



Special Event Menus



Vernon Hills Golf Course
291 Evergreen Drive
Vernon Hills, IL 60061
(847) 680-9310

APPETIZERS & HORS D'OEUVRES

Appetizers-minimum 2 dozen

Appetizers \$30 A Dozen

Thai chicken salad filled filo cups
Filo triangles with spinach and feta
Cocktail franks wrapped in puff pastry
Vegetable eggroll with sweet-n-sour dipping sauce
Tortellini skewers with grape tomato, pesto mozzarella, spiced olive, artichoke & homemade pesto
Heirloom tomato Bruschetta with fresh mozzarella, basil and balsamic reduction on crostini

Appetizers \$36 a dozen

Ratatouille filo cup
Smoked salmon wrapped grilled asparagus with dill cream cheese
Filo wrapped asparagus and gorgonzola with a balsamic glaze
Quinoa and roasted vegetable filled mushroom cap with manchego cheese
Bacon wrapped water chestnuts with b.b.q. glaze
Pear, raspberry & brie filo cup
Crispy chicken pot stickers with sesame ginger dipping sauce
Jamaican jerk chicken skewers with mango dipping sauce
Chicken Florentine filled mushroom caps
Spinach and cheese stuffed mushroom caps
Breaded four cheese ravioli with marinara or pesto dipping sauce
Bacon wrapped shrimp with chipotle honey glaze
Satays: *choose one or more-minimum 2 dozen of any flavor*
*Thai chicken with peanut sauce, *buffalo chicken with ranch, *steak with teriyaki glaze
Antipasto skewer with salami, mozzarella, marinated Portobello mushroom, kalamata olive & artichoke
Crispy chicken croquettes with lemon & basil dipping sauce
Rye crostini with smoked salmon and a pepper dill crème Fraiche
Fresh breaded chicken filets with sweet and sour dipping sauce

Appetizers \$42 a dozen

Beef wellingtons with mushroom duxelle
Crab cakes with remoulade sauce and fresh lemon
Hibachi chicken skewers with Asian mustard sauce or hibachi steak skewers with Asian BBQ sauce
Wild river salmon risotto cakes with sundried tomato aioli
Five spiced Chinese ribs with a teriyaki glaze
Bacon wrapped shrimp with citrus BBQ sauce
Crab stuffed mushroom caps
Smoked salmon crostini with herbed cheese & fresh dill
Bacon wrapped dates with a red pepper aioli dipping sauce
Heirloom pepper poppers with pepper jack cheese
Moroccan rolled shredded beef cigars with a light yogurt dip
Prosciutto wrapped dates filled with gorgonzola mousse
Crab Puppies served with a spicy remoulade
Salmon Puppies served with a spicy dill sauce

Buffet appetizers

Spinach and artichoke crock...*Serves 15 – 18 \$60 - A delicious blend of spinach, artichoke hearts, parmesan and mozzarella cheese accompanied by crostini and breadsticks*

Fiesta dip...*Serves 15 – 18 \$65 - Refried beans, scallions, tomato, sour cream, olives, guacamole, cheddar and jack cheeses and salsa accompanied by crispy tri colored tortilla chips*

Quesadillas... 48 wedges- Where appropriate accompanied with sour cream and salsa

**Fire roasted peppers, scallions and jack cheese \$60*

**Grilled chicken and shredded cheddar \$70*

**Grilled vegetables and shredded mozzarella cheese \$65*

**Poached pear and brie with a mango salsa \$65*

**Roast pork and green chili \$70*

Meatballs... *minimum 6 dozen for \$30/dozen*

Beef meatballs with your choice of Marinara sauce, sweet-n-sour, teriyaki glaze, BBQ Sauce

Wings... *minimum 6 dozen for \$30/dozen, Jumbo split or boneless*

Buffalo, sweet-n-sour, teriyaki glaze, BBQ Sauce. Honey chipotle, honey BBQ and Thai spiced

