



Medinah
COUNTRY CLUB

BANQUET MENUS

CATERING DEPARTMENT | 630-773-1700



MEDINAH PRIVATE DINING SELECTIONS

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BREAKFAST

20 Person Minimum

TRADITIONAL CONTINENTAL 13 (For any party size)

SLICED SEASONAL FRESH FRUIT
AND BERRIES
HAND MADE BAGELS
MINI CROISSANTS
WHIPPED BUTTER | ASSORTED JAMS
ORANGE JUICE | CRANBERRY JUICE
DECAFFEINATED COFFEE
COFFEE | TEA

MEDINAH CONTINENTAL 18

SLICED SEASONAL FRESH FRUIT
AND BERRIES | GREEK YOGURT
MINI MUFFINS
KEAN'S COFFEE CAKE
WARM CINNAMON ROLLS
HAND MADE BAGELS
MINI CROISSANTS
WHIPPED BUTTER | ASSORTED JAMS
ORANGE JUICE | CRANBERRY JUICE
DECAFFEINATED COFFEE
COFFEE | TEA

"MORNING GLORY" BREAKFAST (PLATED) 22

FRESH SQUEEZED ORANGE JUICE
FLUFFY SCRAMBLED EGGS
CRISPY SMOKED BACON
MAPLE PORK SAUSAGE
SKILLET POTATOES with
Sweet Peppers and Herbs
SLICED FRESH FRUIT
CHEF'S BREAKFAST BREADS
HUCKLEBERRY JAM | WHIPPED BUTTER
DECAFFEINATED COFFEE
COFFEE | TEA

MEDINAH "SUNRISE BREAKFAST" BUFFET 26

SCRAMBLED EGGS
CRISPY SMOKED BACON
MAPLE PORK SAUSAGES
SKILLET POTATOES with
Sweet Peppers
SLICED SEASONAL FRESH FRUIT
AND BERRIES
CHEF'S BREAKFAST BREADS
ASSORTED JAMS | WHIPPED BUTTER
ORANGE JUICE | CRANBERRY JUICE
DECAFFEINATED COFFEE
COFFEE | TEA

MEDINAH "TO THE NINES" BREAKFAST 32

SLICED SEASONAL FRESH FRUIT
AND BERRIES
GRANOLA AND GREEK YOGURT
PARFAIT CUPS
MUSHROOM & GRUYERE SCRAMBLED
EGGS
SKILLET POTATOES with
Sweet Peppers
CRISPY SMOKED BACON
MAPLE PORK SAUSAGES
MINI WAFFLES with Warm Maple Syrup
MINI MUFFINS
MINI CROISSANTS
ASSORTED DANISHES
ASSORTED JAMS | WHIPPED BUTTER
ORANGE JUICE | CRANBERRY JUICE
DECAFFEINATED COFFEE
COFFEE | TEA

Continued

BREAKFAST *continued*

20 Person Minimum

CREATE YOUR OWN BRUNCH

28

CHEF'S SELECTION OF MINI DANISH *OR* MINI MUFFINS

ASSORTED SEASONAL SLICED FRUIT AND BERRIES *OR*
YOGURT AND BERRY GRANOLA PARFAIT CUPS

CRISPY SMOKED BACON *OR*
GRIDDLED MAPLE INFUSED PORK SAUSAGES *OR*
ROASTED CHICKEN-ASIAGO SAUSAGES

SCRAMBLED EGGS with Fontina Cheese *OR*
SCRAMBLED EGGS with Mushrooms and Gruyere *OR*
SCRAMBLED EGGS with Cherry Tomatoes, Baby Spinach and Gouda

GOLDEN HASH BROWN POTATOES *OR*
ROASTED RED BREAKFAST POTATOES with Sweet Peppers *OR*
HERBED CHORIZO HASH

HOMEMADE MINI WAFFLES *OR*
BLUEBERRY-BUTTERMILK PANCAKES

ORANGE JUICE | CRANBERRY JUICE | DECAFFEINATED COFFEE | COFFEE | TEA

ADD ONS:

CLASSIC EGGS BENEDICT *OR* 10
SMOKED SALMON BENEDICT *OR*
CREOLE NEW ORLEANS EGGS BENEDICT *OR*
CAPRESE BENEDICT

HONEY-LEMON CHICKEN with Garden Herbs *OR* 8
SESAME-TAMARI CHICKEN with Scallions

TERIYAKI GLAZED SEA BASS with Black Sesame *OR* 12
SEARED AMERICAN SALMON FILLETS with Sweet Basil

TOMATO & BASIL CAPRESE with Fresh Bocconcini Mozzarella 7
Sea Salt Virgin Olive Oil | Aged Balsamic | Cracked Black Pepper *OR*
CITRUS AND BUTTER LETTUCE SALAD with Oranges | Grapefruit
Wisconsin Goat Cheese | Radish | Creamy Citrus Dressing

FOUR CHEESE TORTELLINI with Creamy Tomato Sauce *OR* 7
GARGANELLI PASTA with Roasted Honeynut Squash and Kale

SHRIMP COCKTAIL 10
Classic Cocktail Sauce | Lemon-Sweet Chili Aioli

CARVING STATION 14
Honey Glazed Ham *OR*
Rosemary and Balsamic Marinated Flank Steak

LIVE EGG STATION 14
Whole Eggs | Egg Beaters | Egg Whites | Smoked Ham
Cheddar & Pepper Jack Cheeses | Cherry Tomatoes | Sweet Peppers
Crimini Mushrooms | Sautéed Spinach

Continued

BREAKFAST *continued*

CONTINENTAL BREAKFAST ACCENTS

ASSORTED CEREALS & GRANOLA MILK	3
BREAKFAST SANDWICH Pork Sausage Egg Cheddar Cheese English Muffin	6
OPEN FACE SMOKED SALMON BAGEL Cream Cheese Capers Pickled Red Onions	10
FLUFFY SCRAMBLED EGGS	4
OLD FASHIONED HOT OATMEAL Rainier Cherries Pecans Idaho Honey	4

BREAKFAST BUFFET ENHANCEMENTS

20 Person Minimum

LIVE EGG STATION Whole Eggs Egg Beaters Egg Whites Smoked Ham Cheddar & Pepper Jack Cheeses Cherry Tomatoes Sweet Peppers Crimini Mushrooms Sautéed Spinach	14
BROWN SUGAR BAKED HAM CARVING STATION Grain Mustard Cream	14
EGGS BENEDICT Hollandaise Sauce Canadian Bacon Toasted English Muffin	6
PULLED PORK BENEDICT Hollandaise Sauce Toasted English Muffin	7
CRAB CAKE BENEDICT Hollandaise Sauce Toasted English Muffin	14
BUTTERMILK PANCAKES Warm Maple Syrup Whipped Butter	6
BLUEBERRY PANCAKES Warm Maple Syrup Whipped Butter	7
RED POTATO AND FOUR-STAR ARTISAN SAUSAGE POTATO HASH Sweet Onions Pimento Peppers Scallions	6

BREAKS

MEETING ENHANCEMENTS

"GRAB-AND-GO" SNACK BREAK	8
Popcorn Trail Mix Potato Chips Pretzels	
"HEALTHY, WEALTHY AND WISE" ENERGY BOOST BREAK	9
Fresh Seasonal Fruit Granola Bars Assorted Nuts Pretzels	
THE SWEET TOOTH BREAK	7
Chocolate Brownies Classic Medinah Cookie Selection	

RECEPTION PLATTERS

FRESH VEGETABLE CRUDITÉS	7
Assorted Raw Vegetables Creamy Buttermilk Ranch Dip Spiced Chickpea Hummus	
FRUITS OF THE SEASON	8
Assorted Sliced Seasonal Fruits & Berries Raspberry Yogurt Sauce	
CHEESES FROM AROUND THE WORLD	10
Local and Imported Cheeses Field Picked Strawberries Red Grape Clusters Roasted Walnuts Savory Crackers	
ANTIPASTI DI PARMA	12
Salami Mortadella Coppa Provolone Olives Marinated Artichokes Roasted Mini Sweet Peppers Crusty Bread	
SMOKED WILD SALMON	10
Sour Cream Red Onion Grated Egg Caper Berries Seasoned Bagel Chips	
SHRIMP COCKTAIL	10
Crisp Poached Gulf Shrimp Tangy Horseradish Cocktail Sauce	

