



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

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Highland Park Country Club



# Cocktail Reception



# 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)*

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### ***Friday Evening***

*Main Ballroom and East & West Salon - Evening \$2000.00*

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### ***Saturday***

*Main Ballroom and East & West Salon - Afternoon \$2000.00  
Evening \$2300.00*

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### ***Sunday***

*Main Ballroom and East & West Salon - Afternoon \$ 800.00  
Evening \$1700.00*

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### ***Ceremony / Service***

Set-up & Breakdown Fee \$500.00





# *Cocktail Reception Menu*

*Designed for 50 Guests or More*

## *Includes*

*Passed Hors d'oeuvres*

*Artistically displayed on designer trays with appropriate accents*

### ***Two Hour Reception***

#### **OPTION -1**

*Select Six Types of Hors d'oeuvres*

*Price Based on Six Pieces per Guest*

*2- Hour Wine & Beer Bar*

*\$ per Guest*

#### **OPTION -2**

*Select Six Types of Hors d'oeuvres*

*Price Based on Six Pieces per Guest*

*2 - Hour Full Prestige Bar*

*\$ per Guest*

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### ***Three Hour Reception***

#### **OPTION -3**

*Select Six Types of Hors d'oeuvres*

*Price Based on Six Pieces per Guest*

*3- Hour Wine & Beer Bar*

*\$ per Guest*

#### **OPTION -4**

*Select Six Types of Hors d'oeuvres*

*Price Based on Six Pieces per Guest*

*3- Hour Full Prestige Bar*

*\$ per Guest*

**THANKS FOR YOUR INTEREST IN**

**CATERED BY DESIGN**

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



## *Passed Hot Hors d'oeuvres*

### *Soup Shooters - Hot*

#### *Grilled Cheese Triangle & Tomato Basil Soup*

*Always a Crowd Pleaser*

#### *Butternut Squash Soup*

*Apple Cider Crème Fraîche (Seasonal)*

#### *Wild Mushroom Bisque*

*Flat Leaf Parsley*

#### *Ramen Noodle Soup*

*Lemongrass Broth*

#### *Surf & Turf Shooter*

*Lobster Bisque, Mini Beef Brochette*

*\*Vegan Soups Available*



### *Seafood - Hot*

#### *Tiny Fish Taco*

*White Fish, Cilantro Slaw, Mango, Avocado de Gallo*

#### *Smoked Salmon Rosette*

*Crisp Potato Pancake, Lemon Crème Fraîche, Sprig of Dill*

#### *Coconut Shrimp*

*Sweet & Spicy Apricot Dipping Sauce*

#### *Poblano Shrimp*

*Bacon-wrapped, Chipotle Sauce, Crema Ranchero*

#### *Nola Shrimp & Veggie Skewer*

*Grilled with Cajun Butter*

#### *Cajun Shrimp & Grit Canape*

*Tomato Concassé*

#### *Chesapeake Bay Crab Cake*

*Fresh Jumbo-Lump Crabmeat, Herbs & Spices, Chipotle Mayo*

#### *Scallop with Citrus Beurre Blanc*

#### *Sea Scallops wrapped in Bacon*

*Herbed Parmesan Crust*

