



Menus for All Occasions

Thank you for considering Salt Creek Golf Club for your upcoming event.

We pride ourselves on the service we provide our guests. Each of the choices on our extensive menu is of exceptional quality and served by our professional staff.

We will try to do everything possible to provide the “special touches” that will make your event successful.

Let us customize your menu for you!

We are looking forward to serving you.

Sincerely,

***The Salt Creek Golf Club
Management Team***

Deposit/Guarantee

In order to confirm your date, a \$500 non-refundable deposit is required and will be applied towards your balance.

Thirty (30) days prior to your event, a 50% of the estimated bill (nonrefundable) payment is required.

The balance is due one (1) week prior to your event (nonrefundable.)

We will ask you to confirm the total number of guests expected one week prior to your date. This number is your guaranteed count. Please be sure to include your entertainers, photographers etc. in your count if they are to be served. We will be prepared to serve 5% more than your guarantee.

Your final bill will be based upon guarantee or actual attendance whichever is greater.

Afternoon Party Hours: 11:00 am to 4:30 pm

Evening Party Hours: 6:00 pm with ending time between 11:30 pm & Midnight

**Minimum guest count requirements: 50 Adults on Friday & Sunday
100 Adults on Saturday**

Breakfast Menu

Eye Opener

Carafes of Chilled Orange Juice
Mini-Bagels & Cream Cheese
Assorted Mini Danish, Donuts & Muffins
Freshly Brewed Coffee or Hot Tea

\$5.95

With Fresh Fruit – \$7.50

Warm Up

Carafes of Chilled Orange Juice
Scrambled Eggs
Potatoes O'Brien
Bacon
Sausage Links
Freshly Brewed Coffee or Hot Tea

\$8.95

Early Risers

Carafes of Chilled Orange Juice
Fresh Fruit
Scrambled Eggs
Bacon, Pork Sausage Links
O'Brien Potatoes
Assorted Mini Danish, Donuts & Muffins
French Toast with Syrup
Freshly Brewed Coffee or Hot Tea

\$13.95

**This Menu is Buffet Style Service not “All-You-Can-Eat”
Breakfast Entrees served from 7:00 am - 10:00 am**

*Pricing does not include tax and service charge
All prices subject to change without notice, please call for current prices
Prices effective 1/1/10 – 12/31/10*

Brunch Buffet

(Minimum: 50 Adults)

\$22.95 per person

**Carafes of Chilled Orange Juice
Seasonal Fresh Fruit
Assorted Mini Bagels, Danish & Donuts
Scrambled Eggs
French Toast with Syrup
Bacon, Pork Sausage Links
O'Brien Potatoes
Tossed Garden Salad with Choice of Dressings
Fresh Vegetables
Mostaccioli with Marinara Sauce**

Choice of one item below:

**Bone-in Oven Herb Roasted Chicken
Boneless Breast of Chicken Marsala
Boneless Breast of Chicken with Lemon Chardonnay Sauce
Chef Carved Roast Beef with Bordelaise Sauce
Chef Carved Baked Bone-in Glazed Ham**

**Brunch Buffet also includes
Freshly Brewed Coffee or Hot Tea**

**This Menu is Buffet Style Service not "All-You-Can-Eat"
Brunch served from 10:30 am 2:00 pm**

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Hors d'Oeuvres

Cold Selections

Turkey, Ham or Roast Beef Pinwheels (50 pcs.) – \$65

Mini-Turkey & Roast Beef Sandwiches (50 pcs.) – \$65

Bruschetta (100 pcs.) – \$60

Assorted Mini-Subs (50 pcs.) – \$65

Jumbo Shrimp Cocktail – (50 pcs. ~ 16/20 count) - \$65

**Fresh Mozzarella & Tomato with Basil
in a Champagne Glass (50 pcs.) – \$70**

(Serve 50 People)

