

White Hawk Country Club

Luncheon Menu



White Hawk Country Club
1001 White Hawk Drive
Crown Point, IN 46307

219.661.2322

Buffet Style Options

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

Breakfast Buffet ... \$18

Minimum of 30 Guests

(Price Per Person)

Scrambled Eggs, Sausage, Bacon, Roasted Breakfast Potatoes, French Toast, Fresh Fruit, & Banana Bread



Brunch Buffet ... \$24

Minimum of 30 Guests

(Price Per Person)

Chicken Bruschetta, Fettuccine Alfredo, Rosemary Potatoes, Ham Quiche, Sausage, Bacon, French Toast, Fresh Fruit, Rolls, & Salad Station (Mixed Greens, Sliced Tomato, Sliced Cucumber, Shredded Cheddar Cheese, Diced Ham, Bacon Bits, Sliced Grapes, Sliced Hard Boiled Egg, Croutons, Ranch, Italian, & Raspberry Vinaigrette Dressings)



Lunch Buffet ... \$21

Minimum of 30 Guests

(Price Per Person)

Chicken Marsala, Fettuccine Alfredo, Wild Rice, Hand Sliced Steamed Vegetables, Roasted Redskin Potatoes, Assorted Mini Desserts, Rolls, & Salad Station (Mixed Greens, Sliced Tomato, Sliced Cucumber, Shredded Cheddar Cheese, Diced Ham, Bacon Bits, Sliced Grapes, Sliced Hard Boiled Egg, Croutons, Ranch, Italian, & Raspberry Vinaigrette Dressings)



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 Natural Au Jus & a Horseradish Cream Sauce ... \$9

Roasted Salmon with a Creamy Pineapple Sauce ... \$5

Szechuan Green Beans ... \$3

Rosemary Redskin Potatoes ... \$2

Wild Rice ... \$2

Salads

Served with Bread, Soft Drinks, Juice, Coffee, & Iced Tea

Caesar Salad ... \$16

Romaine, Shaved Parmesan, Croutons, Caesar Dressing, & Grilled Chicken Breast

Trio Salad Plate ... \$15

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

Luncheon Entrées

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

Sliced Beef Tenderloin ... \$22

*Prepared to Medium & topped with a Red Wine Mushroom Sauce.
Served with Roasted Redskin Potatoes & Green Beans.*

Chicken Piccata ... \$19

*Boneless Chicken Breast Lightly Breaded & finished with a Lemon Caper Butter Sauce.
Served with Rice Pilaf & Green Beans.*

Filet Mignon \$34

6 oz. Filet Mignon. Grilled to Medium-rare and topped with a Red Wine Merlot Sauce. Served with Mashed Potatoes and Szechuan Green Beans

Chicken Bruschetta ... \$19

*Boneless Chicken Breast Lightly Breaded and topped with Tomato Bruschetta & Parmesan Cheese.
Served over Fettuccine Pasta, tossed in a Lemon Butter Sauce.*

Fettuccine Alfredo ... \$18

*Fettuccine Noodles tossed in a Creamy Alfredo Sauce. & Grilled Chicken Breast.
Substitute Shrimp ... \$4*

*Customizing Menu Options are Available at an
Additional Charge. Please Inquire.*

Bar Packages

One Hour ... \$11

Two Hours ... \$13

Three Hours ... \$17

Four Hours ... \$21

(Price Per Person)

Spirits

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

House Wine

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

Draft Beer

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

Include any of the Following Brands for an Additional \$3 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, & Kahlua*

Fluted Stemware Punch Options

Served in Champagne Flutes and Stationed for Service

25 Individual Flutes

*Butler Service available for Additional Charge of \$75.00

Stationed Champagne Punch ... \$52

Champagne, Orange Juice, Cranberry Juice, & Sierra Mist

Stationed Mimosa Punch ... \$52

Champagne & Orange Juice

Stationed Non-Alcoholic Punch ... \$42

Cranberry Juice, Orange Juice, & Sierra Mist

Hors d'oeuvres

Hors d'oeuvres will be Stationed for Service

**Butler Service Available for Additional Charge of \$25.00 (Limited to Passable Hors d'oeuvres Only)*

Each Item Includes 50 Pieces Per Order

- Tortilla Roll – Ups | Spinach Tortilla, Smoked Ham, Cream Cheese , Ranch Seasoning . . . \$50
Meatballs | Choice of BBQ, Swedish , or Italian (Select One Style) . . . \$50
Mini Caprese Skewers | Grape Tomato, Fresh Mozzarella, Basil, Balsamic Reduction . . . \$50
Hummus Filled Cucumber | Traditional Middle East Hummus, Cucumber Cups, Olive Oil, Paprika . . . \$50



