

Makray Memorial Golf Club

*1010 S. Northwest Hwy
Barrington, IL 60010*

847-381-6501

makraygolf.com

Dinner Banquet Menu

Thank you for considering Makray Memorial Golf Club for the event you are planning. Enclosed is our a la Carte Dinner Banquet Menu for your review.

If your event requires the selection of two entrees, Makray Memorial Golf Club requires the sponsor to provide place cards noting entree selections to be placed by the butter plate of each guest.

18% gratuity and 9% sales tax will be added to all food and beverage prices.

Butler Passed Cold Appetizers

Chef recommends three or four selections for one hour of cocktails and hors d'oeuvres

***Beef Crostini:** Lightly Grilled Garlic Crouton Topped with Roasted Red Pepper and Garlic Remoulade, Shaved Beef, Roasted Sweet Peppers, Pecorino Romano Cheese and Chives.
\$2.50 each*

***Sesame Tuna:** Wonton Chips Topped with Sesame Seared Tuna, Mango Ginger Salsa, and Drizzled with Wasabi Sauce.
\$2.75 each*

***Shrimp Cocktail:** Served Traditionally with Cocktail Sauce
\$2.75 each*

***Puff Pastry and Seafood:** Smoked Scallops, Shrimp and Lump Crabmeat in an Herb Garlic Cheese, Stuffed in Crispy Puff Pastry Shell
\$2.50 each*

***Assorted Canapés:** (50 minimum) Assorted Gourmet Canapés Blue cheese, Salmon rose, Brie cheese, Smoked Duck, Scallop, Asparagus in proscuitto, Apricot with Boursin cheese, smoked turkey and ham cornet
\$2.50 each*

***Bruschetta:** Fresh Roma tomatoes and Basil on a toasted Crostini
\$ 2.50 each*

Butler Passed Hot Appetizers

Chef recommends three or four selections for one hour of cocktails and hors d'oeuvres

Chicken Sachets: Phyllo Purses Filled with Grilled Chicken Breast, Proscitto, Roasted Red Peppers, Five Cheese Blend and Fresh Sage Served with a Remoulade Dipping Sauce.

\$2.75 each

Crab Cakes: Fresh Lump Crabmeat Made Maryland Style Served with a Roasted Corn Tartar Sauce.

\$3.00 each

Salmon Wellington: Flaky salmon, white wine, sherry and mushrooms, wrapped in puff pastry with a Lemon Dill Cream Sauce.

\$3.00 each

Grilled Calamari: Skewered Garlic and Herb Marinated Calamari, Grilled and Glazed with Balsamic Syrup.

\$2.75 each

Sesame Chicken Tenders

\$2.50 each

Chicken Wings: Fresh Wings, Lightly Breaded, Fried and Tossed with Zesty Glaze (Buffalo Style) Ranch or Blue Cheese.

\$1.75 each

Swedish Meatballs: 1 oz. Meatballs in a Creamy Gravy and Topped with Fresh Parsley Served with Frilled Toothpicks.

\$1.50 each

Spanikopita: Phyllo Triangles Stuffed with Spinach and Feta Cheese, and Baked until Golden Brown.

\$2.50 each

Vegetable Egg Rolls: Accompanied with Hot Honey Mustard Dip

\$2.50 each

*Baby Portobello Mushrooms: Stuffed with Italian Sausage
and mozzarella cheese
\$ 2.75 each*

*Beef Satay: Beef Tenderloin with Asian Style Glaze.
\$2.75 each*

*Mini Lorraine Quiche: Bacon and Gruyere Cheese
\$2.25 each*

*Mini Quiche Florentine: Spinach and Swiss Cheese
\$2.25 each*

*Miniature Pizzas
Cheese
Vegetable
Bleu cheese and Fig
Sundried Tomato
Sausage and cheese
\$ 2.25 each*

*Miniature Spinach and Goat Cheese Pizzas
\$2.50 each*

*Tempura Batter Fried Shrimp: Light Crispy and Airy Tempura
Shrimp Served with Asian Citrus and Ginger Dipping Sauce
\$3.00 each*

