

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, pineapple 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 a crispy phyllo pastry shell

\$ 2.50 each

Bruschetta

Fresh Roma tomatoes, garlic and Basil on a toasted crostini with Pecorino Romano

\$ 2.50 each

Shrimp Cocktail

Bamboo skewered served in hollowed out pineapple with cocktail sauce

\$ 2.75 each

Antipasto Skewers

Mozzarella cheese, sundried tomato, marinated artichoke and olive

\$ 2.50 each

Hot Hors d'oeuvres

Baby Portobello Mushrooms

Stuffed with Italian sausage and Provolone 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

\$ 2.00 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 a Sweet Chile dipping 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 /
BBQ Chicken / Goat cheese and spinach
Bleu Cheese and Fig Flatbread

\$ 2.25 each

Tempura Batter Fried Shrimp

Accompanied with Asian dipping sauce

\$ 3.00 each

Lamb Chops

Encrusted with Dijon Mustard and herb bread crumbs served with a roasted garlic aioli

\$4.50 each

Coconut Shrimp

Accompanied with Red Chile Dipping Sauce

\$3.00 each

Artichoke Hearts with Three Cheeses

Cream cheese, goat cheese and parmesan stuffed in an artichoke then egg pattered and bread crumb coating

\$ 2.75 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
\$2.00 per piece

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

Tuna Poke

(Hawaiian tuna tartar) with sesame-soy marinade mixed with avocado and served with blue corn chips
\$3.00 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
\$ 2.50 per person
Add Guacamole \$1.50 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 \$3.00 per person
\$ 2.00 additional per person for split menu
\$ 3.00 additional per person for three offerings
(Excluding combination, vegetarian, & children's entrees)

Poultry

Chicken Piccata

Pan seared chicken breast, lightly pounded and served with a lemon caper butter sauce \$29.00

Boursin Chicken

Pan seared chicken breast served with an herb garlic cheese sauce and braised spinach \$29.00

Chicken Marsala

Pan seared chicken breast with a demi cream marsala sauce and cremini mushrooms \$30.00

Chicken Parmesan

Pounded, seared chicken breast prepared with tomato basil marinara, whole milk mozzarella and topped with pecorino romano \$29.95

Chicken Madeira

Pan seared twin chicken breast, one with a white madeira and the other with a dark madeira sauce \$29.95

Mediterranean Chicken

Herb marinated and pan seared chicken breast topped with spinach, artichokes, tomatoes, capers, Kalamata olives, and roasted red peppers with a roasted garlic lemon butter sauce \$29.95

Chicken Saltimbocca

Pan Seared chicken breast topped with prosciutto ham, mushrooms and cheese \$30.50

Chicken Cacciatore

Boneless chicken breast topped with tomato concasse, three olives, artichokes, roasted red peppers and capers \$30.50

Macadamia Chicken

Macadamia nut encrusted chicken breast topped with a grilled pineapple salsa and accompanied with a pineapple vanilla bean butter sauce \$31.00

Roast Sirloin of Beef

Herb marinated Sirloin thinly sliced and served medium rare. Accompanied by the sauce of your preference \$31.00

Prime Rib of Beef

served with au jus \$35.00

Beef Tournedos

Two grilled 4 oz. Filet Mignon marinated with herbs served medium rare with two sauces of your preference \$35.00

Beef

12 oz. Prime New York Strip Steak

Accompanied by the sauce of your preference \$35.00

8 oz. Filet Mignon

Grilled 8 oz. Filet Mignon marinated with herbs and served medium rare with the sauce of your preference \$46.00

Pork

Roasted Loin of Pork \$29.00

Frenched Pork Chop

10 oz. sterling silver all natural Frenched pork chop \$31.00

Pork Tenderloin Medallions

Herb marinated lightly pounded pork tenderloin \$33.00

Allergy and dietary restrictions: We will accommodate your individual needs. Chef needs advance notice to prepare these items with no interruption of service.

