

*River Forest
Country Club*



*Banquet
Menu*



Breakfast or Brunch Buffet Selections

Minimum of 35 guests add additional \$3.00 Per Person for less than 35 People

The Continental

Assorted Juices, Freshly Sliced Fruit, Bakery Fresh Muffins, Danish and Donuts,
Coffee, Decaffeinated and a variety of Herbal Teas
\$12.95

The Scramble

Assorted Juices, Freshly Sliced Fruit, Breakfast Muffins, Danish and Donuts,
French Toast with Warm Maple Syrup, Scrambled Eggs, Bacon and Sausage,
Skillet Potatoes, Coffee, Decaffeinated and a variety of Herbal Teas
\$15.95

The Executive Starter

Assorted Juices, Sliced Fruit, Breakfast Muffins, Danish and Donuts, Bagels with Assorted Spreads,
Crème Brûlée French Toast with Maple Syrup, Scrambled Eggs, Eggs Benedict, Bacon and Sausage,
Skillet Potatoes, Coffee, Decaffeinated and a variety of Herbal Teas
\$19.95

The Ultimate Brunch

Assorted Juices, Freshly Sliced Fruit, Breakfast Muffins, Danish and Donuts, Bagels with Assorted Spreads,
Imported Cheese Display, Salad Bar with Assorted Condiments and Dressings, Chef's Choice of Two
Composed Salads, Scrambled Eggs, Bacon, Sausage, Skillet Potatoes, Pancakes, Garlic Rosemary
Chicken, Honey Mustard Glazed Salmon, Coffee, Decaffeinated and a variety of Herbal Teas
\$29.95

Buffet Enhancements

Available as priced as enhancements to a full buffet only

Assorted Cereal and Milk \$3.50

Pancakes and Waffles with Maple Syrup \$4.95

Eggs Benedict \$7.95

Smoked Salmon with Bagels and Cream Cheese \$5.95

Chicken Entrée \$7.95

Assorted Fruit and Yogurt \$4.95

Assorted Granola and Energy Bars \$3.50

Chef's Assorted Quiches \$6.95



Chef Attended Breakfast Items

*Available as priced as enhancements to a full buffet only
\$50 Attendant Fee Per Station*

Minimum of 35 guests

Omelet Station \$9.95

Carved Roast Turkey Breast \$8.95

Honey Glazed Ham on the Bone \$8.95

Roasted Beef Tenderloin \$21.95

Carved London Broil \$14.95

Roast Sirloin of Beef \$16.95

Breakfast Plated Entrees

All Entrees Served Tableside with Juices, Pastry Baskets, Freshly Brewed Coffee, Decaffeinated and a variety of Herbal Teas

Scrambler

Scrambled Eggs with your choice of Bacon or Sausage,
served with Skillet Potatoes and a Fresh Fruit Garnish
\$12.95

Cinnamon and Sugar Dusted French Toast

Warm and Sweet French Toast served with Warm Maple Syrup, Whipped Butter Roses,
and your choice of Bacon or Sausage served with Skillet Potatoes, and a Fresh Fruit Garnish
\$13.95

Chicken Champagne Crepes

Tender Chicken Pieces with Mushrooms Wrapped in thin Crepes Topped with
Champagne Vin Blanc served with Confetti Rice Pilaf and Asparagus Bundle
\$19.95

River Forest Homemade Quiche

Choice of Lorraine Cheese, Spinach & Mushroom, or Mediterranean Quiche
served with Skillet Potatoes and Fresh Fruit
\$13.95



Salad Luncheon Entrees

Includes Bread and Butter Service

Chicken Gorgonzola Salad

Mixed Greens topped with Grilled Chicken, Sliced Granny Smith Apples,
Gorgonzola Cheese, Candied Walnuts and Honey Mustard Dressing
\$16.95

Chicken or Salmon Caesar Salad

Hearts of Romaine, Classic Caesar Dressing, Housemade Croutons,
Hard Boiled Egg, Parmesan Crisp with Grilled Chicken or Salmon
Chicken \$16.95 Salmon \$17.95

