

McHenry Country Club

**820 N. John Street
McHenry, IL 60050
815-385-1072**



Nestled along the Fox River, the McHenry Country Club offers a "one of a kind" picturesque setting for your next event.

Continental Breakfast

The Birdie

\$6.95/person

One Juice (Orange, Tomato or Apple)

Assorted Muffins

Coffee and Tea Service

*6 Person Minimum

The Par

\$7.95/person

Two Juices (Orange, Tomato or Apple)

Assorted Muffins & Danishes

Coffee and Tea Service

*6 Person Minimum

The Eagle

\$9.95/person

Two Juices (Orange, Tomato or Apple)

Assorted Muffins & Danishes

Bagels with Cream Cheese and Jelly

Coffee and Tea Service

*10 Person Minimum

Breakfast Buffets

*25 Person Minimum

The Putter

\$12.95/person

Ham, Bacon, Sausage

Scrambled Eggs

Hash Browns

Assorted Muffins

Two Juices (Orange, Tomato or Apple)

Coffee and Tea Service

The Driver

\$15.95/person

Ham, Bacon, Sausage

Scrambled Eggs

Hash Browns

Assorted Muffins

Cheese Blintzes

Fresh Fruit

Assorted Danishes

Juices

Coffee and Tea Service

20% Service Charge and 7.5% Sales Tax is added to the Final Bill

Lunch Menus

Appetizers (Choice of One)

Soup du Jour, Traditional Caesar Salad, Seasonal Mixed Green Salad with Choice of Dressing, Spinach Salad with Bleu Cheese and Mushrooms in a Sweet Bacon Dressing

Entrées

Chicken, Salmon or Blackened Beef Caesar Salad

Crisp Romaine with Sliced Egg, Tomatoes & Black Olives\$15.95

Chicken Cordon Bleu

Baked Chicken Breast with Swiss Cheese and Smoked Ham\$15.95

Chicken Asiago

Chicken Breast with Asiago Cheese in a Garlic Demi Glaze Sauce.....\$15.95

Sautéed Scaloppini of Pork Saltimbocca

Sage Infused Mushroom-Madeira Jus with Prosciutto and Spinach.....\$15.95

Roasted Trout

Lemon Thyme, Spinach & Shallots in a Champagne Beurre Blanc Sauce.....\$16.95

Rhode Island Black Bass

With Artichoke & Chorizo-Sweet Onion Relish.....\$17.95

Jumbo Lump Crab Cake

Eastern Shore Lump Crab, Served with Tartar Sauce and Lemon.....\$17.95

Shrimp Scampi

Served over Rice with Lemon, Garlic and White Wine\$17.95

Stuffed Flank Steak

With Spinach, Vegetable and Bread Stuffing.....\$16.95

Fillet of Veal "Oskar"

Topped with Asparagus, Crab & Sauce Béarnaise.....\$23.95

Steak "Au Poivre"

Served with Herb-Seasoned French Fries.....\$18.95

Steak Diane

Scallion Potato Cake, Winter Vegetable, Red Wine & Sichuan Peppercorn Sauce.....\$22.95

All Hot Entrees will be served with Potato & Vegetable du Jour

20% Service Charge and 7.5% Sales Tax is added to the Final Bill

Lunch Buffet Menu

\$22.95 per person

Tomato Leek Salad
Mixed Green Salad, Assortment of Dressings
Array of Sliced Fresh Seasonal Fruit

Entrées (Choice of Two)

Chicken Piccata
Roast Breast of Turkey, Sauce Supreme
Medallions of Chicken Asiago
Sliced London Broil, Au Jus
Basil Pesto Salmon
Tri Color Tortellini with Pesto Sauce
Rotini with Olive Oil, Diced Plum Tomatoes, Garlic and Fresh Basil
Roast Pork Loin, Sauce Natural

Accompanied By:

Medley of Fresh Seasonal Vegetables
Roasted Rosemary Potatoes or Rice Pilaf

Assorted Desserts

Coffee and Tea Service

The Deli Buffet

\$18.95 per person

Soup du Jour
Four Assorted Salads

Platter of:

