



LUNCH 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



LUNCH PACKAGE

SALADS

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

Select One

HOUSE

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

CAESAR

Hearts of Romaine / Garlic Roasted Croutons
Shaved Parmesan

GREEK

Romaine / Plum Tomato / Cucumber / Feta Cheese / Red
Onion / Kalamata Olives / Red Wine Vinegar and Oil

POTATOES / GRAINS VEGETABLES

Select Two

WHIPPED POTATOES

Garlic / Spinach / Blue Cheese / Yukon Gold

WHITE CHEDDAR AU GRATIN

HERB ROASTED POTATOES

DUCHESS POTATOES

RICE PILAF

SPANISH RICE

ASPARAGUS

Grilled / Steamed

RATATOUILLE

SEASONAL BABY VEGETABLES

ASSORTED GRILLED VEGETABLES

DESSERTS

Select One

WHITE CHOCOLATE MOUSSE CAKE

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

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

PARK AVENUE SUNDAE

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

STRAWBERRY SHORTCAKE

Fresh Strawberries / Pound Cake / Whipped Cream / Mint



LUNCH PACKAGE

PLATED ENTRÉES

BEEF/LAMB

PETITE PAN SEARED FILET MIGNON \$27

Maître d' butter

CHAR-BROILED LONDON BROIL \$24

Natural Horseradish Sauce

GRILLED HANGER STEAK \$25

Melted Shallot / Red Wine Butter

LAMB KEFTA KABOBS \$24

Tzatziki Sauce

CHICKEN

PAN ROASTED CHICKEN BREAST \$23

Natural Chicken Jus

OVEN ROASTED CHICKEN BREAST \$23

Sherry Chicken Jus

SPICED BREAST OF CHICKEN \$24

Natural Chicken Jus

STUFFED CHICKEN BREAST \$23

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

SEAFOOD

BLACKENED GROUPER \$24

GRILLED SALMON \$23

Red Onion Vinaigrette

PAN SEARED SALMON \$23

Garlic Lemon Butter Sauce

SAUTEED TILAPIA FILET \$21

Garlic Lemon Butter Sauce

VEGETARIAN

BAKED ZITI PASTA \$23

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

SEASONAL VEGETABLE / CHICKPEA TIKA MASALA \$23

Served with Basmati Rice

PANANG \$23

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



LUNCH 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 AND 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.



LUNCH 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 30 GUESTS IS REQUIRED