20% Service Charge and Sales Tax to be added to all Food and Beverage Items

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 \$3.00 per person
\$ 2.00 additional per person for split menu
\$ 3.00 additional per person for three offerings
(Excluding combination, vegetarian, & children's entrees)

Seafood

Tilapia

Pan seared Tilapia served with the sauce of your preference \$30.00

Atlantic Salmon

Pan seared Salmon served with the sauce of your preference \$34.00

Citrus Marinated Mahi Mahi

Served with mango salsa and a citrus butter sauce \$33.00

Crab Cakes

Topped with a béarnaise \$33.00

Shrimp Scampi

Butterflied jumbo shrimp in a white wine, lemon and garlic butter sauce \$35.00

Vegetarian and Vegan

Penne Pasta—Vegetarian

Penne Pasta with Grilled Vegetables and Herb Garlic Cheese Sauce \$24.00
Add Chicken \$27.00 / Add Shrimp \$29.00

Vegetable Wellington—Vegan

Grilled vegetables wrapped in a pastry dough served over a bed of braised spinach with a tomato basil Marinara \$29.00

Tuscan Ratatouille Tart

Fire roasted zucchini, yellow squash, red onions, bell peppers and mushrooms with ricotta and mozzarella cheese in a sundried tomato tart shell. Served over braised spinach and a smoked tomato basil butter sauce \$28.00

Combination Entrees

Sliced Sirloin and Chicken \$35.00

Petite Filet Mignon and Shrimp \$38.00

Petite Filet Mignon and Chicken \$36.00

Petite Filet Mignon & Lobster Tail Market Price

Children's Entrées

Children 12 years old and younger \$16.95

Fruit cup, children's meal & dessert

Chicken Tenders and French Fries

Cheeseburger and French Fries

Cheese Pizza

Macaroni and Cheese

Buttered Noodles

Allergy and dietary restrictions: We will accommodate your individual needs.

Soup du Jour— Choose One

GF-Gluten free V-Vegetarian

Tomato Bisque GF / V

Cream of Asparagus GF / V

Cream of Mushroom GF

Cream of Potato Leek GF / V

Cream of Broccoli with
Cheddar Cheese V

Gazpacho GF / V

Minestrone V
with no ditalini GF
with no romano cheese
vegan friendly

Cream of Chicken and
Wild Rice GF

Chicken Tortilla GF

Smoked Chicken and
Corn Chowder GF

Chicken Tortellini

Loaded Baked Potato

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,
Crouton 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, haricot verts, 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

Available Upgrades

Caribbean Salad

Mixed field greens, grapefruit segments,
pineapple, mandarin oranges, cucumber
with a pomegranate acai dressing and
topped with toasted coconut
and croutons.
\$.50 per person

Strawberry Jicama Salad

Mixed field greens with julienne of jicama,
sliced strawberries, baked zesty peanuts,
crumbled goat cheese and a balsamic
vinaigrette
\$1.00 per person

Caprese Salad

Vine ripened tomatoes, fresh mozzarella,
balsamic drizzle, toasted pine nuts and
chiffonade of basil
\$1.00 per person

Starch Selections

Summer 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	Designer Mashed Potato Selections add .75 per person
Roasted Garlic Mashed Potato	
Angel Hair Pasta with Romano, Fresh Basil and Oregano	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 / Basil Pesto / Loaded with Bacon, Cheddar Cheese , Sour Cream and Scallions
Baked Potato	
Mediterranean Style Orzo	

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
Madeira– Light or Dark

Fish

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

Pork

Roasted Garlic Demi
Apple Brandy Demi
Mustard Demi

Dessert Selection

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

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 / Eclair / Raspberry / 7-Layer

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

Dessert Upgrade

Chocolate Covered Strawberries

\$ 2.25 each

Dinner Buffet/ \$30.95 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

Balsamic / Ranch / Italian / Honey Mustard

Rolls and Butter on table

Regular Coffee, Decaffeinated Coffee and Hot Tea

Starch Selections - Choose one

Wild Rice Blend

Summer Rice pilaf

Roasted Garlic Mashed

Oven Roasted Herb Potatoes

Vegetable Selections – Choose one

Steamed Broccoli

Green Beans with Julienne of Carrots

Mixed Vegetable Medley

Grilled Seasonal Vegetables

Entree Selections – Choose three

Fried Chicken – bone in

Lemon Garlic Roasted Chicken -bone in

Chicken Piccata

Chicken Boursin

Chicken Madiera

Sirloin

Roasted Pork Loin

Baked Mostaccioli and Italian Meatballs

Penne Pasta with herb cheese sauce and grilled vegetables

Pan seared Tilapia

Upgrades Available

Chicken Cacciatore—Topped with tomato concasse, three olives, artichoke, roasted red peppers and capers—\$.50

