

Makray Memorial Golf Club Banquet Dinner Menu

1010 S. Northwest Highway
Barrington, IL 60010
(847) 381-6501
Makraygolf.com

Thank you for considering Makray Memorial Golf Club for the event you are planning. Enjoy the beautiful ambiance of our golf course while hosting your event.

We have The Grand Ballroom that can accommodate up to 240 people.

The Veranda Room, The Grand View Room and The Terrace Room can be used separately or together to suit your needs.

Cold 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

Pastry Shell and Seafood

Smoked scallops, shrimp and lump crabmeat in an herb garlic cheese, stuffed in crispy pastry shell

\$ 2.50 each

Bruschetta

Fresh Roma tomatoes and Basil on a toasted crostini

\$ 2.50 each

Shrimp Cocktail

Bamboo skewered served in hollowed out pineapple with cocktail sauce

\$ 2.75 each

Hot Hors d'oeuvres

Baby Portobello Mushrooms

Stuffed with Italian sausage and Mozzarella cheese

\$ 2.75 each

Chicken or Beef Satay

Thai style beef on bamboo skewer with peanut sauce

\$ 2.75 each

Spanikopita

Phyllo triangles stuffed with spinach and Feta cheese and baked until golden brown

\$ 2.50 each

Vegetable Egg Rolls

Served with hot honey mustard

\$ 2.50 each

Swedish Meatballs

Meatballs in a creamy gravy and topped with fresh parsley

\$ 1.75 each

Crab Cakes

Fresh lump crabmeat made Maryland style served with a lime tartar sauce

\$ 3.00 each

Chicken Sachets

Phyllo purses filled with grilled chicken breast, prosciutto, roasted red peppers, five cheese blend and fresh sage served with a remoulade dipping sauce

\$ 2.75 each

Quiche

Mini quiche Lorraine with bacon and Gruyere cheese
Mini quiche Florentine with spinach and Swiss cheese

\$ 2.25 each

Salmon Wellington

Flaky salmon, white wine, sherry and mushrooms, wrapped in puff pastry with a lemon dill cream sauce

\$ 3.00 each

Sesame Chicken Tenders

Served with an Orange Ginger Sauce

\$ 2.50 each

Grilled Calamari

Skewered Garlic and herb marinated Calamari, grilled and glazed with

Balsamic Syrup

\$ 2.75 each

Miniature Pizzas

Cheese / Vegetable / Cheese and Sausage
Bleu Cheese and Fig / Goat cheese and spinach

\$ 2.25 each

Coconut Lobster Skewers

\$ 3.00 each

Lobster Potstickers

Steamed and seared, served with a Hoisin dipping sauce

\$ 3.00 each

Tempura Batter Fried Shrimp

Accompanied with Asian dipping sauce

\$ 3.00 each

Lamb Chops

Encrusted with Dijon Mustard and herb bread crumbs

\$4.50 each

Stationed Hors d'oeuvres

Poached 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 and egg white, sliced lemon, lemon dill dipping sauce and an assortment of crackers

Available in Increments of 30 people
\$ 100.00

Smoked Salmon Tray

Thinly sliced smoked salmon side. Accompanied with capers, red onion, tomato, minced egg yolk and egg white, lemon wedges, and an assortment of crackers

Available in Increments of 30 people
\$ 110.00

Cheese Tray

Assorted domestic and imported cheeses. Served with assorted crackers
\$4.00 per person

Chicken Wings

Jumbo fresh wings, lightly breaded, fried and tossed with zesty buffalo style glaze. Served with celery and carrot sticks. Choice of Ranch or Blue Cheese
\$1.75 per person

Seafood Ceviche

Assorted fresh seafood marinated and cooked in citrus juices with avocado, cilantro, and red pepper. Accompanied by crispy flour tortilla chips
\$2.75 per person

Fruit Tray

Seasonal and exotic fruits sliced and exquisitely presented
\$ 3.50 per person

Crudités

Crisp seasonal vegetables served with a Ranch dipping sauce (Bleu Cheese Optional)
\$ 2.25 per person

