



LUNCH PACKAGE



Highland Park Country Club, 1201 Park Ave West Highland Park, IL 60035
847.433.4000 www.highlandparkcc.com to view online

HORS D'OEUVRES

Priced per 100 pieces

Broiled Maryland Mini Crab Cake
Smoked Chicken Tostada with Avocado 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

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
Prices subject to change

LUNCH PACKAGE

*Plated entrée is accompanied by your choice of soup or salad, starch, vegetable, dessert and coffee
Entrée Salad is accompanied by your choice of soup or salad, dessert and coffee*

SOUPS & SALADS

Served with Warm Rolls & Butter

Split Pea, Potato Leek, Navy Bean, French Onion, Tomato Basil, Beer and Cheese,
Butternut Squash, Chicken and Wild Rice, Chicken and Vegetable, New England Clam Chowder
She-Crab additional and Lobster Bisque additional

HOUSE

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

CAESAR

Hearts of Romaine, Garlic Roasted Croutons, and Shaved Parmesan

GREEK

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

STARCH & VEGETABLES

Whipped Potatoes (Garlic, Spinach, Blue Cheese, Yukon Gold), White Cheddar Au Gratin, Herb Roasted Potatoes, Duchess Potatoes, Rice Pilaf, Spanish Rice

Asparagus (Grilled or Steamed), Ratatouille, Seasonal Baby Vegetables, Assorted Grilled Vegetables

DESSERTS

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, and Fresh Raspberries

STICKY TOFFEE PUDDING

Warm Sponge Pudding Cake with Chopped Dates, Served with a Caramel Toffee Sauce and Vanilla Ice Cream

CHOCOLATE ON CHOCOLATE

Chocolate Cup Filled with Chocolate Mousse, Served with Assorted Seasonal Berries and Raspberry Sauce

PARK AVENUE SUNDAE

Vanilla Ice Cream Topped with Gold Brick Chocolate Sauce and a Vanilla Cigar Cookie

STRAWBERRY SHORTCAKE

Fresh Strawberries, Pound Cake, Whipped Cream and Mint

PLATED ENTREES:

All Entrées accompanied by your choice of fresh vegetable and starch

POULTRY

PAN ROASTED CHICKEN BREAST WITH NATURAL CHICKEN JUS

OVEN ROASTED CHICKEN BREAST WITH SHERRY CHICKEN JUS

CRANBERRY-HERB STUFFED TURKEY BREAST WITH ROASTED TURKEY JUS

**SPINACH, CARAMELIZED ONION, FONTINA STUFFED CHICKEN BREAST
WITH SHERRY CHICKEN JUS**

BEEF & PORK

PETITE PAN SEARED FILET MIGNON

SAUCES: Maitre D' butter, Brandy Peppercorn Cream Sauce,
Bordelaise or Tawny Port Reduction

**CHAR-BROILED PESTO CRUSTED LONDON BROIL WITH NATURAL
HORSERADISH SAUCE**

ROASTED PORK LOIN WITH SAGE-MOLASSES BROWN BUTTER SAUCE

SEAFOOD

BLACKENED GROUPER

GRILLED SALMON WITH RED ONION VINAIGRETTE

PAN SEARED SALMON WITH GARLIC-LEMON BUTTER SAUCE

SAUTEED TILAPIA FILET WITH GARLIC-LEMON BUTTER SAUCE

PASTA

MOSTACCIOLLI PASTA

Mussels, Little Neck Clams, Tomato, Basil and White Wine Garlic Broth

SPINACH FETTUCCINE

Fontina Baked Chicken Breast, Nicoise Olives, Basil and Tomato Ragout

ENTREE SALADS:

CHICKEN CAESAR SALAD

Romaine Lettuce, Challah Croutons, Shaved Parmesan, Tomato and House Made Caesar Dressing (Grilled Shrimp Additional)

COBB SALAD

Mixed Greens, Chopped Tomato, Smoked Bacon, Scallions, Hard Boiled Eggs, Blue Cheese, Grilled Chicken or Roast Turkey Breast with Choice of Dressing

CRAB CAKE SALAD

Mixed Greens, Red Pepper, Avocado, Pico de Gallo, Maryland Crab Cakes and Creamy Garlic Dressing

GRILLED SIRLOIN STEAK SALAD

Mixed Greens, Pico de Gallo, Cilantro, Black Beans, Roast Beets, Goat Cheese and Cilantro Dressing

GINGER CHICKEN SALAD

Romaine Lettuce, Cilantro, Tomato, Carrot, Ginger Grilled Chicken Breast, Ginger Dressing and Crispy Wontons

SOUTHWESTERN CHICKEN SALAD

Mixed Greens, Roast Corn, Scallions, Smoked Bacon, Diced Tomato, Crispy English Onion Rings, Black Beans and Roasted Red Pepper Ranch Dressing

CALL FOR PRICING

BAR AND WINE SELECTIONS

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

CALL FOR PRICING

Labor Charges

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

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