



Medinah
COUNTRY CLUB

BANQUET MENU

PERSONALIZED EVENTS | 630-773-1700 | CATERING DEPARTMENT

MEDINAH PRIVATE DINING SELECTIONS

BEGINNINGS

AFTERNOON REWIND

RECEPTION PLATTERS

HORS D'OEUVRES

STARTERS

SOUP AND SALAD

CHEF ATTENDED ACTION STATIONS

LUNCHEON MAIN COURSE

FAMILY STYLE LUNCHEON

LUNCHEON BUFFETS

DINNER MAIN COURSE

FAMILY STYLE DINNER

DINNER BUFFETS

SWEET ENDINGS

LATE NIGHT SNACKS

BEVERAGE ARRANGEMENTS





BEGINNINGS

All Breakfast Buffets Include Juices, Regular and Decaf Coffee, Selection of Specialty Teas
Priced Per Person / Requires Minimum of 20 Guests

TRADITIONAL CONTINENTAL 10

CHEF'S HOUSE BAKED
BREAKFAST BREADS
WHIPPED SWEET BUTTERS
AND PRESERVES
HAND MADE BAGELS AND
CREAM CHEESE
SEASONAL FRESH FRUIT TRAY

CLASSIC SCRAMBLE* 18

SCRAMBLED EGGS
CRISPY BREAKFAST POTATOES
APPLE-WOOD SMOKED BACON
MAPLE INFUSED BREAKFAST
SAUSAGE
CHEF'S HOUSE BAKED
BREAKFAST BREADS
WHIPPED SWEET BUTTERS
AND PRESERVES
SEASONAL FRESH FRUIT TRAY

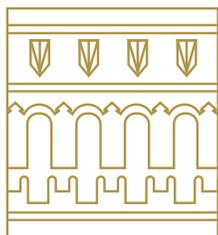
THE EXECUTIVE BREAKFAST* 23

SCRAMBLED EGGS
TRADITIONAL EGGS BENEDICT
CRISPY BREAKFAST POTATOES
APPLE-WOOD SMOKED BACON
MAPLE INFUSED BREAKFAST
SAUSAGE
CINNAMON INFUSED BRIOCHE
FRENCH TOAST
CHEF'S HOUSE BAKED
BREAKFAST BREADS
WHIPPED SWEET BUTTERS AND
PRESERVES
SEASONAL FRESH FRUIT TRAY

MEDINAH BRUNCH* 34

SCRAMBLED EGGS
TRADITIONAL EGGS BENEDICT
CRISPY BREAKFAST POTATOES
APPLE-WOOD SMOKED BACON
MAPLE INFUSED BREAKFAST
SAUSAGE
PEARL SUGAR WAFFLES with Warm
Maple Syrup
SMOKED NOVA SCOTIA SALMON
with Mini Bagels
CHEF'S HOUSE BAKED
BREAKFAST BREADS
WHIPPED SWEET BUTTERS
AND PRESERVES
SEASONAL FRESH FRUIT TRAY
ROMAINE CAESAR SALAD with
Parmesan Crisps
CARVED HONEY GLAZED HAM
with Accompaniments

Continued



CLASSICS

BEGINNINGS *cont.*

All Breakfast Buffets Include Juices, Regular and Decaf Coffee, Selection of Specialty Teas
Priced Per Person / Requires Minimum of 20 Guests

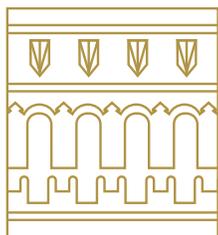
MEDINAH'S GRAND BRUNCH* 46

CHEF ATTENDED OMELET STATION
TRADITIONAL EGGS BENEDICT
CRISPY BREAKFAST POTATOES
APPLE-WOOD SMOKED BACON
MAPLE INFUSED BREAKFAST SAUSAGE
CLASSIC BUTTERMILK PANCAKES
CHEF'S BAKED BREAKFAST BREADS
AND CROISSANTS
SEASONAL FRESH FRUIT TRAY
SMOKED NOVA SCOTIA SALMON
with Mini Bagels
POACHED SHRIMP COCKTAIL
CHILLED SNOW CRAB CLAWS
GARDEN GREENS SALAD with
Citrus Vinaigrette
CARVED PRIME RIB
CHEF'S SEASONAL VEGETABLES
ASSORTED PROFITEROLES, COOKIES
AND CHEESECAKES
BOTTOMLESS CHAMPAGNE

***REQUIRES A MINIMUM OF 25
GUESTS***

BREAKFAST ENHANCEMENTS

CHILLED LAYERED YOGURT PARFAIT 4
SMOKED NOVA SCOTIA SALMON 9
with Mini Bagels
EGG, HAM AND CHEESE MUFFIN SANDWICH 5
EGG, SWISS, AND CANADIAN BACON CROISSANT 6
MAPLE SAUSAGE AND EGG BREAKFAST BURRITO 5
CINNAMON RAISIN FRENCH TOAST 5
MASCARPONE STUFFED FRENCH TOAST 5
BUTTERMILK WAFFLE with Bananas Foster Sauce 6
CHILAQUILES with Jalapeno Crema 6
SMOKED PORK BELLY HASH 6
*CHEF ATTENDED OMELET STATION 9
(may not be added to the Traditional Continental Breakfast)



