

White Hawk Country Club

Dinner Menu



White Hawk Country Club
1001 White Hawk Drive
Crown Point, IN 46307

2018 - 2019

Hors d'oeuvres

Hors d'oeuvres will be Stationed for Service

**Butler Service Available for Additional Charge of \$25.00 (Limited to Passable Hors d'oeuvres Only)*

Each Item Includes 50 Pieces Per Order

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- Tortilla Roll - Ups** | Spinach Tortilla, Smoked Ham, Cream Cheese , Ranch Seasoning ... \$50
Meatballs | Choice of BBQ, Swedish , or Italian (Select One Style) ... \$50
Mini Caprese Skewers | Grape Tomato, Fresh Mozzarella, Basil, Balsamic Reduction ... \$50
Hummus Filled Cucumber | Traditional Middle East Hummus, Cucumber Cups, Olive Oil, Paprika ... \$50
Vegetable Crudités | Crisp Garden Vegetables with House-made Buttermilk Ranch ... \$100
Seasonal Fruit Tray | Hand Sliced Seasonal Fruit ... \$100
Assorted Cheese Tray | Assorted Cheese, Assorted Gourmet Crackers ... \$100
Bruschetta | Tomato Bruschetta, Parmesan Toasted Crostini ... \$100
Vegetable Egg Rolls | Cabbage, Celery, Carrot Filled with Sweet and Sour Dipping Sauce ... \$100
Boneless Chicken Nuggets | With House-made Buttermilk Ranch and Spicy Dipping Sauce ... \$100
Grilled Chicken Wings | Rosemary Marinated, Ranch Seasoning ... \$100
Homemade Cheese Stuffed Mushrooms | Garlic Ricotta Stuffed ... \$100
Bacon Wrapped Water Chestnuts | Baked Water Chestnuts, Wrapped in Applewood Bacon ... \$100
Fried Mac & Cheese Balls | Pasta, Cheese Sauce, Sriracha Sauce, Breaded and Fried ... \$100
Bacon Pimento Cheese on a Crostini | House-made Pimento Cheese, Chopped Bacon, Onion Garlic Crostini ... \$100
Spinach & Artichoke Tart | Mayonnaise, Onion, Garlic, Spinach, Artichoke Hearts, Parmesan Cheese, Five Blend Cheese ... \$100
Pulled Pork Tart | Pork Shoulder, BBQ Sauce, Cheddar Cheese ... \$100
Stuffed Sweet Cherry Pepper | Cherry Peppers, Prosciutto, Swiss, Basil ... \$100
Parmesan Shrimp | Fried Parmesan Breaded Shrimp with Creamy Cocktail Sauce ... \$150
Lamb Chop Lollipops | Grilled New Zealand Lamb Chop, Pineapple Glaze ... \$150
Smoked Salmon on a Crostini | Atlantic Smoked Salmon , Capers, Creamy Habanero Sauce, Garlic Crostini ... \$150
Shrimp Cocktail | Pouched Shrimp with House-made Cocktail Sauce ... \$150
Mini Crab Cakes | Special Crab Meat, Peppers, Onion, Lemon Zest, Chipotle Aioli ... \$150
Crab Stuffed Mushrooms | Special Crab Meat, Peppers, Onion, Lemon Zest, Five Blend Cheese, Mushroom ... \$150
Shrimp & Lobster Tart | Chopped Shrimp and Lobster, White Cheese Sauce, Five Blend Cheese, Red Pepper, Green Onion ... \$150
Beef Wellington | Beef Tenderloin, Puff Pastry, Dijon Mustard, Prosciutto, Pistachios ... \$150
Tuna Sashimi | Pan Seared Yellow Fin Tuna, Sesame Seeds, Soy Sauce ... \$150
Filet Sliders | Filet Mignon, Pretzel Bun, Crawfish Beurre Blanc ... \$150
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Family Style . . . \$34

Includes House Salad, Bread & Butter, and New York Style Cheesecake with Optional Raspberry Sauce
Served with Soft Drinks, Coffee, Juice & Ice Tea
(Guest Tables Seating Requirements Vary For Family Style Service)

Please Choose Two:

- ~ Roast Beef with Gravy
- ~ Baked Chicken
- ~ Roasted Pork with Smokey Cajun Sauce
- ~ Roasted Turkey with Natural Gravy
- ~ Baked Ham with Fruit Cocktail Sauce
- ~ Roasted Salmon with Creamy Pineapple Sauce

Please Choose One:

- ~ Mashed Potatoes
- ~ Mashed Potatoes with Gravy
- ~ Rice Pilaf
- ~ Roasted Red Potatoes
- ~ Rosemary Potatoes
- ~ Wild Rice

Please Choose One:

- ~ Mostaccioli
- ~ Mostaccioli with Italian Sausage
- ~ Fettuccini Alfredo
- ~ Polish Sausage with Sauerkraut

Please Choose One:

- ~ Broccoli
- ~ Szechuan Green Beans
- ~ Hand Sliced Steamed Vegetables

Dinner Buffet . . . \$36/\$40

Buffet Includes: Oven Roasted Redskin Potatoes, Rice Pilaf, Szechuan Green Beans, Bread & Butter, and Assorted Mini Cheesecakes. Served with Soft Drinks, Coffee, Juice, & Ice Tea

Please Choose Two or Three: (Price Reflected Above)

- ~ Stationed Prime Rib with Au Jus & a Horseradish Cream Sauce (Carving Station Additional \$150.00 Fee + \$50 Per Additional Carver)
- ~ Pan-Seared Chicken with Lemon Caper Butter Sauce
- ~ Oven Roasted Pork Loin with Smokey Cajun Sauce
- ~ Salmon with a Creamy Pineapple Sauce
- ~ Sliced Turkey Breast with Natural Gravy

