



MITZVAH DINNER 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 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

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 salad, plated entrée and dessert

Bar packages are available

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

*All Entrées accompanied by a Salad, Starch,
Fresh Vegetable, Dessert and Coffee Service*

CHAR-BROILED PESTO CRUSTED LONDON BROIL

Accompanied by a Natural Broth and Horseradish Sauce

DIJON MUSTARD & 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 Provençal, 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 & SEAFOOD

*All Entrées accompanied by a Salad, Starch,
Fresh Vegetable, Dessert and Coffee Service*

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 & Fontina

OVEN ROASTED CHICKEN BREAST

Roasted Fingerling Potatoes, Green Bean Provencal and Natural Chicken Jus

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 & BRIOCHE CRUMB CRUSTED GROUPER

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

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 & 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 and a Vanilla Cigar Cookie

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, Peanut Butter

SPECIALTY COOKIES

Oatmeal Cranberry Pistachio White Chocolate or Tons of Toffee

DIPPED COOKIES

Dipped Chocolate Chip, Double Dipped Peanut Butter, Dipped Chocolate Chip Macarons

MINI BIG FAT SANDWICH COOKIE \$38 per dozen

PASTRIES

Full Size Whoopie Pie

Mini Size Whoopie Pie

Whoopie 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

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

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