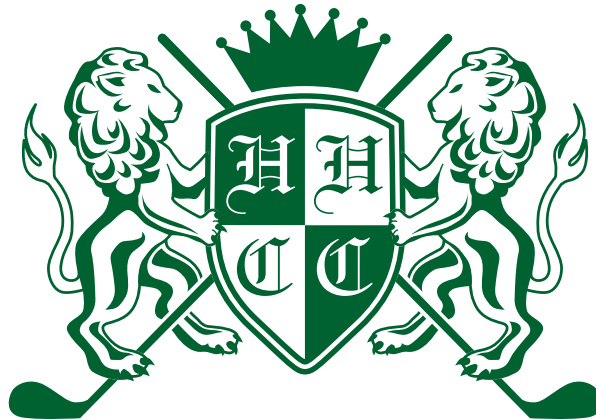


Hickory Hills



Country Club

Banquet Menu

LOCATED AT:
HICKORY HILLS COUNTRY CLUB
8201 WEST 95TH STREET
HICKORY HILLS, ILLINOIS 60457

PHONE: (708) 598-5900
FAX: (708) 598-3848

WWW.HHCOUNTRYCLUB.COM

Customized Banquet Menu Packages

CUSTOMIZED PACKAGES TO CREATE
THE MOST ELEGANT AND MEMORABLE EVENT

Saturday Evening With Liquor

FIVE HOUR ROOM RENTAL & SET UP
FOUR HOUR OPEN BAR
CHAMPAGNE OR WINE TOAST
HEAD TABLE BAR SERVICE DURING DINNER
FAMILY STYLE OR PLATED ENTRÉE
AFTERNOON PACKAGES ALSO AVAILABLE
FOUR HOUR ROOM RENTAL
THREE HOUR OPEN BAR

Sunday Thru Friday Evening With Liquor

FIVE HOUR ROOM RENTAL & SET UP
FOUR HOUR OPEN BAR
CHAMPAGNE OR WINE TOAST
HEAD TABLE BAR SERVICE DURING DINNER
FAMILY STYLE OR PLATED ENTRÉE
AFTERNOON PACKAGES ALSO AVAILABLE
FOUR HOUR ROOM RENTAL & SETUP
THREE HOUR OPEN BAR

Monday Thru Thursday Evening Without Liquor

FOUR HOUR ROOM RENTAL & SET UP
FAMILY STYLE OR PLATED ENTRÉE
AFTERNOON PACKAGES ALSO AVAILABLE
FRIDAY, SATURDAY & SUNDAY ADDITIONAL CHARGE

Banquet Menu Packages Include

ROOM RENTAL & SET UP
COMPLEMENTARY FOOD TASTING FOR TWO
WHITE TABLE LINENS & CHOICE OF COLORED NAPKINS
SKIRTED HEAD, RECEPTION, GIFT, & CAKE TABLES
CANDELABRAS & CANDLES FOR HEAD TABLE
WHITE GLOVE SERVICE
CUSTOMIZED FLOOR PLAN
CAKE CUTTING - SERVED OR WRAPPED
BREAD ROLLS & BUTTER
COFFEE & TEA SERVICE
REHEARSAL DAY
AMPLE PARKING

Additional Amenities Also Available For Menu, Liquor,
Room And Decor Upgrades To Enhance Your Event



Liquor Packages Include

OPEN BAR

CHAMPAGNE OR WINE TOAST

HEAD TABLE BAR SERVICE DURING DINNER

DOMESTIC BOTTLED BEER

CREAM DRINKS

MIXED DRINKS

SOUR DRINKS

WINE

House Spirits

BOURBON

BRANDY

CORDIALS

GIN

RUM

SCOTCH

TEQUILA

VODKA

WHISKEY

Non-Alcoholic Beverages

ASSORTED SODAS

Additional Hour Bar, Top Shelf, Or Premium Top Shelf Liquor Packages
Are Also Available To Upgrade Your Event



Traditional Family Style Menu

FOUR COURSE DINNER CONSISTING OF
SOUP, SALAD, TWO MEATS, POTATO OR RICE, PASTA, VEGETABLE & DESSERT

Soups

CHOICE OF ONE

CREAM OF CHICKEN RICE
CHICKEN EGG LEMON RICE
CHICKEN BROTH ROSA MARINA
CHICKEN BROTH WITH NOODLES
GARDEN VEGETABLE
CHEDDAR BROCCOLI
CREAM OF MUSHROOM

Meats

CHOICE OF TWO

ROAST SIRLOIN OF BEEF
BAKED SEASONED CHICKEN
ROAST TURKEY WITH DRESSING
ROAST PORK WITH DRESSING
HONEY GLAZED HAM

Pasta

CHOICE OF ONE

ITALIAN SAUSAGE & MOSTACCIOLI
MEATBALLS & MOSTACCIOLI
POLISH SAUSAGE & SAUERKRAUT
PASTA PRIMAVERA
PASTA ALFREDO WITH BROCCOLI