Grilled Vegetable Tray

Balsamic and herb marinated seasonal vegetables grilled, chilled and lavishly Presented on a silver platter with chiffonade of basil and toasted pine nuts
\$ 2.25 per person

Spinach Artichoke Dip

Topped with five cheese blend baked until golden brown and served with crispy flour tortilla chips
\$ 2.75 per person

Hummus and Pita Chips

Traditional hummus served with crispy pita chips
\$ 2.25 per person

Chips and Salsa

Homemade Pico de Gallo served with your choice of crispy flour tortilla chips or crispy corn tortilla chips
\$ 2.00 per person
Add Guacamole \$1.00 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
Soup & Salad additional \$2.00 per person
\$ 2.00 additional per person for split menu
\$ 3.00 additional per person for three offerings
(Excluding combination, vegetarian, & children entrees)

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
Macadamia Encrusted Chicken Breast with Pineapple Vanilla Bean Butter Sauce	\$27.00
Atlantic Salmon	\$28.00
Tilapia	\$27.00
Grilled Citrus Mahi with Mango Salsa and Citrus Butter	\$30.00
Roasted Loin of Pork	\$26.00
Roasted Sliced Sirloin	\$29.00
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	\$9.95
--	--------

Soup du Jour— Choose One

Minestrone
Tomato Bisque
Cream of Asparagus
Cream of Mushroom
Cream of Potato Leek
Cream of Chicken and
Wild Rice
Cream of Broccoli with
Cheddar Cheese

Smoked Chicken and
Corn Chowder
Gazpacho

Upgrades available

French Onion
\$1.00 per person

Lobster Bisque
\$2.00 per person

Salads — Choose one

Fresh Garden Salad

Mixed field greens and romaine lettuce with
cucumber, tomato, yellow pepper and spun carrots

Caesar Salad

Crisp Romaine hearts tossed last second
(stays crunchy) with classic olive oil Caesar dressing,
croutons medley and Pecorino Romano Cheese

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

Spinach Salad

Baby spinach, hardboiled egg, red onion,
tomato, croutons and served with bacon dressing

Fresh fruit cup for children

Assorted diced seasonal fruit

Caribbean Salad

Mixed field greens, grapefruit segments,
pineapple, mandarin oranges, cucumber
with a pomegranate acai dressing and
topped with toasted coconut
and croutons.

Available Upgrades

Roma Salad

Vine ripened tomatoes and fresh mozzarella
Seasonal Pricing

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

Starch Selections

Rice Pilaf	<u>Available Upgrades</u> Double Baked Potato \$ 1.00 per person
Wild Rice Blend	
Lemon Jasmine Rice	Cheese Tortellini \$ 2.00 per person
Oven Roasted Potatoes with Fresh Herbs	
Roasted Garlic Mashed Potato	Designer Mashed Potato Selections add .75 per person
Angel Hair Pasta with Romano, Fresh Basil and Oregano	Specialty studded mashed potatoes mixed with additional ingredients:
Baked Potato	Horseradish / Caramelized onions and goat cheese or herb garlic cheese / Broccoli and cheddar cheese / Roasted Celery root /
Mediterranean Style Orzo	Roasted Red pepper

Vegetable Selections

Grilled Seasonal Vegetables Marinated with Balsamic Vinegar and Fresh Herbs

Green Beans 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 – Seasonal Pricing

Sauce Selections

Chef is available to advise you on your sauce pairing for your entrée selection

Beef

Roasted Shallot
Marsala
Cabernet Garlic Demi
Mustard Demi
Blue Cheese

Chicken

Lemon Caper Butter
Marsala
Roasted Garlic Demi
Champagne Cream
Boursin 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

Special Occasion Cakes

Price to be determined upon selection ordered by Makray Memorial Golf Club

Outside Cakes

Cake cutting fee of \$1.00 per person

Dessert Selection

Vanilla Ice Cream Scoop served with your cake

Vanilla Ice Cream Sundae with whipped cream and chocolate sauce

Vanilla Ice Cream Sundae with chocolate sauce, caramel sauce, whipped cream, maraschino cherry and toasted peanuts