DELISH

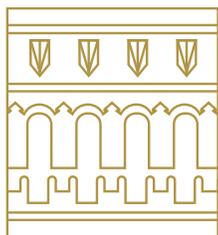
AFTERNOON REWIND

*A Little Something Extra to Enhance Your Midday Experience
Priced Per Person*

COOKIES AND MILK House Baked Cookies and Brownies, Fresh Seasonal Fruit, Milk, Coffee and Assorted Teas	7
POWER BREAK Fresh Seasonal Fruit, Granola Bars, Assorted Nuts and Pretzels	6
SNACK BREAK Fresh Popped Popcorn, Trail Mix, Potato Chips, Pretzels and Gardettos	6
CHIPS AND DIPS House Made Potato and Tortilla Chips, Ranch, Blue Cheese and Guacamole Dips	7
THE REFRESH Bananas, Orange Slices, Vegetable Crudité, Dried Fruits and Nuts	6
INFUSED WATER STATION Cucumbers, Lemons, Oranges, Limes, and Mint	4

RECEPTION PLATTERS

VEGETABLE CRUDITÉ Assorted Raw Vegetables, Buttermilk Ranch Dip, Hummus	5.5
SEASONAL FRESH FRUIT Assorted Sliced Seasonal Fruits	6
ARTISANAL CHEESES Local and Imported Artisanal Cheeses, Accompaniments, and Crackers	7.5
ANTIPASTO Sliced Local Charcuterie and Cheeses, Roasted Peppers, Olives and Crostini	10
GRILLED VEGETABLES Balsamic Marinated and Grilled Seasonal Vegetables	6.5
CHEESE AND VEGETABLE Assorted Domestic Cheeses, Grapes, Raw Seasonal Vegetables and Dip	6.5



SAVORY

HORS D'OEUVRES

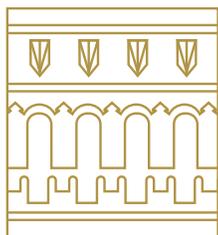
*We Recommend 4-6 Pieces Per Person
Priced Per Piece*

COLD

ANTIPASTO SKEWER	3.5
CAPRESE SALAD SKEWER	3.5
TOMATO AND BASIL BRUSCHETTA	3
PROSCIUTTO WRAPPED ASPARAGUS	3
SMOKED SALMON AND CHIVE on Flatbread	4
LOBSTER DEVEILED EGGS with Sriracha Mayo	3.5
POACHED GULF SHRIMP with Cocktail Sauce	3.5
ROAST BEEF AND SMOKED GOUDA AIOLI CROSTINI	3
SMOKED PROSCIUTTO AND MOZZARELLA with Saba	3.5
WHIPPED FETA with Cucumber and Mint Crostini	3
SUN DRIED TOMATO AND GOAT CHEESE in a Basil Cup	3
LOBSTER AND AVOCADO CEVICHE in Sun Dried Tomato Cup	4
HOUSE SMOKED DUCK PASTRAMI with Dates on a Rye Crisp	3.5
AHI TUNA TARTARE with Spicy Mayo in a Crispy Sesame Cup	3.5

HOT

MARCONA ALMOND STUFFED, BACON WRAPPED DATES	3
MACADAMIA CRUSTED SHRIMP with Mango Sauce	4
VEGETABLE SAMOSA with Cilantro Mint Sauce	3.5
PECAN CHICKEN SKEWER with Honey Mustard	3.5
GRILLED LAMB CHOPS with Herb Marinade	4
BRAISED LAMB "GYRO" with Mint Yogurt	3
MINI BEEF WELLINGTONS in Puff Pastry	4
CRAB CAKES with Cajun Rémooulade	4
GARLIC AND HERB STUFFED MUSHROOM	3
BACON WRAPPED SHRIMP KABOBS	4
HOUSE MADE MEATBALL MARINARA	3
SPINACH AND FETA IN PHYLLO	3

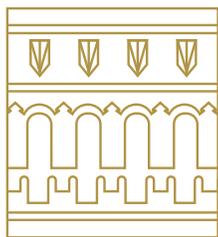


FRESH

STARTERS

*A Delightful Starter or Midcourse Selection to Enhance
Your Dining Experience
Priced Per Person*

WILD MUSHROOM RISOTTO	8
Aged Organic Italian Rice, Wild Mushrooms, Parmigiano, Truffle Essence	
FOUR CHEESE RISOTTO	8
Aged Organic Italian Rice, Sweet Peas, Gorgonzola, Parmigiano, Pecorino and Mascarpone Cheese	
JUMBO LUMP CRAB CAKE	12
Seared Crab Cake, Zesty Rémoulade, Lemon, Crispy Capers	
SEARED DIVER SCALLOP	12
Sweet Potato Puree, Shitake Mushrooms, Saba	
ROASTED BEETS	7
Whipped Goat Cheese, Apples, Horseradish, Pistachio Vinaigrette	
SHRIMP CEVICHE	12
Bibb Lettuce, Avocado, Cherry Tomatoes, Citrus	
BUTTERNUT SQUASH RAVIOLI	8
Crispy Guanciale, Sage, Walnuts, Balsamic	
RICOTTA GNOCCHI	7
Homemade Ricotta Dumplings, Vodka Sauce, Whipped Ricotta	
GARGANELLI PASTA	8
Braised Short Rib Ragù, Sweet Peas, Pecorino	

