

WHITE HAWK COUNTRY CLUB

Luncheon Menu



White Hawk Country Club

1001 White Hawk Drive

Crown Point, IN 46307

219.661.2322

2016

Photograph by Kristina Lorraine Photography

Buffet Style Options

Breakfast Buffet... 17

Minimum of 40 guests

(Prices per Person)

Scrambled Eggs, Sausage, Bacon, Roasted Breakfast Potatoes, French Toast, Fresh Fruit, Danishes, & Muffins.

Omelet Station

Minimum of 40 guests & maximum of 100 guests

\$150 charge for 2 personal chefs plus \$7.50 additional charge per person to add on to buffet

Made to Order Omelet Station includes:

Bacon, Ham, Mushrooms, Tri-Color Peppers, Black Olives, Tomatoes & Onions.

Lunch Buffet... 19

Minimum of 40 guests

(Prices per Person)

Buffet Includes:

Chicken Marsala, Fettuccine Alfredo, Roasted Redskin Potatoes, Wild Rice, Hand Sliced Steamed Vegetables, Salad, Rolls, & Assorted Mini Desserts

Buffet Add-Ons

(Additional Price per Person)

Roasted Pork Tenderloin...4

Baked Chicken...4

Broasted Chicken...4

Italian Pasta Salad...2

Carved Roast Beef with Horseradish Cream Sauce & Natural Au Jus...9

Chef's Choice Seafood Item...5

Szechuan Green Beans...3

Roasted Redskin Potatoes...2

All Buffets are served with Soft Drinks, Juice, Coffee, & Iced Tea.

Prices are subject to change prior to deposit. Food and Beverage pricing **does not** include a sales tax of 7% or an 18% service charge.

Salads

All Salads are served with Bread, Soft Drinks, Coffee, & Iced Tea.

Orchard Salad... 15

Romaine Hearts, Strawberries, Granny Smith Apples, Orange Segments, Pineapple, Cilantro & Grilled Chicken Breast

Chicken Salad Plate... 15

Homemade Chicken Salad, Italian Pasta Salad, Served on a Bed of Greens with Fresh Fruit & a Warm Croissant.

Spinach Salad... 15

*Baby Spinach, Red Onion, Tomato, Feta Cheese, & Grilled Chicken. Served with Hot Bacon Dressing
Add Shrimp or Salmon...3*

Luncheon Entrees

All Entrees Served with House Salad, Bread, Soft Drinks, Coffee, & Iced Tea

Sliced Beef Tenderloin... 19

Prepared to Medium and Served with a Red Wine Mushroom Sauce, Roasted Redskin Potatoes & Green Beans

Chicken Piccata... 17

Lightly Breaded & Finished with a Lemon Caper Butter Sauce, served with Rice Pilaf & Green Beans

Steak Kabobs... 21

*8oz of Filet on Two Skewers with Pineapple & Red Pepper, Marinated in Teriyaki Glaze & Prepared to Medium. Served on a
Bed of Rice Pilaf*

Chicken Kabobs... 19

*8oz of Chicken Breast on Two Skewers with Red Pepper, Green Pepper, & Onion. Marinated & Cooked in Italian Sauce &
Served on a Bed of Rice Pilaf*

Fettuccine Alfredo... 15

*Fettuccine Noodles tossed in a creamy Alfredo Sauce
Add Chicken...3 Add Shrimp...6*

*Add a Shrimp Skewer to any of the above Luncheon Entrees... 6

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Bar Packages

One Hour... 9	Three Hours... 15
Two Hours... 12	Four Hours... 19
(Prices per Person)	

Spirits

<i>Smirnoff</i>	<i>Canadian Club</i>	<i>Captain Morgan</i>	<i>Tanqueray</i>	<i>Amaretto</i>
<i>Absolute</i>	<i>Jack Daniels</i>	<i>Malibu</i>	<i>Dewars</i>	<i>Peachtree Schnapps</i>
<i>Seagrams 7</i>	<i>Southern Comfort</i>	<i>Jose Cuervo Gold</i>	<i>J&B</i>	<i>Dry/Sweet Vermouth</i>
<i>Seagrams VO</i>	<i>Bacardi</i>	<i>Seagrams Dry Gin</i>		