Vanilla Ice Cream with Kahlua and toasted coconut

Fruit Sorbet Choice of Wild Berry or Lemon

Assorted Mini Desserts served Family Style

Pecan / Chocolate Chunk /Granny Apple Carmel Bar / Lemon and Berry /Oreo Dream / Cappuccino
Peanut Butter Delight / Irish Cream

New York Style Cheesecake

Drizzled with Strawberries and Sauce

Key Lime Pie

Strawberry Shortcake

Tiramisu

Chocolate Decadence

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

Dinner Buffet/ \$28.95 per person

Minimum of 30 People—All buffets include coffee, decaffeinated coffee and hot tea upon request

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 with Julienne of Carrots
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

Minimum of 30 People—All buffets include coffee, decaffeinated coffee and hot tea upon request

Upgrade Available:

BBQ Ribs for an additional \$4.00 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

Beer Wine and Soda Package

One Hour - \$ 10.00 per person
Two Hours - \$ 12.00 per person
Three Hours - \$ 14.00 per person
Four Hours - - \$16.00 per person

Hourly Bar Package

Full service bar with cocktails / Cost is based per person

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

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

Sodas - \$2.00

Beer - \$4.00

Import Beer - \$5.00

Wine - \$7.00

Call brand with mixer - \$6.00

Call brand on rocks \$7.00

Premium brand with mixer \$8.00

Premium brand on rocks \$10.00

Cordials \$10.00

Beverage Stations Available

Champagne Punch - 45.00 Each Bowl

Orange Juice, Cranberry Juice, Ginger Ale, and Champagne

Non – Alcoholic Punch - 25.00 Each Bowl

Orange Juice, Cranberry Juice, Ginger Ale

Pitchers of Soda – 6.50 each - Coke, Diet Coke, Sprite

Assorted Bottles of Wine – 20.00 each

Mimosa's butler passed – 3.50 each

****Pricing above does not include 18% service charge and Sales Tax****

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

Assorted CK Mondavi Wines

Miller Lite, Miller Genuine Draft, Budweiser, Bud Light and Coors Light

Premium

Includes call package plus Premium items listed below

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

Assorted CK Mondavi Wines

Miller Lite, Miller Genuine Draft, Budweiser, Bud Light and Coors Light

2 Import Beers —Heineken, Amstel Light or Corona

Top Shelf

**Includes call and premium packages plus Top Shelf items
listed below**

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

Assorted CK Mondavi Wines

Miller Lite, Miller Genuine Draft, Budweiser, Bud Light and Coors Light

3 Import Beers—Heineken, Amstel Light or Corona

Terms and Conditions

Prices

All prices and sales tax are current and may be subject to change. We pride ourselves on keeping our prices competitive, however, as our costs increase our prices may increase, but will not exceed a 5% increase.

Please note that an 18% service charge is assessed to all food and beverage. All state and local taxes are applied to the food, beverage and service charge.

Menu Options

Makray Memorial Golf Club welcomes the opportunity to discuss and create customized menus in order to provide you with a more personalized event. 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 bread plate of each guest.

Guarantees

Fourteen (14) days prior to your event, your final guarantee is due. This final count is not subject to reduction but can be increased if necessary. Floor plan is due Ten (10) days prior.

Deposits & Payment

A **non-refundable** deposit of \$ 500.00 and signed contract is required to confirm your reservation. The balance is due the day of the event. Floor plan is due Ten (10) days prior to the event.

Security

Makray Memorial Golf Club is not responsible for the damage or loss of any merchandise or personal items left behind, or unattended. All items must be picked up prior

Decorations

To enhance your events please contact your Sales Department about special linen, floral centerpieces, and special enhancements.

Our tables come with standard white or ivory linen and assorted color napkins. All of our accent tables have ivory skirting.

We provide a circular mirror tile with beveled edges and three votive candles. We offer table numbers to be used when having assigned seating.

You can utilize our background music or iPod adapter to play your own music through our speakers. We have staging available if needed for speaking, slide shows or elevated head tables.