WINTER MENU

ORDERS TO BE PLACED 3 DAYS IN ADVANCE WITH ALAYNA.JORDAN@CLUBCORP.COM OR CALL 847.597.8400

APPETIZERS

SMALL SERVES 5 / LARGE SERVES 10

CHARCUTERIE PLATTER
Artisan Meats & Cheeses, Dried Fruits, Roasted Nuts, Whole Grain Ground Mustard, Kalamata Olives, Carr’s Crackers, Baguettes | 18 / 75

SHRIMP COCKTAIL
20 Jumbo Cocktail Shrimp, Poached in Court Bouillon, Chef Ryan’s Famous Cocktail Sauce & Lemon Wedges | 60

GRILLED VEGETABLE PLATTER
Marinated and Grilled Red Onions, Asparagus, Carrots, Red Peppers, Portobello, Zucchini | 25 / 49

FRENCH ONION DIP
16 oz Dip and House Made Potato Chips | 24

SMOKED GOUDA & BACON DIP
16 oz Dip and Crostini | 30

HOLIDAY SALSA
16 oz Holiday Cranberry Pomegranate Salsa and Crostini | 28

FRESH BAKED ROLLS
1 Dozen Assorted (onion, challah knot, whole wheat, pretzel) | 9

SOUPS

2 QUARTS

TURKEY CHILI
Turkey Chili, Sour Cream, Onions, Cheese, Oyster Crackers | 12

ROASTED BUTTERNUT SQUASH
Roasted Chili Cumin Pepitas | 18

GRILLED ASIAN PEAR
Served Hot, Candied Pecans | 28

FRENCH ONION
Gruyere & Crooutons | 28

MAINS & SIDES

SMALL SERVES 5 / LARGE SERVES 10

ROASTED BEEF TENDERLOIN
Whole Roasted D’Artagnan Angus Beef Tenderloin (approx. 7 oz per serving), Au Jus & Horseradish Sauce | 150 / 259

ROASTED SALMON
Whole Roasted Verlasso Farm Raised Salmon (approx. 7 oz per serving), Capers, Dill Lemon Relish, | 74 / 147

HERB ROASTED CHICKEN
Free Range Herb Marinated Roasted Half chicken, Natural Herb Broth | 62 / 123

FOUR CHEESE MACARONI
Cavatappi, Cheddar, Parmesan, Fontina and Swiss | 36 / 71

CREAMY RUSSET MASHED POTATOES | 20 / 39

PARMESAN & ASIAGO AU GRATIN POTATOES | 25 / 49

LEMON ROSEMARY BRUSSEL SPROUTS
Roasted, Shallots | 20 / 39

GARLIC CREAMED SPINACH
Topped with Parmesan | 35 / 69

HONEY BALSAMIC ROASTED BABY CARROTS | 35 / 69

DESSERTS

FRENCH SILK WHOLE PIE | 30

PUMPKIN CHIFFON WHOLE PIE | 30

PEPPERMINT BARK | 10 per pound
WINTER MENU

REHEATING INSTRUCTIONS

APPETIZERS

GRILLED VEGETABLE PLATTER
if preferred hot, bake at 350° uncovered for 10–15 minutes

SMOKED GOUDA AND BACON DIP
Bake at 350° uncovered, for 20–25 minutes

SOUPS
heat in pot on medium heat until simmering

SIDES

CREAMY RUSSET MASHED POTATOES
Bake at 350° covered, for 35–40 minutes, stir halfway through

PARMESAN & ASIAGO AU GRATIN POTATOES
Bake at 350° uncovered, for 30–35 minutes

LEMON ROSEMARY BRUSSELS SPROUTS
Bake at 350° uncovered, 20–25 minutes

MAINS

ROASTED BEEF TENDERLOIN
Bake at 350° uncovered, for Rare: 20–25, Medium Rare: 25–30, Medium 30–35, Medium Well 35–40, Well Done 40–45 minutes. Reheat Au Jus in pot on medium heat until simmering

ROASTED SALMON
Bake at 350° uncovered, 20–25 minutes

HERB ROASTED CHICKEN
Bake at 350° uncovered for 20–25 minutes. Reheat broth in pot on medium heat until simmering

FOUR CHEESE MACARONI
Bake at 350° uncovered, 30–35 minutes, stir halfway through

CHEF RECOMMENDS TAKING THE FOOD OUT OF THE FRIDGE 1 HOUR BEFORE HEATING TO ENSURE PROPER REHEATING TIMES