Pita Triangles with Artichoke & Spinach Dip Platter \$40

Antipasto Platter – \$70

Cubed Cheese, Salami, Turkey & Ham Tray with Crackers – \$65

Assorted Fresh Vegetables & Cheese Tray with Crackers & Dip – \$65

Assorted Fresh Fruit Tray – \$65

Assorted Fresh Vegetable Tray with Dip – \$55

Tortilla Chips & Salsa Bowl \$40

Hot Selections

Cocktail Franks in a Blanket (50 pcs.) – \$55

Bar-B-Que or Swedish Meatballs (200 pcs.) – \$65

Assorted Mini-Quiche (50 pcs.) – \$60

Buffalo Chicken Wings (50 pcs.) – \$55

Seafood Stuffed Mushrooms (50 pcs.) – \$65

Spanakopita (Spinach & Feta Cheese in a Puff Pastry ~ 50 pcs.) – \$70

Asparagus Tips & Asiago in Phyllo (50 pcs.) – \$65

Crab Rangoon (50 pcs.) – \$65

Mini-Egg Rolls (50 pcs.) – \$65

Italian Sausage Pieces (50 pcs.) - \$45

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Plated Luncheon Menu

(Minimum: 50 adults)

Chicken Parmigiana

Boneless Breast of Chicken lightly breaded and topped with
Marinara Sauce and Mozzarella Cheese served over Pasta – \$18.95

Chicken Piccante

Boneless Breast of Chicken lightly breaded & sautéed with Lemon
Butter & Roasted Pine Nuts served with Rice and Fresh Vegetable – \$18.95

Chicken Vesuvio

Boneless Breast of Chicken prepared in White Wine, Garlic, & Fresh Herb Sauce
Served with Vesuvio Style Potatoes and Fresh Vegetable – \$18.95

Chicken Marsala

Boneless Breast of Chicken prepared with Mushrooms, hint of Fresh Herbs
& Marsala Wine Sauce served with Rice and Fresh Vegetable – \$18.95

Roast Tenderloin of Beef & Chicken Combo

Sliced Roast Tenderloin of Beef served with a Mushroom Sauce
& your choice of prepared Boneless Breast of Chicken
Served with Mashed Potatoes and Fresh Vegetable – \$21.95

Bone-in Baked Ham

Slowly cooked bone-in ham served with Pineapple Cocktail Glaze served with Garlic
Mashed Potatoes and Fresh vegetables - \$19.95

Roast Pork Loin

Tender slices of Pork in natural gravy served with Herb Seasoned
Bread Dressing, Mashed Potatoes and Fresh Vegetable – \$18.95

Roast Tenderloin of Beef

Sliced Roast Beef Tenderloin is served with Mushroom Bordelaise Sauce,
Mashed Potatoes and Fresh Vegetable – \$21.95

Prime Rib of Beef

Slowly cooked Rib Roast served with Au Jus,
& side of Creamy Horseradish Sauce
Baked Potato and Fresh Vegetable
10 oz. – \$25.95

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Plated Luncheon Menu

Continued

New York Strip Steak

Center Cut Strip Steak (10 oz.) served with
Baked Potato and Fresh Vegetable – \$25.95

Petite Filet & Breaded Fantail Shrimp

Petite Filet (5 oz.) served with Breaded Fantail Shrimp,
Baked Potato and Fresh Vegetable – \$27.95

Baked Tilapia Florentine

Baked Tilapia Filet topped with a Lemon Butter Sauce
Served over a bed of Sautéed Spinach, Rice Pilaf – \$21.95

Salmon Piccante

Salmon Filet lightly sautéed with Lemon Butter Sauce, Roasted Pine Nuts
& White Wine served with Rice Pilaf and Fresh Vegetable – \$22.95

To compliment your entree, please select one item from each category...

Appetizer

Soup du Jour
Fresh Fruit Cup
Garden Salad
Caesar Salad

Dessert

Spumoni
Chocolate Mousse
Chocolate Cake
Carrot Cake

Ice Cream Sundae

Topped with Chocolate Syrup and drizzle of Caramel

Specialty Desserts are available for an additional cost

All entrees include Rolls & Butter, Coffee & Hot Tea Vegetarian Plate or Fish may be substituted for
selected guests along with final count.

