



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

@

Highland Park Country Club



**Brunch Menu**



# Highland Park Country Club

The perfect setting for your event & outdoor ceremony.

## Room Rental Fees

*For Main Ballroom and East & West Salon*

### Include

*Tables, Chairs, White Garden Chairs for Ceremony, Dance Floor, Built in Bars and Sound System*

### Monday – Friday Afternoon

*Main Ballroom and East & West Salon*

*\*Contact Debbie Pierce*

*at 847-579-4047 [dpierce@pdhp.org](mailto:dpierce@pdhp.org)*

~~~

### Friday Evening

*Main Ballroom and East & West Salon*

*Evening \$2000.00*

~~~

### Saturday

*Main Ballroom and East & West Salon*

*Afternoon \$2000.00*

*Evening \$2300.00*

~~~

### Sunday

*Main Ballroom and East & West Salon*

*Afternoon \$ 800.00*

*Evening \$1700.00*

~~~

### Ceremony / Service

Set-up & Breakdown Fee \$500.00





## ***Design Your Own Brunch Buffet Menu***

*Designed for 50 Guests or More*

### ***Multi-Level Buffet***

*Artistically displayed with appropriate accents*

### **Includes**

*2 Fresh from the Garden, 2 Breakfast Selections, 1 Breakfast Meat, 1 Hearth Baked Breads, 1 Side Dish, Juices, Coffee & Assorted Herbal Tea Service*

*White Rim China, Glass & Flatware, Serving Pieces & Equipment, Tables, Guest Tables, Chairs, White Garden Chairs for Ceremony, Dance Floor, Sound System and Built in Bars*

### ***Mirror & Four Votive Candles***

*for Guest Tables*

### ***White, Ivory or Black House Linens***

### ***Catered by Design Services:***

*Vendor Coordination & Recommendation, Time Line Suggestions & Floor Plan Design, Venue Liaison & Detailed Final Touches*

***We are Happy to Provide One Complimentary Tasting For up to Four (4) Guests) Additional Guests are welcome at \$50 Per Guest***

### ***Pricing Information***

*Catered by Design requires a signed contract & non-refundable deposit to secure a date.*

### ***Children 12 & Under***

*Half the Adult Price*

### ***Recommended Vendors***

*A List of Preferred Vendors is Available upon Request*

## **Additional**

### ***Our Award Winning Culinary & Service Team***

***Includes ~ Servers, Bartenders, Chefs and Support Staff***

Are all professionals who take a great deal of pride in their work. Always appropriately attired, they execute each event with style, panache and professionalism.

The Catered by Design Team will handle all set up and break down of your event as well as all food and beverage preparation and service.

***Boutique Linens - Your Choice of Fabric & Color***



***All Prices Subject to Transportation, Current State & Local Taxes***

*Prices Subject to Change based upon Market & Seasonal Availability*

*In the event of a significant market price change, Client will be notified & offered alternative options.*



## ***Breakfast Selections***

### ***Choice of Two:***

#### ***Garden Quiche***

*Zucchini, Carrots, Spinach, Onions, Mushrooms Gruyere & Parmesan Cheeses Baked into Flaky Pastry*

#### ***Scrambled Eggs***

*Plain or topped with Cheddar Cheese*

#### ***Crustless Quiche Lorraine***

*Swiss Cheese & Caramelized Onion, Bacon*

#### ***Thick French Toast***

*Blueberry Compote, Whipped Butter & Maple Syrup to the side*

#### ***Chicken Crêpes***

*Roasted Garlic & Mushroom Cream Sauce*

#### ***Crêpes Florentine***

*Spinach, Parmesan Cheese & a touch of Nutmeg*

#### ***Apple Crêpes***

*Apple Compote with Pecans & Cinnamon*

#### ***Crème Brulee French Toast with Fresh Granny Smith Apples***

*Fresh Strawberry Compote to the side*

#### ***Cheese Blintzes***

*Strawberry Compote, Blueberry Compote & Sour Cream to the side*

#### ***Belgian Waffles***

*Whipped Butter, Syrup, Whipped Cream, Banana Foster Topping*

#### ***Caramelized Onion & Asparagus Frittata***



## ***“Elegant Additions”***

*For the Following additions please add the pricing below to our Package Price on page 4*

#### ***Smoked Whitefish Platter***

*Large Bones Removed*

*Chopped Cucumber & Yellow Pepper Salad*

*Diced Red Onion, Chiffonade of Dill & Dill Crème Sauce*

***\$5.50 Per Guest Additional***

#### ***Smoked Salmon Platter***

*Thinly Sliced Smoked Salmon, Capers, Sliced Cucumber, Sliced Fresh Tomato, Red Onion, Kalamata Olives, Plain & Chive Cream Cheese*