#### *Gulf Coast Stuffed Mushroom*

*Shrimp, Crab, Herbed Breadcrumbs*





## **Vegetarian - Hot**

### **Stuffed Mushroom**

*Red Bell Peppers, de Jonghe Breadcrumbs, Sherry Wine*

### **Portobello Mushroom Tartlet**

*Puff Pastry, Gruyere Cheese*

### **Mushroom & Walnut Tartlet**

*Goat Cheese, Truffle Oil*

### **Artichoke Hearts Au Gratin**

*Savory Mascarpone & Parmesan Cheeses*

### **Spanakopita**

*Spinach, Onions, Cream Cheese, Feta, Flaky Phyllo Pastry*

### **Vegetable Egg Roll**

*Bok Choy, Bean Sprouts, Carrots, Celery*

*Sweet & Sour Dipping Sauce*

### **Asparagus with Asiago**

*Asiago Cheese, Phyllo*

### **Baby Potato Pancake**

*Sour Cream, Green Apple Relish*

### **Veggie & Poblano Quesadilla**

*Flour Tortillas, Scallions, Poblano Peppers, Zucchini, Red Bell Peppers*

*Chihuahua Cheese, Cilantro, Salsa Rojo*

### **Cauliflower Quinoa Flatbread**

*Broccoli Pesto, Roasted Cauliflower*

### **Baby Tamarind-Glazed Tofu**

*Kachumbar Slaw, Brioche Bun*

### **Quiche Florentine**

*Spinach, Swiss Cheese, Flaky Pastry Shell*

### **Bruschetta**

*Baked Campagnola Bread, Fresh Tomatoes, Fontinella Cheese*

*Fresh Basil & Herb EVOO*

### **Cannellini Bean & Tomato Concassé Crostini**

### **Raspberry Baked Brie**

*Preserves, Phyllo, Toasted Almonds*

### **Brie & Apricot Tartlet**

*Puff Pastry, Brown Sugared Almonds*

### **Toasted Ravioli Lollipop**

*Marinara*





## ***Poultry - Hot***

### ***Thai Chicken Satay***

*Peanut Dipping Sauce*

### ***Chicken & Pineapple Skewer***

*Sweet & Sour Dipping Sauce*

### ***Baked Orange Chicken Meatball***

### ***Teriyaki Chicken & Vegetable Skewer***

### ***Tiny Tinga Taco***

*Pulled Chicken, Onions, Monterey Jack Cheese, Sour Cream*

### ***Roasted Chicken & Beet Skewer***

*Red Pepper Coulis*

### ***Jerk Chicken Skewer***

*Warm Mango Salsa*

### ***Chicken Poblano***

*Bacon-wrapped, Chipotle Sauce, Crema Ranchero*

### ***Baby Chicken Bite***

*Poached Chicken, Pepper Slaw, Fresh Greens,  
Chipotle Dill Aioli, Smoked Gouda, Brioche Bun*

### ***BBQ Pulled Chicken***

*Polenta Cake, Guacamole, Pickled Fresno Salsa*

### ***Duck Eggroll***

*Spinach, Red Pepper, Green Onion, Sesame Oil, Blackberry Jam*

### ***Duck Moo Shu Bundle***

*Hoisin Sauce, Crepe, Scallion*



## ***Meat - Hot***

### ***Thai Beef Satay***

*Peanut Dipping Sauce*

### ***Mini BBQ Meatball***

*Tangy BBQ Sauce, Pretzel Stick*

### ***Mini Tamarind Beef Meatball***

### ***Pups in Sleeping Bags***

*All-Beef Cocktail Dog, Puff Pastry, Ketchup, Mustard*

### ***Petite Beef Wellington***

*Tenderloin of Beef, Mushroom Duxelle, Puff Pastry*

### ***Beef & Fire-Roasted Teriyaki Vegetable Skewer***

### ***Carne Asada Quesadilla***

*Flour Tortilla, Tri-Colored Bell Peppers, Red Onions, Chihuahua Cheese, Salsa Rojo*