Choice of Pasta Primavera or Baked Tilapia Florentine – \$21.95

Lunch is served from 11:00 a.m. until 3:00 p.m.

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Plated Dinner Menu

(Minimum: 50 adults)

Poultry Entrees

Bone-in Herb Roasted Chicken

Half Chicken roasted with herbs – \$22.95

Bone-in Chicken Vesuvio

Chicken sautéed with Garlic, Fresh Herbs and White Wine – \$22.95

Chicken Marsala

Boneless Chicken Breast sautéed with Mushrooms
& Marsala Wine sauce – \$23.95

Chicken Vesuvio

Boneless Breast of Chicken prepared in White Wine, Garlic, & Fresh Herb Sauce
Served with Vesuvio Style Potatoes and Fresh Vegetable – \$23.95

Chicken Piccante

Boneless Breast of Chicken lightly breaded & sautéed
With Lemon Butter & Roasted Pine Nuts – \$23.95

Chicken Parmigiana

Boneless Breast of Chicken topped with Marinara Sauce
And Mozzarella Cheese – \$23.95
(Served over Pasta and does not include another starch)

Fish and Pasta Entrees

Baked Tilapia Florentine

Tilapia Filet served over a Bed of Spinach
topped with a Lemon Butter Sauce – \$23.95

Mahi Mahi

Mahi Mahi lightly sautéed and topped with Zucchini, Artichoke Hearts,
Sour Cream, Tomato & Squash Salsa – \$25.95

Salmon Piccante

Salmon Filet lightly sautéed with Lemon Butter,
Roasted Pine Nuts & White Wine – \$24.95

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Plated Dinner Menu

(Continued)

Pasta Primavera

Pasta served with sautéed vegetables in a light creamy garlic sauce -22.95

Beef and Pork Entrees

Prime Rib of Beef

Roasted Prime Rib served with Au Jus
& a side of Creamy Horseradish Sauce – \$32.95

New York Strip Steak

Center Cut Strip Steak, char-broiled to perfection
Served with Au Jus & Mushroom Caps – \$32.95

Filet Mignon

Char-broiled Filet served with Burgundy
Mushroom Sauce – \$33.95

Roast Pork Loin

Sliced Herb Roasted Pork served with
Homemade Dressing & Gravy – \$26.95

Combo Entrees

Roast Beef Tenderloin & Breast of Chicken

Sliced Roast Beef Tenderloin served with a Mushroom Sauce
& your choice of prepared Boneless Breast of Chicken – \$28.95

Filet & Breaded Fantail Shrimp

Char-broiled 6 oz. Petite Filet with Breaded Fantail Shrimp – \$33.95

Filet Mignon & Breast of Chicken

Char-broiled Petite Filet in Burgundy Wine Sauce
& your choice of prepared Boneless Breast of Chicken – \$34.95

Pasta

Additional Course served Family Style
Choice of Mostaccioli, Rigatoni or Orecchiette
in a Marinara Sauce – \$4.00

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Accompaniments

Soup

(Select One)

**Tomato Florentine
Chicken Noodle
Cream of Chicken With Rice
Minestrone
Cream of Broccoli**

**Seasonal Fruit Cup maybe substituted for Soup (Add \$2.00 per person)
Shrimp Cocktail (Add \$5.95 per person)**

Salad

(Select One)

Caesar Salad

**Crispy Romaine & Iceberg Lettuce Mix, Red Onions, Olives,
Croutons and Caesar Dressing**

Garden Tossed Salad

**Crispy Romaine & Iceberg Lettuce Mix, Tomato Wedges,
Cucumber Slice, Shredded Carrots, Croutons
Choice of Three Dressings**

