



# DINNER PACKAGE



Highland Park Country Club, 1201 Park Ave West Highland Park, IL 60035  
847.433.4000 [www.highlandparkcc.com](http://www.highlandparkcc.com) to view online

## **HORS D'OEUVRES**

*Priced per 100 pieces*

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Broiled Maryland Mini Crab Cake  
Smoked Chicken Tostada with Avacado Tomatillo Salsa  
Mini Lamb Chops with Tomato and Tarragon Bordelaise  
Artichoke Parmesan  
Fresh Tomato Bruschetta with Basil and Parmesan Cheese  
Sweet Potato Blinis with Nova Scotia Salmon, Crème Fraiche and Fresh Chive Infusion  
Jerk Chicken and Mango Chutney on Plantain Chip  
Mini Kobe Beef Burgers with Caramelized Onion & Spicy Japanese Aioli  
Spiedini of Fresh Mozzarella and Cherry Tomato Skewers  
Cajun Beef Canape on Melba Toast  
Candied Pecan and Boursin Cheese Canape  
Mediterranean Tabouleh on Garlic Pita Chip  
Peppalok Smoked Salmon on Rice Toast with Horseradish Cream  
Boursin Cheese and Applewood Smoked Bacon Crostini  
Prosciutto Wrapped Asparagus with Parmesan and Balsamic Vinegar  
Spicy Tuna Tar Tar in Crisp Wheat Cup  
Grilled Balsamic Portobello Mushroom, Arugula & Goat Cheese Focaccia Crostini  
Japanese Eggplant Crostini with Pomodoraccio Tomato, Goat Cheese & Pesto  
Roasted Vegetable and Cheese Quesadillas  
Mini Franks En Croute with Whole Grain Mustard Sauce  
**Sushi Station Available**  
California Roll, Spicy Tuna Roll, Shrimp Tempura Roll, Vegetable Roll  
100 pieces Attendant Fee  
Made Fresh In Front of Your Guests

## **SPECIALTIES**

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### **Spinach Dip, Hummus and Fresh Vegetable Crudités with Pita Bread**

Half Display Full Display

### **Selection of Domestic and Imported Cheese Display**

Served with Assorted Crackers and Breads

Half Display Full Display

### **Seasonal Fresh Fruit**

Half Display Full Display

### **Poached or Smoked Whole Salmon Display**

Served with Traditional Garnishes

## **CALL FOR PRICING**

A service charge of 22% and 9% tax will be applicable  
Price Subject to Change

**DINNER PACKAGE**

*Includes salad, plated entrée, dessert and coffee service  
Bar packages are available*

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**BANQUET SALADS**

*Served with Warm Rolls & Butter*

**HOUSE**

Mixed greens, Tear Drop Tomatoes, Sesame Crisps,  
Stilton Blue Cheese, Green Onion and Paris dressing

**CAPRESE**

Vine Ripened Red and Yellow Tomatoes, Buffalo Mozzarella,  
Balsamic Vinegar, Rocket greens and Extra Virgin Olive Oil

**CAESAR**

Hearts of Romaine, Garlic Roasted Croutons and Shaved Parmesan

**BABY OAK**

Frisée and Baby Oak Lettuces with Sherry Walnut Vinaigrette,  
Dried Apple, Maytag Blue Cheese and Pecans

**PROVENCAL**

Mesclun greens with Haricot Verts, Sun Dried Tomato,  
Nicoise Olives and Mustard Vinaigrette

**PLATED ENTREES: BEEF, LAMB & PORK**

*All Entrées accompanied by fresh vegetable and starch*

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**CHAR-BROILED PESTO CRUSTED LONDON BROIL**

Accompanied by a Natural Broth and Horseradish Sauce

**ROASTED PORK LOIN**

Roasted Garlic Whipped Potatoes, Haricot Vert,  
Baby Patti Pans and Sage-Molasses Brown Butter

**DIJON MUSTARD AND HERB BRIOCHE CRUMB CRUSTED RACK OF LAMB**

Yukon Gold Mashed Potatoes, Sautéed Spinach and  
Parmesan Tear Drop Tomatoes, Lamb Reduction Sauce

**CENTER CUT FILET MIGNON**

Cooked medium rare, accompanied by a Buttery Crouton and served with a  
Morel Mushroom Sauce, Roasted Yukon Gold Potatoes and Haricot Vert

**PAN SEARED FILET MIGNON**

Whipped Potatoes, Green Bean Provencal, Brandy Peppercorn Cream Sauce

**SLICED BEEF TENDERLOIN**

Horseradish Whipped Potatoes, Sautéed Mushrooms and Spinach, Bordelaise Sauce

**PAN ROASTED VEAL MEDALLIONS**

Wild Mushroom Risotto, Sautéed Spinach and Asparagus, Tawny Port Reduction

**WILD MUSHROOM CRUSTED FILET MIGNON**

Potato Gratin, Grilled Asparagus and Wild Mushroom Bordelaise

## **PLATED ENTREES: POULTRY AND SEAFOOD**

*All Entrées accompanied by fresh vegetable and starch*

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### **CRANBERRY-HERB STUFFED TURKEY BREAST**