River Forest Cobb Salad

Romaine and Iceberg Lettuces, Chicken, Bacon, Tomato, Egg, and Blue Cheese with Choice of Dressing
\$16.95

Pecan Chicken Salad

Pecan Crusted Chicken, Gala Apples, Strawberries, Red Cabbage,
Dried Cranberries, Blue Cheese, Poppyseed Dressing
\$16.95

Luncheon Sandwich Entrees

Includes Choice of Fries, Fruit, Cole Slaw, Housemade Chips or Onion Rings

Grilled BBQ Chicken

Marinated and Grilled Chicken Breast with Tangy BBQ Sauce, Melted Aged Cheddar Cheese,
Applewood Bacon, Jumbo Croissant with Choice of Side
\$15.95

Turkey Clubhouse

Turkey, Lettuce, Tomato, Bacon, Swiss Cheese on three layers of Toast with Choice of Side
\$15.95

RFCC Sub

Lettuce, Tomatoes, Mayo, Vinaigrette, French Sub Roll
Italian: Shaved Salami, Mortadella, Capicola, Provolone Cheese or
American: Roast Beef, Turkey, Ham, White American Cheese
\$15.95



Luncheon Sandwich Entrees

River Forest Golfer Burger

Grilled Half-Pound Burger with Choice of Cheese on Eggwashed Roll
with Lettuce, Tomato, Pickle, and Onion with Choice of Side
\$13.95

Plated Luncheon Entrees

Includes Bread and Butter Service, Coffee and Tea

Garlic Rosemary Chicken

Sautéed Skin-on Breast of Chicken, Organic Fingerling Potatoes,
French Beans Provençal and Roasted Garlic Sauce
\$19.95

Chicken Marsala

Sautéed Chicken Breast Medallions with Button Mushrooms, Goat Cheese Whipped Potatoes,
French Bean Bundle and Marsala Wine Reduction Sauce
\$22.95

Chicken Champagne Crepes

Tender Chicken Pieces with Mushrooms Wrapped in thin Crepes Topped with
Champagne Vin Blanc served with Confetti Rice Pilaf and Asparagus Bundle
\$19.95

Honey Mustard Glazed Salmon

Grilled Glazed Salmon Filet Served with White Wine Apple Chutney,
Creamy Grits, Vegetable Medley, and Apple Lacquer
\$21.95

Maytag Blue Cheese Crusted Petite Filet

Charbroiled Petite Filet Topped with Roasted Garlic Shallot Confit, Duchess Potatoes,
Red Peppers and Mushrooms with Cabernet Reduction Sauce
\$33.95

Berkshire Pork Tenderloin Medallions

Roasted Pork Tenderloin Medallions Served with Caramelized Apples, Roasted Garlic Whipped Potatoes,
French Beans, Baby Carrots, Caramelized Pearl Onions and Brandy Pork Sauce
\$22.95



Luncheon Buffets

Minimum of 25 guests

The Fairway

\$17.95

Soup Du Jour
Salad Bar and Two Composed Salads
Deli Tray with Turkey, Ham, Roast Beef and Salami
Sliced Cheese and Relish Tray
Assorted Wrap Sandwiches
Assorted Bread, Butter and Rolls
Cookies, Brownies and Fruit Pies
Potato Chips

The Pizza Party

\$17.95

Watermelon
Cheese Tortellini and Penne Pasta Bar
Alfred, Marinara and Meat Sauces
Cheese, Pepperoni and Sausage Pizzas
Shredded Parmesan Cheese, Oregano and Crushed Red Pepper
Assorted Cookies and Brownies

The All-American

\$24.95

Hot Dogs/Brats
Grilled Hamburger and Cheeseburgers
Pulled Pork
Gourmet Mac 'n Cheese
Corn on the Cobb
Sidewinder Fries
Baked Beans
Two Composed Salads
Watermelon
Cookies, Brownies and Fruit Pies
Potato Chips



