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The McHenry Country Club



Your Wedding Package Includes

Complimentary tasting for four, One hour use of Golf carts for coarse photographs, White table lines and napkins, Selection of four d'oeuvres passed during cocktail hour, Four hours Clubhouse liquor, wine and domestic beer, Mirrored centerpieces with votive candles, Ballroom with seating up to 180, Private brides dressing and power room, Service of wedding coordinator to assist in planning details of your day, Private patio and access to public patio with firepits, Dance floor, Complimentary cake cutting and service.

Choice of Soup or Salad

House Salad Mixed Greens, Cucumber, Tomato, Carrot with Choice of Dressing Caesar Salad Romain, Garlic Croutons, Shaved Parmesan with Caesar Dressing Soup (select one) Chicken & Wild Rice Tomato Basil Bisque Seasonal Selection

Choice of Vegetables

Oven Roasted Asparagus, Green Beans, Balsamic Roasted Brussel Sprouts & Shallots, Sauteed California Vegetable Medley, Roasted Root Vegetables

Choice of Starch

Oven Roasted Yukon Golden Potatoes, Roasted Garlic Mashed Potatoes, Sweet Potato Mash, Wild Rice Pilaf, Parsley Boiled Red Potatoes

Passed Hor d'Oeuvres

Cold Hox d' Oeuvres

Tomato Bruschetta Chilled Seared Ahi Tuna Wonton Caprese

Hot Hors d'Oeuvres

Chicken Skewers (grilled, jerk, teriyaki) Meatballs (BBQ sauce) Steamed Pot Stickers Vegetarian Spring Roll Grilled Vegetarian Quesadillas Stuffed Mushrooms Buffalo Hot Wings Bacon Wrapped Dates Grilled Cheese, Tomato Soup Shooters

<u>Bar Packages</u>

Basic Club Bar (included)

House Vodka, Gin, Rum, Whiskey, Tequila, Amaretto and Scotch. House Wines, Domestic Beer, Juices and Soft Drinks.

Call Brand Bar (add \$7 per person)

Tito's Vodka, Tanqueray Gin, CC Whiskey, Jack Daniels Whiskey, Seagram's7 and Dewar's Scotch; Captain Morgan, Malibu and Bacardi Rum. House Wines, Domestic and Import Beer, Juices and Soft Drinks.

Premium Bar (add \$10per person)

Ketel One and Absolute Vodka, Beefeaters and Bombay Sapphire Gin, Crown Royal Whiskey, Bulleit Bourbon, Johnie Walker Scotch, Myer's, Captain Morgan, Malibu and Bacardi Rum. House Wines, Domestic and Import Beer, Juices and Soft Drinks

Charcuterie Board

Cured Meats, cheeses, nuts, olives fruit and vegetables

\$60.00 serves 25 guests

All services are subject to 20% gratuity and 7.75% sales tax. All guests 21 and older will be included in per person charges. No shots or Long Island Ice Teas are allowed at any time. No exceptions.

Plated Entrees

All plated entrées include bread baskets, soup or salad; choice of vegetable and starch, coffee and hot tea service.

Please inform us of any special dietary restrictions of your guests to better accommodate all attendees.

Poultry

Pan Roasted Chicken Breast\$71with Wild Mushroom Ragout

Spinach & Feta Cheese Chicken \$71 Breast with Lemon Caper Sauce

Pecan Asiago Crusted Chicken \$71 With Stone Ground Mustard Pinot Sauce

Fish

Grilled Salmon\$73With Brown Sugar Glaze

Parmesan Crusted Tilapia\$73With Lemon Beurre Blanc

Beef

Filet Mignon of Beef	\$80
With a Red Wine Demi-glace	

Herb Rubbed Top Sirloin\$73Marinatedwith a Red Wine Demi-glace

Vegetarian

Grilled Vegetable Napoleon \$65 Marinated Eggplant, Portabello Mushroom, Zucchini, Peppers on a Polenta Cake with Red Pepper Coulis and Pomodoro Sauce.

Gnocchi& Portobello \$65 Ricotta Pasta Simmered in a Tomato Cream Sauce finished with Vodka, Roasted Garlic and Charred Balsamic Portobello

Combination Plate

Sirloin and Poultry	\$76
Sirloin and Seafood	\$76
Poultry and Seafood	\$74
Filet upgrade \$8 per plate	

Ask About Children's Entrees

All services are subject to 20% gratuity and 7.75% sales tax



All buffet packages include dinner rolls and butter, choice of two entrees, one salad, one vegetable, one starch, freshly brewed coffee and hot tea service. Action stations with uniformed chefs may be added as an upgrade to any buffet. (\$75 fee)

Sirloin & Poultry \$72 Poultry & Seafood \$71 Sirloin & Seafood\$73Sirloin & Vegetarian\$70

Sweet Table

Cookies and bars included, choose three of the following: \$5 per person

- ◊ Fruit tarts
- Vanilla Cream Puffs
- ◊ Eclairs
- ◊ Mini Cheese Cakes
- ◊ Chocolate Dipped Fruits (add \$1)

Late Night Snacks

Taco Bar (shredded Chicken or Ground Beef)\$5 per personFlatbread Pizza's (Pepperoni, Cheese, Sausage)\$5 per person

All services are subject to 20% gratuity and 7.75% sales tax