Tomato & Mozzarella Salad

**Slices of Tomato & Fresh Mozzarella Cheese with Fresh
Basil & Olive Oil (\$1.95 additional per person)**

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Starch
(Select One)

Oven Roasted Potato Wedge
Garlic Red Mashed Potatoes
Vesuvio Potatoes
Baked Potato with Sour Cream
Rice Pilaf
Twice Baked Potato

Vegetable
(Select One)

Green Beans Almandine
Broccoli Spears
California Blend
Buttered Glazed Carrots

Desserts
(Select One)

Ice Cream Sundae
Topped with Chocolate Syrup & a Drizzle of Caramel
Chocolate Mousse
Chocolate Cake
Carrot Cake

Dinners also include Rolls & Butter,
Freshly Brewed Coffee and Hot Tea
*Vegetarian Plate or Fish may be substituted for
selected guests along with final count*

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Ultimate Buffet

(Minimum: 50 adults)

\$26.95 per Person

Please select one entree from list A and one from list B...

Entrée List A

Bone-in Baked Chicken

Chicken prepared: Vesuvio, Herb Roasted or Bar-B-Que Style

Chicken Marsala

Boneless Breast of Chicken prepared with Mushrooms
hint of Fresh Herbs & Marsala Wine Sauce

Chicken Piccante

Boneless Breast of Chicken lightly breaded and sautéed
with Lemon Butter with Roasted Pine Nuts

Chicken Lemon

Boneless Breast of Chicken in a light Lemon Chardonnay Sauce

Entree List B

Roast Pork Loin

Tender sliced Pork in natural gravy
and Herb Seasoned Bread Dressing

Chef Carved Bone-in Honey Glazed Ham

Chef Carved Glazed Ham with pineapple cocktail glaze

Chef Carved Roast Beef

Seasoned Roast Beef sliced and
served with a Mushroom Bordelaise Sauce

Baked Tilapia

Tilapia Filet served with a Lemon Butter Sauce

Chef Carved Prime Rib (Market Price)

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To compliment your entree, please select one item from each category

Starch

Rice Pilaf
Vesuvio Potatoes
Garlic Red Mashed Potatoes
Parsley New Red Potatoes

Vegetables

Green Beans Almandine
Broccoli with Cheese Sauce
California Blend

Dessert

Chocolate Sundae
Chocolate Cake
Carrot Cake
Chocolate Mousse
Mini-Pastries (\$2.50 Additional Per Person)

The Following Menu Items Are Also Included:

Baked Mostaccioli with Marinara Sauce, Caesar Salad, Rolls & Butter,
Coffee and Hot Tea

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Family Style Dinner

(Minimum: 50 adults)

\$27.95 per Person

Generous Platters of:

Your Choice of Prepared Boneless Chicken:

**Herb Roasted, Vesuvio, Parmigiana,
Lemon or Marsala**

Also

(Select One)

Sliced Roast Beef Tenderloin served with Mushroom Bordelaise Sauce

Baked Glazed Bone-in Ham

Roast Pork in Natural Gravy served w/Seasoned Herb Dressing

Italian Sausage served w/Marinara Sauce & Onions & Peppers on the Side

***In addition to the above, the following
menu items are also included:***

**Garden Fresh Tossed Salad (Choice of Two Dressings)
or Caesar Salad**

Mostaccioli w/Marinara Sauce

Whipped, Oven Brown or Vesuvio Potatoes or Rice Pilaf

Vegetable du Jour

Rolls & Butter

Freshly Brewed Coffee and Hot Tea Service

Choice of:

Chocolate Cake, Carrot Cake, Chocolate Mousse or Chocolate Sundae

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Sweet Table Sensation

"A Sweet Ending to Your Special Day"

Executive Sweet Table

\$7.50 per person

(4 Pieces per Person)

Fresh Fruit Platter

Choice of Three (3) of the Following:

Assorted Italian Cookies

Chocolate Dipped Pretzel Rods

Chocolate Fudge Brownie Squares

Cream Puff Swans

Cannoli

Mini-Chocolate Éclairs

Baklava

Napoleon Squares

Mini Cheese Cake Squares

Mini Carrot Cake Squares



The Executive Sweet Table includes Coffee or Hot Tea

Additional Items \$1.50 each

Fresh Fruit Platter (Served per table) \$2 per person

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Beverage Package

Salt Creek Golf Club takes great pride in professionally serving the finest beverages available

House Package

One Hour: \$11 per person
Two Hour: \$14 per person
Three Hour: \$16 per person
Four Hour: \$18 per person

Premium Package

One Hour: \$13 per person
Two Hour: \$16 per person
Three Hour: \$18 per person
Four Hour: \$20 per person

Top Shelf Package

One Hour: \$15 per person
Two Hour: \$18 per person
Three Hour: \$20 per person
Four Hour: \$22 per person

Beer, Wine & Pop Package

This package features:

Choice of Three Domestic Beers and One Imported Beer
Choice of Two House Wines
Pitchers of Assorted Soda

Two Hour: \$ 12.95 per person
Four Hour: \$15.95 per person

Shots, pitchers & carafes are not available with any bar package

Pitchers of Pop are available \$7 per pitcher

Host Bar – Regular beverage prices are charged with an 18% service charge added to the total plus a \$60 per bartender fee

Cash Bar is subject to a \$60 per bartender fee

Our Liquor Policy:

In accordance with the liquor laws governing Illinois and the City of Woods Dale, a guest must be 21 years or older to consume alcoholic beverages. We, at Salt Creek Golf Club also reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has consumed enough to drink, and the right to discontinue bar service to the event without refund if liquor laws are not followed by guests. Under so circumstances will guest be served pitchers of beer, carafes or bottles of wine or shooters.

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Beverage Ideas

**Breakfast Buffet Special
Unlimited Glasses of Champagne or
Mimosas for One Hour – \$3.95 per guest**

Punch Choices

***Champagne Mimosa*
Champagne & Orange Juice**

***Pina Colada*
Rum, Pineapple Juice, Colada Mix & Ginger Ale**

***Strawberry Daiquiri*
Daiquiri Mix, Frozen Strawberries, Vanilla Ice Cream**

***Rainbow Punch*
Rainbow Sherbet, Ginger Ale**

***Orange Jubilee*
Orange Sherbet, Vanilla Ice Cream, Orange Juice & Ginger Ale**

***Raspberry & Pineapple*
Raspberry Sherbet, Pineapple Chunks, Sprite**

**Vodka or Rum Punch – \$60 *Per Bowl
Champagne Punch – \$50 *Per Bowl
Non-Alcoholic Punch – \$40 *Per Bowl**

Punch Special\$10.00 off on all refills

*** Serves approximately 30 guests**

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House Package

Vodka, Gin, Scotch, Whiskey, Brandy, Tequila,
Amaretto, Triple Sec, & Rum
Choice of Three Domestic Beers & Two House Wines

Premium Package

Sky Vodka, Smirnoff Vodka, Beefeaters Gin, Bacardi Rum, Cutty Sark
Dewars, J&B Scotch, Seagrams VO, Seagrams 7, Canadian Club,
Christian Bros. Brandy, Southern Comfort, Sambucca
Choice of Three Domestic Beers & Two House Wines

Top Shelf Package

Grey Goose, Absolute, Kettel One, Tangeray Gin, Johnny Walker Red & Black,
Chivas Regal, Jack Daniels, Crown Royal, Amaretto DiSaronna, Kahlua, Baileys
Choice of One House Wine and One Premium Wine (Pinot Grigio or Merlot)
Choice of Three Domestic and One Import Beer

Domestic Beer Selections

Miller Lite, MGD, 64, Budweiser
Bud Light, Old Style, Michelob Ultra
Coors Lite, Sharps

Imported Beer Selections

Corona, Heineken, Amstel Light

House Wine Selections

Chardonnay, Cabernet, White Zinfandel

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