*Assorted Petite New York Bagels*

***\$8.00 Per Guest Additional***

#### ***Chilled Whole Poached Salmon***

*Seafood Stuffing, Sliced Cucumber, Diced Red Onions,*

*Lemon Wedges, Dill Sauce, Gourmet Wafers & Flat Bread*

***\$7.00 Per Guest Additional***





## ***Breakfast Meats***

### ***Choice of One:***

***Glazed Baked Ham***

***Thick Sliced Apple Wood Smoked Bacon or Turkey Bacon***

***Turkey Sausage***

***Pork Sausage Links or Pork Sausage Patties***

***Canadian Bacon***

## ***Starch***

### ***Choice of One:***

***New Potatoes***

***Oven-Roasted with Onions***

***Diner-Style Hash Brown Potatoes***

***Shredded & Browned***

***Potatoes O'Brien***

***Sautéed Onion, Red & Green Bell Pepper***

***Grits with Smoked Gouda***

***Biscuits & Sausage Gravy***



## ***Fresh from the Garden Salads***

### ***Choice of Two:***

***Mélange of Fresh Fruit***

***Seasonal Citrus & Berries with a Carved Melon Centerpiece***

***Fresh Fruit Skewers***

***Stemming from a Melon Base***

***Vanilla Yogurt Bowl***

***Granola, Raisins, Diced Fresh Fruit to the side***



***Mediterranean Spreads***

### ***Choice of Three:***

***House-made Hummus, Baba Ghanoush, Roasted Red Pepper Garlic Spread, Tomato Bruschetta, Cannellini Bean Spread, Spicy Red Lentil Dip***

***Served with Pita Triangles & Crostini***

***Grilled Vegetable Display***

***Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Mushrooms  
Finished with Balsamic Glaze***



***Garden Fresh Crudité***

***Your choice of***

***Spinach, Creamy Herb or Cucumber Dill Dip***

***Wintry***

***Chopped Crisp Romaine, Spinach, Chopped Pears, Candied Walnuts, Dried Cranberries, Gorgonzola & Raspberry Champagne Vinaigrette***

***Spinach Salad***

***Spinach, Sliced Strawberries, Mandarin Oranges, Scallions,***

***Roasted Almonds - Toasted Sesame & Raspberry Vinaigrette to the Side***



## **Hearth Baked Bread Baskets**

*Served with the appropriate accoutrements*

**Choice of One:**

### **European Basket**

**Assorted Danish**

*Plain, Fruit & Cheese*

**Assorted Tea Breads**

*Banana, Strawberry, Lemon-Poppy*

**Mini Croissants**



### **Sweet-Tooth Basket**

**Assorted Homemade Scones**

*Chocolate Chip, Mango & Pineapple & Pistachio*

**Mini Assorted Muffins**

*Blueberry, Banana Nut & Poppy Seed*

**Assorted Petite New York Bagels**

*Served with Plain & Chive Cream Cheese*



### **Classic Basket**

**Hearth Baked Artisan Rolls**

*Multi Grain, Brioche, Pretzel Rolls  
& Crisp Asiago Lavosh*

## **Beverage**

*Served Buffet Style*

**Dark Roast Regular & Decaffeinated Coffee &  
Assorted Tazo Teas**

*Signature Sweeteners, Lemon & Cream  
&*

**Orange & Cranberry Juices**



### **Pricing Information**

## **Design Your Own Brunch Menu**

*Designed for 50 Guests or More*

### **Includes**

*2 Fresh from the Garden, 2 Breakfast Selections, 1 Breakfast Meat, 1 Hearth Baked Breads, 1 Side Dish, Juices, Coffee & Assorted Herbal Tea Service*

