



DINNER PACKAGE

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 **\$250**

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



DINNER PACKAGE

SALADS

Served with Warm Rolls / Butter / Coffee / Tea / Water Service

CAESAR

*Hearts of Romaine / Garlic Roasted Croutons
Shaved Parmesan*

HOUSE

*Mixed Greens / Tear Drop Tomatoes / Sesame Crisps
Stilton Blue Cheese / Green Onion / Paris dressing*

LEIGHTON

*Arugula / Sourdough Croutons / Capers / Peppers
Red Onion / Tomato / Garlic Dijon / Vinaigrette*

BABY OAK

*Frisée and Baby Oak Lettuces / Sherry Walnut Vinaigrette
Dried Apple / Maytag Blue Cheese / Pecans*

CAPRESE

*Vine Ripened Red and Yellow Tomatoes / Buffalo Mozzarella
Balsamic Vinegar / Rocket Greens / Extra Virgin Olive Oil*

DESSERTS

CARROT CAKE

*Rich Layers of Carrot Sponge Cake / Cream Cheese Icing
Chopped Pecans*

WHITE CHOCOLATE MOUSSE CAKE

*Vanilla Genoa Cake Filled with White Chocolate Mousse
Raspberry Coulis / Fresh Raspberries*

PARK AVENUE SUNDAE

*Vanilla Ice Cream / Gold Brick Chocolate Sauce / Vanilla
Cigar Cookie*

CHOCOLATE LOVERS DELIGHT

*Devils Food Cake Filled with Chocolate Ganache / Swiss
Chocolate Butter Cream / Bourbon Anglaise Sauce*

STICKY TOFFEE PUDDING

*Warm Sponge Pudding Cake / Chopped Dates / Caramel
Toffee Sauce / Vanilla Ice Cream*

CHOCOLATE ON CHOCOLATE

*Chocolate Cup Filled with Chocolate Mousse / Assorted
Seasonal Berries and Raspberry Sauce*

BIG APPLE CHEESECAKE

*Assorted Fresh Seasonal Berries / Buttery Caramel Sauce
Whipped Cream / Fresh Mint to Garnish*



DINNER PACKAGE

PLATED ENTRÉES

BEEF

CHAR-BROILED LONDON BROIL \$32

Natural Horseradish Broth / Poached Asparagus
Duchess Potatoes

CENTER CUT FILET MIGNON \$38

Cooked medium rare / Morel Mushroom Sauce / Roasted
Yukon Gold Potatoes / Haricot Vert

PAN SEARED FILET MIGNON \$38

Whipped Potatoes / Green Bean Provencal / Brandy Peppercorn
Cream Sauce

SLICED BEEF TENDERLOIN \$38

Horseradish Whipped Potatoes / Sautéed Mushrooms / Spinach
Bordelaise Sauce

WILD MUSHROOM CRUSTED FILET MIGNON \$39

Potato Au Gratin, / Grilled Asparagus / Wild Mushroom
Bordelaise

CHICKEN

OVEN ROASTED CHICKEN BREAST \$32

Roasted Fingerling Potatoes / Green Bean Provencal
Natural Chicken Jus

SPICED BREAST OF CHICKEN \$32

Maytag Blue Cheese Mashed Potatoes / Glazed Baby Carrots
Natural Chicken Jus

PAN ROASTED CHICKEN BREAST \$32

Spinach Whipped Potatoes with Haricot Vert / Wild Mushroom
Tomato Ragout

STUFFED CHICKEN BREAST \$32

Parmesan and Sweet Onion Risotto / Sherry Chicken Jus
Spinach and Caramelized Cipollini Onion / Fontina Cheese

SEAFOOD

PAN SEARED SALMON \$32

Yukon Gold Mashed Potatoes / Asparagus / Garlic Roasted
Cherry Tomatoes / Herb Vin Blanc Sauce

GRILLED NORWEGIAN SALMON \$32

Herb Roasted Fingerling Potatoes / Haricot Vert / Baby Carrots
Ravigote (Red Onion Vinaigrette)

DIJON AND BRICHOE CRUMB CRUSTED GROUPEL \$34

Roasted Cipollini Onion / Cremini Mushroom Ragoute / Baby
Red Potatoes / Shallot Thyme Reduction

THAI STYLE TILAPIA \$30

Peppers / Onion / Cilantro / Thai Basil Sweet and Spicy Sauce
Steamed Jasmine Rice

VEGETARIAN

BAKED ZITI PASTA \$32

With Braised Tomato Sauce / Grilled Zucchini / Grilled Onion
and Yellow Squash / Fresh Mozzarella / Fontina Cheese

SEASONAL VEGETABLE / CHICKPEA TIKA MASALA \$32

Served with Basmati Rice

PANANG \$32

Red Curry-Coconut Milk Sauce with Tofu / Green Beans
Thai Eggplant / Sweet Basil / Peppers / Jasmine Rice

*KIDS MENU AVAILABLE UP TO 12 YEARS OF AGE \$18.95

*VENDORS MEALS AVAILABLE \$18.95



DINNER PACKAGE

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.



DINNER PACKAGE

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 REVENUE

Saturday evening minimum: \$14,500

All other evenings require a 30 person minimum