### ***Baby Cheesy Beef Burger***

*Caramelized Onions, Brioche Bun*

### ***Baby Braised Short Rib***

*Horseradish Aioli, Fresh Greens, Brioche Bun*

### ***Baby Pulled Pork***

*Creamy Slaw, Brioche Bun*



## ***Meat - Hot (continued)***

### ***Crisp Baked Potato Cup***

*Sour Cream, Bacon, Scallions*

### ***Prosciutto, Fig Jam & Caramelized Onion Flatbread***

### ***Tiny Chorizo Taco***

*Potatoes, Mild Green Salsa*

### ***Bacon-Wrapped Date Filled with Chorizo***

### ***Sausage & Pepper Skewer***

*Mild Italian Sausage, Tri-Colored Bell Peppers*

### ***Sausage-Stuffed Mushroom***

*Mild Italian Sausage, Seasoned Bread Crumbs, Parmesan Cheese*

### ***Petite Lamb Chops***

*Gremolata Encrusted (please add \$3.50 per chop)*



## ***Passed Cold Hors d'oeuvres***

### ***Soup Shooters - Cold***

#### ***Gazpacho***

*Tomatoes, Garden Vegetables, Garlic, EVOO*

*Garlic Toasted Flatbread*

#### ***Watermelon Lime***

*Lime Wedge*

#### ***Cucumber***

*Vegetable Stock, Yogurt, Fresh Mint Leaf*



### ***Seafood - Cold***

#### ***Shrimp Shooter***

*Steamed & Chilled Shrimp, Tequila Cocktail Sauce, Lime Wedge*

#### ***Grilled & Chilled Pesto Shrimp Skewer***

*Sweet Red Pepper Dipping Sauce*

#### ***Teriyaki Shrimp in Snow Pea***

*Black & White Sesame Seeds*

#### ***Lime-Marinated Shrimp & Scallop Ceviche***

*Cucumber Boat*

#### ***California Maki***

*Sushi Rice, Cucumber, Avocado, Crabmeat, Sesame*

*Wasabi, Pickled Ginger, Soy Sauce*

#### ***Sushi-Grade Ahi Tuna Tartar***

*Chili Aioli, Sesame Seeds, Cucumber Boat*





## ***Seafood - Cold (continued)***

### ***Seared Tuna Carpaccio***

*Crisp Asian Wonton, Chili Aioli, Scallion*

### ***Smoked Salmon Pumpernickel Canape***

*Smoked Salmon Rosette, Lemon Crème Fraîche*

### ***Tiny Miso-Glazed Salmon***

*Asian Wonton, Seaweed Salad*

### ***Fresh Fish Crudo***

*Grapefruit, Avocado, Watermelon Radish, Lime, Ginger*



## ***Vegetarian - Cold***

### ***Za'atar Roasted Tomato***

*Feta, Chickpea, Tomato Oil, Taro Chip*

### ***Caprese Skewer***

*Tomato, Fresh Mozzarella, Basil Pesto*

### ***Grape & Goat Cheese Lollipop***

*Crushed Pistachio*

### ***Vegetarian California Maki***

*Sushi Rice, Cucumber, Carrots, Avocado, Red Cabbage*

*Wasabi, Pickled Ginger & Soy Sauce*

### ***Baby Caprese Bite***

*Grape Tomato, Fresh Mozzarella & Basil Vinaigrette*

*Brioche Bun*

### ***Asian Noodle & Vegetable Salad***

*Presented in a Chinese "To-Go" Container with Chopsticks*

*Glass Noodles, Ginger Soy Dressing*

### ***Crudité Shooter***

*Crisp Fresh Vegetables & Herb Dip*

### ***Fresh Summer Roll***

*Carrot, Scallion, Cucumber, Red Pepper, Rice Noodles, Rice Paper*

*Sweet Chili Dipping Sauce*

### ***Watermelon, Feta & Grape Tomato Skewer***

*Mint Vinaigrette*

### ***Futomaki***

*Sushi Rice, Nori, Egg, Cucumber, Avocado, Shiitake Mushrooms, Kampyo*

*Wasabi, Pickled Ginger, Soy Sauce*

### ***South of the Border Wrap***

*Flour Tortillas, Crema Ranchero, Red Bell Peppers, Jalapeno Cheese*

*Fresh Cilantro & Sliced Scallions*

### ***Avocado Deviled Egg***







## ***Poultry - Cold***

***Wild Mushroom & Goat Cheese Chicken Crostini***

***Lombardy Chicken Crostini***

*Mascarpone Cheese, Artichoke, Roasted Red Peppers*

***Duck Confit Wonton***

*Blackberry Jam*



## ***Meat - Cold***

***Herb-Encrusted Sirloin of Beef Crostini***

*Horseradish Aioli, Flat Leaf Parsley*

***Antipasto Skewer***

*Genoa, Capicola, Mortadella, Fresh Mozzarella, Pepperoncini*

*Red Wine Vinaigrette*

***Cantaloupe Cube***

*Prosciutto, Mint*

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## ***Stationary Hors D'oeuvre Displays***

*Artistically Presented at Varying Elevations*

### ***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*

***\$ per Guest***



### ***Grilled Vegetable Display***

*Asparagus Spears, Carrots, Zucchini, Yellow Squash, Red Peppers & Mushrooms*

*Finished with Balsamic Glaze*

***\$ per Guest***



### ***Shrimp Cocktail***

*Steamed & Chilled Fantail Shrimp, Zesty Cocktail Sauce, Fresh Lemon*

*(Three Pieces per Guest)*

***\$ per Guest***





## ***Stationary Hors D'oeuvre Displays Continued***

### ***Miguel's Guacamole***

*House-made Guacamole, Pico de Gallo, Stone-Ground Tortilla Chips*  
**\$ per Guest**



### ***Garden Fresh Crudité***

*Broccoli & Cauliflower Florets, Carrots, Celery, Zucchini, Radishes*  
*Creamy Herb Dip*  
**\$ per Guest**



### ***Mousse and Terrine***

*Vegetable Mousse, Smoked Salmon Terrine, Tobiko Garnish*  
*Pita Chips and Crostini*  
**\$ per Guest**



