



Thunderhawk Golf Club *Holiday Party Menus*

Let us help you show your friends and co-workers how much you appreciate them.

Call Steve Perlstein at **847.968.3450** or e-mail thk@fftchicago.com

Plated Dinner Package

Choice of Four Butler Passed Hors D'oeuvres
Two hours House Bar
(Premium Bar **\$6.00 per person extra**)
Choice of Salad or Soup
(Soup **\$2.00 per person extra**)
Choice of Entrée, Vegetable and Starch
Rolls and Butter
Deluxe Sweet Table

Complete Table Linens in Your Choice of Colors

Poultry Entrée, **\$58.00 per person**
Beef or Pork Entrée, **\$62.00 per person**
Seafood Entrée, **\$61.00 per person**
Combination of Two Entrees, **\$66.00 per person**

Buffet Dinner Package

Choice of Four Butler Passed Hors D'oeuvres
Two hours House Bar
(Premium Bar **\$6.00 per person extra**)
Choice of Salad or Soup
(Soup **\$2.00 per person extra**)
Choice of Two Entrées, Vegetable and Starch
Rolls and Butter
Deluxe Sweet Table
Complete Table Linens in Your Choice of Colors
\$66.00 per person

Hors D'Oeuvres Package

Choice of Four Butler Passed Hors D'oeuvres
Fresh Fruit Tray with Vanilla Yogurt Dipping Sauce
Gourmet Cheese and Cracker Tray
Deluxe Crudités Platter
with Buttermilk Ranch Dipping Sauce
Two hours House Bar
(Premium Bar **\$6.00 per person extra**)
Deluxe Sweet Table
Complete Table Linens in Your Choice of Colors
\$35.00 per person





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Holiday Party Menus

ENTRÉE SELECTIONS

BEEF, PORK and LAMB

All entrees include salad and choice of starch and vegetable, rolls and butter, and freshly brewed coffee service. Soup available instead of salad for **\$2.00 additional per person.**

Filet Mignon

Marinated and pan-seared, served over a port demiglace sauce.

\$34.50 per person

Balsamic Marinated Top Sirloin of Beef

Served with a crimini mushroom and shallot demiglace.

\$29.50 per person

Dry Rub Pork Loin

Covered in a brown sugar, cumin and coriander rub, roasted and served with a Dijon mustard sauce.

\$27.50 per person

Braised Lamb Shank

Cooked slowly for hours in a rich red wine sauce, topped with lemon pine-nut gremolata.

\$28.50 per person

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ENTRÉE SELECTIONS

POULTRY and SEAFOOD

All entrees include salad and choice of starch and vegetable, rolls and butter, and freshly brewed coffee service. Soup available instead of salad for **\$2.00 additional per person.**

Pan Roasted Chicken Breast

With a savory wild mushroom ragout.

\$25.50 per person

Pan-Seared Salmon

Finished with lemon white wine buerre blanc.

\$26.50 per person

Marinated Rock Cornish Game Hen

Roasted to a rich golden brown.

\$27.50 per person

Hazelnut Crusted Grouper

Tender and firm, with a toasted nut crust.

\$27.50 per person

Spinach and Feta Cheese Stuffed Breast of Chicken

With lemon caper cream sauce.

\$26.50 per person

Grilled Swordfish

In a rich balsamic herb marinade.

\$26.50 per person

Pecan Asiago Chicken

A boneless breast crusted with pecans and cheese.

\$26.50 per person

Tilapia Almandine

Pan-seared and served with a pinot grigio cream sauce

\$25.50 per person

OPEN BARS

House Bar Package

\$13 per hour, per person

Premium Bar Package

\$16 per hour, per person

Beer and Wine Package

\$11 per hour, per person

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HORS D'OEUVRES SELECTIONS

BUTLER PASSED HORS D'OEUVRES

\$1.75 per item, per person

Hot Hors D'Oeuvres

Sausage Stuffed Crimini Mushroom Caps
Bacon-Wrapped Water Chestnuts
Pan-Seared Crab Cakes with Lemon
Garlic Aioli
Artichoke and Spinach Dip on Fresh
Baguette
Assorted Mini Quiche
Vegetable Spring Rolls with Asian
Dipping Sauce
Duck Confit Canapés
Pepper Crusted Tenderloin with Horse-
radish Cream
Brie and Pear Phyllo Pouch
Spanikopita Triangles

Cold Hors D'Oeuvres

Melon and Prosciutto Purse
Seared Ahi Tuna Wonton with Wasabi Cream
Shrimp Mousse Canapé
Caprese Skewers of Fresh Mozzarella,
Tomato and Basil
Deviled Eggs
Fried Plantain Chips with Fresh Guacamole
Pesto Chicken Salad in Tomato Cup with Aged
Balsamic Reduction

Platter and Trays

Fresh Fruit Tray with Vanilla Yogurt Dipping Sauce	\$1.50 per person
Gourmet Cheese and Cracker Tray	\$1.50 per person
Deluxe Crudités Platter with Buttermilk Ranch Dipping Sauce	\$1.50 per person

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DESSERT SELECTIONS

SWEETS

Deluxe Sweet Table

Fresh Fruit Tray
Selection of One Whole Cake
Choice of Four Individual Items

\$7.00 per person

Premium Sweet Table

Fresh Fruit Tray
Selection of Two Whole Cakes
Choice of Six Individual Items

\$11.00 Per Person

Individual Sweet Table Items

Assorted Freshly Baked Cookies
Chocolate Covered Strawberries
Chocolate Dipped Pretzel Rods
Freshly Baked Brownies
Chocolate Dipped Rice Krispy Bars
Cinnamon Churros
Lemon Bars
Rice Krispy Sticks
Mini Cheesecakes
Mini Chocolate Éclairs
Assorted Petit Fours

Whole Cakes

Cheesecake with Berry Sauce
Carrot Cake
Chocolate Cake
Key Lime Pie

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