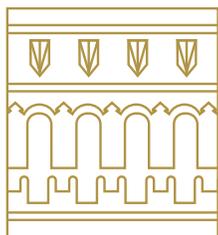


GREENS

SOUP AND SALAD

Priced Per Person

ROTISSERIE CHICKEN SOUP	4	MEDINAH HOUSE	5.5
Roasted Chicken, Fresh Vegetables, Ditalini Pasta, Chicken Broth		Mixed Greens, Carrots, Tomatoes, Cucumbers, Red Onions, Choice of Dressing	
TOMATO BISQUE	4	CAPRESE	7.5
Rich Tomato Bisque, Pesto Crouton		Buffalo Mozzarella, Beefsteak Tomatoes, Fresh Basil, Balsamic, Mixed Greens	
CREAM OF WILD MUSHROOM SOUP	5	CAESAR	6.5
Roasted Wild Mushrooms Puréed with a Porcini Cream		Romaine Lettuce, Cherry Tomatoes, Croutons, Parmigiano, Caesar Dressing	
TRADITIONAL LOBSTER BISQUE	6	GARDEN GREENS	5.5
Garnished with Pieces of Maine Lobster		Candied Walnuts, Blue Cheese, Dry Cherries, Red Wine Vinaigrette	
POTATO LEEK SOUP	4	BABY SPINACH	6.5
Creamy Potato and Leek Soup, Herb Pesto Drizzle		Baby Spinach, Mushrooms, Cherry Tomatoes, Hard Boiled Eggs, Bacon, Balsamic Vinaigrette	
SEASONAL SOUPS	5	BIBB AND BERRY	7.5
Spring Pea and Sweet Crab Soup <i>(Spring)</i>		Toasted Almonds, Fresh Berries, Feta, Citrus Dressing	
Tomato and Roasted Pepper Bisque with Sourdough Croutons <i>(Summer)</i>		SEASONAL SALAD	7
Kabocha Squash Bisque with Toasted Hazelnut Crema <i>(Fall)</i>		Garden Vegetables, Pecorino, Walnuts, Lemon <i>(Spring)</i>	
Truffled Celery Root Puree with Apple Slaw <i>(Winter)</i>		Heirloom Tomato, Compressed Melon, Prosciutto and Goat Cheese <i>(Summer)</i>	
		Spinach, Pears, Pepitas, Gorgonzola Dolce, Orange Crisp, Spiced Cranberry Vinaigrette <i>(Fall)</i>	
		Shaved Brussels Sprouts and Kale, Pomegranate, Walnuts, Cider Vinaigrette <i>(Winter)</i>	



LOCAL

CHEF ATTENDED ACTION STATIONS

Minimum of 35 Guests with a Recommended Combination of Three Stations

CARVING STATIONS

BEEF TENDERLOIN	18
SLOW ROASTED PRIME RIB	18
BALSAMIC GRILLED FLANK STEAK	12
MUSTARD RUBBED DUROC PORK LOIN	10
ROSEMARY GRILLED COLORADO LAMB CHOPS	20
ROASTED TURKEY BREAST	10
HONEY GLAZED BONE-IN HAM	10
HICKORY SMOKED BEEF BRISKET	12

PASTA STATION

PENNE IN A MASCARPONE LACED VODKA SAUCE	13
CHEESE TORTELLINI IN MARINARA SAUCE	
ORECCHIETTE WITH SAUSAGE AND BROCCOLI	
FUSILLI IN AN ALFREDO SAUCE WITH CHICKEN	
HOUSE BAKED TOMATO FOCACCIA	

CHILLED SEAFOOD BAR

<i>2 pieces of each item per person</i>	18
HERB POACHED JUMBO SHRIMP	
FRESH RAW MARKET OYSTERS	
SEARED BLACKENED AHI TUNA	
SMOKED NOVA SCOTIA SALMON	
ALASKAN KING CRAB LEGS	
CLASSIC ACCOMPANYING SAUCES AND GARNISHES	

SUSHI STATION

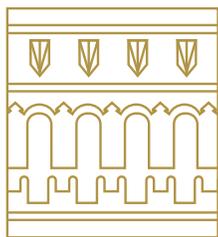
2 pieces of each item per person

AHI TUNA MAKI ROLLS	26
KING CRAB AND AVOCADO MAKI ROLLS	
SPICY SALMON MAKI ROLLS	
SWEET POTATO MAKI ROLLS	
WILD SALMON NIGIRI	
SOY SAUCE	
WASABI	

ANTIPASTO BAR

HAND PULLED FRESH MOZZARELLA	12
IMPORTED BUFFALO MOZZARELLA	
GRANA PADANA	
SOPPRESATA	
MORTADELLA	
SALAMI	
ROASTED PEPPERS	
GRILLED CIABATTA BREAD	
ASSORTED OLIVES AND ACCOMPANIMENTS	

Continued



LOCAL

CHEF ATTENDED ACTION STATIONS *cont.*

Minimum of 35 Guests with a Recommended Combination of Three Stations

RISOTTO STATION

14

Imported organic Italian rice prepared as follows:

WILD MUSHROOM AND PARMIGIANO WITH TRUFFLE OIL

SHRIMP, ASPARAGUS AND SUN-DRIED TOMATO

FOUR CHEESE WITH CHICKEN AND PEAS

ITALIAN SAUSAGE AND PEPPER WITH PECORINO

GUACAMOLE BAR

7

FRESH MADE GUACAMOLE

ARTISANAL LATIN SALSAS

HOUSE MADE CORN AND FLOUR TORTILLA CHIPS

SEASONAL FRESH VEGETABLES

ROASTED JALAPEÑOS

SPICY PICKLED VEGETABLES

LEMONS AND LIMES

BRUSCHETTA BAR

8

GRILLED CIABATTA BREAD

TOMATO AND BASIL with Extra Virgin Olive Oil

WHIPPED RICOTTA with Sun Dried Tomatoes

OLIVE TAPENADE

TUSCAN WHITE BEAN PURÉE with Aged Balsamic

WHIPPED GOAT CHEESE WITH ASPARAGUS

SICILIAN EGGPLANT CAPONATA

HOMEMADE SWEET GIARDINIERA

BALSAMIC BRAISED RED ONIONS



LUNCHEON MAIN COURSE

Priced Per Person

SALADS

BIBB LETTUCE SALAD WITH GRILLED CHICKEN BREAST 16
Toasted Almonds, Feta, Fresh Berries, Grilled Chicken, Citrus Vinaigrette

