT

*Toasted English Muffin / Soft Poached Egg / Hollandaise Sauce
choice of Canadian Bacon OR Spinach and Tomatoes*

FRESH FROM THE BAKERY

*Assorted Bagels / Cream Cheese / Coffee Cakes / Assorted
Danish / Croissants / Savory Breads*

\$32 PER PERSON

TURKEY BREAST CARVING STATION

ADDITIONAL \$3 PER PERSON / CHEF FEE \$90

PRIME RIB CARVING STATION

ADDITIONAL \$5 PER PERSON / CHEF FEE \$90



BREAKFAST & BRUNCH

BAR PACKAGES

STANDARD OPEN BAR

- 1 HOUR **\$16**
- 2 HOUR **\$20**
- 3 HOUR (includes wine service) **\$24**
- 4 HOUR (includes wine service) **\$28**

LIQUOR

Smirnoff / Absolut / Gordons Gin / Bacardi Silver / Seagrams 7
V.O. / Dewers / Jim Beam / Sauza / Christian Brothers

HOUSE WINE

LaTerre / Copper Ridge / Mezza Carona / Chardonnay
Pinot Grigio / Sauvignon Blanc / Moscato / Pinot Noir
Cabernet / Merlot

DOMESTIC / IMPORT BEER

Miller Lite / Budweiser / Coors / Heineken / Amstel / Corona

SIGNATURE DRINK AVAILABLE **ADD \$2 PER PERSON**

PREMIUM OPEN BAR

- 1 HOUR **\$20**
- 2 HOUR **\$24**
- 3 HOUR (includes wine service) **\$28**
- 4 HOUR (includes wine service) **\$32**

LIQUOR

Grey Goose / Absolut / Tanqueray / Bombay / Captain Morgan
Malibu / Crown Royal / Jack Daniels / Johnnie Walker Red
Johnnie Walker Black / Makers Mark / Jim Beam / Patron
Don Julio / Cognac VS

PREMIUM WINE

William Hill / Rodney Strong / Five Rivers / Guenoc Lake
Chardonnay / Pinot Noir / Cabernet Sauvignon / Merlot

DOMESTIC / IMPORT BEER

Miller Lite / Budweiser / Coors / Goose Island / Heineken
Amstel / Corona

HOSTED BAR *per drink*

- SPECIALTY DRINKS (Martinis, etc.) **\$7**
- STANDARD BRAND COCKTAILS **\$5**
- PREMIUM BRAND COCKTAILS **\$6**
- IMPORTED BEER **\$5**
- DOMESTIC BEER **\$4**
- HOUSE WINE **\$5**
- PREMIUM WINE **\$6**
- CORDIALS **\$6**
- SOFT DRINKS / JUICES **\$2**

CASH BAR

- SPECIALTY DRINKS (Martinis, etc.) **\$8**
- STANDARD BRAND COCKTAILS **\$6**
- PREMIUM BRAND COCKTAILS **\$7**
- IMPORTED BEER **\$6**
- DOMESTIC BEER **\$5**
- HOUSE WINE **\$6**
- PREMIUM WINE **\$7**
- CORDIALS **\$7**
- SOFT DRINKS / JUICES **\$2**

HOUSE WINE BY THE BOTTLE **\$25**

PREMIUM WINE BY THE BOTTLE **\$35**

LABOR CHARGES

There is a \$150 charge per bartender.
Charge is waived if bar sales exceed \$1,000 per bar.

LIQUOR LIABILITY

In accordance with liquor laws governing the state of Illinois and the City of Highland Park, a guest must be 21 years or older to consume alcoholic beverages. Highland Park Country Club reserves the right to exercise legal responsibility and social obligation in refusing further service to any guest, we feel, has had enough to drink. It is Highland Park Country Clubs policy that we do not serve shots of liquor.



BREAKFAST & BRUNCH

CLUB SERVICES & CHARGES

SALES TAX & SERVICE CHARGE

All menu prices are subject to 22% facility service charge, 8% state tax and 1% city tax.

GUARANTEES

Please notify our catering office ten (10) days prior to your function with the guaranteed number of guests.

ENTRÉE SELECTION

If more than one entrée is offered (maximum of two), an additional charge of \$2 per person will be applied.

SPECIAL MENUS

Our catering office can help you customize a menu for your occasion. Many ethnic and theme meals are available.

PRICES ARE SUBJECT TO CHANGE

ADDITIONAL SERVICES

COAT ROOM ATTENDANTS **\$75**

FOOD REGULATIONS

Due to Lake County Health Department regulations and Club policy, foods consumed on the premises must be prepared at Highland Park Country Club.

LEFTOVER FOOD

Health regulations prevent you from removing any food from Highland Park Country Club.

MINIMUM 30 GUESTS IS REQUIRED