Salad Station:

- ~ Mixed Greens
- ~ Ranch, Italian, and Raspberry Vinaigrette Dressing
- ~ Sliced Tomato
- ~ Sliced Cucumber
- ~ Shredded Cheddar Cheese
- ~ Diced Ham
- ~ Bacon Bits
- ~ Sliced Hard Boiled Egg
- ~ Sliced Grapes
- ~ Croutons

Plated Entrées

Includes House Salad, Bread & Butter, and New York Style Cheesecake with Optional Raspberry Sauce
Served with Soft Drinks, Juice, Coffee & Ice Tea
(Limited Selection of Two Plated Options - Please Review Additional Plated Service Requirements with Coordinator)

Filet Mignon ... \$36

*6oz. Filet Mignon Grilled to Medium Rare topped with a Red Wine Merlot Sauce.
Served with Mashed Potatoes & Szechuan Green Beans.*

Airline Chicken Breast ... \$27

*10 oz. Roasted Chicken Breast Marinated in White Wine and topped with Sweet Pico de Gallo.
Served with Tomato Fennel Salad & Wild Rice.*

Stuffed Chicken Breast ... \$28

*Chicken Breast Rolled with Portobello Mushrooms, Spinach, & Mozzarella Cheese topped with a
Roasted Garlic Cream Sauce. Served with Roasted Red Potatoes & Szechuan Green Beans.*

Salmon ... \$27

*Boneless Salmon Filet Roasted and topped with a Lemon Compound Butter Sauce.
Served on a Bed of Rice Pilaf & with Szechuan Green Beans.*

Roasted Pork Loin ... \$28

*Roasted Pork Loin topped with a Smoky Cajun Sauce.
Served with Mashed Potatoes & Szechuan Green Beans.*

Petite Filet & Airline Chicken Breast ... \$41

*6 oz. Petite Filet and 10 oz. Airline Chicken Breast.
Served with Roasted Red Potatoes & Szechuan Green Beans.*

Petite Filet & Shrimp Skewers ... \$39

*6 oz. Petite Filet & (2) Grilled Shrimp Skewers.
Served with Mashed Potatoes & Szechuan Green Beans.*

Deluxe Combination Platter ... \$46

*6 oz. Filet, 10 oz. Airline Chicken Breast, & (1) Grilled Shrimp Skewer.
Served with Mashed Potatoes & Szechuan Green Beans.*

Bar Packages

4 Hour Premium Bar ... \$19

Additional Hour for Premium Open Bar ... \$5

(Prices per Person)

Spirits

<i>Smirnoff</i>	<i>Canadian Club</i>	<i>Captain Morgan</i>	<i>Tanqueray</i>	<i>Amaretto</i>
<i>Absolute</i>	<i>Jack Daniels</i>	<i>Malibu</i>	<i>Dewars</i>	<i>Peachtree Schnapps</i>
<i>Seagrams 7</i>	<i>Southern Comfort</i>	<i>Jose Cuervo Gold</i>	<i>J & B</i>	<i>Dry/Sweet Vermouth</i>
<i>Seagrams VO</i>	<i>Bacardi</i>	<i>Seagrams Dry Gin</i>	<i>New Amsterdam</i>	

House Wine

*Cabernet, Merlot, Pinot Noir, Pinot Grigio,
Chardonnay, Moscato, & White Zinfandel*

Draft Beer

*Miller Lite, Coors Light, Budweiser,
& Rotating Handle*

Include any of the Following Brands for an Additional \$2 per Brand Per Person:

(Must Have Initial Bar Package for Upgrades)

*Johnnie Walker Black, Crown Royal, Ketel One Vodka, Grey Goose Vodka,
Bombay Sapphire Gin, Bailey's Irish Cream, Paul Masson Brandy, & Kahlua*

Not Listed? Please Inquire

Wine Service

Price Per Bottle ... \$21

House Wines:

*Merlot, Pinot Noir, Pinot Grigio, White Zinfandel,
Moscato, Cabernet, & Chardonnay*

For Additional Brand Availability - Please Inquire

Additional Amenities

Desserts

~ New York Style Cheesecake with Raspberry Sauce
~ Turtle Cheesecake . . . \$2 Upcharge
Interested in Bringing Desserts from a Licensed Vendor? . . . Please Inquire

Chocolate Fountain . . . \$5.50
(Price Per Person. Minimum 50 Guests)

Please Select Six (6) of the Following:
*Marshmallows, Pretzel Rods, Pound Cake Squares, Rice Krispies Treats,
Lady Fingers, or Brownie Bites*

(Seasonality of Fruit. Please Inquire)

Children's Meals . . . \$12.50

(Children 10 & Under – All Children Must Receive the Same Children's Meal)
Chicken Fingers & Fries *or* Hamburger & Fries

Event Security . . . \$175

For Parties Over 50 Guests With Bar or Over 100 Guests Without Bar
Price Listed Covers Length of Standard Event
(Charge per hour in addition for extended parties . . . \$50)

Lighting . . . \$400

LED Room Down Lighting Available in Various Colors

Coat Check . . . \$125

Arrangements for Coat Check can be made

Tab Bartender or Server . . . \$75

Room Rental Fee For Evening Events . . . \$295

Questions?

Please feel free to contact our Events Coordinator's Office at (219)661.2322. Please note, our office hours vary due to our event schedules. If you would like to schedule a tour of the facility, please call to make an appointment.

Thank You