Luncheon Buffets

Minimum of 25 guests

The Golfer Special

\$25.95

Soup Du Jour
Salad Bar with Two Composed Salads
Grilled Chicken Breasts with Barbecue, Teriyaki, Spicy Buffalo Sauces on side
Italian Beef and Sausages
Grilled Burgers and Cheeseburgers
Beer Brats
Steak Fries
Fresh Sliced Fruit
Cookies, Brownies and Ice Cream Bar

Executive Lunch

\$28.95

Soup Du Jour
Caesar Salad Bar with Chicken
Two composed salads
Garlic Rosemary Chicken with Roasted Garlic Sauce
Grilled Lemon Pepper Tilapia with Sun Dried Tomatoes and Lemon Caper Drizzle
Grilled 4 ounce Sirloin Steaks with Sautéed Button Mushrooms
Cheesy Loaded Whipped Buttermilk Potatoes
Sautéed Green Beans, Carrots & Red Peppers
Grilled Vegetable Platter
Cookies, Brownies, Mini Dessert Bars

Specialty Theme Buffets

Minimum of 30 guests add additional \$3.00 Per Person for less than 30 People

All buffets include Freshly Brewed Coffee, Decaffeinated and a variety of Herbal Teas All listed prices are per person.

A Taste of Italy

\$29.95

Caesar Salad
Rotini Pasta Salad
Tomato Basil and Fresh Mozzarella Cheese Salad
Italian Chopped Salad
Minestrone Soup
Baked Manicotti
Chicken Parmesan
Penne Pasta with Mushrooms, Sun Dried Tomatoes, Spinach and Pesto Alfredo Sauce
Italian Sausage and Meatballs
Italian Vegetables
Mini Cannolies and Tiramisu



Specialty Theme Buffets

Minimum of 30 guests add additional \$3.00 Per Person for less than 30 People
All buffets include Freshly Brewed Coffee, Decaffeinated and a variety of Herbal Teas All listed prices are per person.

A Taste of Mexico

\$21.95

Southwestern Salad
Tortilla Chips, Guacamole, Green and Red Salsas
Refried Beans
Spanish Rice
Ground Beef & Chicken Taco Bar
Cheese, Sour Cream, Jalapeños, Lettuce, Cilantro, Onions
Soft and Hard Shell Tortillas
Churros & Assorted Cookies

Add Ons

Chicken Fajitas \$8.95
Steak Fajitas \$11.95
Shrimp Fajitas \$12.95

A Taste of Paris

\$36.95

Spinach Salad with Poached Pear, Crumbled Goat Cheese, Smoked Bacon, Candied Walnuts
Niçoise Salad
Caesar Salad
Potato Leek Soup
Almond Crusted Whitefish with Dill Beurre Blanc Sauce
French Garlic & Tarragon Chicken
Steak Au Proive
Dauphinoise Potatoes
French Beans Almondine
Crème Puffs, Chocolate Dipped Strawberries and Assorted Dessert

Presentation Selections

Domestic Cheeses Garnished with Fresh Fruit and Served with Gourmet Crackers \$4.75 Per Person
Imported Cheeses Garnished with Fresh Fruit and Served with Gourmet Crackers \$8.00 Per Person
Imported & Domestic Cheeses Garnished with Fresh Fruit and Served with Gourmet Crackers \$7.50 Per Person
Garden Fresh Crudite with Crumbled Blue Cheese and Tangy Buttermilk Ranch Dip \$4.50 Per Person
Grilled & Chilled Vegetables with Roasted Bell Peppers, Balsamic Drizzle \$5.00 Per Person
Bruschetta Display with Focaccia and Olive Bread Crostini \$4.00 Per Person
Tuna or Salmon Poke with Won Tons \$13.95 Per Person



