

*Makray Memorial Golf Club*

*1010 S. Northwest Hwy*

*Barrington, IL 60010*

*847-381-6501*

*[www.makraygolf.com](http://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 9% 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

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*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

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*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

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*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

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Grilled Seasonal Vegetables Marinated with  
Balsamic Vinegar and Fresh Herbs

Green Bean Almondine 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

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*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*

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*\$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*

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*\$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 BARBEQUE RIBS \$18.95 PER PERSON***

## *Soup and Salad Bar Buffet*

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*\$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*

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## *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***

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*\$ 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*

*Green Bean Almondine*

*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*

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*\$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*

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*Full service bar with cocktails / cost is based on a per person*

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

### *Bar on Tab*

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*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*

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*Full service bar -*

*\$50.00 bartender fee per bartender*

*Each guest pays for cocktails as they are served*

*No Tip Jar Charge - 50.00 fee per bartender*

### *Beverage Stations Available*

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*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 9% sales tax.\*\**

## **Call**

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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**

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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**

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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