

# DINNER

## > BUFFET

- **HORS D'OEUVRES**
  - Fresh Breaded Shrimp Mates with Cocktail Sauce
  - Mini Chicken and Beef Brochettes
  - Stuffed Mushroom Caps with Sausage
  - Tenderloin Meatballs Bordelaise
  - Assorted Sausage
  - Assorted Cheese Cubes
  - Chicken Fingers
  - Shrimp Cocktail
  - Vegetable Tray
  - Spring Rolls
  - Spanakopita
  - Tiropita
  - Bruschetta
- **SALADS**
  - Cold Salads** Greek, Caesar, Spinach, Cobb, and Citrus served with Bread and Butter.
- **ENTREÉS**
  - Pasta** Spaghetti, Baked Mostaccioli, Meat Lasagna, Garlic Linguini, Chicken Parmagiana and Eggplant Parmagiana.
  - Poultry, Beef and Chops** Baked Chicken, Fried Chicken, Athenian Chicken Breast, Roast Sirloin Beef, Turkey, Baked Ham, Meatloaf, and Pork Chops.
  - Seafood** Fried Shrimp, Tilapia, Fried or Broiled Haddock, Salmon, Fried Perch, and Seafood Kabob (*Scallops, Shrimp, Salmon and Vegetables.*) Lobster tail available at market; price per person.
- **SIDES**
  - Potato/Rice** Garlic Mashed, Baked, Boiled Red Skin, Pan Fried with Onions, Fried, and Rice Pilaf.
  - Potato Salad** American and German.
  - Pasta Salad** Seashell, Macaroni, Rotini, Mixed Colored Pasta and Penne Prepared with Cream Sauce or Vinegarrette.
  - Vegetable** Green Beans, Broccoli, Italian Mixed and Chef's Specialty.
- **DESSERT**
  - Fruit Pie** Apple, Cherry, Peach and Blueberry.
  - Cake** Chocolate, Strawberry, Chocolate Mousse, German Chocolate and Cheesecake.
  - Pudding** Bread and Rice.
  - Ice Cream** Vanilla, Chocolate and Strawberry and Sherbet.

All dinner buffet items include regular or decaf coffee.

- **HOLE IN ONE**  
Your Choice of 3 Hors D'Oeuvres, 1 Salad, 3 Entree's, 3 Sides and 3 Dessert items.  
>\$29 per person
- **EAGLE**  
Your Choice of 2 Hors D'Oeuvres, 1 Salad, 2 Entree's, 2 Sides and 2 Dessert items.  
>\$25 per person
- **BIRDIE**  
Your Choice of 2 Hors D'Oeuvres, 1 Salad, 1 Entree, 2 Sides and 1 Dessert item.  
>\$22 per person

# DINNER

## > INDIVIDUALLY SERVED

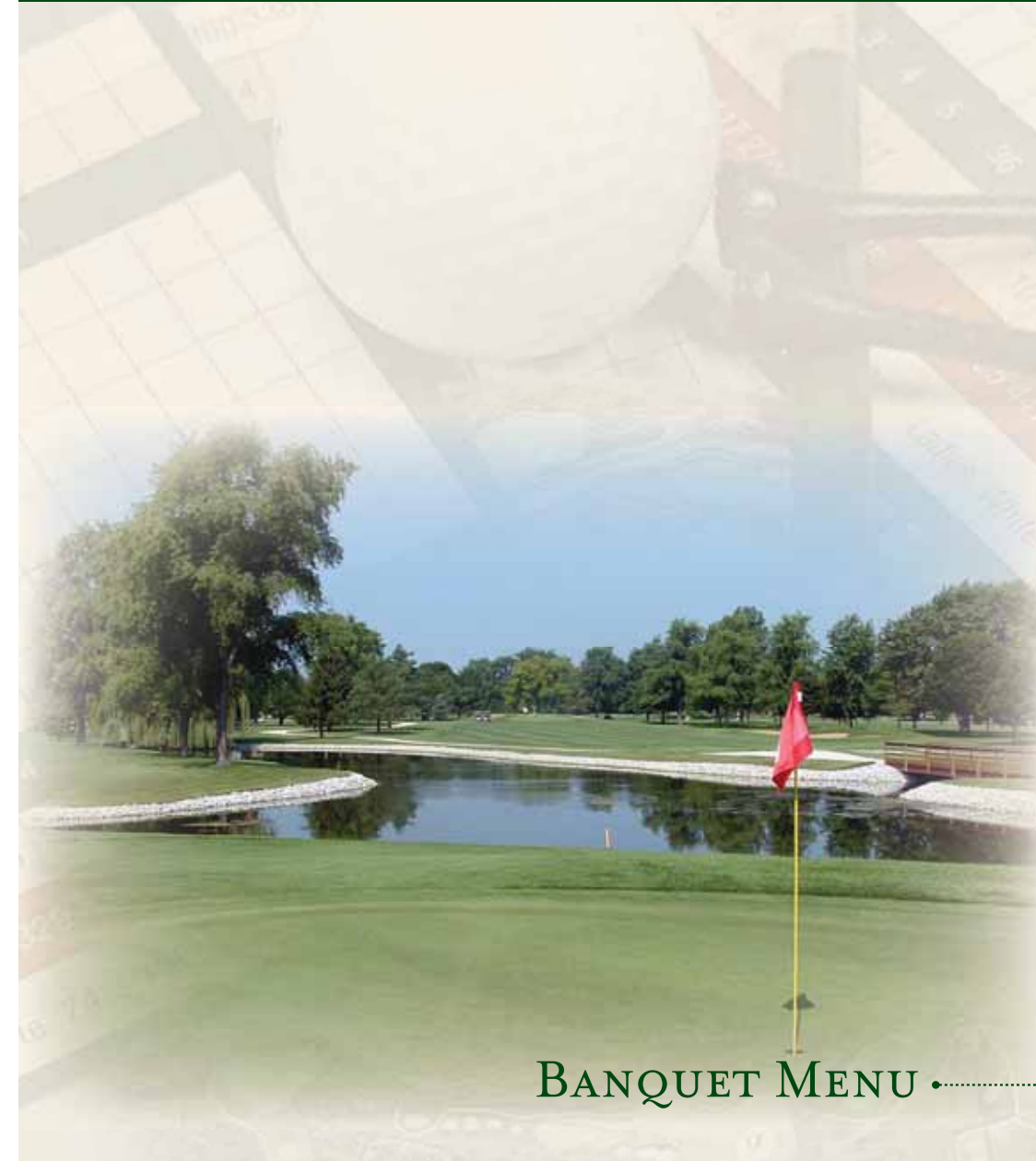
Unless otherwise noted below, your entrée comes with your choice of soup, salad, potato or rice, vegetable, ice cream for dessert, beverage, bread and butter.