CHILLED CANAPES

Priced Per Piece | Sold by the Dozen

SHRIMP COCKTAIL BITES Lemon Infused Tomato Cocktail Sauce	5
CAPRESE SALAD SKEWER (V) Cherry Tomato Garden Basil Bocconcini Mozzarella Aged Balsamic	4
PROSCIUTTO AND MELON Apple Saba Cracked Black Pepper Mint	4
BLACK SESAME AHI TUNA POKE BITES Cucumber Edamame Yuzu Ponzu Sauce Spring Onion	5
BRIE CHEESE TOAST (V) Crisp Ciabatta Montana Huckleberry Jam Roasted Hazelnut Dust	4
CRIMINI MUSHROOM CROSTINI (V) Marbled Rye Italian Gorgonzola Chive EVOO	4
SMOKED SALMON BRIOCHE BITES Asparagus Meyer Lemon Cream Cheese Pickled Red Onion	5
WATERMELON AND WHIPPED FETA (V) Balsamic Pearls Crushed Pistachio Basil	4
CITRUS AND ROCK SHRIMP LETTUCE BITES Mandarin Orange Aioli Chive Old Bay Spice	5
WISCONSIN GOAT CHEESE BITES (V) Marcona Almond Quince Paste Sumac Green Olive Thyme	4
TOMATO AND BASIL BRUSCHETTA (V) Chopped Tomato Sweet Onion Baguette Balsamic Virgin Olive Oil	4
BEEF TARTAR BITES Toasted Baguette Tenderloin Dijon Cornichons Caper Boiled Egg	5
IDAHO SMOKED TROUT Cucumber Avocado Yuzu Cream Scallion	5

V = VEGETARIAN

HOT CANAPES

Priced Per Piece | Sold by the Dozen

COCONUT SHRIMP Sweet Chili Dip Green Onion	5
THAI STYLE CHICKEN SATAYS Red Curry Peanut Sauce Chive	4
FOUR STAR ARTISAN SAUSAGE BITES Herbed Fontina Dried Cherry Spring Onions	4
MEDINAH MEATBALLS San Marzano Pomodoro Pecorino Romano Parsley	5
CRISPY ITALIAN SAUSAGE ARANCINI Prosciutto Sweet Onion Marinara Parmesan Chive	4
NAAN FLATBREAD BITES Smoked Bacon Wisconsin Blue Cheese Quince Jam Caramelized Onions	4
MINI SHRIMP TOSTADAS Crispy Corn Tortilla Ranch Style Beans Lime Mojo Queso Fresco	5
CRISPY PORK POTSTICKERS Ginger Garlic Citrus-Soy Dipping Sauce	4
TERIYAKI BEEF SATAYS Pineapple-Soy Glaze Sesame Spring Onions	5
CRISPY VEGETABLE SPRING ROLL (V) Lime Infused Thai Sweet Chili Dip Cilantro	4
MINI BAKED POTATO BITES Wisconsin White Cheddar Crispy Bacon Smoked Pepper Cream	4
SPINACH & CHEESE MINI QUICHE (V) Gruyere Cheese Rosemary	4
ARGENTINIAN STYLE BEEF SKEWERS Herb Chimichurri Sauce Red Pepper Zucchini	5
PERI PERI CHICKEN BITES Garlic Smoked Paprika Basil Peri Peri Mayo	4
MAPLE GLAZED APPLE PORK BELLY SKEWER Red Apple Medinah Maple Chorizo Spice	4
MINI BEEF WELLINGTONS Puff Pastry Mushroom Duxelles	5

V = VEGETARIAN

THEMED FOOD STATIONS

Priced Per Person | Minimum Of Three Stations

STREET STYLE TACO STATION	8
Carne Asada Pork Al Pastor Chicken Verde Crispy Corn Tortillas Steamed Flour Tortillas Limes Cholula Minced Onion Cilantro Green Onions Queso Oaxaca	
QUESADILLA BAR	8
Shredded Chicken Chef John's Cubano Style Red Beans and Cheese Roasted Tomato Salsa Tomatillo Salsa Verde Pico de Gallo Guacamole Cilantro Scallion Lime Cholula	
MASHED POTATO BAR	7
Creamy Yukon Gold Mashed Potatoes Smoked Bacon Bits Diced Ham Wisconsin Cheddar Gorgonzola Crumbles Grilled Corn Cherry Tomatoes Minced Red Onion Green Onions Crispy Shallots	
BAKED POTATO BAR	7
Salt Baked Idaho Russett Potatoes Sour Cream Smoked Bacon Bits Diced Grilled Maple Sausage Wisconsin Cheddar Blue Cheese Dressing Grilled Corn Cherry Tomatoes Minced Red Onion Green Onions Crispy Shallots	
FRENCH FRY TRIO BAR	7
Shoestring Fries Waffle Fries Sweet Potato Fries Buttermilk Ranch BBQ Sauce Linz Ground Beef Chili Mustard Aioli Smoked Bacon Bits Diced Ham Wisconsin Cheddar Blue Cheese Crumbles Grilled Corn Cherry Tomatoes Minced Red Onion Green Onions Crispy Shallots	
"NEIGHBORS TO THE NORTH" POUTINE BAR	7
Crispy French Fries Wisconsin Cheese Curds Beef Gravy Smoked Bacon Bits Maple Sausage White Cheddar Green Onions	
CREAMY MAC AND CHEESE BAR	8
Shredded Chicken Grilled Sausage Smoked Bacon Bits Cherry Tomatoes Roasted Red Peppers Scallions Grated Cheddar Sour Cream Crushed Fritos	
AMALFI COAST PASTA BAR	10
Garganelli Pasta In Creamy San Marzano Tomato Sauce Orecchiette Pasta with Italian Sausage in Light Alfredo Sauce Cavatappi Pasta with Roasted Italian Vegetables and Basil Pesto Finely Grated Parmesan Sun Dried Tomatoes Black Olives Garlic Bread	
HAWAIIAN POKE POWER BOWL STATION	12
Ponzu Dressed Diced Ahi Tuna and Salmon Steamed Organic Brown Rice Cucumber Edamame Diced Pineapple Radish Scallions Sesame Seeds	
SHRIMP COCKTAIL AND SEAFOOD BAR	12
Poached Black Tiger Shrimp East Coast Oysters On The Half Shell Smoked Salmon Classic Horseradish Cocktail Sauce Pink Peppercorn Mignonette Lime Infused Sweet Chili	

Continued

THEMED FOOD STATIONS *continued*

Priced Per Person | Minimum Of Three Stations

TATER TRIFECTA STATION 8

Creamy Mashed Yukon Gold Potatoes | Baked Idaho Russett Potatoes | Shoestring Fries
Buttermilk Ranch | BBQ Sauce | Linz Ground Beef Chili | Mustard Aioli
Smoked Bacon Bits | Diced Ham | Wisconsin Cheddar | Blue Cheese Crumbles
Grilled Corn | Cherry Tomatoes | Minced Red Onion | Green Onions | Crispy Shallots

CALI FRESH SALAD STATION 10

Farmer's Market Greens | New World Tomato Caprese | Citrus and Butter Lettuce Salad
Aged Balsamic Vinaigrette | Creamy Honey Mustard | Classic Red Wine Vinaigrette

NAPA VALLEY CHARCUTERIE BAR 14

Prosciutto | Sopressata | Brie | White Cheddar | Gouda
Dried Fruits | Walnuts | Strawberries | Blackberry Jam | Toasted Baguette

GUACAMOLE AND SALSA BAR 7

Traditional Guacamole | Rogelio's Spicy Guacamole
Charred Tomato Salsa | Pico de Gallo | Tomatillo Salsa Verde
Home Made Corn and Flour Tortilla Chips

CHILI BAR 9

Slow Cooked Red Bean and Linz Ground Beef Chili
Sour Cream | Aged Cheddar | Diced Tomatoes | Red Onion | Green Onions
Grilled Corn | Fritos

CHEF ATTENDED ACTION STATIONS

BLACK PEPPER ROASTED LINZ TENDERLOIN OF BEEF 27

Whiskey-Peppercorn Sauce | Creamy Horseradish | Turano Soft Rolls

HERB AND GARLIC ROASTED PRIME RIB OF BEEF 22

Rosemary Jus | Horseradish Cream | Sun Dried Tomato Rolls

BALSAMIC GRILLED FLANK STEAK 17

Thyme Jus | Red Pepper-Cherry Tomato Relish | Focaccia Bread

SANTA FE GRILLED FLAT IRON STEAK 17

Southwestern Spices | Creamy Salsa Verde | Ancho Infused Demi

MAPLE-BOURBON GLAZED HAM 14

Dried Cherry Demi | Honey Mustard | Turano Soft Rolls

ROASTED BUTTERBALL TURKEY BREAST 13

Herbed Gravy | Cranberry-Orange Sauce | Turano Soft Rolls

CIDER AND HICKORY RUBBED PORK LOIN 17

Creamy Apple Demi | Dijon-Roasted Garlic Sauce | Turano Soft Rolls

THEMED BUFFETS

SANDWICH SHOP

28

BLACK FOREST HAM AND AGED GOUDA

Sliced Tomato | Creamy Dijon Sauce | Whole Wheat

ROAST PRIME RIB AND WHITE CHEDDAR

Hot House Tomato | Caramelized Onions | Horseradish Mayo | French Baguette

SMOKED TURKEY AND HERBED FONTINA

Roasted Red Peppers | Sliced Avocado | Butter Lettuce | Herb Aioli | Ciabatta

CALIFORNIA FRESH VEGGIE AND TORTILLA WRAP

Bibb Lettuce | Roasted Red Peppers | Cucumber | Pesto Dressed Halloumi
White Wine Vinaigrette | Sun Dried Tomato Tortilla