House Wine

*Cabernet, Merlot, Pinot Noir, Pinot Grigio,
Chardonnay & White Zinfandel*

Draft Beer

*Miller Lite, Coors Light, Bud Lite
& Rotating Handle*

Include any of the Following Brands for an Additional \$2 per Brand per Person:

(Must have Initial Bar Package for Upgrades)

Johnnie Walker Black, Crown Royal, Ketel One Vodka, Grey Goose Vodka, Bombay Sapphire Gin, Bailey's Irish Cream, Paul Masson Brandy OR Kahlua

Fluted Stemware Punch Options

Served in Champagne Flutes and Stationed for Service

Serves 25 Guests

**Butler Service available for Additional Charge of \$25.00*

Champagne Punch... 42

Champagne, Orange Juice, Cranberry Juice & Sierra Mist

Mimosa Punch... 42

Champagne & Orange Juice

Non-Alcoholic Punch... 30

Cranberry Juice, Orange Juice & Sierra Mist

Hors d'Oeuvres

Hors d'Oeuvres will be Stationed for Service

**Butler Service Available for Additional Charge of \$75.00 . Limited to Passable Hors d'oeuvres*

Tier 1...50

Includes 50 Pieces of **one** of the Following Hors d'Oeuvres:

- ◆ Tortilla Roll-ups
- ◆ Toasted Breaded Ravioli
- ◆ BBQ, Swedish, or Italian Meatballs
- ◆ Mini Caprese Skewers

Tier 2...100

Includes 50 Pieces of **one** of the Following Hors d'Oeuvres:

- ◆ Vegetable Crudités
- ◆ Seasonal Fruit Tray
- ◆ Assorted Cheese & Gourmet Cracker Tray
- ◆ Tomato Bruschetta with Garlic Toast Points
- ◆ Vegetable Egg Rolls with Sweet & Sour Dipping Sauce
 - ◆ Homemade Cheese Stuffed Mushrooms
- ◆ Boneless Chicken Wings with Bleu Cheese Sauce
 - ◆ Bacon Wrapped Water Chestnuts
 - ◆ Fried Mac & Cheese Balls

Tier 3...150

Includes 50 Pieces of **one** of the Following Hors d'Oeuvres:

- ◆ Parmesan Shrimp
- ◆ Smoked Salmon on a Crostini
- ◆ Lamb Chop Lollipops
- ◆ Jumbo Shrimp Cocktail with Dipping Sauce
- ◆ Mini Crab Cakes with Roasted Red Pepper Sauce
 - ◆ Teriyaki Beef Skewers
- ◆ Marinated Chicken & Vegetable Skewers
 - ◆ Crab Stuffed Mushrooms
 - ◆ Bacon Sticks

Additional Amenities

Desserts

NY Style Cheesecake with Raspberry Sauce ...4

Turtle Cheesecake... 6

Chocolate Fountain... 5.50

(Price per Person. Minimum 50 Guests)

Please select six (6) of the following:

*Marshmallows, Strawberries, Pineapple, Bananas, Pretzel Rods, Pound Cake Squares,
Rice Krispies Treats, Lady Fingers, Brownie Bites or Cherries*

Children's Meals... 12.50

(Children 10 & under - All Children Will Receive the Same Children's Meal)

Chicken Fingers & Fries *or* Hamburger & Fries

Early Day Events

Four Hour Event Duration

(Event time to end no later than 3:00pm)

Room Rental Fee for Events under 75 Guests... 295

Questions?

Please feel free to contact our Event Coordinator's office at (219)661.2322. Please note, our office hours vary due to our event schedules. If you would like to schedule a tour of the facility, please call to make an appointment.

Thank You