Mediterranean Chicken—Topped with spinach, artichokes, tomatoes, capers, Kalamata Olives and roasted red peppers with a roasted garlic lemon butter sauce

Chicken Marsala with Mushrooms - \$.75

Chicken Saltimbocca - Prosciutto, spinach, mushrooms and cheese \$1.00

Carving station with Beef - \$100.00 attendant fee

Sirloin - \$7.95

Prime Rib - \$10.95

Beef Tenderloin - \$14.95

DESSERT - Choose one

Banana and Macadamia Nut Bread Pudding with caramel sauce

Super Rich Chocolate Bread Pudding with Raspberry sauce

Raspberry and White Chocolate Bread Pudding with raspberry crème anglaise

Assorted Mini Desserts served family style

Pecan / Chocolate Chunk / Granny Apple Caramel Bar / Lemon and Berry / Oreo Dream / Cappuccino
Peanut Butter Delight / Irish Cream / Eclair / Raspberry / 7-Layer

Assorted Cookies and Brownies

Outdoor Barbeque / \$29.95 per person

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

Garden Fresh Tossed Salad with choice of 2 dressings
Balsamic /Ranch / Italian

Sliced Fruit Tray

Potato Salad **OR** Herb Roasted Potatoes

Sautéed sweet corn kernels **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 Available:

BBQ Ribs for an additional \$6.00 per person

Beer Wine and Soda Package

One Hour - \$ 14.00 per person

Two Hours - \$ 16.00 per person

Three Hours - \$ 18.00 per person

Four Hours - \$20.00 per person

Hourly Bar Package

Full service bar with cocktails / Cost is based per person

Call	Premium	Top Shelf
2 hours \$22.00	2 hours \$24.00	2 hours \$26.00
3 hours \$24.00	3 hours \$26.00	3 hours \$28.00
4 hours \$28.00	4 hours \$30.00	4 hours \$32.00
Each additional hour \$6.00	Each additional hour \$7.00	Each additional hour \$8.00

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 or Craft Beer - \$6.00

Wine - \$7.00

Liquor with mixer - Call \$7.00, Premium \$9.00, Top Shelf \$11.00

Liquor on the rocks - Call \$9.00, Premium \$11.00, Top Shelf \$13.00

Cordials \$11.00

Beverage Stations Available

Champagne Punch - 70.00 Each Bowl

Orange Juice, Cranberry Juice, Ginger Ale, and Champagne

Non – Alcoholic Punch - 40.00 Each Bowl

Orange Juice, Cranberry Juice, Ginger Ale

Pitchers of Soda – 8.00 each - Coke, Diet Coke, Sprite

Assorted Bottles of Foxbrook Wine – 20.00 each

Mimosa's butler passed – 3.95 each

**Pricing above does not include 20% service charge and Sales Tax.

Call

House Vodka, Smirnoff, House Gin, Beefeater,
House Rum, Bacardi Rum, Ten High, Jim Beam,
Seagram's 7, Seagram's VO, Canadian Club, J&B, House Scotch,
Christian Brothers, House Tequila, Sweet Vermouth,
Dry Vermouth, Peach Schnapps, Triple Sec, Bols Amaretto

Assorted Foxbrook 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, Tito's Vodka (GF), Jack Daniels,
Tanqueray, Johnny Walker Red Label, Early Times
Dewar's White Label, Southern Comfort, Malibu Rum,
Meyers Dark Rum, Captain Morgan

Assorted Foxbrook Wines

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

Choice of 2- Heineken, Amstel Light, Corona or Craft Beers

Top Shelf

Includes call and premium packages plus Top Shelf items listed below

Grey Goose, Ketel One, Bombay Sapphire, 1800 Reposado,
Maker's Mark, Glenlivet, Glenfiddich,
Johnny Walker Black Label, Crown Royal
Chivas Regal, Remy Martin, Courvoisier, Bailey's, Kahlua,
Frangelico, Amaretto di Saronno, Grand Marnier, Cointreau,

Assorted Foxbrook Wines

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

Choice of 2 Import Beers—Heineken, Amstel Light or Corona
Choice of 2 Craft Beers

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 a 20% 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.