FARMER'S MARKET GREEN SALAD

Mixed Garden Greens | Yellow Cherry Tomatoes | Diced Cucumber
Avocado | Radish | Carrot Spirals | Lemon-Herb Vinaigrette

RED SKIN POTATO SALAD with Herbs and Crispy Bacon

HOUSEMADE POTATO CHIPS

SEASONAL DICED FRUIT SALAD

ASSORTED COOKIES AND BROWNIES

SALAD LOVER'S DREAM

28

MEDINAH MINESTRONE SOUP

Orzo Pasta | Great Northern Beans | Zucchini | Summer Squash | Tomato

FARMER'S MARKET GREEN SALAD

Mixed Garden Greens | Yellow Cherry Tomatoes | Diced Cucumber
Avocado | Radish | Carrot Spirals | Lemon-Herb Vinaigrette

TOMATO & BASIL CAPRESE

Fresh Bocconcini Mozzarella | Sea Salt
Virgin Olive Oil | Aged Balsamic | Cracked Black Pepper

CITRUS AND BUTTER LETTUCE SALAD

Oranges | Grapefruit | Wisconsin Goat Cheese | Radish | Creamy Citrus Dressing

CAESAR SALAD

Cornmeal Dusted Croutons | Reggiano | Crispy Chickpeas
Creamy Parmesan-Peppercorn Dressing

PEARL COUSCOUS AND GRILLED SHRIMP SALAD

Cucumber | Cherry Tomatoes | Crumbled Feta
Turkish Apricots | Black Olives | Fresh Basil | Orange-Coriander Vinaigrette

GRILLED LEMON-GARLIC CHICKEN BREASTS

PEANUT BUTTER COOKIE PLATTER

Continued

THEMED BUFFETS *continued*

BORDERLANDS TEX MEX

38

SOUTHWESTERN BLACK BEAN SOUP

Cilantro Cream | Tortillas

CRISPY BLUE CORN TORTILLA CHIPS

Poblano and Lime Infused Guacamole | Hand Chopped Pico de Gallo | Chef Juan's Salsa Verde

ROASTED PEPPER AND CHAR-GRILLED CORN SALAD

Sweet Potato | Caramelized Onion | Cilantro-Lime Dressing

SMOKED CHILI MARINATED FLANK STEAK FAJITAS

Sweet Peppers | Onions | Cumin Cream | Corn Tortillas

CHILI RUBBED CHICKEN BREASTS

Diced Tomato | Red Onion | Lime

STREET STYLE GRILLED CORN

Crumbled Cotija | Cilantro | Chili Powder

FRIJOLES RANCHEROS

MEXICAN RED RICE

TEXAS BROWNIES

DULCE DE LECHE CHEESECAKE

LITTLE ITALY

38

MEDINAH MINESTRONE SOUP

Orzo Pasta | Great Northern Beans | Zucchini | Summer Squash | Tomato

TOMATO & BASIL CAPRESE

Fresh Bocconcini Mozzarella | Sea Salt | Virgin Olive Oil | Aged Balsamic | Cracked Black Pepper

CAESAR SALAD

Cornmeal Dusted Croutons | Reggiano | Crispy Chickpeas
Creamy Parmesan-Peppercorn Dressing

CHICKEN MARSALA

Crimini Mushrooms | Cream | Black Pepper | Garden Herbs

EGGPLANT PARMESAN

Fontina Cheese | House Made Breadcrumbs | Tomato Sauce | Basil | Grana Padano

LEMON-PEPPER SHRIMP AND GARGANELLI PASTA

Italian Sausage | Spinach | Blistered Cherry Tomatoes | Toasted Pine Nuts | Fresh Thyme

CREAMY POLENTA

CHARGRILLED BROCCOLINI WITH LEMON

TIRAMISU CUPS

Continued

THEMED BUFFETS *continued*

SMOKY BBQ

38

WATERMELON AND FETA SALAD

Shaved Onion | Cucumber | Yellow Tomato | Balsamic Syrup

TANGY MEMPHIS BBQ GLAZED CHICKEN BREASTS

MOLASSES BBQ BRISKET BURNT ENDS

SWEET TEXAS BBQ PULLED PORK

ANDOUILLE INFUSED MAC AND CHEESE

BUTTERED GRILLED CORN ON THE COBB

Sea Salt | Chopped Herbs

BRIOCHE BUNS | FRENCH BREAD

MUSTARD AND GRILLED SAUSAGE RED POTATO SALAD

CREAMY ALL-AMERICAN COLESLAW | SESAME TAMARI DRESSED SLAW

TEXAS BROWNIES AND BLONDIES

TASTE OF MEDINAH

34

GRILLED SWEET CORN SOUP

Basil Pesto | Espelette Pepper

OASIS STYLE CHOP CHOP SALAD

Roasted Chicken | Red Onion | Tomato | Bacon | Romaine Lettuce
Chickpeas | Blue Cheese | Avocado | Boiled Egg | Red Wine Dressing

GEM LETTUCE WEDGE SALAD

Crispy Parma Ham | Smoked Sunflower Seeds
Oven Dried Tomatoes | Blue Cheese | Buttermilk-Balsamic Dressing

FIRESIDE MEATBALLS

Truffled Polenta | Mozzarella | San Marzano Tomato Sauce | Basil | Grana Padano

GRILLED SWEET ITALIAN SAUSAGES

Charred Sweet Peppers and Onions

RIGATONI PASTA ARRABIATA

Mussels | Butterflied Shrimp | Caramelized Onions | Grana Padano

CHEF ALFIE'S CREAMY MASHED POTATOES

CREAMY RAINBOW CHARD

APPLE COBBLER WITH VANILLA BEAN GELATO

Continued

THEMED BUFFETS *continued*

CARNIVORE'S DELIGHT

42

GRILLED FLAT IRON STEAK AND RED BEAN CHILI

Grated Cheddar | Cumin Sour Cream | Green Onions

OASIS STYLE CHOP CHOP SALAD

Romaine Lettuce | Chickpeas | Tomato | Blue Cheese | Bacon | Red Onion
Boiled Egg | Roasted Chicken | Avacado | Red Wine Dressing

BROWN SUGAR BBQ GLAZED CHICKEN BREASTS

GRILLED LINZ STEAKHOUSE BURGERS

Appropriate Condiments and Assorted Rolls

MAPLE-CIDER GLAZED PORK CHOPS

GRILLED FOUR STAR ARTISAN SAUSAGES with Onions and Sweet Peppers

STREET STYLE CORN ON THE COBB

Cumin Crema | Crumbled Cotija | Cilantro | Chili Powder

CREAMY WHITE CHEDDAR MASHED POTATOES

LEMON CHEESECAKE WITH RED BERRY COULIS

LUNCH

BUILD YOUR OWN BUFFET 32

SALADS AND SOUPS

Choose two of the options below

FARMERS MARKET GREEN SALAD
CLASSIC CAESAR SALAD
OASIS STYLE CHOP CHOP SALAD
CITRUS AND BUTTER LETTUCE SALAD
GARDEN TOMATO AND BOCCONCINI
CAPRESE SALAD
CALIFORNIA FRESH AVOCADO SALAD
ROASTED BEET AND CRUMBLED
GOAT CHEESE SALAD
CREAMY TOMATO BISQUE
FOREST MUSHROOM SOUP
CORN AND RED POTATO CHOWDER

ENTRÉE

Choose two of the options below

RICOTTA GNOCCHI with Creamy San
Marzano Tomato Sauce
GARGANELLI PASTA with Slow Cooked
Beef Short Rib-Tomato Ragu
SHRIMP MONICA PASTA with Creole
Spiced Tomato Sauce
CREAMY CHICKEN MARSALA with
Mushrooms
LEMON-THYME GRILLED CHICKEN
BREAST
ORANGE-HONEY CHICKEN BREAST
SESAME-TAMARI GLAZED CHICKEN
with Green Onions
PAN SEARED NORTH SHORE
WALLEYE FILLETS
with Blistered Yellow Cherry Tomatoes
SOUTHERN STYLE GRILLED SALMON
with Orange-Sweet Pepper Glaze
CAST IRON SEARED FILET
MEDALLIONS with Forest Mushrooms
and Thyme
HICKORY AND MUSTARD RUBBED
PORK LOIN with Sautéed Apples

SIDES

Choose two of the options below

LEMON GRILLED ASPARAGUS
GRILLED CORN AND SWEET PEPPER
SUCCOTASH
STEAMED GREEN BEANS with Toasted
Almonds and Cherry Tomatoes
PESTO DRESSED ITALIAN VEGETABLES
HONEY ROASTED ROOT VEGETABLES
PARMESAN AND ROSEMARY
FINGERLING POTATOES
OVEN ROASTED YUKON GOLD
POTATOES
WHITE CHEDDAR MASHED POTATOES
OLIVE OIL SMASHED RED SKIN
POTATOES