Ice Cream

SERVED INDIVIDUALLY OR WITH CAKE

CHOICE OF ONE

FRENCH VANILLA
STRAWBERRY
CHOCOLATE
PEPPERMINT
SHERBET
SPUMONI

Garden Salad

CHOICE OF TWO DRESSINGS

CLASSIC CAESAR
CREAMY RANCH
FRENCH SUPREME
BALSAMIC VINAIGRETTE
ITALIAN VINAIGRETTE
RASPBERRY VINAIGRETTE

Potatoes & Rice

CHOICE OF ONE

WHIPPED POTATOES
OVEN BROWNED WEDGE POTATOES
RICE PILAF
BASMATI RICE
SPANISH RICE

Vegetables

CHOICE OF ONE

BROCCOLI, CARROTS & CAULIFLOWER MEDLEY
GREEN BEANS
BABY GLAZED CARROTS
BUTTERED CORN
SLICED CARROTS & SWEET PEAS

Children's Selections

AVAILABLE FOR CHILDREN 10 & UNDER

INCLUDES SOUP & DESSERT

CHOICE OF ONE

CHICKEN TENDERS & FRIES
HAMBURGER & FRIES
CHEESEBURGER & FRIES
FAMILY STYLE DINNER

Special Dietary Options Available Upon Request



Plated Entrée Menu Main Courses

FOUR COURSE DINNER CONSISTING OF
SOUP, SALAD, ENTRÉE, POTATO, VEGETABLE & DESSERT

Meat Selections

PRIME RIB OF BEEF
SLOW ROASTED, SERVED WITH AU JUS

NEW YORK STRIP STEAK
CENTER CUT, SERVED WITH AU JUS

FILET MIGNON WITH MUSHROOM CAP
TENDER FILET, SERVED WITH CRACKED PEPPERCORN IN AU JUS

TWIN MEDALLIONS OF BEEF TENDERLOIN
SERVED WITH NATURAL AU JUS OR LIGHT MUSHROOM SAUCE

BONELESS RIB EYE STEAK
SERVED WITH AU JUS OR LIGHT HERB SAUCE

ROASTED RACK OF LAMB
SERVED WITH HERBED BUTTER GARLIC LEMON SAUCE

PORK TENDERLOIN
SERVED WITH APPLE CIDER OR APRICOT SAUCE

Poultry Selections

BREAST OF CHICKEN PICCATA
SERVED IN LIGHT HERB, CAPERS & MUSHROOM SAUCE

BREAST OF CHICKEN VESUVIO
ITALIAN SEASONED, SERVED IN GARLIC HERB SAUCE

STUFFED BREAST OF CHICKEN FLORENTINE
FILLED WITH FETA CHEESE, SPINACH & HERB BUTTER CREAM SAUCE

BREAST OF CHICKEN MARSALA
SERVED WITH MUSHROOMS, MARSALA & WINE SAUCE

BREAST OF CHICKEN DIVAN
FILLED WITH ASPARAGUS, SWISS CHEESE & LIGHT CREAM SAUCE

ATHENIAN BREAST OF CHICKEN
GREEK SEASONED, SERVED IN LEMON BUTTER SAUCE

CHICKEN ASTORIA
FILLED WITH BROCCOLI, SWISS CHEESE & CREAM SAUCE

Combination Dishes

SUGGESTED BY OUR EXECUTIVE CHEF

FILET MIGNON & SALMON

FILET MIGNON & SHRIMP

FILET MIGNON & LOBSTER TAIL

FILET MIGNON & CHICKEN BREAST

CHICKEN & BEEF FILET KABOBS

CHICKEN BREAST & PRIME RIB

CHICKEN BREAST & SHRIMP

Seafood Selections

GRILLED FILET OF SALMON
SERVED IN GARLIC, LEMON WINE SAUCE OR HERBED DILL SAUCE

FILET OF ORANGE ROUGHY
SERVED IN HERB BUTTER LEMON SAUCE

BAKED TILAPIA
COOKED MEDITERRANEAN STYLE WITH LEMON BUTTER SAUCE

SEAFOOD KABOB
SERVED IN HERB LEMON SAUCE

JUMBO-SKEWERED SHRIMP KABOB
BROILED TO PERFECTION, SERVED IN BUTTER, GARLIC SAUCE

LOBSTER TAIL
BROILED TO PERFECTION, SERVED IN DRAWN BUTTER

Children's Selections

AVAILABLE FOR CHILDREN 10 & UNDER
INCLUDES SOUP & DESSERT

CHOICE OF ONE

CHICKEN TENDERS & FRIES

HAMBURGER & FRIES

CHEESEBURGER & FRIES

ANGEL HAIR PASTA

Vegetarian Selections

PASTA PRIMAVERA

PASTA ALFREDO WITH BROCCOLI

MOSTACCIOLI WITH MARINARA SAUCE

Special Dietary Options Available Upon Request



Plated Entrée Accompaniments

Soups

CHOICE OF ONE

CREAM OF CHICKEN RICE
CHICKEN EGG LEMON RICE
CHICKEN BROTH ROSA MARINA
CHICKEN BROTH WITH NOODLES
GARDEN VEGETABLE
CHEDDAR BROCCOLI
CREAM OF MUSHROOM
CREAM OF SPINACH
POTATO LEEK
TOMATO BISQUE WITH RICE
LOBSTER BISQUE*

Salads

CHOICE OF ONE

GARDEN SALAD
ICEBERG & ROMAINE LETTUCE, RED CABBAGE, CARROT, TOMATO & CUCUMBER
ATHENIAN SALAD*
FRESH GREENS, TOMATO, KALAMATA OLIVES & FETA CHEESE
CAESAR SALAD*
HEARTS OF ROMAINE, PARMESAN CHEESE & CROUTONS
SPINACH SALAD*
BABY SPINACH, FRESH MUSHROOMS, BACON BITS & TOMATO
CHATEAU SALAD*
BOSTON BIBB LETTUCE, HEARTS OF PALM & MARINATED ARTICHOKE

Salad Dressings

CHOICE OF TWO

CLASSIC CAESAR
CREAMY RANCH
FRENCH SUPREME
BALSAMIC VINAIGRETTE
ITALIAN VINAIGRETTE
RASPBERRY VINAIGRETTE

Potatoes Or Rice

CHOICE OF ONE

WHIPPED POTATOES
OVEN BROWNED WEDGE POTATOES
ROASTED BABY RED POTATOES
BAKED POTATO
DOUBLE BAKED POTATO
RICE PILAF
WILD RICE
BASMATI RICE

Vegetables

CHOICE OF ONE

BROCCOLI, CARROTS & CAULIFLOWER MEDLEY
GREEN BEANS
BABY GLAZED CARROTS
BROCCOLI SPEARS*
STEAMED ASPARAGUS*
ZUCCHINI & SQUASH JULIENNE*

