

Makray Memorial Golf Club

1010 S. Northwest Hwy

Barrington, IL 60010

847-381-6501

www.makraygolf.com

Banquet Luncheon Menu

Thank you for considering Makray Memorial Golf Club for the event you are planning. Enclosed is our Luncheon 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 bread plate of each guest.

18% gratuity and 8.5% sales tax and will be added to all food and beverage prices.

Plated Lunch Entrees

Includes the choice of soup OR salad, entrée, vegetable, sauce, starch, fresh rolls and butter, coffee, hot tea and decaf

Soup & Salad additional \$2.00 per person

Dessert additional per selections

\$ 2.00 additional per person for split menu

(Excluding combination, vegetarian & children entrees)

\$ 1.00 additional per person for third offering

Penne Pasta w/Grilled Vegetables w/Herb Garlic Cheese \$17.00

Add Chicken \$20.00

Add Shrimp \$22.00

Chicken Piccata with Lemon Caper Butter Sauce \$18.00

Chicken Parmesan \$18.50

Chicken Saltimbocca \$18.50

Pan Seared chicken topped with Spinach, Sautéed Mushrooms, Proscuitto and Provolone

Chicken Roulade - Choice of filling \$19.00

Spinach, Basil Pesto and Pine Nut or Bacon and Mushroom

Tilapia \$18.50

Atlantic Salmon \$19.00

Roasted Loin of Pork \$18.00

Roasted Sliced Sirloin \$19.00

Combination Entrees

Breast of Chicken and Tilapia \$23.00

Breast of Chicken and Sliced Sirloin \$23.00

Breast of Chicken and 4 oz. Filet Mignon \$25.00

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

Lunch a La Carte

<i>½ Turkey Wrap and Choice of Soup <u>OR</u> Salad</i>	<i>\$15.00</i>
<i>Accompanied with homemade chips</i>	
<i>Entrée Caesar Salad</i>	<i>\$11.00</i>
<i>Add Chicken</i>	<i>\$14.00</i>
<i>Add Shrimp</i>	<i>\$16.00</i>
<i>Chef Salad</i>	<i>\$14.00</i>
<i>Chopped Salad</i>	<i>\$14.00</i>
<i>Mediterranean Salad</i>	<i>\$17.00</i>
<i>Field Greens accompanied with tomato, cucumber, artichokes, Haricotverts, Kalamata olives and feta cheese with balsamic Vinaigrette</i>	
<i>Upgrade: Add Toasted Pine Nuts for .25 per person</i>	

Dessert Selection

Vanilla Ice Cream with Chocolate Sauce \$3.50

Fruit Sorbet \$3.50

*New York Style Cheesecake \$4.50
Drizzled with Strawberries and Sauce*

Assorted Mini Desserts served Family Style \$4.00

Key Lime Pie \$4.50

Strawberry Shortcake \$4.50

Tiramisu \$ 4.50

*Chocolate decadence \$4.50
Chocolate sponge cake topped with chocolate ganache,
rosette of chocolate mousse, raspberry sauce,
fresh berries and chocolate drizzle*

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

Rice Pilaf
Wild Rice Blend
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 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

Lunch Buffets

Minimum of 30 guests- all buffets include coffee, tea and decaf

Deli Buffet

\$17.00 per person

*Soup Du Jour
Cold Pasta Salad
Potato Salad
Coleslaw
Sliced Roast Beef
Baked Ham
Turkey Breast
Salami
Potato Chips
Fresh Breads
Sliced Cheese Tray
Sliced Fresh Fruits
Lettuce, Tomato, and Onion Tray
Mayonnaise and Mustard
Pickles
Fresh Baked Cookies and Brownies*

Out Door Barbeque

\$18.00 per person

*Potato Salad OR Pasta Salad
Coleslaw
Potato Chips
Sliced Fruit Tray
Baked Beans
Hamburgers
Brats OR Hot Dogs
Chicken Breast
Assorted Buns
Lettuce, Tomato, and Onion Tray
Sliced Cheese Tray
Mayonnaise, Mustard, and Pickles
Cookies and Brownies OR Assorted Mini Desserts*

Add Barbecue Ribs for an additional \$3.50 per person

Soup and Salad Bar Buffet

\$13.95 per person

*Soup Du Jour
Fresh Baked Bread and Butter
Tossed Salad with your choice of two dressings
Tomato, Onion, Mushrooms, Sweet Peppers, Cucumbers,
Hard Boiled Eggs, Carrots, Black Olives, Pepperoncini,
Artichokes, Celery, Bacon,
Crumbled Blue Cheese and Toasted Pepitas
Croutons
Diced Ham and Grilled Chicken
Shredded Mild Cheddar Cheese*

Dressing- Choose Two

Ranch

Italian

Blue Cheese

Balsamic Vinaigrette

Honey Mustard

Fried Chicken Buffet

\$18.00 per person

*Soup Du Jour
Tossed Salad with your choice of two dressings
Fresh Sliced Fruit Tray
Potato Salad OR Pasta Salad
Coleslaw
Corn of the Cob
Buttered Parsley Potatoes, Mashed Potato, OR rice Pilaf
Choice of Vegetable
Fried Chicken OR Lemon Garlic Baked Chicken
Fresh Baked Cookies and Brownies OR Assorted Mini Desserts*

Grand Lunch Buffet

\$ 20.95 per person

(Minimum of 30 guests)

Tossed Salad with your choice of two dressings

Rolls and Butter on each table

Regular Coffee, Decaffeinated Coffee and Hot Tea

Upgrades available

\$ 1.50 for served salads / \$ 3.50 for served soup

Starch Selection - (Choose one)

Rice Pilaf

Herb Roasted Potatoes

Garlic Mashed Potatoes

Vegetable Selection - (Choose one)

*Grilled Seasonal Vegetables Marinated with
Balsamic Vinegar and Fresh Herbs*

*Haricotvert (French Green Beans) sautéed with
shallots with julienne of carrots, fresh basil and oregano*

Steamed Broccoli and Julienne of Carrot

Stir Fried Vegetables - Asian Style

Mixed Medley of Vegetables with Fresh Herbs

Asparagus - Pricing to be determined upon season

Entrées - (Choose two)

Chicken Piccata with Lemon caper butter sauce

Roast Lemon Garlic Chicken (Bone In)

Sliced Sirloin

Roasted Pork Loin

Pan Roasted Tilapia

Penne Pasta herb cheese sauce, and grilled vegetables

Dessert - (Choose one)

Assorted Cookie Tray

Assorted Mini Desserts

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*

Beer Wine and Soda Package

\$50.00 Bartender fee per bartender

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 on a 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

\$50.00 bartender fee per bartender

The cost is on a per drink basis and is added to the final bill

~Cash Bar~

Full service bar

\$50.00 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

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 8.5% 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, 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