DESSERT

Choose two of the options below

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

LUNCH PLATED

SOUPS

CREAMY GARDEN TOMATO SOUP	6
Sweet Basil Wisconsin Cheddar Grilled Cheese Crouton Smoky Paprika	
FOREST MUSHROOM CREAM	7
Garlic Thyme Porcini Powder Virgin Olive Oil	
CLASSIC MEDINAH CLAM & POTATO CHOWDER	6
Chive Old Bay Seasoning	
MAPLE ROASTED BUTTERNUT SQUASH SOUP	6
Ginger Baking Spices Washington Apple Walnut Oil	

SALADS

WINE POACHED PEAR SALAD	10
Mixed Baby Greens Wisconsin Blue Cheese Crushed Hazelnuts Wild Herb-White Wine Vinaigrette	
CITRUS AND BUTTER LETTUCE SALAD	10
Grapefruit Orange Candied Walnuts Crumbled Greek Feta Honey-Lemon Vinaigrette	
CAMPANIA TOMATO CAPRESE SALAD	12
Garden Tomatoes Cherry Tomatoes Bocconcini Mozzarella Sweet Basil Sea Salt Cracked Black Pepper Virgin Olive Oil Aged Balsamic	
CRAB AND AVOCADO SALAD	17
Baby Greens Sweet Corn Ruby Red Grapefruit Yellow Cherry Tomatoes Endive Focaccia Croutons	
CAESAR SALAD	9
Cornmeal Dusted Croutons Reggiano Crispy Chickpeas Creamy Parmesan-Peppercorn Dressing	

Continued

LUNCH PLATED *continued*

ENTREES

BLACK FOREST HAM AND AGED GOUDA SANDWICH 14
Sliced Tomato | Creamy Dijon Sauce | Whole Wheat

ROAST PRIME RIB AND WHITE CHEDDAR SANDWICH 16
Hot House Tomato | Caramelized Onions | Horseradish Mayo | French Baguette

SMOKED TURKEY AND HERBED FONTINA SANDWICH 14
Roasted Red Peppers | Sliced Avocado | Butter Lettuce | Herb Aioli | Ciabatta

CALIFORNIA FRESH VEGGIE AND TORTILLA WRAP 13
Bibb Lettuce | Roasted Red Peppers | Cucumber | Pesto Dressed Halloumi
White Wine Vinaigrette | Sun Dried Tomato Tortilla

LUNCHTIME CAESAR SALAD
Hand Tossed Romaine Hearts | Scratch Croutons | Parmesan | Creamy Caesar Dressing

CITRUS AND BUTTER LETTUCE SALAD
Grapefruit | Orange | Candied Walnuts | Crumbled Greek Feta | Honey-Lemon Vinaigrette

GRILLED BREAST OF CHICKEN 23

GRILLED PACIFIC WILD SALMON 25

GRILLED SKIRT STEAK 27

PAN SEARED NORTH SHORE WALLEYE FILLET 26
Herbed Marble Potatoes | Baby Spinach | Melted Yellow Cherry Tomato Sauce | Capers

ORANGE AND BROWN SUGAR GLAZED CHICKEN BREAST 24
Creamy Parsnip-Potato Puree | Buttered Green Beans | Crispy Onions | Scallions

LEMON-THYME MARINATED CHICKEN BREAST 24
Oven Roasted Fingerling Potatoes | Grilled Asparagus | Marsala Jus

SESAME-TAMARI GLAZED CHICKEN 24
Sweet Potato Puree | Garlic Broccoli | Crispy Shallots | Green Onions

CHAR-GRILLED FLAT IRON STEAK 32
Roasted Red Potatoes | Buttered Baby Green Beans | Tomato-Basil Salad
Red Wine Reduction

VEGETABLE ORECCHIETTE PASTA 18
Roasted Butternut Squash | Kale | Cherry Tomatoes | Caramelized Onions | Herb Butter

CHEESE TORTELLINIS 18
Oyster Mushrooms | Portobellos | Baby Spinach | Brussels Petals
Lemon-Roasted Garlic Cream | Thyme

LUNCH PLATED *continued*

DESSERTS

SALTED CARAMEL TURTLE CHEESECAKE	8
Oreo Cookie Crust Brownie Bites Caramel Glaze	
KEY LIME PIE	8
Graham Cracker Crust Vanilla Cream Raspberry Coulis	
WARM PEACH AND RASPBERRY CRISP	8
Vanilla Bean Ice Cream	
TIRAMISU	8
Layers of Sweet Mascarpone Amaretto-Soaked Lady Fingers Chocolate Drizzle	
FLOURLESS CHOCOLATE CARAMEL CAKE (GF)	8
Caramel Mousse Whipped Chantilly Red Berry Sauce	

GF = GLUTEN FREE

FAMILY STYLE

LUNCH 38

DINNER 46

FIRST COURSE

Choose two of the options below

MEDINAH GARDEN GREENS SALAD

CLASSIC CAESAR SALAD

CITRUS AND BUTTER LETTUCE SALAD

HOT HOUSE TOMATO AND BUFFALO
MOZZARELLA CAPRESE

STEAKHOUSE STYLE WEDGE SALAD
with Smoked Bacon and Blue Cheese

FIRESIDE WORLD-FAMOUS MEATBALLS
IN SAN MARZANO POMODORO

LOW COUNTRY SHRIMP AND GRITS
with Garlic and White Wine

SAUTÉED FOREST MUSHROOMS
with Roasted Garlic and Goat Cheese

ENTRÉE

Choose two of the options below for lunch

Choose three of the options below for dinner

CREAMY CHICKEN MADEIRA
with Blistered Tomatoes and Basil

LEMON-THYME MARINATED CHICKEN
BREAST with Marsala Jus

SESAME AND TAMARI GLAZED
CHICKEN BREAST with Crispy Shallots

PAN SEARED WHITE FISH
with Creamy Romesco Sauce

CITRUS GLAZED SALMON
with Sesame and Green Onions

SAGE ROASTED PORK LOIN
with Dried Cherry Sauce

BLACK PEPPER GRILLED
BEEF TENDERLOIN

ZINFANDEL AND BLACKBERRY
BRAISED BEEF SHORT RIBS

TRUFFLED GNOCCHI
with Green Beans and Swiss Chard

GARGANELLI PASTA with Italian
Sausage and Caramelized Onion Sauce

SIDES

Choose two of the options below

GRILLED ASPARAGUS

PESTO DRESSED ROASTED ITALIAN
VEGETABLES

GLAZED BABY CARROTS

GREEN BEAN AND SUN-DRIED
CHERRY TOMATOES

CREAMY FONTINA INFUSED POLENTA

ROSEMARY ROASTED FINGERLING
POTATOES

MASCARPONE MASHED YUKON
GOLD POTATOES

OLIVE OIL SMASHED RED SKIN
POTATOES

DESSERT

Choose two of the options below

CHOCOLATE MOUSSE SHOOTERS

CARAMEL APPLE CRUMBLE BARS

ESPRESSO LACED TIRAMISU

SALTED CARAMEL TURTLE
CHEESECAKE

CLASSIC STRAWBERRY SHORTCAKE

CHOCOLATE DECADENT BROWNIES

CARROT CAKE
with Cream Cheese Frosting

SEASONAL FRUIT AND ITALIAN
COOKIES

DINNER

BUILD YOUR OWN BUFFET 38

SALADS AND SOUPS

Choose two of the options below

MEDINAH GARDEN GREENS SALAD
CLASSIC CAESAR SALAD
CITRUS AND BUTTER LETTUCE SALAD
HOT HOUSE TOMATO AND BUFFALO
MOZZARELLA CAPRESE
STEAKHOUSE STYLE WEDGE SALAD
with Smoked Bacon and Blue Cheese
ROASTED BEET AND CRUMBLED
GOAT CHEESE SALAD
CREAMY GARDEN TOMATO BISQUE
FOREST MUSHROOM SOUP
MAPLE ROASTED BUTTERNUT
SQUASH SOUP

ENTRÉE

Choose two of the options below

CREAMY CHICKEN MADEIRA
with Blistered Tomatoes and Basil
LEMON-THYME MARINATED CHICKEN
BREAST with Marsala Jus
SESAME AND TAMARI GLAZED
CHICKEN BREAST with Crispy Shallots
ORANGE-HONEY CHICKEN BREAST
with Marcona Almonds
PAN SEARED WHITE FISH
with Creamy Romesco Sauce
CITRUS GLAZED SALMON
with Sesame and Green Onions
SAGE ROASTED PORK LOIN
BLACK PEPPER GRILLED
BEEF TENDERLOIN
ZINFANDEL AND BLACKBERRY
BRAISED BEEF SHORT RIBS +2
TRUFFLED GNOCCHI
with Green Beans and Swiss Chard
GARGANELLI PASTA with Italian
Sausage and Caramelized Onion Sauce

SIDES

Choose two of the options below

LEMON GRILLED ASPARAGUS
PESTO DRESSED ROASTED
ITALIAN VEGETABLES
AGAVE GLAZED BABY CARROTS
GRILLED CORN AND SWEET PEPPER
SUCCOTASH
STEAMED GREEN BEANS with
Toasted Almonds and Cherry Tomatoes
CREAMY FONTINA INFUSED POLENTA
SEA SALT AND ROSEMARY ROASTED
FINGERLING POTATOES
MASCARPONE MASHED YUKON
GOLD POTATOES
OLIVE OIL SMASHED RED SKIN
POTATOES

