

# *McHenry Country Club*

820 North John Street

McHenry, IL 60050

815.385.1072



*Located 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**

\*20 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

### **Starters (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 in an Asiago Cheese Sauce.....\$15.95

#### **Pork Saltimbocca**

With a Prosciutto and Spinach Cream Sauce.....\$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.....\$18.95

#### **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**

\*25 Person Minimum

**\$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**

\*20 Person Minimum

**\$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**

\*20 Person Minimum

**\$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**

\*25 Person Minimum

**\$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

## **Daytime Shower Buffet**

\*20 Person Minimum

**\$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

## **Royal Buffet**

\*30 Person Minimum

**\$21.95 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

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

## **Banquet Dinner Menu**

### **Starters (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**

<b>Chicken Wellington</b> .....	\$24.95
<b>Chicken Asiago</b> .....	\$23.95
<b>Chicken Cordon Bleu</b> .....	\$23.95
<b>Sautéed Scaloppini of Pork Saltimbocca</b> .....	\$24.95
<b>Jumbo Lump Crab Cakes</b> .....	\$29.95
<b>Baked Dill Salmon</b> .....	\$25.95
<b>Sea Bass Fillet</b> .....	\$31.95
<b>Pacific Swordfish Imperial</b> .....	\$29.95
<b>Garlic Sesame Crusted Halibut</b> .....	\$28.95
<b>Filet of Veal "Oskar" with Crab &amp; Béarnaise Sauce</b> .....	\$28.95
<b>Grilled Filet Mignon, Béarnaise or Bordelaise Sauce</b> .....	\$28.95
<b>Prime Rib of Beef, Au Jus</b> .....	\$26.95
<b>Steak Diane</b> .....	\$27.95
<b>Steak "Au Poivre"</b> .....	\$28.95

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

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## **Dinner Buffet Menu**

\*35 Person Minimum

**\$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



## **Deluxe Hors D' Oeuvre Reception**

**\$18.00 per person**

**(Choice of Six)**

### **One Hour of Butler Passed Service**

Shrimp Toast  
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

**\$2.95 per person**

Display of Fresh Seasonal Fruit  
with Yogurt Dressing

**\$2.95 per person**

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

**\$3.00 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

***Hors d'oeuvres priced at \$3.00 each per person, for One Hour of Butler Passed Service***

## **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

***Hors d'oeuvres priced at \$3.00 each per person, for One Hour of Butler Passed Service***

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

## **Late Night Snack: 12" Pizzas**

Cheese, Pepperoni,  
Italian Sausage, Vegetarian,  
Mexican Chorizo, or BBQ Chicken

**\$12.00 per pizza**

***All Reception Stations are for a minimum of 40 people***

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

## **Extravaganza of Sweets**

Consisting of Éclairs, Cannoli, Cheesecakes, Carrot Cakes  
Fruit Tarts and Cream Puffs  
Coffee and Tea Station  
**\$7.95 per person**

## **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:**

You may provide your own dessert. No other outside food or beverage items will be allowed.

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