



CATERED *by* DESIGN.

BRINGING YOUR EVENTS TO *life.*

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Highland Park Country Club



Reception 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*

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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





Reception Menu

Designed for 50 Guests or More

Includes

Waiters Passing

Your Choice of Hors d'oeuvres

Artistically displayed on designer trays with appropriate accents

OPTION -1

Select Three Types of Hors d'oeuvres

Price Based on Three Pieces per Guest

\$ per Guest

OPTION -2

Select Four Types of Hors d'oeuvres

Price Based on Four Pieces per Guest

\$ per Guest

OPTION -3

Select Five Types of Hors d'oeuvres

Price Based on Five Pieces per Guest

\$ per Guest

OPTION -4

Select Six Types of Hors d'oeuvres

Price Based on Six Pieces per Guest

\$ 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

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