### **\$ per Guest**

*Children 3 and under FREE - 12 and under half price*

**THANKS FOR YOUR INTEREST IN  
CATERED BY DESIGN**

**PLEASE CONTACT US FOR MORE INFORMATION  
& MENU PRICING**



# Great Additions

*Designed for 50 Guests or More*

## **The Decadent Trio**

**Choice of Three:**

*Three Pieces per Guest*

### **Cannoli Shooters**

*Cannoli Crème, Chocolate & Pistachio Chips  
Crisp Cannoli Shell*

### **The Decadent Cheesecake Strawberry**

*Large Halved Strawberry dipped in Dark Chocolate*

### **The Opulent Chocolate Mousse Strawberry**

*Large Halved Strawberry dipped in White Chocolate*

### **Dark Chocolate-Dipped Banana Slice**

*Peanut Butter Mousse*

### **Chocolate Tulip Cup**

*Chocolate Mousse, Whipped Cream, Chocolate Drizzle*

### **Raspberry Chocolate Mousse Cup**

*Whipped Cream, Raspberry Sauce*

### **Key Lime Tartlet**

*Fresh Berries*

### **Chicago Carmel Corn Parfait**

*Corn Sponge Cake, Salted Caramel Mousse,  
Cream Cheese Mousse*

*Caramel Corn Brittle, Chopped Caramel Corn*

### **Banana Bread Tiramisu**

*Banana Bread, Mascarpone Cream,  
Caramel Crunch Pearls*

### **Vanilla Cream Fruit Parfait**

*Vanilla Pastry Cream, Fresh Berries, Whipped Cream*

### **Blueberry-Black Rice Pudding**

*Blueberry Soda-Infused, Whipped Cream,  
Poached Berries*

### **Carmelita Brownies**

*Fudgy Brownies, Homemade Caramel, Fudge Sauce & Whipped Cream*

### **Voluptuous Bar**

*Cheesecake, Cookie Dough, Oreo, Whoppers*

### **Salacious Bite**

*Chocolate Chip Cookie Dough, Peanut Butter Cup, Oreo, Rice Krispy,  
Chocolate Ganache*

### **House-made Cream Puffs (Choice of Two Flavors)**

### **Mousse-Filled Pâte à Choux Topped in White or Dark Chocolate**

*Pistachio, Grand Marnier, Kaluha, Black Currant  
Nutella, Vanilla*

### **Coconut Macaroons**

*Chocolate-Dipped or Banana Cream-Filled*

### **Petite Red Velvet Cupcakes**

*Cream Cheese Frosting*

### **Cheesecake Lollipops**

*White & Dark Chocolate*

**\$ per Guest**





## ***Individual Yogurt Parfait***

*Vanilla Yogurt Layered with Seasonal Berries*

*Perched on our Signature Tree*

*Granola Topping, Dried Fruit & Nuts*

***\$ per Guest***



***Chef Attended***

## ***Omelet Station***

*Chef Preparing Omelets & Eggs to Order*

*Guest's Choice of Fillings*

*Sautéed Mushrooms, Onions, Red Bell Pepper, Green Bell Pepper, Spinach, Tomato, Diced Ham, Salami,*

*Cooked Chorizo, Grilled Asparagus, Scallions, Tomato Salsa, Feta, Swiss & Cheddar Cheeses*

*Egg Whites Available Upon Request*

***\$ per Guest***

## ***Chopped – Tini Salads*** - *Uniformed Chef*

*Preparing*

***Choice of One:***

***Presented in a Martini Glass***

***Suspended from our Custom Wrought Iron Tree***

### ***Traditional Chopped Salad***

*Salad Greens, Grilled Chicken Breast, Feta Cheese, Bacon, Scallions*  
*Homemade Croutons finished with Champagne Vinaigrette*

*“Accompanied by”*

*Fresh Mozzarella, Grape Tomato*

*Long Slim Garlic Crostini*

### ***Chopped Caesar Salad***

*Romaine Lettuce, Grape Tomato, Croutons & Shaved Parmesan*  
*Creamy Caesar Dressing, Frico Chip Garnish*

### ***Shaved Brussel Sprout Salad***

*Shaved Brussel Sprouts, Feta Cheese, Red Onion, Dried Cranberry,*  
*Pistachios*

*Feta & Pistachio Dressing, Orange Segment Garnish*

***\$ per Guest***







## ***Brunch Bar***

### ***Design Your own Bloody Mary Bar***

***“This is Bloody Fantastic”***

***The Bartender Will Create  
with Smirnoff Vodka & mix with V8 or Tomato Juice***

#### ***The Rim***

***Lawry’s & Celery Salt Blend***

#### ***Crudités***

***Choose Two of the Following***

***Celery, Dill Pickle Spears, Scallions, Carrot Sticks, Green Olive,  
Pepperoncini or Zucchini Planks***

#### ***Sticks***

***Choose One of the Following***

***Beef Jerky, Pepperoni, Salami or Pepper Jack Cheese***

***Worcestershire, Tabasco Sauce & Bloody Mary Mix***

***Classic Champagne Mimosas***

***&***

***White Peach Nectar Billinis***

***Juices & Soft Drinks - Orange, Cranberry, Coke,  
Diet Coke, Sprite, Ginger Ale***

***\$ per Guest, based on three hours of service***

### ***Unlimited***

***Champagne and Mimosas***

***&***

***White Peach Nectar Bellini’s***

***\$ per Guest***

***Based on Three Hours of Service***