Sliced Smoked Ham, Breast of Turkey, and Roast Beef
Assorted Cheeses
Lettuce, Tomato, Onion and Pickles
Specialty Breads and Rolls
Condiments

Bowls of Fresh Fruit:
Watermelon, Pineapple, Honeydew & Cantaloupe

Assorted Cookies and Brownies

Iced Tea and Lemonade

20% Service Charge and 7.5% Sales Tax is added to the Final Bill

Mulligan's Luncheon Buffet

\$17.95 per person

Soup du Jour

Four Assorted Salads

Tray of Assorted Gourmet Wraps

Condiments

Bowls of Fresh Fruit:

Watermelon, Pineapple, Honeydew & Cantaloupe

Assorted Cookies and Brownies

Iced Tea and Lemonade

Casual Cookout

\$18.95 per person

Choice of Mixed Greens Salad or Traditional Caesar Salad

Choice of Four Salads:

Pasta Salad

Chicken Salad

Seafood Pasta Salad

Potato Salad

Tomato-Cucumber Salad

Traditional Cole Slaw

Grilled Vegetable Salad

Choice of Three:

Hamburgers

Cheeseburgers

Beef Hot Dogs

BBQ Chicken

Beer Brats

Includes:

Buns, Rolls, Condiments

Baked Beans

Corn on the Cob

Watermelon

Assorted Cookies

Iced Tea and Lemonade

20% Service Charge and 7.5% Sales Tax is added to the Final Bill

Banquet Dinner Menu

Appetizers (Choice of One)

Soup du Jour, Traditional Caesar Salad, Mixed Greens Salad,
Mesclun Salad Tossed with a Roasted Plum Tomato Vinaigrette,
Spinach Salad with Blue Cheese and Mushrooms in a Sweet Bacon Dressing

Entrées

Chicken Wellington	\$24.95
Chicken Asiago	\$23.95
Chicken Cordon Bleu	\$23.95
Sautéed Scaloppini of Pork Saltimbocca	\$24.95
Jumbo Lump Crab Cakes	\$29.95
Baked Dill Salmon	\$25.95
Sea Bass Fillet	\$27.95
Pacific Swordfish Imperial	\$29.95
Garlic Sesame Crusted Halibut	\$28.95
Filet of Veal "Oskar" with Crab & Béarnaise Sauce	\$28.95
Grilled Filet Mignon, Béarnaise or Bordelaise Sauce	\$28.95
Prime Rib of Beef, Au Jus	\$26.95
Steak Diane	\$27.95
Steak "Au Poivre"	\$28.95

All Entrees will be served with Potato & Vegetable du Jour

20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Dinner Buffet Menu

\$28.95 per person

Starters **(Choice of Four)**

Soup Du Jour

Caesar Salad, Tomato and Mozzarella Salad,
Mixed Seasonal Greens with Choice of Dressings,
Red Pepper and Provolone Salad,
Marinated Mushrooms & Roasted Red Peppers

Entrées **(Choice of Two)**

Breast of Chicken Florentine

Stuffed Pork Roast with Dried Fruit and Bread Stuffing

Sliced Flank Steak with a Demi-Glace and Mushroom Sauce

Flounder Florentine, with White Wine Sauce or Salmon Provençal

Chicken Cordon Blue, Stuffed with Ham & Cheese, Topped with Dijon Sauce

Chicken Breast Sautéed with Julienne Peppers, Onions and Mushroom

Steak au Poivre Sautéed with Peppercorns, Cognac and Heavy Cream

Seafood Lasagna

Accompaniments **(Choice of Two)**

Rice Pilaf

Honey Glazed Carrots

Rosemary Roasted Potatoes

Sautéed Julienne of Vegetables

Roasted Green Beans with Shallots

Dessert \$5.95 Per Person

New York Cheese Cake, Carrot Cake, Lemon Mousse or Chocolate Mousse,
Crepe Filled with Vanilla Ice Cream, Strawberries and Bananas

Coffee and Tea Service Included with Dessert

20% service charge and 7.5% sales tax will be added to Final Bill

Showers & Daytime Events

\$18.95 per Person

Royal Sandwiches

Delicate Sandwiches and Petite Pastries served with your selection of Freshly Infused Tea Accompanied by a Glass of Champagne, Chardonnay or Sherry.