ROTISSERIE CHICKEN SALAD 16
Spinach, Mushrooms, Bacon, Goat Cheese, Hazelnuts, Balsamic

CHICKEN FETA SALAD 16
Baby Romaine, Oranges, Pistachios, Feta Cheese, Roasted Chicken, Honey Dressing

POACHED SALMON SALAD 17
Bibb Lettuce, Apples, Grapes, Celery, Couscous, Mustard Vinaigrette

AHI TUNA SALAD 19
Butter Lettuce, Green Beans, Olives

SKIRT STEAK SALAD 19
Escarole, Kale, Red Onion, Cherry Tomatoes, Carrots, Snow Peas, Sourdough Croutons, Buttermilk Dressing

CHICKEN

CHICKEN FLORENTINE 18
Sautéed Chicken Breast, Creamed Spinach and Provolone Crust, Whipped Potatoes, Buttered Asparagus

ROTISSERIE CHICKEN 18
Root Vegetables, Potatoes, Napa Cabbage, House Smoked Bacon

CHICKEN PICCATA 18
Egg Battered Chicken Breast, Sautéed Spinach, Roasted Potatoes, Artichoke Caper Sauce

FISH

SEARED SCALLOPS 28
Herbed Spinach Risotto, Pine Nut Crumble, Roasted Pepper Coulis

FLOUNDER FRANCESE 24
Egg Battered, Pan Sautéed, Yukon Smashed Potatoes, Buttered Broccoli, Lemon Butter Sauce

MAPLE GLAZED SALMON 24
Mashed Sweet Potatoes, Roasted Mushrooms and Green Beans

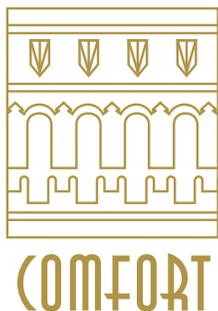
BEEF AND PORK

FILET MIGNON 28
6 oz. Prime Beef Filet, Whipped Potatoes, Buttered Asparagus, Merchant Sauce

THE MEDINAH BURGER 14
House Burger Blend, 7-year Cheddar, Caramelized Onions, Brioche Bun, House Made Chips

PORK TENDERLOIN 20
Honey Dijon Crust, Whipped Potatoes, Roasted Carrots

BEEF SHORT RIB BOURGUIGNON 22
Baby Potatoes, Roasted Vegetables, Red Wine Jus



FAMILY STYLE LUNCHEON

*Priced Per Person | Adults 28 | Kids 13
For 20-60 guests*

FIRST COURSE

Choose 2 of the options below

- MEACHAM'S GARDEN SALAD
- CLASSIC CAESAR SALAD
- MEDINAH CHOPPED SALAD
- CRISPY EGGPLANT SALAD
- BUFFALO MOZZARELLA CAPRESE
- BABY SPINACH, BACON AND BALSAMIC SALAD
- ROASTED BEETS with Goat Cheese and Pistachio
- FRIED CALAMARI with Cocktail Sauce
- MEDINAH'S SIGNATURE MEATBALLS
- GARLIC AND HERB STUFFED JUMBO MUSHROOMS
- CHARRED CARROTS with Beets and Goat Cheese

ENTRÉE

Choose 2 of the options below

- RICOTTA GNOCCHI with Vodka Sauce
- GARGANELLI PASTA IN SHORT RIB RAGU
- CHICKEN PICCATA
- CHICKEN FLORENTINE
- MAPLE GLAZED CHICKEN THIGHS
- ROTISSERIE AMISH CHICKEN
- FLOUNDER with Lemon and Capers
- MAPLE MUSTARD GLAZED SALMON
- FILET MEDALLIONS with Wild Mushrooms +3
- PARMESAN CRUSTED PORK TENDERLOIN +2
- RED WINE BRAISED BEEF SHORT RIBS +2

SIDES

Choose 2 of the options below

- GRILLED ASPARAGUS
- ROASTED GARLIC BROCCOLI
- BROCCOLI AND SWEET ROASTED BELL PEPPERS
- GREEN BEAN AND CHERRY TOMATOES
- SEASONAL ROASTED VEGETABLES
- PARMESAN TATOR TOTS
- OVEN ROASTED YUKON GOLD POTATOES
- SOUR CREAM WHIPPED POTATOES
- OLIVE OIL SMASHED RED SKIN POTATOES

DESSERT

Choose 2 of the options below

- SALTED CARAMEL TURTLE CHEESECAKE
- FLOURLESS CHOCOLATE CARAMEL CAKE
- CARAMEL APPLE CRUMBLE BARS
- ESPRESSO LACED TIRAMISU
- CHOCOLATE DECADENT BROWNIES
- CARROT CAKE with Cream Cheese Frosting
- STRAWBERRY SHORTCAKE
- SEASONAL FRUIT AND ITALIAN COOKIES