- **CHATEAUBRIAND**  
Topped with a Bordelaise sauce with tomato Florentine, broccoli, asparagus and Duchess potato.  
>\$38 per person
- **BROILED FILET MIGNON IN BORDELAISE SAUCE & NORWEGIAN SALMON IN DILL SAUCE**  
>\$36 per person
- **BROILED FILET MIGNON IN A MADEIRA WINE SAUCE & THREE GRILLED SHRIMP IN BUERRE BLANC**  
>\$34 per person
- **FILET MIGNON IN A MADERIA WINE SAUCE & HALF BREAST OF CHICKEN CHAMPAGNE**  
>\$32 per person
- **FRESH BROILED GROUPER WITH LEMON GARLIC BUTTER**  
>\$29 per person
- **BROILED NORWEGIAN SALMON WITH DILL SAUCE**  
>\$28 per person
- **CENTER-CUT FILET MIGNON WITH BORDELAISE SAUCE**  
>\$28 per person
- **PRIME NEW YORK STRIP STEAK WITH MUSHROOM SAUCE**  
>\$28 per person
- **BREAST OF CHICKEN & THREE GRILLED SHRIMP IN ROMESCO SAUCE**  
>\$28 per person
- **ROAST PRIME RIB OF BEEF AU JUS**  
>\$27 per person
- **PAN SEARED TILAPIA WITH LEMON GARLIC BUTTER**  
>\$26 per person
- **STUFFED CHICKEN BREAST SUPREME**  
Stuffed with spinach and a variety of cheeses alongside rice.  
>\$26 per person
- **BREAST OF CHICKEN CHAMPAGNE**  
Served with a wild rice mix.  
>\$25 per person
- **BREAST OF CHICKEN DEJONGHE**  
Accompanied by rice pilaf.  
>\$25 per person
- **BREAST OF CHICKEN PICATTA**  
Tender chicken breast smothered in a creamy, lemon butter sauce with capers.  
>\$24 per person
- **ATHENIAN CHICKEN**  
Wonderful lemon sauce atop this chicken dish served with Greek potatoes.  
>\$22 per person
- **CHICKEN PARMIGIANA**  
Rich tomato sauce covers the chicken and served with spaghetti.  
>\$22 per person

Coffee and tea served with each entrée. 18% gratuity and 7% tax is additional per person.



## PINECREST GOLF CLUB RESTAURANT and BANQUETS



## BANQUET MENU

1234 ALGONQUIN ROAD | HUNTLEY, ILLINOIS 60156 | 847.669.0000 | FAX 847.669.0000

WWW.PINECRESTGC.COM

# BREAKFAST

## > BUFFET

*Minimum 30 Guests*

- **DELUXE CONTINENTAL BREAKFAST**  
Assorted danishes, homemade muffins, fresh baked bagels, cream cheese, fresh sliced fruit, berries and assorted juices.  
*>\$10 per person*
- **PINECREST BREAKFAST**  
Scrambled eggs, ham, sausage or bacon, breakfast potatoes, and fruit.  
*>\$12 per person*
- **DELUXE BREAKFAST BUFFET**  
Scrambled eggs, bacon, sausage or ham (choose two), breakfast-style potatoes, assorted pastries, danishes and bagels, French toast, and pancakes.  
*>\$14 per person*

*Each of the above breakfasts include tea, coffee and tea. All alcohol, 18% gratuity and 7% tax is additional. Additional breakfast items available upon request.*