Ice Cream

SERVED INDIVIDUALLY OR WITH CAKE

CHOICE OF ONE

FRENCH VANILLA
STRAWBERRY
CHOCOLATE
PEPPERMINT
SPUMONI
SHERBET

Desserts

WHITE OR DARK CHOCOLATE MOUSE*
CHEESECAKE WITH STRAWBERRY SAUCE*
ASSORTED FANCY PASTRIES*
CHATEAU CHOCOLATE TRUFFLE*

*Additional Charge For This Selection



Additional Amenities

HICKORY HILLS COUNTRY CLUB IS PLEASED TO OFFER THE FOLLOWING SERVICES
TO COMPLEMENT YOUR RECEPTION

Menu Upgrades

BUTLER STYLE OR TRAY HORS D'OEUVRES

CARVING STATIONS

LATE NIGHT SNACKS

DELUXE EUROPEAN SWEET TABLE

SEASONAL FRESH FRUIT TRAYS

Room Upgrades

ADDITIONAL HOUR ROOM RENTAL

INDOOR CEREMONY ROOM ACCOMMODATIONS

OUTDOOR CEREMONY ROOM ACCOMMODATIONS

BRIDAL ROOM

COAT ROOM

Bar Upgrades

ADDITIONAL HOUR BAR

TOP SHELF BAR
PER PERSON

PREMIUM TOP SHELF BAR
PER PERSON

WINE OR CHAMPAGNE
PER BOTTLE

GIN, VODKA, SCOTCH, WHISKEY, RUM OR TEQUILA
PER BOTTLE

PLAIN PUNCH BOWL

SPIKED PUNCH BOWL

SIGNATURE DRINKS

Décor Upgrades

CHIAVARI CHAIRS

CHAIR COVERS WITH SASH

SATIN-LAMOUR OR BICHON NAPKINS

SATIN-LAMOUR OR BICHON TABLECLOTHS

OVERLAYS

TABLE RUNNERS

CENTERPIECES

DECORATIVE UP-LIGHTING

DECORATIVE FLORAL ARCHES

DECORATIVE CARD HOLDERS



Menu Upgrades

Butler Style Hors D'oeuvres Or Trays

A WONDERFUL WAY TO BEGIN YOUR SPECIAL EVENT

Cold Hors D'oeuvres

ASSORTED CHEESE PLATTER

CAPRI KABOBS

FRESH VEGETABLE PLATTER

TOMATO & BASIL BRUSCHETTA

SHRIMP COCKTAIL*

SMOKED SALMON*

Hot Hors D'oeuvres

BACON WRAPPED PINEAPPLE

CHEESE PHYLLO TRIANGLES

CHICKEN WING DRUMETTES

DOLMADES

EGG ROLLS

FRIED ZUCCHINI STICKS

ITALIAN MEATBALLS

ITALIAN SAUSAGE

MINI BEEF KABOBS

MINI CHICKEN KABOBS

MINI QUICHES

PIZZA BREAD

RUMAKI

SPANAKOPITA

SPINACH PARMESAN STUFFED MUSHROOMS*

BACON WRAPPED SCALLOPS*

MINI CRAB CAKES*

COCONUT SHRIMP*

**Additional Charge For This Selection*

Custom Hors D'oeuvres And Cocktails
Package Also Available



Menu Upgrades

Carving Station

ADD A PERSONAL TOUCH TO YOUR PACKAGE WITH A CUTTING STATION
AND ONE OF OUR CHEFS SERVING YOUR GUESTS

BEEF

HAM

LAMB

PIG

PORK

SALMON

TURKEY

Late Night Snacks