LUNCHEON BUFFETS

Minimum of 20 Guests Required

EXECUTIVE LUNCH 18

HAM, TURKEY AND ROAST BEEF SANDWICHES

CHICKEN SALAD AND TUNA SALAD WRAPS

SEASONAL FRESH FRUIT PLATTER

HOUSE MADE POTATO CHIPS

CLASSIC COLESLAW OR MIXED GREENS SALAD

CHEF'S ASSORTED COOKIES AND BROWNIES

AFTERNOON TEA 25

HOUSE BAKED SCONES AND MADELINES

BUTTERMILK BISCUITS WITH FRUIT PRESERVES

ASSORTED CHEESECAKES AND PROFITEROLES

HOUSE MADE TRUFFLES AND MACAROONS

A SELECTION OF FINGER SANDWICHES TO INCLUDE:
Smoked Salmon, Roasted Turkey, Chilled Cucumber, and Jumbo Lump Crabmeat

CHEF'S SALAD BAR 21

ROMAINE SALAD with Parmigiano and Croutons

TRADITIONAL COBB SALAD

ICEBERG SALAD with Feta, Olives and Pepperoncini

CAESAR, RANCH AND RED WINE DRESSINGS

FRESH TOMATO AND GORGONZOLA SALAD

ROASTED CHICKEN SALAD

ALBACORE TUNA SALAD

GRILLED SEASONAL VEGETABLE PLATTER

WARM GRILLED CHICKEN BREAST

CHEF'S ASSORTED MINI PASTRIES

CHAMPIONSHIP BUFFET 34

MEDINAH CHOPPED SALAD

CHILLED BROCCOLI, RAISIN AND BACON SALAD

ROASTED BRICK CHICKEN with White Wine Sauce

FLOUNDER FRANCESE in Lemon Butter Sauce

OVEN ROASTED YUKON GOLD POTATOES

SEASONAL ROASTED VEGETABLES

CHEF'S ASSORTED MINI DESSERTS

Continued



LUNCHEON BUFFETS *cont.*

Minimum of 20 Guests Required

BACKYARD BBQ	26	WINDY CITY	26
GRILLED HAMBURGERS		CHICAGO STYLE ITALIAN BEEF OR SAUSAGE	
BBQ GLAZED AMISH CHICKEN		BARBECUE GLAZED SLOW ROASTED PORK	
ITALIAN SAUSAGE AND BELL PEPPERS		GRILLED CHICKEN BREAST PEPPERONATA	
GRILLED CORN ON THE COBB		GREEN BEAN AND CHERRY TOMATO SALAD	
COLESLAW with Tangy Caraway Dressing		ANTIPASTO PASTA SALAD	
MUSTARD INFUSED POTATO SALAD		PARMESAN TATOR TOTS	
TOSSED SALAD with Three Dressings		SPICY GIARDINIERA	
CONDIMENT, RELISH AND CHEESE TRAYS		SWEET ROASTED BELL PEPPERS	
ASSORTED COOKIES, BROWNIES, RICE KRISPY TREATS		ASSORTED ELI'S CHEESECAKES	
TASTE OF ITALY	30	PORTILLO'S STYLE CHOCOLATE CAKE	
ROMAINE SALAD with Croutons and Caesar		LA COCINA	26
CAPRESE SALAD OF FRESH MOZZARELLA AND TOMATO		CORN TORTILLA CHIPS AND GUACAMOLE	
CHICKEN VESUVIO with Roasted Potatoes and Peas		ASSORTED LATIN SALSAS	
EGGPLANT PARMIGIANA WITH MARINARA AND PROVOLONE		SOUTHWEST SALAD with Corn and Black Beans	
RIGATONI PASTA in a Mascarpone Vodka Sauce		SKIRT STEAK FAJITAS with Corn Tortillas	
MEDINAH'S SIGNATURE MEATBALLS		MANCHEGO ENCRUSTED CHICKEN	
ITALIAN SAUSAGE AND BELL PEPPERS		CILANTRO LIME SCENTED RICE	
ROASTED GARLIC BROCCOLINI		GRILLED ELOTES	
TRADITIONAL ASSORTED ITALIAN COOKIES		TRADITIONAL TRES LECHES CAKE, CHURROS	



DINNER MAIN COURSE

Priced Per Person

CHICKEN

CHICKEN PICCATA 26
Egg Battered Chicken Breast,
Sautéed Spinach, Roasted
Potatoes, Artichoke Caper Sauce

CHICKEN FLORENTINE 26
Sautéed Chicken Breast,
Creamed Spinach and Provolone
Crust, Whipped Potatoes,
Buttered Asparagus

BRICK CHICKEN 27
Roasted Half Chicken, Root
Vegetables, Potatoes, Natural Jus

FISH

SALMON 30
Roasted Salmon, Sautéed
Spinach, New Potatoes, Lemon
Caper Sauce

SEARED SCALLOPS 36
Sweet Corn Puree, Charred
Pork Belly, Cherry Gastrique

PECAN ENCRUSTED WALLEYE 34
Rice Pilaf, Green Beans, Butternut
Squash, Maple Glaze

POTATO ENCRUSTED WHITEFISH 30
Sautéed Spinach and Peppers,
Roasted Garlic Cream

DUETS

**A 4 oz Prime Filet Mignon with
Choice of Accompanying Protein,
Starch and Vegetable**

ORA KING SALMON 38

CHILEAN SEA BASS 40

LOBSTER THERMADOR 52

BOURSIN FILLED CHICKEN 36

JUMBO LUMP CRAB CAKE 40

STARCHES

**SOUR CREAM WHIPPED
POTATOES**

TWICE BAKED POTATO

HERB ROASTED POTATOES

BOURSIN AU GRATIN POTATOES

VEGETABLES

BUTTERED ASPARAGUS

GARLIC GREEN BEANS

SEASONAL MIXED VEGETABLES

BUTTERED BABY CARROTS

VEGETABLE BUNDLES

BEEF, LAMB AND MORE

BEEF TENDERLOIN FILET 40
8 oz. Prime Beef Filet, Roasted
Asparagus, Whipped Potatoes

