

*Breakfast, Brunch & Banquets*

*At*

*The McHenry Country Club*



## *Breakfast & Brunch*

### *Continental Breakfast*

**\$10.00 per person**

*Assorted Breakfast Breads  
Fresh Fruit Salad  
Orange Juice, Cranberry Juice and Coffee*

### *Farm House Breakfast*

**\$15.00 per person**

*Assorted Breakfast Breads  
Scrambled Eggs with Cheddar Cheese  
Crisp Bacon or Sausage  
Breakfast Potatoes  
Fresh Fruit Salad  
Orange Juice, Cranberry Juice and Coffee*

### *Riverside Brunch*

**\$18.00 per person**

*Assorted Breakfast Breads  
Scrambled Eggs with Cheddar Cheese  
Crisp Bacon and Sausage  
O'Brien Potatoes  
Cinnamon French Toast  
Mixed Green Salad  
Fresh Fruit Salad  
Juices, Iced Tea, Lemonade and Coffee*

### *Riverside Brunch Two*

**\$28.00 per person**

*Champagne Toast  
Assorted Breakfast Breads  
Bagels and Cream Cheese  
Scrambled Eggs with Cheddar Cheese  
Crisp Bacon and Sausage  
Au Gratin Potatoes  
Eggs Benedict  
Cinnamon French Toast  
Mixed Green Salad  
Fresh Fruit Salad  
Pan Roasted Chicken with Baby Spinach  
with lemon Caper Sauce  
Penne Pasta with Pomodoro Sauce and  
Parmesan Cheese  
Sautéed Vegetable Medley  
Juices, Iced Tea, Lemonade and Coffee*

### *Featured Omelet Station*

*Chef Station with freshly prepared omelets to  
include choices of cheese, peppers, mush-  
rooms, tomatoes, onions and ham.  
\$75 Chef Fee*

*All services are subject to 20% gratuity and  
7.75% sales tax.*

## *Plated Luncheons for Banquets*

*All plated lunches include 6oz Entrée Portions, bread baskets, choice of vegetable and starch, coffee and hot tea service. Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.*

### *Poultry*

***Pan Roasted Chicken Breast***      **\$19**

***Spinach & Feta Cheese Chicken Breast***      **\$19**

*with Lemon Caper Sauce*

***Pecan Asiago Crusted Chicken***      **\$19**

*With Stone Ground Mustard  
Pinot Sauce*

### *Fish*

***Grilled Salmon***      **\$21**

*With Brown Sugar Glaze*

***Parmesan Crusted Tilapia***      **\$21**

*With Lemon Beurre Blanc*

### *Plated Salad*

***Classic Chicken Ceasar***      **\$15**

***House Chicken Salad***      **\$15**

*Romain Mix, Tomato, Carrots, Cucumbers.  
Choice of Dressing*

### *Cold Buffet*

*Includes a garden salad with two dressings, housemade chips, chips, coffee, ice tea and lemonade.*

***\$16 per person***

***Choose two salads and two sandwiches***

### *Mini Sandwiches*

*Sliced Turkey, Shaved Ham, Chicken Salad, and Egg Salad on a variety of Mini Rolls with Mayonnaise and Mustard.*

### *Tea Sandwiches*

*Severed Crustless with Egg Salad, Tuna Salad, Cucumber and Cream Cheese, Sliced Turkey, Shaved Ham on White, Wheat and Rye Bread.*

### *Grilled Vegetable Wraps*

*Marinated Peppers, Zucchini, Carrots, Shredded Lettuce Rolled in a Flour Tortilla and Sliced.*

♦ ***Fruit Salad***

♦ ***Pasta Salad***

♦ ***Potato Salad***

♦ ***Cole Slaw***

***All services are subject to 20% gratuity and 7.75% sales tax***

## *Lunch Buffets for Banquets*

### ***BBQ Buffet***

***\$16 per person***

***Choose One:***

#### ***Vegetable Pasta Salad***

*Penne Pasta with Fresh Vegetable and Grated Parmesan.*

#### ***Classic Potato Salad***

*Red Potatoes in a Tangy Mustard Mayo with Celery, Green Onions and Pickle Relish.*