AVAILABLE TO SATISFY YOUR GUEST'S LATE NIGHT CRAVINGS

CHEESE & CRACKERS TRAY

CHEESE QUESADILLAS

CHEESE OR SAUSAGE PIZZA

CHICKEN WING DRUMETTES

CROQUETS & BORSCH SOUP

HAM OR TURKEY WRAPS

MINI BURGERS

MINI HAM & CHEESE CROISSANTS

MINI HOT DOGS

TACO BAR

**Our Chefs Can Prepare Any Custom Item Or
Special Request Not Listed Above**



Menu Upgrades

Deluxe European Sweet Table

AN IMPRESSIVE PRESENTATION OF EXQUISITE DESSERTS

ECLAIRS

CANNOLI

CHOCOLATE MOUSSE

NAPOLEONS

BROWNIES

CREAM PUFF SWANS

ASSORTED KOLACHKY

CHEESECAKE SLICES

RUM BALLS

TIRAMISU SLICES

CARROT CAKE SLICES

GREEK PASTRIES

APPLE CAKE SLICES

FRUIT TARTS

CHOCOLATE COVERED STRAWBERRIES

CHOCOLATE COVERED HEART CAKES

SEASONAL SLICED FRUITS

COFFEE STATION

Seasonal Fresh Fruit Trays

FRESH FRUITS ARRANGED AND SERVED TO COMPLIMENT
DESSERT AND COFFEE FOR YOUR GUESTS



Bar Upgrades

CUSTOMIZE YOUR EVENT WITH THE UPGRADES LISTED BELOW

ADDITIONAL HOUR BAR

TOP SHELF BAR
PER PERSON

PREMIUM TOP SHELF BAR
PER PERSON

WINE OR CHAMPAGNE
PER BOTTLE

GIN, VODKA, SCOTCH, WHISKEY, RUM OR TEQUILA
PER BOTTLE

PLAIN PUNCH BOWL

SPIKED PUNCH BOWL

SIGNATURE DRINKS

Cash Bar Available Upon Request

Top Shelf & Premium Top Shelf Liquor Include

Vodka

ABSOLUT
BELVEDERE*
GREY GOOSE*
KETEL ONE*

Rum

BACARDI
CAPTAIN MORGAN*
MALIBU*

Gin

BEEFEATERS
TANQUERAY*

Tequila

CASADORES
SAUZA
PATRON*

Brandy

A&J
CHRISTIAN BROTHERS
METAXA 5 STARS*

Bourbon

JIM BEAM

Liqueurs

AMARETTO
APRICOT BRANDY
COFFEE LIQUOR
IRISH CREAM
PEACH SCHNAPPS
PEPPERMINT SCHNAPPS
TRIPLE SEC
BAILEYS IRISH*
CHAMBORD*
GRAND MARNIER*

Cognac*

COURVOISIER*
HENNESSY*

Canadian Whiskey

CANADIAN CLUB
SEAGRAM'S VO
7 CROWN
CROWN ROYAL*

Kentucky Whiskey

EARLY TIMES

Louisiana Whiskey

SOUTHERN COMFORT

Scotch Whiskey

CUTTY SARK
J&B
CHIVAS REGAL*
DEWAR'S*
JOHNNIE WALKER*

Tennessee Whiskey*

JACK DANIELS*

Bottled Beer

BUD LITE
BUDWEISER
COORS LITE
HEINEKEN
MILLER GENUINE
MILLER LITE
ODOULS

Wine

CABERNET
CHARDONNAY
MERLOT
MOSCATO
PINOT GRIGIO
WHITE ZINFANDEL

***Included With Premium Top Shelf Liquor Package**