Yukon Gold Mashed Potatoes, Seasonal Vegetables, Roasted Turkey Jus

### **PAN ROASTED CHICKEN BREAST**

Spinach Whipped Potatoes with Haricot Vert, Wild Mushroom and Tomato Ragout

### **SPICED BREAST OF CHICKEN**

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

### **STUFFED CHICKEN BREAST**

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

### **OVEN ROASTED CHICKEN BREAST**

Roasted Fingerling Potatoes, Green Bean Provencal and Natural Chicken Jus

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### **BROILED LAKE SUPERIOR WHITE FISH TAIL**

Cooked to perfection. Accompanied by a Wrapped Lemon Garnish with a Citron Beurre Blanc Sauce

### **GRILLED NORWEGIAN SALMON**

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

### **POTATO CRUSTED FILET OF SALMON**

Glazed Pearl Onion, Swiss Chard, Wild Mushrooms and Buerre Rouge Sauce

### **PAN SEARED SALMON**

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

### **GRILLED MAHI MAHI**

Roasted Red Pepper Cous Cous, Haricot Vert, Pineapple Pico de Gallo

### **DIJON AND BRIOCHE CRUMB CRUSTED GROUPER**

Roast Cipollini Onion, Cremini Mushroom Ragoute, Baby Red Potatoes and Shallot– Thyme Reduction

## **DESSERTS**

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### **WHITE CHOCOLATE MOUSSE CAKE**

Moist Vanilla Genoa Cake filled with a rich, White Chocolate Mousse, laced with a Sweet Raspberry Coulis, garnished with Whipped Cream, Mint, & Fresh Raspberries

### **STICKY TOFFEE PUDDING**

Warm Sponge Pudding Cake with Chopped Dates.  
Served with a Caramel Toffee Sauce & Vanilla Ice Cream

### **CHOCOLATE ON CHOCOLATE**

Chocolate Cup filled with Chocolate Mousse.  
Served with assorted Seasonal Berries & Raspberry Sauce

### **CARROT CAKE**

Rich layers of Carrot Sponge Cake with Cream Cheese Icing & Chopped Pecans

### **CHOCOLATE LOVER'S DELIGHT**

Devil's Food Cake filled with Rich Chocolate Ganache and Swiss Chocolate Butter Cream, set in a pool of Bourbon Anglaise Sauce. Garnished with Whipped Cream & Fresh Mint

### **BIG APPLE CHEESECAKE**

Served with assorted Fresh Seasonal Berries, Buttery Caramel Sauce  
& Whipped Cream with fresh Mint to Garnish

### **PARK AVENUE SUNDAE**

Vanilla Ice Cream topped with Gold Brick Chocolate Sauce & a Vanilla Cigar Cookie

## BAR AND WINE SELECTIONS

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### **Wine & Champagne**

Domaine Ste. Michelle Brut  
Dom Pierre

### **House Wines**

Chardonnay  
Cabernet  
Merlot  
White Zinfandel  
Pinot Grigio

### **Premium Selection**

Tanqueray, Jim Beam, Canadian Club, V.O., Jack Daniels, Dewar's White Label, Smirnoff,  
Absolut, Stolichnaya, Bacardi Rum, Christian Brothers Brandy, Sauza Tequila,  
Imported and Domestic Beer  
House Wine with Dinner (3 - and 4 - hour bar packages only)

### HOURLY PACKAGES AVAILABLE

One Hour Minimum for all Bar Packages

### **Labor Charges**

There is a \$150.00 charge per bartender.  
Charge is waived if bar sales exceed \$1,000.00 per bar.

### CALL FOR PRICING

### **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.

## **CLUB SERVICES & CHARGES**

### **Sales Tax & Service Charge**

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

### **Guarantees**

Please notify our catering office seven (7) days prior to your function with the guaranteed number of guests.

### **Menu Selection**

Please contact our catering office if you need assistance with your menu selection. Your menu should be submitted to the catering office no later than 14 days prior to your scheduled function.

### **Entrée Selection**

If more than one entrée is offered (maximum of two), there is an additional charge of \$2.00 per person.

### **Special Menus**

Our catering office will be pleased to design a menu for your specific occasion. Many ethnic and theme meals are available.

### **Additional Services**

#### **Valet Attendants**

Upon request

#### **Coat Room Attendants**

\$75.00

### **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.

### **Centerpieces**

Mirrors and votive candles are provided by the club.

### **Ice Carvings**

Available through the Club starting at \$250.00 per carving.

### **Minimum Revenue**

Saturday evening minimum: \$14,500