### ***Antipasto***

*Italian Cold Cuts & Cheese, Cracked Olive Salad, Pepperoncini,*  
*Marinated Artichoke Hearts, Roasted Red Peppers*  
*& Sliced Campagnolo Bread*  
**\$ per Guest**



### ***Classic Cheese Board***

*Imported & Domestic Cheeses - Provolone, Fontinella, Mild Cheddar, Swiss*  
*Jalapeno, Red Grapes, Assorted Crackers & Chicago Flats*  
**\$ per Guest**

### ***Petite Sandwiches***

*Choice of Three:*

***(Two Sandwiches per Guest)***

***Breast of Turkey – Cranberry Chutney on a Pretzel Roll***

***Smoked Ham – Honey Mustard on a Multi-Grain Roll***

***Roast Beef – Whipped Horseradish Sauce on a Knot Roll***

***Grilled Vegetable- Grilled Zucchini, Roasted Red Peppers, Carrots,***  
***Asparagus & Crisp Lettuce with Balsamic Mayo on a Ciabatta Roll***

***The Best Tuna – on a Brioche Roll***

***Italian – Genoa Salami, Capicola, Mortadella, Pepperoni, Provolone***  
***Crips Lettuce, Balsamic Mayo, Ciabatta Roll***

**\$ per Guest**





## ***Sweet Finale***

### ***Your Choice of Three***

*Attractively arranged on designer trays with appropriate accents*

*Served butler style by our staff in formal attire.*

*(Two Pieces Per Guest)*

***\$ 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*



### ***Dark Roast Regular & Decaffeinated Columbian Coffee and Assorted Tazo Teas***

*Served with Signature Sweeteners, Lemon and Cream*

***Served Buffet Style***

***\$ per guest***



## ***Wine & Beer Bar Service***

***Tier One Wine Selection***  
*Choice of One White & One Red Wine*

***Tier One Selection***  
*Choice of One Red & One White Wine*



***Reds***



***Fox Brook Cabernet Sauvignon - Jammy berries, rich ripe plum and a touch of spice***  
***Les Fontanelles Pinot Noir - Smooth and silky with aromas of black cherry and blackberry***  
***Fox Brook Merlot - Jammy berries with touches of vanilla, chocolate, and spice***

### ***Whites***



***Australia's oldest and best family-owned winery***  
***Our blind tasting winners***  
***Chardonnay - nice tropical fruit, creamy flavor***  
***Pinot Grigio - fresh & fruity***  
***Sauvignon Blanc - super crisp, grape fruity style***

***Choose One Beer***  
***from Each of the Following Tiers***

***Domestic Beer in Bottles - Miller Lite, Coors Lite or Bud Lite***  
***Premium Beers in Bottles - Heineken, Corona or Goose Island 312***  
***Kraft Beers - Blue Moon Belgium Ale, Laguintas IPA or Two Brothers Domaine DuPage Country French Ale***

***Juices and Mixers - Orange, Cranberry and Club Soda***  
***Soft Drinks - Coke, Diet Coke, Sprite and Ginger Ale***  
***Lemon, Limes, Accoutrements & Ice***



## ***Prestige Bar Service***

### ***Spirits***

*Ketel One & Smirnoff Vodkas, Beefeaters Gin, Bacardi & Captain Morgan Rum, Jack Daniel's Whiskey, Dewar's Scotch, Triple Sec, Sweet and Dry Vermouth*

### ***Tier One Selection***

*Choice of One Red & One White Wine*



### ***Reds***



*Fox Brook Cabernet Sauvignon - Jammy berries, rich ripe plum and a touch of spice*  
*Les Fontanelles Pinot Noir - Smooth and silky with aromas of black cherry and blackberry*  
*Fox Brook Merlot - Jammy berries with touches of vanilla, chocolate, and spice*

### ***Whites***



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*Our blind tasting winners*  
*Chardonnay - nice tropical fruit, creamy flavor*  
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***Choose One Beer***  
*from Each of the Following Tiers*

***Domestic Beer in Bottles** - Miller Lite, Coors Lite or Bud Lite*

***Premium Beers in Bottles** - Heineken, Corona or Goose Island 312*

***Kraft Beers** - Blue Moon Belgium Ale, Lagunitas IPA or Two Brothers Domaine DuPage Country French Ale*

***Juices and Mixers** - Orange, Cranberry, Bloody Mary Mix, Club Soda and Tonic Water*

***Soft Drinks** - Coke, Diet Coke, Sprite and Ginger Ale*

***All Bar Fruit, Garnishes, Accoutrements & Ice***