



MITZVAH BRUNCH 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 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 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
Price Subject to Change

TEENS BAR & BAT MITZVAH PACKAGE

*Includes 3 course meal served family or buffet style
unlimited soda through out your event
and ice cream sundae bar*

HORS D'OEUVRES

Choice of two:

- Nacho Chips with Melted Cheese and Salsa
- Mini Franks en Croute with Mustard
- Mozzarella Sticks with Marinara Sauce
- Mini Vegetable Egg Rolls with Sweet and Sour Sauce
- Meatballs with Marinara or Barbeque Sauce
- Roasted Vegetable and Cheese Quesadillas

APPETIZERS

Choice of one:

- Caesar or Garden Salad
- Potato Skins with Cheddar and Sour Cream
- Cookies 'n Cream Shakes
- Fresh Fruit Cup

ENTREES

Choice of Three:

- Beef and Chicken Fajitas Served with Sour Cream, Cheddar Cheese and Mild Salsa
 - Bow Tie or Penne Pasta with Marinara or Alfredo Sauce
 - Mini Burgers, Chicken Fingers, Macaroni and Cheese, Crispy Brown Chicken
 - Whipped Potatoes, Mini Cheese Pizza, Grilled Cheese Sandwiches
- All Entrees Accompanied by a Basket of Fries*

UNLIMITED SODA BAR

SUNDAE BAR

- Vanilla and Chocolate Ice Cream, Hot Fudge and Strawberry Toppings, Candy Sprinkles,
- Oreo Cookie Crumbs, Candy Bar Pieces, Banana Chips, Mini Chocolate Chips,
- Nuts, Cherries and Whipped Cream
- Basket of Golden Crisp Churros

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ADULT BAR & BAT MITZVAH PACKAGE

Includes all of the following items

ASSORTED FRUIT JUICES

SLICED FRESH FRUIT DISPLAY

SALADS

Caesar Salad
Tuna Fish Salad
Egg Salad

MADE-TO-ORDER OMELETS

Mixed Peppers, Mushrooms, Broccoli, Onions, Lox, Spinach, Tomatoes Two Cheeses and Zucchini
-Egg Beaters Available-
Chef Fee

ELABORATE DISPLAY OF SMOKED DELICACIES OF THE SEA

Smoked Lake Superior Trout, Lox, and Smoked Whiting, Assortment of Condiments
Red Onions, Salad Greens, Capers, Tomatoes and Chopped Egg

CHEESE BLINTZES

With Sour Cream Served with Blueberry or Strawberry Sauce

POTATO LATKE

With Sour Cream and Applesauce

CHALLAH FRENCH TOAST

With Fresh Seasonal Berries, Whipped Cream and Maple Syrup

EGGS BENEDICT

Toasted English, Muffin Canadian Bacon, Soft Poached Egg and Hollandaise Sauce

FRESH FROM THE BAKERY

Assorted Bagels and Cream Cheese, Coffee Cakes, Assorted Danish, , Croissants, Savory Breads
Freshly Brewed Columbian Coffee, Herbal Tea and Decaf

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Turkey Breast Carving Station Additional
Prime Rib Carving Station Additional
Chef Fee

SWEET TABLE OPTIONS

CUPCAKES

FULL SIZE

MINI SIZE

ICE CREAM CONE CUPCAKES

Yellow or Chocolate Cake with Vanilla Butter Cream

Yellow or Chocolate Cake with Chocolate Butter Cream

Red Velvet, Carrot, Banana, Coconut, Lemon, S'mores, Raspberry Butter Cream,
Strawberry Fields, Pumpkin, German Chocolate, Cookies & Cream

BARS

FULL SIZE BARS MINI BARS

Intense Brownies, Caramel Walnut Brownies, Caramel Chocolate Chip Brownies,
M&M Brownies S'mores, Sunny Lemon Bars, Key Lime Bars, 7th Heaven Bars,
Raspberry Bars, Blondies, Caramel Apple Bars,

COOKIES

COOKIES Chocolate Chip, O My! Chocolate Cookie, Sprinkled Sugar Cookie, Pea-
nut Butter

SPECIALTY COOKIES

Oatmeal Cranberry Pistachio White Chocolate or Tons of Toffee

DIPPED COOKIES

Dipped Chocolate Chip, Double Dipped Peanut Butter, Dipped Chocolate Chip Maca-
roons

MINI BIG FAT SANDWICH COOKIE

PASTRIES

Full Size Whoopie Pie Mini Size Whoopie Pie Whoopee Pie filling can be customized
to match clients colors

Rugelach Raspberry Chocolate Chip, Apricot Walnut or Cinnamon Raisin

Mini Cheese Cakes with Assorted Toppings or Fresh Fruit and Whip Cream

Mini Chocolate Éclairs

Key Lime Tart

SPECIALTY ITEMS-Inquire for Pricing

DAIRY QUEEN BLIZZARDS

CHOCOLATE FOUNTAIN

SWEET TABLE OPTIONS

LOLLIPOPS

Cheesecake or Cookie Dough Lollipops
Cheesecake Lollipop with Bow and Chocolate Shavings

PRETZELS

Dipped and Decorated Pretzel Rods
Personalized Pretzel Rods

OREOS

Dipped and Decorated Oreos

Personalized Oreos
Tuxedo/Bride Oreo Cookies

RICE KRISPIES

Rice Krispy Treats Large
Rice Krispy Minis on a Stick

Rice Krispy has sprinkles and is drizzled with white chocolate

MINI TOFFEE CARAMEL RIBBON TWIST

CHOCOLATE or RASPBERRY MOUSSE CUP

CHOCOLATE DIPPED GRAHAMS

CHOCOLATE DIPPED FRUIT
Dipped Chocolate Strawberries

Dipped Tuxedo/Bride Strawberries
Dipped Bananas
Dipped Grape Clusters

APPLES

Ultimate Chocolate Carmel Apple
Plain, Oreo, M&M

PERSONALIZATION

CANDY

Chocolate Dipped and Decorated Licorice
Chocolate Dipped Marshmallows
Wedding with Bow
Grand Tortoise
Chocolate Covered Halvah
Chocolate Covered Letters
White Chocolate Popcorn

Toffee

Traditional, Cookies and Cream, Raspberry, Mocha Latte, Pretzel and White Snow

Bark

Chocolate, White Chocolate Oreo or White Chocolate Peppermint

****Molded chocolates can also be ordered and customized for your special occasion****

SUNDAE BAR

Vanilla and Chocolate Ice Cream, Hot Fudge and Strawberry Toppings, Candy Sprinkles, Oreo Cookie Crumbs, Candy Bar Pieces, Banana Chips, Mini Chocolate Chips, Nuts, Cherries and Whipped Cream All Accompanied by Baskets of Golden Crisp Churros

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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

Labor Charges

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

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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

Usher Service (Mitzvahs Only)

\$250.00 each based upon 1(one) usher per 30 children

0-25 Children = 1 Chaperon

26-50 Children = 2 Chaperones

51-75 Children = 3 Chaperones

76+ Children = 4 Chaperones

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.

Sweet Table

If not purchased through the club there is a \$3 per person charge

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