NEW YORK STRIP STEAK 40
12 oz. Prime New York Strip Steak,
Roasted Potatoes, Broccolini

BRAISED BEEF SHORT RIBS 32
Whipped Potatoes, Baby Carrots,
Red Wine Sauce

BONE IN RIB EYE 42
12 oz. Bone in Rib-eye, Whipped
Potatoes, Wild Mushroom Jus

**ESPRESSO RUBBED PORK
TENDERLOIN** 34
Parmigiano Risotto, Roasted
Baby Vegetables

RACK OF LAMB 42
Broiled Rack of Lamb, Yukon Gold
Potatoes, Sautéed Broccolini

BONE IN PORK CHOP 34
Charred Duroc Pork, Roasted Baby
Carrots, Herb Roasted Potatoes,
Sherry Jus

BONE IN VEAL CHOP 45
Whipped Potatoes, Sherry and
Roasted Mushroom Jus



FAMILY STYLE DINNER

*Priced Per Person | Adults 34 | Kids 16
For 20-60 guests*

FIRST COURSE

Choose 3 of the options below

- MEACHAM'S GARDEN SALAD
- CLASSIC CAESAR SALAD
- MEDINAH CHOPPED SALAD
- CRISPY EGGPLANT SALAD
- BUFFALO MOZZARELLA CAPRESE
- BABY SPINACH, BACON AND BALSAMIC SALAD
- ROASTED BEETS with Goat Cheese and Pistachio
- MEDINAH'S SIGNATURE MEATBALLS
- FRIED CALAMARI with Cocktail Sauce
- FIRECRACKER SHRIMP with Peanut Sauce
- GARLIC AND HERB STUFFED JUMBO MUSHROOMS
- CHARRED CARROTS WITH BEETS AND GOAT CHEESE
- JUMBO LUMP CRAB CAKES +5
- GARLIC AND HERB STUFFED JUMBO SHRIMP +5

ENTRÉE

Choose 3 of the options below

- RICOTTA GNOCCHI with Vodka Sauce
- GARGANELLI PASTA IN SHORT RIB RAGU
- CHICKEN PICCATA
- CHICKEN FLORENTINE
- MAPLE GLAZED CHICKEN THIGHS
- ROTISSERIE AMISH CHICKEN
- FLOUNDER with Lemon and Capers
- MAPLE MUSTARD GLAZED SALMON
- FILET MEDALLIONS with Wild Mushrooms +5
- PARMESAN CRUSTED PORK TENDERLOIN +3
- RED WINE BRAISED BEEF SHORT RIBS +2

Continued



FAMILY STYLE DINNER *cont.*

*Priced Per Person | Adults 34 | Kids 16
For 20-60 guests*

SIDES

Choose 2 of the options below

- GRILLED ASPARAGUS
- ROASTED GARLIC BROCCOLINI
- BROCCOLI AND SWEET
ROASTED BELL PEPPERS
- GREEN BEAN AND CHERRY
TOMATOES
- SEASONAL ROASTED
VEGETABLES
- PARMESAN TATOR TOTS
- OVEN ROASTED YUKON
GOLD POTATOES
- SOUR CREAM WHIPPED
POTATOES
- OLIVE OIL SMASHED RED
SKIN POTATOES

DESSERT

Choose 2 of the options below

- SALTED CARAMEL TURTLE
CHEESECAKE
- FLOURLESS CHOCOLATE
CARAMEL CAKE
- CARAMEL APPLE
CRUMBLE BARS
- ESPRESSO LACED TIRAMISU
- CHOCOLATE DECADENT
BROWNIES
- CARROT CAKE with Cream
Cheese Frosting
- STRAWBERRY SHORTCAKE
- SEASONAL FRUIT AND
ITALIAN COOKIES