All come with celery and ranch or blue cheese dipping sauce

Focaccia pizzas... *By the pan (12 – 2" squares) \$40*

**Tomato, basil and roasted garlic*

**Grilled vegetable, parmesan and mozzarella cheese*

**Grilled chicken, pesto and smoked mozzarella cheese*

**Grilled chicken, sun dried tomatoes, goat cheese with a light tomato sauce*

**Chicken fajita with spicy sauce, grilled peppers & onions and jack cheese*

Potato skins... *By the dozen (3 dozen minimum)*

**Italian– ricotta cheese, sundried tomatoes and basil \$40*

**Mexican – guacamole, tomato, jalapeño and Chihuahua cheese \$40*

**Traditional – bacon, tomato, scallion and shredded cheddar with sour cream \$40*

Farmer's market vegetable basket... *Sm. (Serves 15 - 20) \$60 Lg. (serves 30 – 40) \$90*

A bountiful display of the freshest seasonal vegetables with smoked tomato and/or caramelized onion dips

Domestic Cheese basket... *Sm. (Serves 15 - 20) \$85 Lg. (serves 30 – 40) \$125*

Domestic cheeses accompanied by French bread and crackers garnished with fresh fruit

Wheel of brie... *one size only – 1 kilo wheel (serves 30 – 40) \$85*

A wheel of brie topped with apricot or raspberry preserves and toasted almonds accompanied with crackers, breads, grapes and strawberries

Three flavors of hummus basket... *one size only (serves 20 - 30) \$85*

Roasted red pepper, roasted garlic and sundried tomato flavored hummus accompanied with toasted pita chips & sesame bread sticks

Fresh shrimp platter... *Sm. (40 pieces) \$110 ...Lg. (80 pieces) \$200*

Fresh jumbo tail on shrimp with remoulade and cocktail sauce garnished with lemons

Bruschetta spread... *one size only (serves 20 - 30) \$70*

Toasted Crostini surrounds a delicious mix of plum tomatoes, roasted garlic and parmesan cheese

Chips / salsa / guacamole... *one size only (serves up to 30) \$70*

Tri colored chips freshly made pico de gallo and guacamole

Grilled & chilled vegetable platter...Sm. (serves 12 - 15) \$65... Lg. (serves 20 - 25) \$95
A selection of grilled & chilled vegetables including peppers, portabellas, zucchini, carrots, asparagus and squash with a balsamic reduction

Grilled & chilled asparagus ... one size only (serves 15 - 20) \$90
With a tomato basil relish, crispy bacon and crumbled blue cheese

Caprese platter...Sm. (serves 15 - 20) \$75 Lg. (serves 30 - 40) \$120
Sliced tomatoes, fresh mozzarella and chiffonade of basil with chardonnay vinaigrette dressing

Pinwheel platters...Sm. (32 pieces) \$70... Lg. (64 pieces) \$125 – select up to 3 flavors

- *Garlic chicken, spinach, carrots with hoisin sauce*
- *Roasted turkey, Swiss cheese and smoked tomato spread*
- *Roast beef, havarti, caramelized onions and horseradish sauce*
- *Ham, boursin cheese, lettuce and Dijon mustard*
- *Grilled vegetables, iceberg and basil aioli*
- *Prosciutto, arugula and artichoke cream cheese*
- *Smoked salmon, cucumber, capers and herbed cream cheese*
- *Cilantro lime chicken, pepper jack cheese and Arizona mayo*
- *Reuben -corned beef, sour kraut, Swiss cheese and Thousand Island dressing*

Antipasto platter ... one size only (serves 30 - 40) \$180
Prosciutto, salami, Capicola, Asiago, provolone, fresh mozzarella, marinated mushrooms, marinated artichoke hearts, roasted red peppers, cherry peppers, pepperocinis, kalamata olives and gherkins

HOT BUFFET MENU

All dinners are accompanied with Non-Alcoholic Beverages.

\$25.00 per person

2 meat selection \$30.00 per person

SALAD

Please select one of the following:

Granny Smith Apple Salad - gorgonzola cheese, dried cranberries, red onion, candied walnuts, mixed greens, apple cider vinaigrette.

Southwest Summer Salad - bell peppers, grape tomatoes, avocado, green onions, cheddar cheese, black beans, roasted corn, and lime vinaigrette.

Muni House Salad - Carrot, Radish, Tomato, Peppers with Balsamic Vinaigrette or Ranch.