- Vegetable Crudités | Crisp Garden Vegetables with House-made Buttermilk Ranch . . . \$100
Seasonal Fruit Tray | Hand Sliced Seasonal Fruit . . . \$100
Assorted Cheese Tray | Assorted Cheese, Assorted Gourmet Crackers . . . \$100
Bruschetta | Tomato Bruschetta, Parmesan Toasted Crostini . . . \$100
Vegetable Egg Rolls | Cabbage, Celery, Carrot Filled with Sweet and Sour Dipping Sauce . . . \$100
Boneless Chicken Nuggets | With House-made Buttermilk Ranch and Spicy Dipping Sauce . . . \$100
Grilled Chicken Wings | Rosemary Marinated, Ranch Seasoning . . . \$100
Homemade Cheese Stuffed Mushrooms | Garlic Ricotta Stuffed . . . \$100
Bacon Wrapped Water Chestnuts | Baked Water Chestnuts, Wrapped in Applewood Bacon . . . \$100
Fried Mac & Cheese Balls | Pasta, Cheese Sauce, Sriracha Sauce, Breaded and Fried . . . \$100
Bacon Pimento Cheese on a Crostini | House-made Pimento Cheese, Chopped Bacon, Onion Garlic Crostini . . . \$100
Spinach & Artichoke Tart | Mayonnaise, Onion, Garlic, Spinach, Artichoke Hearts, Parmesan, Five Blend Cheese . . . \$100
Pulled Pork Tart | Pork Shoulder, BBQ Sauce, Cheddar Cheese . . . \$100
Stuffed Sweet Cherry Pepper | Cherry Peppers, Prosciutto, Swiss, Basil . . . \$100



- Parmesan Shrimp | Fried Parmesan Breaded Shrimp with Creamy Cocktail Sauce . . . \$150
Lamb Chop Lollipops | Grilled New Zealand Lamb Chop, Pineapple Glaze . . . \$150
Smoked Salmon on a Crostini | Atlantic Smoked Salmon , Capers, Creamy Habanero Sauce, Garlic Crostini . . . \$150
Shrimp Cocktail | Pouched Shrimp with House-made Cocktail Sauce . . . \$150
Mini Crab Cakes | Special Crab Meat, Peppers, Onion, Lemon Zest, Chipotle Aioli . . . \$150
Crab Stuffed Mushrooms | Special Crab Meat, Peppers, Onion, Lemon Zest, Five Blend Cheese, Mushroom . . . \$150
Shrimp & Lobster Tart | Chopped Shrimp and Lobster, White Cheese Sauce, Five Blend Cheese, Red Pepper, Green Onion . . . \$150
Beef Wellington | Beef Tenderloin, Puff Pastry, Dijon Mustard, Prosciutto, Pistachios . . . \$150
Tuna Sashimi | Pan Seared Yellow Fin Tuna, Sesame Seeds, Soy Sauce . . . \$150
Filet Sliders | Filet Mignon, Pretzel Bun, Crawfish Beurre Blanc . . . \$150

Additional Amenities

Desserts

- New York Style Cheesecake with Raspberry Sauce ... \$4

- Turtle Cheesecake ... \$6

Interested in Bringing Desserts from a Licensed Vendor? . . . Please Inquire

Chocolate Fountain . . . \$8.50

(Price Per Person. Minimum 50 Guests)

Please Select Six (6) of the Following:

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

(Seasonality of Fruit. Please Inquire)

Children's Meals ... \$14.50

(Children 10 & Under - All Children Must Receive the Same Children's Meal)

Chicken Fingers & Fries *or* Hamburger & Fries *or* Grilled Cheese and Fries

Fresh Fruit can be substituted for French Fries

Early Day Events



Four Hour Event Duration

-10:00 AM - 2:00 PM or 11:00 AM - 3:00 PM (Event Space to End No Later Than 3:00 PM)

- Client Decoration will be Contracted in for 2 Hours Prior to Guest Arrival

Room Rental Fee

Banquet Room Rental Fee ... \$295

Formal Dining Room Rental Fee ... \$295

Deposit

Event Deposit...\$500

Questions?

Please feel free to contact our Events 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