Cold Hors d'Oeuvre Selections

Smoked Salmon Crepe Roulade with Dilled Cream Cheese
Jack Daniel's Glazed Prosciutto Coronets with Boursin Cheese
California Rolls, Wasabi and Soy Sauce
Hummus Cucumber Tapenade
Deviled Ham & Egg
Bruschetta of Tomato Confit, Basil, Olive, and Roasted Garlic on Baguette
Balsamic Glazed Beef Tenderloin with Red Onion Confit
Sirloin and Horseradish Roulade with Caper
Roasted New Potato with Caviar and Crème Fraîche
Antipasti Skewer

\$2.75++ Per Piece

Hot Hors d'Oeuvre Selections

Andouille Sausage En Croute, Dijon Mustard Dipping Sauce
Beef or Chicken Satay, Roasted Peanut Sauce
Pork or Wild Mushroom Potstickers
Spinach Spanikopita
Miniature Egg Rolls, Sweet & Sour Dip
Chicken Fajita Quesadilla with Jalapeño Cream Dip
Fillo Cup with Goat Cheese and Fig
Scallops Wrapped in Bacon, Teriyaki Dip
Southern Fried Chicken Tenders with BBQ or Honey Mustard Dip
Coconut Crusted Shrimp, Polynesian Dipping Sauce
Sriracha Chicken Meatball
Barbecued Meatballs
Artichoke Beignets
Italian Sausage Stuffed Balsamic Mushrooms

\$2.75++ Per Piece

Luxury Hors d'Oeuvre Selections

Polenta Cup with Wild Mushroom Ragout
Chilled Shrimp Cocktail
Miniature Beef Wellington, Port Wine Sauce

\$3.00 Per Piece

Miniature Crab Cakes, Roasted Red Pepper Sauce
New England Lobster Canape Satay, Indonesian Vinaigrette
Delaware Fresh Oysters, Raw
Grilled Mini Lamb Chop, Horseradish Sauce and Lamb Demi
Ahi Tuna Won Ton

\$3.50 Per Piece



Plated Appetizers

Cold Appetizers Selection

Traditional Shrimp Cocktail Served with Four Shrimp, Lemon Wedge, Cocktail Sauce \$13.95

Hummus with Toasted Pita Chips, Sliced Roma Tomatoes and Cucumbers,
Kalamata Olives and Sprinkled with Hungarian Paprika \$6.95

Ahi Tuna or Salmon Avocado Towers with Sushi Rice, Edamame, Togashiri Spice,
Ponzu Vinaigrette and Crispy Sesame Won Ton Cracker \$14.95

Hot Appetizers Selection

Sun Dried Tomato and Fresh Asparagus Risotto with
Caramelized Shallot and Grated Parmesan Cheese \$6.95

New Orleans Jumbo Crabcake, Zesty Rémoulade, Lemon Wedge and Topped with Tomato Relish \$13.95

Pan Seared Scallops with Creamy Grits Apple and Ginger Reduction \$12.95

Braised Beef Short Rib with Celery Root Puree, Parisian Vegetables,
Cabernet Sauce and Frizzled Leeks \$14.95

Soup Selections

Roasted Tomato and Basil Bisque \$4.95

Cream of Wild Mushroom \$4.95

Broccoli and Aged Cheddar Cheese \$4.95

Smoked Turkey and Wild Rice \$4.95

Roasted Butternut Squash and Apple \$4.95

Traditional Beef Barley \$4.95

Chicken Vegetable with Orzo Pasta \$4.95

Italian Sausage, White Bean and Spinach \$4.95

Gazpacho with Sour Cream and Fresh Scallions \$4.95

French Onion with Caramelized Gruyere Cheese \$6.00

Lobster or Crab Bisque with Infused Chive Oil \$6.00

Beef Chili \$6.00



Salads

River Forest House Salad

Mixed Greens, Grape Tomatoes, Sliced Cucumber, Julienne Carrots with Choice of Dressing on Side \$4.95