(Choice of Seven)

Artichoke Confit

Mini Lobster Rolls

Tasso Cream Cheese

Crawfish Rémoulade Barquette

Rockefeller Cream Cheese on Wheat

Smoked Salmon on Brioche with Green Tomato Jam

Tasso Deviled Egg with Louisiana Chou Pique Caviar

Louisiane Chou Pique Caviar and Crème Fraiche on Blinis

Freshly Baked Scones with Lemon Curd, Devonshire Cream and Jam

Assorted Tea Breads, Fruit Tarts and Tea Pastries

Bridal Shower Buffet

\$18.95 per Person

Orange Juice or Mimosas for Toast

Fresh Bagels with Cream Cheese, Smoked Salmon Pinwheels,

Coppola Salami, Turkey Pastrami, Genoa Salami

Beef Bourguignon

Cheese Blintzes with Fresh Strawberry Sauce

Eggs Benedict

Chicken Crepes Supreme

Pasta Salad

Tomato Leek Salad

Fruit Salad

Mini Breakfast Breads

Coffee & Assorted Teas

Dessert

(Choice of One)

Ice Cream Parfait or Chocolate Mousse

20% service charge and 7.5% sales tax will be added to Final Bill

Deluxe Hors D' Oeuvre Reception

\$18.00 per person

(Choice of Six)

One Hour of Butler Passed Service

Shrimp Toast
Shrimp Shumai
Mini Cordon Blue
Prosciutto and Melon
Chicken or Beef Kabobs
Smoked Salmon Pinwheels
Clams Casino in Puff Pastry
Parmesan Artichoke Hearts
Brie and Raspberry in Phyllo
Mushroom and Beef Turnovers
Avocado and Prosciutto Canapés
Assortment of Miniature Quiches
Mushrooms Filled with Crabmeat
Mini Beef or Chicken Wellington
Black Mission Fig with Brie Crostini
Mini Bouchées with Oriental Chicken Salad
Spanakopita (Phyllo Filled with Spinach and Feta Cheese)

Hors d'oeuvres priced at \$3.00 each per person

Displays

Display of Assorted cheeses, Pepperoni and Crackers
Garnished with Fresh Seasonal Fruit

\$4.50 per person

Display of Fresh Seasonal Fruit
with Yogurt Dressing

\$4.50 per person

Bruschetta Station
Toasted Italian Bread, Topped with Tomato, Basil,
Roasted Peppers and Olive Tapenade

\$4.50 per person

Butler Passed Chilled Jumbo Shrimp

\$300.00 per 100 Pieces

A 20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Cold Hors d'oeuvres

Sesame Shrimp Tart
Prosciutto and Melon
Smoked Salmon Pinwheels
Avocado and Prosciutto Canapés
Black Mission Fig with Brie Crostini
Artichoke Bottoms with Salmon Mousse
Mini Bouchées with Oriental Chicken Salad
Jumbo Cocktail Shrimp on Ice (*Market Price*)
Mini Bouchée with Chicken Mousse and Fresh Herbs
Marinated Scallops in the Shell with a Lemon Dill Dressing
Grilled Panini with Buffalo Mozzarella and Sun Dried Tomato Tapenade
Cajun Seared Ahi Tuna Served on Pesto Crouton with Black Olive Tapenade

(The above cold hors d'oeuvres are priced at \$130.00 per 50 pieces)