*Lobster Potstickers: Steamed and then Seared Served with a Hoison
Dipping Sauce
\$3.00 each*

*Coconut Lobster Skewers
\$3.00 each*

*Lamb Chops: Spring Lamb Racks Encrusted with Dijon Mustard
and Herb Bread Crumbs
\$4.50 each*

Stationed Hors d'oeuvres

Poach Salmon Tray: One Side of Atlantic Salmon Poached in a Fragrant Stock, Shingled with Cucumbers for a Scale Effect. Accompanied with Capers, Diced Tomato, Red Onion, Minced Egg Yolk, Egg White, Sliced Lemon, Lemon Dill Dipping Sauce and an Assortment of Crackers
(Minimum 25 people)
\$3.25 per person

Smoked Salmon Tray: Thin Sliced Smoked Salmon Side Accompanied with Capers, Red Onion, Tomato, Egg Yolk, Egg White, Lemon Wedges, and an Assortment of Crackers
(Minimum 25 people)
\$3.50 per person

Cheese Tray: Assorted Domestic and Imported Cheeses Served with Assorted Crackers
(Minimum 15 people)
\$4.00 per person

Fruit Tray: Seasonal and Exotic Fruits Sliced and Exquisitely Presented
(Minimum 10 people)
\$3.50 per person

Crudités: Crisp Seasonal Vegetables Served with a Ranch Dipping Sauce (Bleu Cheese Optional)
(Minimum 20 people)
\$2.25 per person

Grilled Vegetable Tray: Balsamic and Herb Marinated Seasonal Vegetables Grilled, Chilled and Lavishly Presented on a Silver Platter
(Minimum 20 people)
\$2.25 per person

Spinach Artichoke Dip served with fresh Tortilla chips
\$2.75 per person

Plated Dinner Entrées

*Includes the choice of soup **OR** salad, entrée, vegetable, sauce, starch, dessert, fresh rolls and butter, coffee, hot tea and decaf
 \$ 2.00 additional per person for split menu
 (Excluding combination, vegetarian, & children entrees)
 \$ 1.00 additional per person for third offering*

*Penne Pasta with Herb cheese sauce and vegetables \$24.00
 Add Chicken \$27.00
 Add Shrimp \$29.00*

Chicken Piccata with Lemon Caper Butter Sauce \$26.00

Chicken Parmesan \$26.00

*Chicken Roulade - Choice of filling \$27.00
 Spinach, Basil Pesto and Pine Nut **or** Bacon and Mushroom*

*Macadamia Encrusted Chicken Breast \$27.00
 with Pineapple Vanilla Bean Butter Sauce*

Atlantic Salmon \$28.00

Tilapia \$27.00

*Grilled Citrus Mahi \$30.00
 with Mango Salsa and Citrus Butter*

Roasted Loin of Pork \$26.00

Roasted Sliced Sirloin \$29.00

Roasted Beef Tenderloin (Sliced) \$34.00

Prime Rib \$34.00

8 ounce Filet Mignon \$45.00

Combination Entrées

Shrimp and Filet Mignon \$38.00

Breast of Chicken and 4 oz. Beef Tenderloin \$33.00

Lobster and Filet Mignon \$55.00

Children's Meal - Children 10 years old and younger

Fruit cup and children's meal

(Please make same selection for all children)

*Chicken Tenders / Cheeseburger / Butter Noodles / Cheese Pizza
served with French Fries*

\$8.95

Soup - Choose One

Minestrone

Tomato Bisque

Cream of Asparagus

Cream of Mushroom

Cream of Potato Leek

Cream of Chicken and Wild Rice

Cream of Broccoli Cheddar Cheese

Smoke Chicken and Corn Chowder

Gazpacho

Available Upgrades

French Onion - 1.00 per person

Lobster Bisque - 2.00 per person

Salads - Choose One

Fresh Garden Salad

Caesar Salad

Spinach Salad with Warm Bacon Dressing

*Club House Salad: Field Greens, Raspberry Vinaigrette,
Candied Walnuts, Gorgonzola Cheese, and Sliced Apples*