DINNER BUFFETS

Priced Per Person

Minimum of 20 Guests Required

CHEF'S SALAD BAR

26

ROMAINE SALAD with
Parmigiano and Croutons

TRADITIONAL COBB SALAD

ICEBERG SALAD with Feta,
Olives and Pepperoncini

CAESAR, RANCH AND RED
WINE DRESSINGS

FRESH TOMATO AND
GORGONZOLA SALAD

ROASTED CHICKEN SALAD

ALBACORE TUNA SALAD

GRILLED SEASONAL
VEGETABLE PLATTER

HERB GRILLED CHICKEN BREAST

CHOPPED SMOKED BEEF BRISKET

CHEF'S ASSORTED MINI
PASTRIES

BACKYARD BBQ

32

GRILLED HAMBURGERS

BBQ GLAZED AMISH CHICKEN

SLOW SMOKED DUROC
PORK RIBS

ITALIAN SAUSAGE AND
BELL PEPPERS

GRILLED CORN ON THE COBB

COLESLAW with Tangy
Caraway Dressing

MUSTARD INFUSED
POTATO SALAD

TOSSED SALAD with
Three Dressings

CONDIMENT, RELISH AND
CHEESE TRAYS

ASSORTED COOKIES AND RICE
KRISPY TREATS

STRAWBERRY SHORTCAKE AND
FUDGE BROWNIES

TASTE OF ITALY

35

CRISP ICEBERG ANTIPASTO
SALAD

CAPRESE SALAD OF FRESH
MOZZARELLA AND TOMATO

CHICKEN VESUVIO with
Roasted Potatoes and Peas

EGGPLANT PARMIGIANA with
Marinara and Provolone

RIGATONI PASTA in a
Mascarpone Vodka Sauce

MEDINAH'S SIGNATURE
MEATBALLS

ITALIAN SAUSAGE AND
BELL PEPPERS

ROASTED GARLIC BROCCOLINI

HOUSE MADE TIRAMISU
AND CANNOLI

TRADITIONAL ASSORTED
ITALIAN COOKIES

CHAMPIONSHIP BUFFET

44

MEDINAH CHOPPED SALAD

CHILLED BROCCOLI, RAISIN AND
BACON SALAD

ROASTED BRICK CHICKEN with
White Wine Sauce

FLOUNDER FRANCESE in Lemon
Butter Sauce

OVEN ROASTED YUKON GOLD
POTATOES

SEASONAL ROASTED VEGETABLES

CHEF ATTENDED CARVED
FLANK STEAK

CHEF'S ASSORTED MINI
DESSERTS

Continued



DINNER BUFFETS *cont.*

Priced Per Person

Minimum of 20 Guests Required

THE CHEF'S TABLE

58

CREAM OF CHICKEN AND
WILD RICE SOUP

CRANBERRY SPINACH SALAD
with Pecans and Feta

CAESAR SALAD, PARMESAN
CHEESE, GARLIC CROUTONS

CHICKEN FRANCESE with
Lemon Butter Sauce

HERB-CRUSTED WHITEFISH
with Tomato Leek Fondue

ROASTED SEASONAL
VEGETABLE MEDLEY

SOUR CREAM WHIPPED
POTATOES

CHEF ATTENDED CARVED BEEF
TENDERLOIN

PASTRY CHEF'S DISPLAY OF
MINI PASTRIES AND COOKIES

GRAND CHEF'S TABLE

68

CREAM OF ASPARAGUS SOUP

TRADITIONAL LOBSTER BISQUE
with Sherry

RED OAK, PEAR, ALMOND AND
GOAT CHEESE SALAD

CAESAR SALAD, PARMESAN
CHEESE, GARLIC CROUTONS

EGG BATTERED CHICKEN,
CLASSIC PICCATA SAUCE

FILET MIGNON, MUSHROOMS,
SWEET MARSALA SAUCE

JUMBO SHRIMP, ZUCCHINI,
CHERRY TOMATO SAUCE

BUTTER ROASTED ASPARAGUS

BOURSIN AU GRATIN POTATOES

CHEF ATTENDED CARVED
PRIME RIB

PASTRY CHEF'S DISPLAY OF
MINI PASTRIES AND COOKIES

LA COCINA

36

TORTILLA CHIPS, VEGETABLE
CRUDITÉ AND GUACAMOLE

ASSORTED LATIN SALSAS

SOUTHWEST SALAD with
Corn and Black Beans

SKIRT STEAK FAJITAS with
Corn Tortillas

SHRIMP FAJITAS with
Corn Tortillas

MANCHEGO ENCRUSTED
CHICKEN

CILANTRO LIME SCENTED RICE

GRILLED ELOTES

TRADITIONAL TRES LECHES
CAKE, CHURROS

CHEF'S SMOKEHOUSE

34

BROWN BUTTER CORNBREAD

MEDINAH CHOPPED SALAD

HONEY MUSTARD COLESLAW

SLOW SMOKED LOCAL
BEEF BRISKET

COMPETITION STYLE
ST. LOUIS RIBS

BBQ RUBBED AMISH CHICKEN

ROASTED RED SKINNED
POTATOES

VEGETABLE SUCCOTASH

CHEF'S HOMEMADE
BBQ SAUCES

BANANA PUDDING, CARAMEL
APPLE BARS



SWEET ENDINGS

PLATED DESSERTS

All plated desserts 7
Duets available for additional \$1 charge

MILK CHOCOLATE CREME BRULEE

Chewy Chocolate Chip Cookie

VANILLA BEAN CREME BRULEE *GF*

Fresh Seasonal Berries

CHOCOLATE BANANA CREAM PIE

Creamy Chocolate Custard,
 "Nutter Butter" Crust, Vanilla Bean
 Whipped Cream

WARM PEACH AND RASPBERRY CRISP

Vanilla Bean Ice Cream, Vanilla
 Whipped Cream

WARM APPLE CRISP

Cinnamon Gelato

SALTED CARAMEL TURTLE CHEESECAKE

Oreo Cookie Crust, Brownie Bites,
 Caramel Glaze

CHOCOLATE MOLTEN LAVA CAKE

Warm Chocolate Molten Lava Cake,
 Whipped Cream, Strawberry Sauce

TIRAMISU

Layers of Sweet Mascarpone,
 Espresso Soaked Lady Fingers,
 Chocolate Drizzle

FLOURLESS CHOCOLATE CARAMEL CAKE *GF*

Chocolate and Caramel Mousse

WARM BROWNIE SUNDAE *GF*

Chocolate Brownie, Vanilla Bean
 Ice Cream, Chocolate Sauce

GF = Gluten Free

DESSERT STATIONS

Required for entire guest count

BANANAS FOSTER 10

Sautéed Macerated Bananas,
 Brown Sugar Rum Sauce,
 Vanilla Ice Cream

GELATO STATION 9

*Choose Three of the
 Following Flavors*
 Vanilla, Chocolate, Pistachio,
 Stracciatella, Salted Caramel
 Gelato, Lemon or Berry Sorbet