Tossed salad bowl - Mixed greens with cucumber, tomato, red onion, peppers, cabbage and croutons with ranch & lemon vinaigrette

Caesar - Crisp romaine lettuce tossed with homemade Caesar dressing, seasoned croutons & shredded parmesan

Oriental crunchy noodle salad - Napa cabbage, red peppers, scallions, carrots, almonds, sunflower seeds and crunchy ramen noodles with sweet Asian dressing in tomato tortilla

ENTREES

Please select from the following:

Honey Lemon Chicken – Roast crispy chicken on the bone.

Chicken Marsala - Boneless breast of chicken, fresh sautéed mushrooms, Marsala wine sauce.

Chicken Parmesan - Boneless breast of chicken rolled in breadcrumbs with parmesan cheese, marinara sauce, and fresh basil, topped with provolone cheese

Fried chicken - Whole (8 cut) Breasts, wings, thighs and drumsticks marinated in buttermilk; breaded and fried

Pork Loin - Rubbed with sea salt and cracked pepper, Jack Daniels pepper gravy.

Pulled pork - Roasted, pulled and brewed in our own BBQ sauce

Grilled Beef Sirloin - Rubbed with sea salt and cracked pepper

Smoked Brisket Chili - A twist on an old Texas recipe featuring our home smoked brisket of beef

Not your mom's meatloaf - Served with rosemary mushroom demi glaze

SIDES

Please select two of the following:

Butter or Garlic Mashed Potatoes, Herb Roasted Fingerling Potatoes, Oven Roasted Red Skinned Potato, Rice Pilaf, Baked Mostaccioli, Corn or Fresh Green Beans in Butter

COLD BUFFET MENU

All cold buffet items come with soda, coffee, and tea.

Deli Buffet \$18

Assorted lunch meats and cheese, rolls and pasta salad.

Picnic Buffet \$18

Hot dogs, hamburgers, chips and garden salad.

Ladies' Luncheon Buffet \$20

Chicken Salad with grapes, walnuts, apples, mandarin oranges and celery.
Croissants and assorted crackers.

Muni House Salad - Carrot, Radish, Tomato, Peppers with Balsamic Vinaigrette or Ranch.
Cold Pasta Salad with assorted vegetables and cheeses.

DESERTS & SWEETS

Minimum 2 dozen

Anytime Sweets - \$16 a dozen

Seven layer bars, pecan pie squares, apricot almond bars, raspberry bars, blueberry crumb, lemon bars, strawberry bars, pretzel squares, and assorted brownies to include: Fudge, chocolate frosted fudge, rocky road, smore's, blondies. Cheesecake squares: chocolate chip, fruit topped, Mini Whoopi pies with vanilla, chocolate, Oreo, mint, & chocolate chip filling. Fruit Pocket Pies (blueberry, cherry, apple)

Anytime Cookies - \$15 a dozen Medium \$17 a dozen for Jumbo

Homemade Cookies to include, Toll house style Chocolate Chip, M & M, White Chocolate Chip, Butterscotch Caramel chip, Double Chocolate Chip, Oatmeal Raisin, Calypso crunch cookies

Cupcakes - \$30 a dozen for minis \$38 a dozen for Medium \$42 a dozen for Jumbo

Yellow, confetti or chocolate cake with your choice of colored frosting and decorated with sprinkles

Home baked Pies - 10" \$30

Apple-lattice, apple crumb (Dutch), cherry, blueberry, chocolate cream, banana cream, pecan, coconut cream

Fresh Fruit Platter - \$75 (serves 20 – 30) \$120 (serves 30-40)

Fresh sliced pineapple, melons & berries beautifully displayed

Chocolate Dipped Novelties - \$40 a dozen Fruit - \$40-\$50 a dozen

White or Milk Chocolate dipped biscotti

Dipped and decorated Oreos

Dipped and decorated pretzel rings or bows

Chocolate drizzled rice crispy treats

Chocolate dipped pretzel rods

Chocolate dipped fruits:

Strawberries, pineapple, apricots, oranges, apples, bananas and grapes.

CLUB RULES

Sales Tax and Service Charge

All menu prices are subject to 20% service charge and 7.25% state tax.

Guarantees

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

Menu Selection

Please contact us with your menu selection no later than ten (10) days before your event.

Leftover Food

Health regulations prevent you from removing any food from the Vernon Hills Golf Course.

Occupancy

25 Minimum and 70 Maximum