#### ***Seasoned Baked Beans***

*Garnished with Chopped Onion*

***Buffet Includes:***

*Fresh Cut Watermelon*

*Barbecue Presentation*

*Grilled Kosher Hotdogs*

*Grilled Cheeseburgers*

*Pickles and Condiments*

*Assorted Cookies*

## *Boxed Lunch Service*

***\$13 per person***

- ◆ *Includes Chips, Whole Fruit, Cookie and canned Soda or Bottled Water*
- ◆ *Client to Select Number of Each Sandwich*
- ◆ *Vegetarian Options Available*

***Tuna Salad on Multi-Grain Bread***

***Shaved Turkey Breast and Provolone***

***Cheese on Multigrain Bread***

***Ham and Swiss Cheese on Marble Rye Bread***

***All services are subject to 20% gratuity and 7.75% sales tax***

# *Banquet Hors d'Oeuvres*

*Choose Three for \$10 or Six for \$18 per person for Two Hours*

## *Cold Hors d'Oeuvres*

*Tomato Bruschetta*

*Chilled Seared Ahi Tuna Wonton*

*Caprese Scewers*

## *Hot Hors d'Oeuvres*

*Chicken Skewers (grilled, jerk, teriyaki)*

*Meatballs (BBQ sauce)*

*Steamed Pot Stickers*

*Vegetarian Spring Roll*

*Grilled Vegetarian Quesadillas*

*Stuffed Mushrooms*

*Buffalo Hot Wings*

*Bacon Wrapped Dates*

*Grilled Cheese, Tomato Soup Shooters*

## *Charcuterie Board*

*Cured Meats, cheeses, nuts, olives fruit and vegetables*

***\$60.00 serves 25 guests***

## *Plated Entrées for Banquets*

*All plated entrées include 8oz Entrée Portions, bread baskets, soup or salad; choice of vegetable and starch, coffee and hot tea service. Please inform us of any special dietary restrictions to better accommodate all attendees.*

### *Poultry*

*Pan Roasted Chicken Breast \$21*

*Spinach & Feta Cheese Chicken Breast \$22  
with Lemon Caper Sauce*

*Pecan Asiago Crusted Chicken \$22  
With Stone Ground Mustard  
Pinot Sauce*

### *Fish*

*Grilled Salmon \$27  
With Brown Sugar Glaze*

*Parmesan Crusted Tilapia \$26  
With Lemon Beurre Blanc*

### *Beef*

*Filet Mignon of Beef \$39  
With a Red Wine Demi-glace*

*Herb Rubbed Top Sirloin \$33  
with a Red Wine Demi-glace*

### *Vegetarian*

*Grilled Vegetable Napoleon \$21  
Marinated Eggplant, Portabello Mushroom,  
Zucchini, Peppers on a Polenta Cake  
with Red Pepper Coulis and Pomodoro  
Sauce.*

*Gnocchi & Portobello \$21  
Ricotta Pasta Simmered in a Tomato Cream  
Sauce finished with Vodka, Roasted Garlic  
and Charred Balsamic Portobello*

### *Combination Plate*

*Sirloin and Poultry \$36*

*Sirloin and Seafood \$37*

*Poultry and Seafood \$36*

*Filet upgrade \$8 per plate*

*All services are subject to 20% gratuity and  
7.75% sales tax*

## *Banquets*

### *Plated Soup or Salad*

*House Salad* Mixed Greens, Cucumber, Tomato, Carrot with Choice of Dressing

*Caesar Salad* Romain, Garlic Croutons, Shaved Parmesan with Caesar Dressing

*Soup* (select one) Chicken & Wild Rice Tomato Basil Bisque Seasonal Selection

### *Choice of Vegetables*

*Oven Roasted Asparagus, Green Beans, Balsamic Roasted Brussel Sprouts & Shallots,*