ICE CREAM PARLOR 8

Vanilla and Chocolate Ice Cream,
 Sprinkles, Oreo Cookies, Cherries,
 Nuts, Whipped Cream, Toffee Bits,
 Chocolate Syrup, Caramel Syrup,
 Strawberry Sauce

THE MEDINAH SWEET TABLE 11

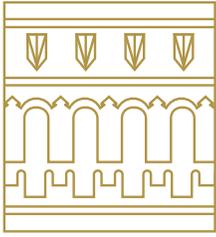
Chef's Selection of Assorted Mini
 Pastries, Fresh Fruit and Berries

CHOCOLATE OBSESSION 12

Chocolate Truffles, Chocolate
 Mousse Shooters, Mini Chocolate
 Creme Brulee, Chocolate Dipped
 Strawberries, Chocolate Toffee,
 Chocolate Decadent Brownies,
 Chef Prepared Hot Chocolate

CREPE STATION 9

Warm Nutella Filled Crepes,
 Banana Rum Sauce, Roasted
 Hazelnuts



BOLD

LATE NIGHT SNACKS

Priced Per Piece

CHICAGO DOGS	3.5
Tomatoes, Onions, Relish, Sport Peppers	
PULLED PORK SLIDERS	4
Slow Smoked Pork, BBQ Sauce, Brioche Slider Buns	
TAQUERIA	5
Steak and Chicken Tacos, Assorted Salsas, Chips	
FILET MIGNON SLIDERS	6
Filet Medallions, Grilled Onions, Bleu Cheese, Brioche Slider Buns	
WING BAR	5
Chicken Wings, Buffalo Sauce, BBQ Sauce, Parmesan Garlic Topping, Lemon Pepper Topping, Teriyaki Sauce, Bleu Cheese Dip	



BEVERAGE ARRANGEMENTS

BANQUET WINE LIST

Selection may be made from the Dining Room Wine List. (*Wines from personal wine locker may not be served at banquet functions.*)

PORTABLE BAR FEE

One portable bar is available in the hosted beverage prices for 75 or more guests. Additional portable bar may be provided upon request; a fee of \$250 will apply.

CASH BARS

Medinah Country Club does not set up or operate cash bars. All hosted beverage charges must be applied to a valid member account. All prices are subject to applicable tax and service charge. Prices are subject to change without notice.

OPEN BAR

Medinah is pleased to offer complete bar services for private parties and events. Hosted bar pricing is based on a per person, per full hour basis. All prices are subject to applicable tax and service charge. Prices are subject to change without notice.

SUPER PREMIUM BRANDS

Per Person Per Hour	21
Per Person Per Additional Hour	10.5

PREMIUM BRANDS

Per Person Per Hour	19
Per Person Per Additional Hour	9.5

CALL BRANDS

Per Person Per Hour	17
Per Person Per Additional Hour	8.5

YOUNG ADULT BAR

Per Young Adult	14
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Unlimited beverage service for duration of function. Assortment of Soft Drinks, Grenadine and Maraschino Cherries.

PUNCH BOWL

Priced Per Punch Bowl

One Punch Bowl Equals 2 Gallons and Serves Approximately 32 Glasses, Punch Bowl Replenished as Needed

PLANTER'S COLADA	90
<i>Medinah's Non-alcoholic Signature Punch</i>	

PLANTER'S RUM COLADA	150
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CHAMPAGNE PUNCH	130
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MIMOSA PUNCH	130
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BEER

Price per Bottle or Glass

IMPORTED BEER	6
<i>Heineken, Amstel Light, Camel Trail Ale, Corona, Stella Artois, Beck NA</i>	

DOMESTIC BEER	5
<i>Budweiser, Bud Light, Miller Lite, Coors Light</i>	

MEDINAH HOUSE WHITES	7
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MEDINAH HOUSE REDS	7
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ASSORTED SOFT DRINK	3
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STILL & SPARKLING BOTTLED WATERS	3
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Continued



BEVERAGE ARRANGEMENTS *cont.*

HOSTED BAR

Price per Bottle or Glass

SUPER PREMIUM BRAND LIQUORS

9

Ketel One Vodka, Grey Goose Vodka, Hendricks Gin, Bombay Sapphire Gin, Johnny Walker Black, Jameson Irish Whiskey, Makers Mark Bourbon, Bulleit Bourbon, Appleton Estate Rum, Don Julio Tequila

PREMIUM BRAND LIQUORS

8

Absolut Vodka, Tito's Vodka, Tanqueray Gin, Dewar's Scotch, Crown Royal Canadian Whiskey, Jack Daniels Bourbon Whiskey, Captain Morgan Spiced Rum, Bacardi Rum

DELUXE BRAND LIQUORS

7

Smirnoff Vodka, Beefeater Gin, J&B Scotch, Jim Beam Bourbon, Captain Morgan's White Rum

CORDIALS

10

Bailey's Irish Cream, Frangelico, Sambuca Romano, Hennessy VS, Kahlua, Amaretto di Saronno

IMPORTED BEER

5

Heineken, Amstel Light, Corona, Stella Artois, Camel Trail Ale, Becks NA

DOMESTIC BEER

4

Budweiser, Bud Light, Miller Lite, Coors Light

MEDINAH HOUSE

CHARDONNAY

7

MEDINAH HOUSE CABERNET

7

CHAMPAGNE TOAST

4

ASSORTED SOFT DRINKS

3

STILL & SPARKLING BOTTLED

WATERS

3