*Mediterranean Salad: Field Greens accompanied with tomato,
cucumber, artichokes, Haricotverts, Kalamata olives
and feta cheese with balsamic vinaigrette*

Add Toasted Pine Nuts for .25 per person

Fresh Fruit Cup for children

Available Upgrades

*Roma Salad with Vine Ripen Tomatoes and
Fresh Mozzarella - 1.50 per person*

*Poached Pear Salad: Field Greens, asparagus, brie cheese, roasted yellow
pepper, poached pear and toasted almonds served with a sundried
Cherry vinaigrette -1.50 per person*

Starches- Choose One

Wild Rice Blend
Rice Pilaf
Lemon Jasmine Rice
Oven Roasted Potatoes with Fresh Herbs
Roasted Garlic Mashed Potato
Angel Hair Pasta with Romano, Fresh Basil, and Oregano
Baked Potato
Mediterranean Style Orzo

Available Upgrades

Double Baked Potato - 1.00 per person
Cheese Tortellini - \$2.00 per person
Designer Mashed Potato Selections- .75 per person
Specialty studded mashed potatoes mixed
with additional ingredients:
Horseradish
Caramelized onions and goat cheese or herb garlic cheese
Broccoli and cheddar cheese
Roasted Celery root
Roasted Red pepper

Vegetables- Choose One

Grilled Seasonal Vegetables Marinated with
Balsamic Vinegar and Fresh Herbs

Green Bean Almondine with Julienne of Carrot

Steamed Broccoli and Julienne of Carrot

Stir Fried Vegetables - Asian Style

Mixed Medley of Vegetables with Fresh Herbs

Available Upgrades

Asparagus - Pricing to be determined upon season
Romano Encrusted Tomato - .50 per person

Sauces

Chef will recommend which pairs best with your entrée selection

Beef

*Roasted Shallot
Marsala
Cabernet Garlic Demi
Mustard Demi
Blue Cheese*

Chicken

*Lemon Caper Butter
Marsala
Roasted Garlic
Mustard Demi
Champagne Cream*

Fish

*Lemon Caper Butter
Smoked Tomato Butter
Roasted Corn
Citrus Butter
Orange Basil Butter
Tomato Basil Vinaigrette
Roast Garlic Butter*

Pork

Roasted Garlic Butter / Apple Brandy Demi / Mustard Demi

Desserts - Choose One

Vanilla Ice Cream with Chocolate Sauce

Fruit Sorbet

New York Style Cheesecake

Assorted Mini Desserts (Family Style)

Key Lime Pie

Strawberry Shortcake

Tiramisu

Chocolate decadence

*Chocolate sponge cake topped with chocolate ganache and
rosette of chocolate mousse, raspberry sauce,
fresh berries and chocolate drizzle*

Dinner Buffet

***\$28.95 per person
(Minimum of 30 guests)***

Upgrades available

\$1.50 for served salads / \$3.50 for served soups
Garden Fresh Tossed Salad with choice of 2 dressings
Rolls and Butter on table
Regular Coffee, Decaffeinated Coffee and Hot Tea

Starch Selections - Choose one

Wild Rice
Rice pilaf
Garlic Mashed
Herb Roasted Potatoes

Vegetable Selections - Choose one

Steamed Broccoli
Green Beans Almondine
Mixed Vegetable Medley
Grilled Seasonal Vegetables

Entree Selections - Choose three)

Chicken Saltimbocca - Prosciutto, spinach, mushrooms and cheese
Fried Chicken
Roast Chicken
Chicken Breast Piccata
Roast Sirloin of Beef
Roasted Pork Loin
Baked Mostaccioli and Italian Meatballs
Penne Pasta with herb cheese sauce and grilled vegetables
Pan seared Tilapia