DESSERT

Choose two of the options below

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

DINNER PLATED

SOUPS

CREAMY CORN CHOWDER Red Potato Smoked Paprika Pancetta Green Onion	6
MEDINAH MINESTRONE SOUP Orzo Pasta Great Northern Beans Garden Oregano Zucchini Summer Squash Tomato	7
CREAMY GARDEN TOMATO SOUP Sweet Basil Wisconsin Cheddar Grilled Cheese Crouton Smoky Paprika	6
FOREST MUSHROOM CREAM Garlic Thyme Porcini Powder Virgin Olive Oil	7
CLASSIC MEDINAH CLAM & POTATO CHOWDER Chive Old Bay Seasoning	6
MAPLE ROASTED BUTTERNUT SQUASH SOUP Ginger Baking Spices Washington Apple Walnut Oil	6
CREAMY LOBSTER BISQUE Brandy Chive Cream Virgin Olive Oil	12
ROASTED BEEF SIRLOIN & RED BEAN CHILI Shredded Cheddar Spring Onion Poblano Powder	8
IDAHO POTATO & LEEK SOUP Crispy Tobacco Onions Smoked Bacon Chive	6
SOUTHWESTERN WHITE BEAN & CHICKEN SOUP Tomato Cumin Lime Sour Cream Tortilla Strips	6
CHILLED CHUNKY TOMATO GAZPACHO Cucumber Avocado Sourdough Croutons	6

Continued

DINNER PLATED *continued*

SALADS

WINE POACHED PEAR SALAD	10
Mixed Baby Greens Wisconsin Blue Cheese Crushed Hazelnuts Wild Herb-White Wine Vinaigrette	
MEDINAH CAESAR SALAD	9
Baby Romaine Hearts Grana Padano Cheese Corn Bread Croutons Black Peppercorn Caesar Dressing	
SEA SALT ROASTED BEET SALAD	9
Gold & Purple Beets Crumbled Goat Cheese Arugula Roasted Hazelnuts Caramelized Onion Vinaigrette	
CITRUS AND BUTTER LETTUCE SALAD	10
Grapefruit Orange Candied Walnuts Crumbled Greek Feta Honey-Lemon Vinaigrette	
CAMPANIA TOMATO CAPRESE SALAD	12
Garden Tomatoes Cherry Tomatoes Bocconcini Mozzarella Sweet Basil Sea Salt Cracked Black Pepper Virgin Olive Oil Aged Balsamic	
WILD CAUGHT SMOKED SALMON	13
Feta Cheese Pomegranate Orange Cream Petite Salad Crispy Onions	
CRAB AND AVOCADO SALAD	17
Baby Greens Sweet Corn Ruby Red Grapefruit Yellow Cherry Tomatoes Endive Focaccia Croutons	
STEAKHOUSE WEDGE SALAD	10
Crispy Smoked Bacon Sweet 100 Tomatoes Red Onion Carr Valley Blue Scallions Maple Infused Ranch	
SPINACH, BACON AND WILD MUSHROOM SALAD	10
Shiitake Crimini Goat Cheese Truffles Farro Marcona Almonds Aged Spanish Sherry Vinaigrette	
MAINLANDER'S AHI TUNA POKE SALAD	13
Garden Greens Avocado Cucumber Edamame Pineapple Cherry Tomatoes Organic Brown Rice Yuzu Ponzu	

DINNER PLATED *continued*

ENTREES

FISH

TERIYAKI GLAZED SEA BASS	40
Green Beans Mashed Purple Potatoes Cherry Tomatoes Black Sesame Green Onion	
SEARED AMERICAN SALMON FILLET	36
Pesto Dressed Italian Vegetables Sweet 100 Tomatoes Marble Potatoes Sweet Basil Candied Lemon	
PAN SEARED WALLEYE	34
Fingerling Potatoes Asparagus Dill Roasted Red Pepper Relish Shaved Fennel Sweet Corn Cream	

BEEF

6 OZ. GRILLED FILET MIGNON	60
Haricots Verts Fontina Mashed Yukon Gold Potatoes Crispy Shallots Cherry-Cabernet Sauce Cracked Black Pepper	
6 OZ. GARLIC-PEPPER CRUSTED ROASTED BEEF TENDERLOIN	58
Forest Mushrooms Creamy Red Skin Potatoes Baby Spinach Creamy Five Peppercorn-Truffle Sauce	
SLOW BRAISED BEEF SHORT RIB	54
Chargrilled Baby Carrots White Cheddar Potato Mousse Garlic Chard Tobacco Onions Port Wine Braising Sauce	
12 OZ. HERB AND WHOLE GRAIN MUSTARD ROASTED PRIME RIB	56
Balsamic Button Mushrooms Rosemary Roasted Fingerling Potatoes Cipollini Onions Portobello Duxelles Sauce Creamy Horseradish	

CHICKEN

ORANGE AND BROWN SUGAR GLAZED CHICKEN BREAST	34
Creamy Parsnip-Potato Puree Buttered Green Beans Crispy Onions Scallions	
LEMON-THYME MARINATED CHICKEN BREAST	34
Oven Roasted Fingerling Potatoes Grilled Asparagus Marsala Jus	
CREAMY CHICKEN MADIERA	34
Parmesan Mashed Potatoes Snow Peas Blistered Cherry Tomatoes Basil	
HONEY-MUSTARD CHICKEN BREAST	34
Roasted Root Vegetables Baby Spinach Pickled Red Onions Garden Thyme	

Continued

DINNER PLATED *continued*

CHICKEN *continued*

SESAME-TAMARI GLAZED CHICKEN 34
Sweet Potato Puree | Garlic Broccoli | Crispy Shallots | Green Onions

GREEK OREGANO AND LEMON CHICKEN 34
Creamy Orzo Pasta | Tomato | Kalamata Olives | Red Onion | Crumbled Feta

PORK AND LAMB

MAPLE-MUSTARD GRILLED PORK CHOP 46
Roasted Brussels Sprouts | Vanilla Parsnip Puree | Caramelized Apples
Marsala-Mushroom Sauce | Garden Sage

LAMB LOIN 64
Charred Broccolini | Parmesan Polenta | Black Olive | Pomegranate Seeds
Blackberry Zinfandel Sauce

LAND AND SEA DUETS

4 oz. Prime Filet Mignon with choice of accompanying protein, starch, and vegetable

WILD CAUGHT NEW ZEALAND ORA KING SALMON 72

ATLANTIC SEA BASS 74

LOBSTER THERMIDOR 78

JUMBO BLACK TIGER SHRIMP 72

GRIDDLED BLUE CRAB CAKE 80

CAST IRON SEARED BONE-IN CHICKEN BREAST 68

DINNER PLATED *continued*

ALL PLATED DESSERTS

8

MILK CHOCOLATE CRÈME BRÛLÉE

Chewy Chocolate Chip Cookie

VANILLA BEAN CRÈME BRÛLÉE (GF)

Fresh Seasonal Berries

KEY LIME PIE

Graham Cracker Crust | Vanilla Cream | Raspberry Coulis

WARM PEACH AND RASPBERRY CRISP

Vanilla Bean Ice 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 | Raspberry Sauce

TIRAMISU

Layers of Sweet Mascarpone | Amaretto-Soaked Lady Fingers | Chocolate Drizzle

FLOURLESS CHOCOLATE CARAMEL CAKE (GF)

Caramel Mousse | Whipped Chantilly | Red Berry Sauce

WARM BROWNIE SUNDAE (GF)

Chocolate Brownie | Vanilla Bean Ice Cream | Chocolate Sauce

GF = GLUTEN FREE

VEGETARIAN

MEDINAH MINESTRONE SOUP	7
Orzo Pasta Great Northern Beans Garden Oregano Zucchini Summer Squash Tomato	
CREAMY GARDEN TOMATO SOUP	6
Sweet Basil Wisconsin Cheddar Grilled Cheese Crouton Smoky Paprika	
FOREST MUSHROOM CREAM	7
Garlic Thyme Porcini Powder Virgin Olive Oil	
MAPLE ROASTED BUTTERNUT SQUASH SOUP	6
Ginger Baking Spices Washington Apple Walnut Oil	
 WINE POACHED PEAR SALAD	 10
Mixed Baby Greens Wisconsin Blue Cheese Crushed Hazelnuts Wild Herb-White Wine Vinaigrette	
CITRUS AND BUTTER LETTUCE SALAD	10
Grapefruit Orange Candied Walnuts Crumbled Greek Feta Honey-Lemon Vinaigrette	
CAMPANIA TOMATO CAPRESE SALAD	12
Garden Tomatoes Cherry Tomatoes Bocconcini Mozzarella Sweet Basil Sea Salt Cracked Black Pepper Virgin Olive Oil Aged Balsamic	
AVOCADO AND GRAPEFRUIT SALAD	11
Baby Greens Sweet Corn Ruby Red Grapefruit Yellow Cherry Tomatoes Endive Focaccia Croutons	
 VEGETARIAN ORECCHIETTE PASTA	 24
Roasted Butternut Squash Kale Cherry Tomatoes Caramelized Onions Herb Butter	
VEGETARIAN GNOCCHI	24
Green Beans Asparagus Swiss Chard Shaved Parmesan Provençal Herbs Olive Oil	
VEGETARIAN CHEESE TORTELLINIS	24
Oyster Mushrooms Portobellos Baby Spinach Brussels Petals Lemon-Roasted Garlic Cream Thyme	