- 
- **DELI BUFFET**  
Sliced ham, turkey, salami, roast beef, pasta salad, tuna salad, potato chips, fresh baked breads, American and Swiss cheeses, all condiments, cookie and brownie assortment.  
*>\$15 per person*
  - **GRILL BUFFET**  
Hamburgers, chicken breasts, hot dogs, freshly baked beans, potato salad, pasta salad, cole slaw, assorted cheeses, variety of condiments, potato chips, corn on the cob, cookies and brownies.  
*(Patio seating available upon request)*  
*>\$16 per person*
  - **GRECIAN-STYLE BUFFET**  
Grecian salad, Greek-style potatoes, broiled Grecian chicken, Greek pork chops, spinach pie, and cheese pie served with freshly baked bread.  
*>\$16 per person*
  - **ITALIAN BUFFET**  
Caesar salad, potato wedges, baked mostaccioli with Marinara sauce, Italian sausage with peppers and onions, Italian herb crusted Parmesan-style chicken breast, lasagna or eggplant parmigiana served with garlic bread.  
*>\$17 per person*
  - **AMERICAN BUFFET**  
American-style tossed salad, garlic mashed potatoes, vegetable medley, fried chicken, roast beef with Au Jus, and baked mostaccioli served with a variety of dinner rolls, cookies and brownies.  
*(Ham or broiled chicken may be substituted for two of the main entrees)*  
*>\$18 per person*

*All lunch buffet items include your choice of coffee, tea or soft drink. 18% gratuity and 7% tax is additional, per person.*

# LUNCH

## > INDIVIDUALLY SERVED

- **CHICKEN KIEV**  
Moist and tender chicken Kiev accompanied by potato and vegetable.  
*>\$15*
- **CHICKEN MARSALA**  
Tender, boneless breast of chicken sauteéd and baked in a mushroom wine sauce.  
*>\$16*
- **CHICKEN PICATTA**  
Boneless breast of chicken sauteéd in white wine with lemon and capers.  
*>\$16*
- **CHICKEN PARMESAN WITH SPAGHETTI**  
Breast of chicken lightly breaded and topped with Parmesan and Mozzarella cheese.  
*>\$16*
- **STUFFED CHICKEN FLORENTINE**  
Chicken stuffed with spinach, three cheeses and topped with a cream dill sauce and served with potatoes and vegetables.  
*>\$16*
- **CHICKEN KABOBS**  
Juice pieces of chicken breast with vegetables served over rice.  
*>\$17*
- **PORK CHOPS**  
Two center-cut boneless pork chops with your choice of vegetable and potato.  
*>\$17*
- **LONDON BROIL**  
Marinated USDA prime sirloin, roasted and thinly sliced and topped with Bordelaise sauce.  
*>\$17*
- **NEW YORK STRIP**  
12 oz. of USDA prime steak served with mushroom caps, potatoes and vegetables.  
*>\$17*
- **TILAPIA FILET**  
Fresh tilapia filet served with a lemon butter sauce.  
*>\$17*
- **SALMON**  
Broiled to perfection, your choice of dill crusted or lemon butter, potato and vegetables.  
*>\$17*
- **CHILEAN SEA BASS**  
Pistachio crusted Chilean Sea Bass served with potato and vegetable.  
*>\$19*

*All above individually served lunch items (excluding Chicken Parmesan) include baked potato and vegetable. Soft drink, tea, coffee, bread and house salad included with all of the above lunch items. 18% gratuity and 7% tax added to each entrée.*

# LIGHTER FARE LUNCH

## > INDIVIDUALLY SERVED

- **STUFFED PINEAPPLE OR CANTELOUPE**  
Your choice of pineapple or cantaloupe stuffed with crab meat, chicken or tuna salad served with cottage cheese and potato salad and garnished with fresh fruit.  
*>\$14*
- **PINECREST BERRY SALAD**  
Field greens, strawberries, citrus segments, and grilled chicken breast slices topped with blue cheese and candied walnuts. Drizzled with a raspberry vinaigrette dressing.  
*>\$14*
- **GRILLED CHICKEN CAESAR SALAD**  
Served with tomato, Parmesan cheese and garlic bread.  
*>\$13*
- **TURKEY CLUB WRAP**  
Turkey, ham, Swiss and American cheese, lettuce and ranch dressing combined in a tortilla and served with fresh fruit.  
*>\$13*
- **CHICKEN OR TUNA SALAD**  
Your choice of chicken or tuna salad served on a croissant and accompanied by your choice of fresh fruit or cottage cheese.  
*>\$12*
- **CHEF'S SALAD**  
Bed of lettuce with ham, turkey, tomato, cucumber and shredded Cheddar cheese and fresh baked bread.  
*>\$12*
- **MELT OF YOUR CHOICE**  
Tuna, turkey, beef or hamburger melt with your choice of fruit, cottage cheese or potato.  
*>\$12*
- **CUP OF SOUP**  
Add a cup of soup to your entrée.  
*>\$1.50*

*All above individually served lighter fare lunch items are served with soft drink, tea, or coffee. 18% gratuity and 7% tax added to each entrée.*