Carving station with Beef - -\$ 100.00 attendant fee

Inside Round 5.95
Prime Rib - 8.95
Beef Tenderloin - 10.95

DESSERT - Choose one

Warm Bread Pudding Selections - choose one
Banana and Macadamia Nut with caramel sauce/ Super Rich
Chocolate with Raspberry sauce /Raspberry and White Chocolate
served with raspberry crème anglaise

*Warm Banana and Macadamia Nut Bread Pudding
Assorted Mini Desserts served family style*

Outdoor Barbeque

\$25.95 per person

Garden Fresh Tossed Salad with choice of 2 dressings

Potato Salad OR Herb Roasted Potatoes

Sliced Fruit Tray

Corn on the Cob OR Grilled Seasonal Vegetables

Baked Beans

Hamburgers

BBQ Chicken (Bone in) OR Lemon Garlic Chicken (Bone in)

Grilled Italian Sausage with Sweet Peppers

and Caramelized Onions

Assorted Buns

Lettuce, Tomato, and Onion Tray

Sliced Cheese Tray

Mayonnaise, Mustard, and Pickles

Cookies and Brownies OR Assorted Mini Desserts

Upgrade: BBQ Ribs for an additional

\$3.50 per person

Hourly Bar Package

Full service bar with cocktails / cost is based on a per person

<i>Call</i>	<i>Premium</i>	<i>Top Shelf</i>
<i>2 hours \$18.00</i>	<i>2 hours \$20.00</i>	<i>2 hours \$22.00</i>
<i>3 hours \$20.00</i>	<i>3 hours \$22.00</i>	<i>3 hours \$24.00</i>
<i>4 hours \$24.00</i>	<i>4 hours \$26.00</i>	<i>4 hours \$28.00</i>
<i>Each additional hour</i>	<i>Each additional hour</i>	<i>Each additional hour</i>
<i>\$4.00</i>	<i>\$5.00</i>	<i>\$6.00</i>

Bar on Tab

*Full service bar -
\$100.00 bartender fee per bartender
The cost is on a per drink basis and is added to the final bill*

Cash Bar

*Full service bar -
\$100.00 bartender fee per bartender
Each guest pays for cocktails as they are served*

Domestic Beer 4.00

Imported Beer 5.00

House Wine by the Glass 6.00

Call Mixed Drink 5.00

Premium Mixed Drink 6.00

Top Shelf Mixed Drink 7.00

Cordials 8.00

No Tip Jar Charge

\$100.00 fee per bartender

Call

House Vodka, Smirnoff, Ten High, Jim Beam, House Gin,
Ron Castillo Rum, Seagram's 7, Seagram's VO, Canadian Club,
Christian Brothers, Beefeater, Jose Cuervo Gold, House Scotch,
Bacardi Rum, Sweet Vermouth, Dry Vermouth
Peach Schnapps, Triple Sec, Bols Amaretto, CK Mondavi Wines,
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

Premium

Stoli Vodka, Absolut Vodka, Jack Daniels, Beefeaters, Tanqueray,
Seagram's 7, Seagram's VO, Canadian Club, Christian Brothers,
Jose Cuervo Gold, Johnny Walker Red Label, Dewars White Label,
Southern Comfort, Malibu Rum, Meyers Dark Rum, Captain Morgan,
Miller Lite, Miller Genuine Draft, Budweiser, and Bud Light

Top Shelf

Absolut Vodka, Grey Goose, Ketel One, Captain Morgan, Bacardi Rum,
Bombay, Bombay Sapphire, 1800 Rosposado, Jack Daniels, Dewars
White Label, Glenlivet, Johnny Walker Black Label, Johnny Walker Red
Label, Chivas Regal, Remy Martin, Courvoisier, Bailey's, Kahlua,
Frangelico, Amaretto di Sorano, Grand Marnier, Cointreau,
Seagram's 7, Seagram's VO, Canadian Club, Crown Royal, Beefeaters,
Tanqueray, Heineken, Corona, Amstel Light