Caesar Salad

Romaine Lettuce, Parmesan Cheese, Croutons, Hard Boiled Egg, Caesar Dressing \$4.95

Spring Salad

Boston Bibb Lettuce, Sliced Strawberries, Pears, Brie Cheese, Candied Walnuts, Poppyseed Dressing \$5.95

Iceberg Wedge

Iceberg Lettuce Creamy Roqufort Dressing, Blue Cheese Crumbles with Fresh Tomato Relish \$4.75

Waldorf Salad

Mixed Greens, Candied Walnuts, Sun Dried Cherries, Poached Pear
with Poppy Seed Dressing and Gorgonzola \$5.95

Caprese Salad

Tomato with Fresh Mozzarella, Sliced Red Onion, Basil with Balsamic Drizzle \$4.75

Mission Fig Salad

Mixed Greens, Mission Figs, Goat Cheese, Raspberries and Apple Dressing \$5.95

Grilled Hearts of Romaine Caesar Salad

Hearts of Romaine, Roasted Red Pepper, Sourdough Croutons,
Parmesan Cheese and Creamy Caesar Dressing \$4.95

Champagne Salad

Bibb Lettuce, Mixed Greens, Sliced Kiwi, Strawberries, Toasted Almonds,
Brie Cheese, Champagne Dressing \$5.95

Countryside Salad

Mixed Greens, Grape Tomatoes, Julienne Carrots, Chopped Egg,
Croutons and Country French Dressing \$4.75

Italian Chop Salad

Iceberg Lettuce, Grape Tomatoes, Cucumbers, Red Onion, Prosciutto,
Crumbled Gorgonzola Cheese, Italian Dressing \$4.75

Additional Dressings:

French
Basil Vinaigrette
Raspberry Vinaigrette (fat free)
Honey Mustard
Ranch
Poppy Seed
Blue Cheese
Caesar
Sweet Italian



Poultry Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Chicken Marsala

Sautéed Chicken Breast Medallions with Button Mushrooms, Goat Cheese Whipped Potatoes, French Bean Bundle and Marsala Wine Reduction Sauce
\$25.95

Chicken Wellington

Boneless Breasts of Chicken Wellington Wrapped in Puff Pastry with Roasted Garlic Whipped Potatoes, French Bean Bundle, Mushroom Duxelle and Champagne Sauce
\$27.95

Garlic Rosemary Chicken

Sautéed Skin-on Breast of Chicken, Organic Fingerling Potatoes, French Beans Provençal and Roasted Garlic Sauce
\$26.95

Goat Cheese & Spinach Chicken Breast

Stuffed Chicken Breast with Spinach, Goat Cheese Served with Duchess Potatoes, French Beans, Carrots and Red Peppers and Garlic Chicken Jus
\$26.95

Charbroiled Chicken Breast

Charbroiled Chicken Skin-On Breast served with Creamy Polenta, Grilled Asparagus, Sun Dried Tomatoes, Roasted Portabella Cream Sauce
\$25.95

Chicken Cavatappi Alfredo

Chicken Cavatappi Alfredo with Chicken Chunks, Creamy Alfredo Sauce and Grated Parmesan Cheese
\$19.95

Pancetta Stuffed Chicken Breast

Stuffed Chicken Breast stuffed with Roasted Red Peppers, Swiss Cheese and Pancetta served with Sour Cream and Chives Duchess Potatoes, Asparagus, Carrots, Mushrooms and White Wine Chicken Cream Sauce
\$25.95



Beef Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

New York Sirloin

12 oz New York Sirloin Charbroiled to perfection served with Au Gratin Potatoes, Asparagus, Baby Carrots, Pearl Onions and Sauce Bordelaise
\$41.95

Filet Mignon

Filet Mignon Charbroiled with Roasted Garlic Shallot Confit, Parmesan Whipped Potatoes, French Beans, Red Pepper and Carrot Bundle and Cabernet Reduction
6 oz \$33.95 or 8 oz \$39.95