VEGAN

TOMATO AND COCONUT BISQUE French Bread Croutons Sumac Virgin Olive Oil	6
CURRIED RED LENTIL AND GARBANZO BEAN SOUP Carrot Leek Madras Curry Powder Vegetable Broth	6
GARDEN GREENS SALAD Cherry Tomatoes Grilled Corn Avocado Zucchini White Beans Red Wine Dressing	8
GREEK STYLE PEARL COUSCOUS SALAD Cucumber Tomato Kalamata Olives Red Onion Oregano Lemon Dressing	10
THAI STYLE MASSAMAN CURRY Green Beans Bell Peppers Sweet Corn Eggplant Coconut Milk Whole Grain Rice	26
CREAMY RIGATONI PASTA Yellow Tomatoes Grilled Zucchini Crushed Walnuts White Bean Sauce Garden Basil	24
CHICKPEA MASALA Tomato Ginger Garlic Spices Lime Coconut Milk Cashews Cilantro Basmati Rice	26

CHILDREN

APPETIZERS

Please select one

MIXED CHOPPED FRUIT CUP

CRUNCHY VEGETABLE SPEARS WITH RANCH DIP

MIXED GREEN SALAD | RANCH DRESSING

ENTRÉES

Please select one

PETIT LINZ FILET OF BEEF 36

Gravy | Mashed Potatoes | Baby Carrots

GRILLED BREAST OF CHICKEN 24

Lemon Butter Sauce | Mashed Potatoes | Baby Carrots

GRILLED WILD SALMON FILLET 26

Lemon Butter Sauce | Mashed Potatoes | Baby Carrots

CRISPY CHICKEN TENDERS 22

French Fries | BBQ Sauce or Ranch Dressing

CREAMY MACARONI AND CHEESE 22

SLURPEE SPAGHETTI NOODLES 22

Buttered or Marinara Sauce

LIL' BUCKAROO CHEESEBURGER 22

French Fries and Ketchup

DESSERTS

Please select one

BROWNIE A LA MODE

CHOCOLATE CHIP COOKIES

ICE CREAM OR SORBET

DESSERT STATIONS

Required for Entire Guest Count

BANANAS FOSTER Sautéed Macerated Bananas Brown Sugar Rum Sauce Vanilla Ice Cream	12
GELATO STATION Choose Three of the Following Flavors: Vanilla Chocolate Pistachio Stracciatella Salted Caramel Lemon or Berry Sorbet	10
ICE CREAM PARLOR Vanilla and Chocolate Ice Cream Sprinkles Oreo Cookies Cherries Nuts Whipped Cream Toffee Bits Chocolate Syrup Caramel Syrup Strawberry Sauce	12
THE MEDINAH SWEET TABLE Chef's Elaborate Selection of Assorted Mini Pastries Including: Vanilla Crème Brûlée Tiramisu Shooters Lemon Cheesecake Shooters Hand Rolled Truffles Chocolate Raspberry Bites Chocolate Chip Cheesecake Bites Carrot Cake	16
CHOCOLATE OBSESSION Chocolate Truffles Chocolate Mousse Shooters Mini Chocolate Crème Brûlée Chocolate Dipped Strawberries Chocolate Toffee Chocolate Decadent Brownies	16
CREPE STATION Warm Nutella Filled Crepes Banana Rum Sauce Roasted Hazelnuts	12

LATE NIGHT SNACKS

Minimum Of Three Selections

SLIDER SELECTIONS

Priced Per Piece | Sold by the Dozen

COWBOY BURGER SLIDERS Mini Linz Steakhouse Patties White Cheddar Bacon Caramelized Onions Tangy BBQ	8
SMOKED PULLED PORK SLIDERS Molasses BBQ Blue Cheese Crumbles Southern Slaw Scallion	8
BUFFALO CHICKEN SLIDERS Grilled Chicken Breast Tangy Buffalo Sauce Blue Cheese Crumbles Iceberg Lettuce Tomato	7
MINI REUBEN SLIDERS Thin Sliced Corned Beef Gruyere Cheese Russian Dressing Soft Rolls	7
CHICKEN PARMESAN SLIDERS San Marzano Pomodoro Provolone Lemon Ricotta Focaccia Bread	7
BLACK FOREST HAM AND BRIE SLIDERS Apricot Jam Caramelized Onions Grain Mustard Soft Brioche	7
MINI PHILLY CHEESESTEAKS Thin Sliced Prime Rib Red Bell Peppers Sweet Onions Smoked Provolone Baguette	7
MEATBALL PARMESAN SLIDERS Fireside Meatballs Garlic Marinara Fontina Soft Hawaiian Rolls	7
TURKEY CUBANO MINI SLIDERS Gruyere Pickles Dijon-Lime Mayo Soft Rolls	7
CRISPY EGGPLANT PARMESAN SLIDERS Mozzarella Roasted Red Bell Peppers Soft Hawaiian Rolls	7
SMOKED SALMON SLIDERS Citrus Cream Cheese Pickled Red Onion Basil Arugula Mini Bagel	10
LATE NIGHT WING BAR Crispy Fried Chicken Wings Buffalo Sauce Tangy Bourbon-BBQ Sauce Maple-Teriyaki Sauce Bleu Cheese Dip Ranch Dressing Crunchy Carrots and Celery	10

Continued

LATE NIGHT SNACKS *continued*

Price Per Person

NEW SCHOOL NACHO BAR 7

Chili and Cheese Tater Tot Nachos

Cheddar-Jack | Beef and Red Bean Chili | Cumin-Lime Sour Cream
Green Onions | Chive

Black Bean and Shredded Chicken Nachos

Crispy Tortilla Chips | Grilled Corn | Colby Jack Cheese | Pickled Red Onion
Chipotle Crema | Cilantro | Avocado

Shredded Beef Brisket Nachos

Pepper Jack | Crispy Bacon | Diced Tomato | Red Onion | Scallion | Cholula

AMERICANA

WISCONSIN CHEESE CURDS 6

Parmesan Ranch | Spicy Ketchup | Southern Style Comeback Sauce

CHEF JOHN'S CUBANO QUESADILLAS 7

Smoked Pork | Thin Sliced Ham | Gruyere Cheese | Dill Pickles | Dijon

SOFT JUMBO PRETZELS 6

Hefeweizen Beer Cheese Sauce

AVOCADO TOAST BRUSCHETTA 6

Toasted Ciabatta | Tex-Mex Spiced Chicken Salad | Diced Egg | Lime | Cilantro

LOADED POTATO SKINS 6

Wisconsin White Cheddar | Crispy Bacon | Smoked Chili Cream

EAST WEST FAVORITES

STEAMED PORK POTSTICKERS 6

Pineapple Teriyaki Dipping Sauce | Spring Onion

CRISPY VEGETABLE SPRING ROLLS 6

Sweet Chili Dipping Sauce | Sesame-Soy Dipping Sauce

GINGER-TAMARI MEATBALL SKEWERS 7

Sesame | Green Onion

SWEETENING THE DEAL

PEANUT BUTTER BROWNIES 4

MINI APPLE PIE BITES 5

CHOCOLATE STRAWBERRY TARTLETS 5

BEVERAGES

All prices are subject to applicable tax and service charge. Prices are subject to change without notice.

BANQUET WINE LIST

Selections may be made from the Clubhouse Wine List. Wines not listed at Medinah can be brought in for a \$25 per bottle corkage & handling charge. Wines poured and carried by Medinah do not qualify for the corkage policy.

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.

DIAMOND PACKAGE

Per Person, Per First Hour	21
Per Person, Per Additional Hour	13

GOLD PACKAGE

Per Person, Per First Hour	19
Per Person, Per Additional Hour	11

SILVER PACKAGE

Per Person, Per First Hour	17
Per Person, Per Additional Hour	10

YOUNG ADULT

Per Young Adult	15
Unlimited beverage service for duration of function. Assortment of Soft Drinks, Grenadine, and Maraschino Cherries.	

SANGRIA

Per Gallon	100
One gallon serves approximately 20 glasses. A blend of Red and White wines macerated with Apples, Oranges, Citrus and Berries. With the addition of fresh juices, sugar and brandy, this Sangria will be a hit for your guests any time of year! Served in our house wine glass over ice.	

SPARKLING COCKTAIL & MIMOSA BAR

Per Person	15
Per Drink	9

This offering is set up as its own bar.

Walk up to the bar and select from four classic brunch sparkling cocktails made to order. Your bar will feature a Peach Bellini, a Poinsettia (sparkling, orange liqueur, and cranberry), Kir Royal and a Classic Mimosa. Each with fun garnishes and a beautiful presentation to compliment your event.