*Sauteed California Vegetable Medley, Roasted Root Vegetables*

### *Choice of Starch*

*Oven Roasted Yukon Golden Potatoes, Roasted Garlic Mashed Potatoes, Sweet Potato*

*Mash, Wild Rice Pilaf, Parsley Boiled Red Potatoes*

### *Buffet Packages*

*All buffet packages include dinner rolls and butter, choice of two entrees, one salad, one vegetable, one starch, freshly brewed coffee and hot tea service. Action stations with uniformed chefs may be added as an upgrade to any buffet. (\$75 fee)*

*Sirloin & Poultry \$31*

*Sirloin & Seafood \$33*

*Poultry & Seafood \$29*

*Sirloin & Vegetarian \$27*

*All services are subject to 20% gratuity and 7.75% sales tax*

## Banquet Bar Packages

### *Beer & Wine Bar*

House Wines, Domestic Beer, Juices and Soft Drinks.

### *Basic Club Bar*

House Vodka, Gin, Rum, Whiskey, Tequila, Amaretto and Scotch. House Wines, Domestic Beer, Juices and Soft Drinks.

### *Call Brand Bar*

Tito's Vodka, Tanqueray Gin, CC Whiskey, Jack Daniels Whiskey, Seagram's 7 and Dewar's Scotch; Captain Morgan, Malibu and Bacardi Rum. House Wines, Domestic and Import Beer, Juices and Soft Drinks.

### *Premium Bar*

Ketel One and Absolute Vodka, Beefeaters and Bombay Sapphire Gin, Crown Royal Whiskey, Bulleit Bourbon, Johnnie Walker Scotch, Myer's, Captain Morgan, Malibu and Bacardi Rum. House Wines, Domestic and Import Beer, Juices and Soft Drinks

### *One Hour Mimosa & Bellini Station*

\$12 Per Person

Sparkling Cider, Champagne, Orange juice, Peach Nectar and Fresh Garnishes

### *Pricing*

**\$80 fee per bartender charged on all cash or tally consumption bars.**

|               | <i>Beer &amp; Wine</i> | <i>Basic</i> | <i>Call</i> | <i>Premium</i> |
|---------------|------------------------|--------------|-------------|----------------|
| <i>1 Hour</i> | \$14                   | \$16         | \$19        | \$22           |
| <i>2 Hour</i> | \$16                   | \$18         | \$21        | \$25           |
| <i>4 Hour</i> | \$18                   | \$35         | \$42        | \$45           |

*All services are subject to 20% gratuity and 7.75% sales tax. All guests 21 and older will be included in per person charges.*

*No shots or Long Island Ice Teas are allowed at any time. No exceptions.*



## *Banquet Dessert*

### *Sweet Table*

***Cookies and bars included, choose three of the following: \$5 per person***

- ◇ *Fruit tarts*
- ◇ *Vanilla Cream Puffs*
- ◇ *Eclairs*
- ◇ *Mini Cheese Cakes*
- ◇ *Chocolate Dipped Fruits (add \$1)*

### *Plated Dessert*

***Flourless Chocolate Torte* **\$5****

*Decadent Chocolate Mouse Cake with Raspberry Coulis*

***Tiramisu* **\$5****

*Layers of Espresso and Kahlua Soaked Savorardi with Mascarpone Moose*

***Crème Brulee Cheesecake* **\$5****

*Layers of Vanilla Bean Crème, Smooth Cheesecake with a Crisp Caramelized Sugar Glaze*

***Hot Fudge Sundae Bar* **\$5****

*Choice of 2 Ice Cream Flavors:*

*Nuts, Chocolate Syrup, Oreo Cookies, Sprinkles, Caramel, Coconut, Chocolate Chips, Candy Pieces, Whip Cream and Cherries*