Hot Hors D' Oeuvres

Spanakopita
Spicy Scallops with Bacon
Crabmeat-Stuffed Mushrooms
Smoked Chicken Quesadillas
Mini Crab Cakes with Lemon Dill Sauce
Chorizo Sausage Stuffed Mushroom Caps
Coconut Shrimp with Pineapple Papaya Salsa
Beef Carpaccio with Shaved Parmesan Cheese
Cajun Beef Ravioli with Spicy Rémoulade Sauce
Bourbon and Sweet Mustard Glazed Chicken Skewers
Spicy Buffalo Chicken Wings with Bleu Cheese Dressing
Chicken, Cheese and Olive Empanada with Marinara Sauce
Peanut Panko Crusted Chicken Skewers with Sake Teriyaki Sauce
Pistachio Encrusted Smoked Duck Lollipop with Orange Hoisin Sauce
Surf and Turf Skewer of Beef Tenderloin and Shrimp
with Tarragon Béarnaise Sauce
Rosemary Balsamic Glazed Mini Lamb Chops
with Spicy Onion Sauce

(The above hot hors d'oeuvres are priced at \$150.00 per 50 pieces)

The above listed items are only suggestions.
We will be happy to accommodate any special request.

A 20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Carving Stations*

Beef Tenderloin
Béarnaise, Mustard and Horseradish Sauces, Miniature Rolls
\$14.95 per person

Honey Roasted Ham, Mustard, Fruit Chutney, Miniature Rolls
\$10.95 per person

Roasted Turkey Breast with Dijon Mustard, Dill Mayonnaise, Miniature Rolls
\$9.95 per person

Pasta Station*

Pasta
(Choice of Two)

Farfalle

Penne

Cheese Tortellini

Sauces

(Choice of Two)

Pesto

Tomato Basil

Alfredo

\$11.95 Per Person

With Shrimp.....**\$16.95**

With Grilled Chicken.....**\$13.95**

Seafood Station

Raw Bar

Jumbo Shrimp Cocktail or Crab Claws **\$3.00 per piece**

Clams Oregano **\$3.50 per piece**

Oysters Rockefeller **\$3.00 per piece**

Presented with the appropriate Sauces and Garnish

Extravaganza of Sweets

Consisting of Éclairs, Cannoli, Cheesecakes, Carrot Cakes

Fruit Tarts and Cream Puffs

Coffee and Tea Station

\$7.95 per person

All Reception Stations are for a minimum of 50 people

A 20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Sweet Endings

\$5.95 per person

Wild Berry Zabaglione
Chocolate Ganache Cake
Chocolate Mousse Torte
Fruit Tart
Tiramisu
Swedish Chocolate Cake
Italian Layer Cake
Chocolate Mousse
Pecan Pie
Strawberry Shortcake
Cheesecake with Toppings
Flourless Chocolate Walnut Cake
Black Forest Cake
Plain Cheesecake
Apple Crunch Pie
Pumpkin Pie
Peach Pie
Cherry Pie
Apple Pie
Premium Ice Cream & Sherbet
Cobbler

Coffee and Tea Service Included with Dessert

The above listed desserts are just ideas to help you in your selections.

All special needs can be accommodated upon request.

We are ready to cater to your needs.

Please note:

Not all desserts can be prepared for buffet style service.
We will be happy to advise you with your selection

A 20% Service Charge and 7.5% Sales Tax will be added to the Final Bill

Bar Package

Package Includes a Fully Stocked Bar with your Choice of Club, Call, or Premium Brands of Liquor, Wine, Beer, Soft Drinks and Juices

(One) 1 Hour Open Bar

Club Package \$12.50 per person
Call Brand Package \$15.50 per person
Premium Package \$17.50 per person

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(Four) 4 Hour Open Bar

Club Package \$35.00 per person
Call Brand Package \$ 40.00 per person
Premium Package \$ 45.00 per person

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OTHER OPTIONS

Using tally sheet for actual consumption, please inquire!

Under 21 packages available upon request

~ Please note: All prices listed above are subject to 7.5% sales tax and 20% service charge ~

THE HOST IS RESPONSIBLE FOR COMPLETE BAR TAB.
ALL DRINKS WILL BE TOTALED AT THE END OF THE FUNCTION