BLOODY MARY PACKAGE

Per Drink	7
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This offering is set up as its own bar.

This package will feature a selection of three specialty vodkas, four unique Bloody Mary mixes by local producer Spooky Craft Cocktail Mixes and a signature garnish.

FROZEN CONCOCTIONS

Sold Per Gallon	50
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Priced per gallon or drink. One gallon makes 10 servings. 8-gallon max.

Relax and let us recreate some of your favorite frozen drinks. Choose from a variety of margaritas, mojitos, daiquiris, miami vice, mud slides and pina coladas. Served with a fun garnish and umbrella!

MARTINI BAR

Per Drink	12
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This offering is set up as its own bar.

Shaken...not stirred! This package will feature a selection of vodkas, gins and liquors to make your favorite martini drinks of your choosing. Featured on the bar will be Cosmopolitan, Vesper, Espresso, and Lemon Drop.

FOUR ROSES WHISKEY BAR

Per Drink	12
Per Drink with Big Rock	13

This offering is set up as its own bar.

This package will feature the amazing whiskeys of Four Roses Bourbon. Choose from the original, Small Batch, Small Batch Select and Single Barrel as you order yours neat or on a big ice cube. Guests will also have the option to have us make you a great whiskey cocktail, as this bar will feature the Old Fashion, Manhattan and Whiskey Sour.

Continued

BEVERAGES *continued*

All prices are subject to applicable tax and service charge. Prices are subject to change without notice.

HOSTED BAR

Prices based per glass on a 1.5 oz. pour

DIAMOND BRAND LIQUORS 11

Belvedere Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Four Roses Single Barrel Bourbon, Hennessy VSOP Cognac, Glenlivet 12 year, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Bacardi Superior White Rum, Don Julio Tequila

GOLD BRAND LIQUORS 10

Tito's Vodka, Tanqueray Gin, Four Roses Small Batch Bourbon, Courvoisier VS Cognac, Johnnie Walker Black Scotch, Crown Royal Canadian Whiskey, Jameson Irish Whiskey, Captain Morgan Spiced Rum, Bacardi Superior White Rum, Tequila Ocho Blanco Tequila

SILVER BRAND LIQUORS 8

Wheatly Vodka, Beefeater Gin, Four Roses Bourbon, Monkey Shoulder Scotch, Canadian Club Whiskey, Captain Morgan Spiced Rum, Bacardi Superior White Rum, Corazon Blanco Tequila

Additional liquors on lowered tiered packages available upon request.

Large ice cube and personalized ice cubes are available upon request. Please inquire. Two-week lead time required. Approx. \$2 per cube.

CORDIALS (Available per request) 8

Bailey's Irish Cream, Frangelico, Kahlua, Disaronno, Chambord, Grand Mariner, Rumchata

MIXERS

Coke, Diet Coke, Sprite, Tonic, Soda Water, Ginger Ale, Ginger Beer, Various Juices and Lemonade, Red Bull and Sugar-free Red Bull are available upon request and charged per consumption.

SPECIALTY DRINKS

(On Consumption)

Pricing based on Specialty Cocktail Sheet

DOMESTIC BEER 5

Choose two of the options below

Bud Light, Miller Lite, Coors Light, Michelob Ultra, Blue Moon

IMPORTED BEER 6

Choose two of the options below

Corona, Stella Artois, Heineken, Heineken N/A, Guinness

CRAFT BEER 7

MORE Brewing 'Unrivaled Tradition' IPA

HIGH NOON HARD SELTZER 6

Choose two of the options below

Grapefruit, Lime, Peach, Pineapple

MEDINAH HOUSE WINE

DECOY BY DUCKHORN, CA

GLASS 10 BOTTLE 36

Reds

Cabernet Sauvignon, Merlot
Pinot Noir, Rose

Whites

Chardonnay, Sauvignon Blanc,
Santa Margherita Pinot Grigio

CHAMPAGNE TOAST 9

4 oz. Pour 4

Les Alies Brut Sparkling, France

ASSORTED SOFT DRINK 3

STILL AND SPARKLING BOTTLED WATERS BY ICELANDIC GLACIAL 5

Continued

BEVERAGES *continued*

All prices are subject to applicable tax and service charge. Prices are subject to change without notice.

SPECIALTY DRINKS & COCKTAILS

SIGNATURE OLD-FASHIONED 12 WITH LARGE CUBE 13

Four Roses Single Barrel | Clove Syrup
Orange Bitters | Luxardo Cherry
Big Cube

MEDINAH ROAD MANHATTAN 12

Widow Jane 10 Year Bourbon
Antica Carpano Vermouth
Angostura Bitters | Luxardo Cherry

WINDY CITY 75 11

Grey Goose Vodka | Fresh Lemon
Bubbles

MEDINAH ICE WATER 10

Crop Organic Lemon | Hendricks Gin
Fresh Lime | Splash of Bubbles over Ice

RASPBERRY GIMLET 9

Absolut Raspberri Vodka | Fresh Lime
Splash of Bubbles over Ice

THE CASBAH SIGNATURE ESPRESSO MARTINI 9

Absolut Vanilia Vodka
Tempus Fugit Crème de Cacao | Kahlua
Cold Brew Coffee

MANDARIN AND LIME MULE 9

Absolut Mandrin Vodka
Fresh Lime Juice | Orange | Bitters
Ginger Beer

RASPBERRY LEMON DROP 9

Crop Organic Meyer Lemon Vodka
Chambord | Cointreau
Fresh Lemon Juice

THE HUCKLE-TINI 10

44 North Huckleberry Vodka
Cointreau | Fresh Lime Juice

BLACKBERRY MOJITO 10

Bacardi Superior Rum
Blackberry and Mint Syrup | Fresh Lime

THE SAND TRAP 11

Bubba's Secret Spiced Whiskey
Fresh Lemon Juice | Brewed Iced Tea

SIZZLIN' SPICY MARGARITA 10

Pepper-Infused Corazon Blanco Tequila
Fresh Citrus | Orange Liqueur
Agave Nectar

LIMONCELLO SPRITZER 8

Limoncello | Pellegrino | Limonata
Prosecco

CREATE YOUR OWN SIGNATURE COCKTAIL 14

Bring your own favorite recipe for us
to recreate for your special day.

AVAILABLE EQUIPMENT-BANQUET

ITEM

MICROPHONE AND STAND	50
WIRELESS LAVALIERE	75
PODIUM & MIC	50
PORTABLE TV	150
REAR PROJECTOR & SCREEN (Ballroom Only)	150
LCD PROJECTOR	250
10' SCREEN	50
FLIP CHART WITH MARKERS	50
DRY ERASE BOARD	25
GRAND PIANO	150
UPRIGHT PIANO	75

CONFERENCE ROOMS-BANQUET

Plan your company's next event at Medinah's exquisite meeting spaces. Whether you are looking to host a five person conference or a 200 person seminar, Medinah will cater to your needs. We offer an extensive menu, a wide range of audio-visual equipment and numerous comfortable meeting spaces. All rooms listed on this page come equipped with the following for a \$150 fee:

- 65" TV
- Web Camera
- Sound Bar
- HDMI Compatible
- Wireless Connection
- Wifi
- Speakerphone
- Conference / Board Table
- Pens and Pads of Paper
- Air Purifier

AVAILABILITY

All rooms are available Tuesday through Sunday

U.S. OPEN ROOM

Maximum of 26 guests

PGA CHAMPIONSHIP ROOM

Maximum of 16 guests

WESTERN OPEN ROOM

Maximum of 26 guests

RYDER CUP ROOM

Maximum of 16 guests

THE MEDINAH ROOM

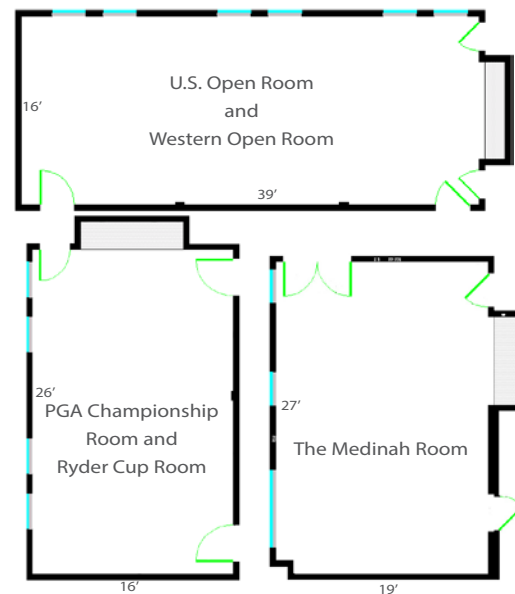
Maximum of 18 guests

All second floor food & beverage is charged a 22% service fee.

CANCELLATION POLICY

MEETING ROOMS

Within three business days – 100% of pre-ordered food and beverage



BALLROOM / GREAT ROOM / VERANDA-BANQUET

A signature on this contract specifies that the Medinah Country Club Terms and Conditions have been read and agreed upon by the host of the event! Please note that no menu changes may be made 10 days prior to your event except for your final guest account which, is required at least 3 business days prior to your event. **If your event cancels entirely within 7 business days, 50% of the anticipated food & beverage is due.**

AVAILABILITY

Our premier Ballroom and Lounge are available for formal seating up to 220 guests. The Ballroom is available Tuesday through Sunday for breakfast, lunch and dinner events.