Ribeye Steak

12 oz Ribeye Steak served with Sautéed Button Mushroom, Twice Baked Potato, Asparagus, Onion Rings and Merlot Sauce
\$41.95

Roasted Prime Rib of Beef Au Jus

Sliced and served with Baked Potato with Sour Cream, Vegetable Medley, Creamy Horseradish Sauce and Au Jus
12oz Queen \$34.95 or 18oz King \$42.95

Pork Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Roasted Pork Medallions

Bacon Wrapped Pork Tenderloin Medallions, Caramelized Apples, Goat Cheese Whipped Potatoes, French Beans, Baby Carrots, Caramelized Pearl Onions and Brandy Pork Sauce
\$24.95

River Forest Ribs

Half Slab of Ribs Spiced with Dry Rub and Smoked served with Whipped Sweet Potatoes, Garlic Green Beans, Housemade Barbecue Sauce and Corn Fritters
\$20.95



Seafood Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Cedar Plank Salmon

Cedar Plank Grilled Salmon Filet served with White Wine Apple Chutney,
Buerre Blanc, Creamy Grits and Vegetable Medley
\$28.95

Twin Lobster Tails

Twin 4oz Lobster Tails served with Duchess Whipped Potatoes, French Beans,
Red Pepper and Carrot Bundle with Lemon Wedge and Drawn Butter
\$44.95

Almond Crusted Whitefish

Almond Crusted Whitefish served with Lemon Caper Burre Blanc, Saffron and
Wild Rice Medley, Green Beans Provançal, and Lemon Wedge
\$29.95

Dijon Crusted Walleye

Dijon Crusted Walleye served with Parsley Fingerling Potatoes,
Asparagus, Red Pepper Bundle and Zesty Tomato Buerre Blanc
\$31.95

Shrimp Cavatappi Alfredo

Cavatappi Alfredo with six Sautéed Shrimp, Garlic, White Wine and Creamy Alfredo Sauce
\$22.95

Dual Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Petite Filet Mignon and Grilled Chicken Breast

Char Broiled Filet Mignon with Grilled Chicken Breast served with Au Gratin Potatoes,
Asparagus, Baby Carrots, Pearl Onions and Marsala Sauce
\$39.95

Petite Filet Mignon and Grilled Salmon

Char broiled Filet Mignon with Honey Mustard Glazed Salmon with Horseradish Whipped Potatoes,
French Bean Bundle and Wild Mushroom Cabernet Buerre Rouge
\$41.95



Dual Dinner Entrees

Includes Bread and Butter Service, Coffee and Tea

Petite Filet Mignon and Grilled Shrimp

Charbroiled Filet Mignon with Jumbo Grilled Shrimp served with Horseradish Whipped Potatoes, French Bean Bundle with both Bordelaise and Garlic Lemon Drizzle
\$41.95

Petite Filet and Lobster

Charbroiled Filet Mignon and Lobster Tail served with Duchess Potatoes, French Beans, Red Pepper and Carrot Bundle, Lemon Wedge, and both Cabernet and Drawn Butter Sauces
\$46.95

Desserts

Tiramisu

Square Drizzled with Carmel Sauce
\$5.25

Profiteroles

Two Cream Puffs filled with Vanilla Ice Cream, Chocolate Sauce and Whipped Cream
\$5.25

New York Cheesecake

Slice of New York, Chocolate Chip or Raspberry White Chocolate Cheesecake
\$5.95

White Chocolate Mousse Basket

Served with Fresh Berries, Piped in Carmel Basket
\$5.95

Fresh Fruit Cobbler

Peach, Apple, Blueberry or Keylime Cobbler topped with Cinnamon Ice Cream
\$5.25

Slice of Pie

Cherry, Apple, Blueberry or Keylime
\$4.95 A la mode \$5.75

Ice Cream

Choice of Ice Cream with Toppings
\$4.50

Sweet Table \$10.95

Grande Sweet Table \$13.95

Haagen Daz Ice Cream Sundae Station \$6.95