In most cases, your room will be available for decorating two hours prior to your function.

FOOD AND BEVERAGE MINIMUMS

FRIDAY

May–October

Evenings \$8,000

November–April

Evenings \$6,000

SATURDAY

May–October

Evenings \$15,000

November–April

Evenings \$10,000

** Service charge and sales tax do not apply towards Food & Beverage minimum.*

TERMS AND CONDITIONS – BANQUET

Welcome, and thank you for allowing us to help you with your special day! Our goal is to offer the most unique experience available. We pride ourselves in ensuring that your experience is highly successful and memorable. Thank you for allowing us the opportunity to serve you.

GENERAL GUIDELINES

The Board of Directors at Medinah Country Club has established the following guidelines for private functions. The planning of all functions is made through the Catering Department to ensure that all information and details are confirmed and posted in writing. Medinah Country Club's large, spacious clubhouse is ideal for private entertaining. Breakfast, luncheon and dinner parties, business meetings, showers, fashion shows, wedding receptions and company parties may be held in one of Medinah's private dining areas. Menu selections are available to accommodate every party, from cookouts to an exclusive gourmet dinner. In planning your party, please reserve the desired room as far in advance as possible, and if party plans do not proceed as scheduled, please cancel immediately.

MEMBER RELATED EVENTS

All events which are held for the social benefit of the member's immediate family (*i.e. son's or daughter's wedding reception or rehearsal dinner, parent's wedding anniversary, birthday, graduation, engagement party, business meetings, etc.*) are considered member-related events.

MEMBER SPONSORED EVENTS

Member-sponsored events are considered to be any private function that a Member hosts for any person or organization other than his/her immediate family. The sponsoring Member of any private function must be in attendance throughout the event. The sponsor of any guests shall be responsible for the conduct of the guests who shall be subject to the bylaws and rules and regulations of the Board. All charges incurred by a guest shall be the responsibility of the Member sponsoring such guest, and such Member shall be responsible for any damages caused by such guest. All charges associated with the sponsored event will appear on the sponsoring Member's most current club statement.

DRESS CODE

Proper attire on our **golf courses, practice range, and all putting greens** is expected to conform in style to the following; proper attire includes collared golf shirts (ladies must have a collar or sleeves), sweaters, Medinah golf shop-style pullovers, jackets, slacks, golf shorts which are similar in style to walking and/or Bermuda shorts of an appropriate and tasteful length, and suitable golf footwear. All golf shoes shall have non-penetrating spikes. Some clothing items not permitted on the golf courses, practice range and putting greens are tee shirts, undershirts, athletic/sweat shirts, sweat suits, cutoffs, running shorts, short shorts, tennis attire, swimming attire, halter tops, fishnet tops, tank tops, and jean or denim material of any color. Hats worn on club premises must be worn beak forwards. **The clubhouse** dress code follows that of the golf courses, practice range and putting green, except men are not allowed to wear hats above the lower level of the clubhouse. Proper tennis and swimming attire is required in and around the tennis courts and swimming pool. Cover-ups must be worn at all times outside the pool area.

CELL PHONES

Cell phones/mobile devices should not ring on property and should be set on silent or vibrate. Please limit the use of cell phones to "pressing situations" only. Outgoing calls shall be made in a discreet manner and in remote areas so that others are not affected. This applies to both the clubhouse and golf courses. Cell phone usage is not permitted in any club dining area. Members are required to ensure their guests comply fully with our policy.

Continued

TERMS AND CONDITIONS – BANQUET *continued*

MENU PLANNING

Menu Selection Date: For our staff to effectively plan and execute your function, we will need the final menu selection and event details no later than 10 days in advance of your reserve date. **Market Demand:** Menu prices and selection are subject to change due to market demand. **Choice of Entrée:** All private parties greater than 12 persons are required to order a set menu through the catering department. All parties selecting a choice of entrées will be required to provide the club with the exact number of each choice within 72 hours of the event and provide coded place cards with distinct colors or coding at the time of the event. **Food and Beverages:** With the exception of wedding, birthday, shower or anniversary cakes/desserts, no food or beverages may be brought into the club. A \$1.00 per person fee will be incurred. **Leftover food and beverages:** Club policy prohibits taking leftover food and beverages from the premises. **Special Diets:** We will be happy to accommodate special dietary requests.

MUSIC ARRANGEMENTS

The club welcomes outside entertainment for your event and we will be happy to recommend entertainers. It is the responsibility of the member to advise musicians that they must follow the rules of the club and adhere to the club's dress code, including during the set-up and breakdown. Musicians are not permitted to consume alcoholic beverages on club property, and will act in a courteous and orderly fashion. Music must not exceed the required sound levels of the club.

ALCOHOL

All persons consuming alcoholic beverages must be at least 21 years of age. The club prohibits the removal of any beverage from the club premises. All federal, state and local laws regarding beverage purchases and consumption are strictly adhered to and enforced. If alcoholic beverages are to be served on the club premises, the club will require that beverages be dispensed only by club servers and bartenders. The club's alcoholic beverage license requires the club to (1) request photo ID from any person of questionable age, and refuse alcoholic beverage service if the identification cannot be produced, and (2) refuse alcoholic beverages to any person who, in the club's judgment, appears intoxicated.

1. All functions must be held in accordance with the club's bylaws, rules and regulations.
2. All billing is made through the sponsoring member. The total charge will appear on the member's monthly statement and is due upon receipt.
3. Prices are subject to change without notice in accordance with market changes and board policy.
4. A service charge of 22% and current Illinois sales tax are added to all food and beverage sold. The service charge of 22%, is used by the club to pay service employees a higher hourly wage, rather than the Illinois required tipped employee minimum wage. Items the club rents, purchases, or contracts from an outside vendor will incur a 20% handling fee above the rental cost, purchase, or contract price.
5. Sales tax-exempt organizations must provide the exempt status letter from the State of Illinois with all proper information prior to the function being arranged. If the club is held liable for taxes not paid, the member will be required to pay taxes due. Taxes will be applied if the proper documentation is not provided to the club 48 hours prior to the event.

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TERMS AND CONDITIONS – BANQUET *continued*

6. An approximate number of guests is required at the time of booking. Confirmation of the final number of guests to be served must be made no later than noon three (3) business days prior to the event. All charges will be based upon the guaranteed guest count or the actual number of guests served, whichever is greater. The club will be prepared to serve only the guaranteed guest count. Any increase may result in an alternative, but comparable, menu to be served.
7. If attendance increases or decreases, the club reserves the right to move the group to a more suitable room.
8. The client must abide by the established arrival and departure times for the event as the club may have commitments for the scheduled room prior to and/or following each event. A labor fee may be charged for groups that stay beyond their scheduled departure time.
9. Lodge parties are at the discretion of management based on availability and standard hours of operation. A \$400 setup fee may be applied.
10. A cancellation policy will be enforced unless the club is able to rebook a comparable event on the canceled date. Cancellation fees vary.
11. It is our policy on buffets, reception stations, and sweets tables to prepare more food than the anticipated need, this ensures a well-stocked table that never appears inadequate. With this policy, we must decline carry-out containers during or after buffet-type service.
12. No food or beverage of any kind, unless purchased from, or approved by the club, may be consumed on the club's premises at any time.
13. The club is bound by all DuPage County and State of Illinois liquor laws. Specifically, it is understood that no persons under the age of 21 will be served alcohol on premises. The club reserves the right to request proof of age of all persons. Refusal or inability to produce necessary ID will result in a denial of service.
14. Proper attire for all guests is required on golf course, practice range and in the clubhouse.
15. The club shall not be liable or responsible for the destruction, loss of, or damage to, the personal property of any guest or other persons who are enjoying the privileges of the club. (*Ref: Section 14.01 of the bylaws*). Lost and found items are turned into Medinah Country Club security. The club cannot be held responsible for any items lost or left before, during, or after an event.
16. Any expense incurred towards the repair, replacement, or excessive clean up of club property after an event will be charged to the final bill; notification of required charges will be made to the event host. This includes, but is not limited to, special removal of decorations and/or carpet cleaning. The use of nails or staples for decorations in, or on, any part of the club must be approved in advance through the catering department.
17. Functions are required to use of valet parking services, and appropriate charges will be applied to the event. There is a minimum charge of \$40 for functions with less than 40 guests.

PUBLICITY

It is club policy to discourage publicity. Press conferences for any event will not be allowed at the club. At no time will direct public advertising (through the mail, internet-including public social media pages, or news media) be allowed. Political fund-raisers and seminars cannot be accommodated without prior approval from the General Manager and/or the Board of Directors. Any material relating to Medinah Country Club intended for broadcast, publication or publicity purposes including use of any and all intellectual property such as our club logo or imagery may not be used unless written permission is granted in advance by the designated club management or the Board of Directors.