



CHICAGO

CHICAGO'S HOME FOR GOLF

# Golf Menu



# BREAKFAST

## HOT BREAKFAST SANDWICH | 15

Choice of sausage, egg and cheese or bacon, egg and cheese on texas toast with orange juice

## CONTINENTAL BREAKFAST | 19

Chilled fruit juices, coffee, hot tea, assorted breakfast pastries, mini bagels with cream cheese and whole fruit

## EXECUTIVE BREAKFAST | 29

Chilled fruit juices, coffee, hot tea, assorted breakfast pastries, fresh fruit platter, cheddar scrambled eggs, applewood bacon, home fried potatoes, buttermilk biscuits

## ADD-ONS

French Toast | 4 

Sausage Links | 4

Turkey Sausage Links | 4

Biscuits & Sausage Gravy | 5

Yogurt Cup | 5  

Yogurt Parfait Station | 10  

Greek yogurt, fresh berries, bananas, house-made granola and honey

# LUNCH ON THE GO

## TRADITIONAL BOX LUNCH | 16

Include Signature Sandwich, Chips, Fresh Baked Cookie, Bottled Water or Soda

## SIGNATURE SANDWICHES

Italian (Ham, Salami, Provolone)

Turkey and Cheddar

Ham and Swiss

Veggie Hummus Wrap

## LUNCH AT THE DOCK | 16

Includes Chips and Bottled Water or Soda

1/3 lb. Grilled Beef Hamburger/Cheeseburger

1/3 lb. Grilled Chicken Sandwich

1/4 lb. Grilled Vienna Beef Hot Dog

1/4 lb. Grilled Bratwurst



GLUTEN FREE  VEGETARIAN 

The Chicago Department of Public Health advises that consumption of raw or undercooked foods of animal origin such as beef, eggs, fish, lamb, pork, poultry or shellfish may result in an increased risk of foodborne illness. \* May contain traces of gluten.

SERVICE CHARGE & GRATUITY NOT INCLUDED

FOOD & BEVERAGE DEPARTMENT | 312.782.7837 ext 228



# APPETIZERS

## MARKET PRICE

### HOT

#### JUMBO BAR WINGS

Choose from buffalo, honey bbq or sweet chili garlic

#### MEATBALLS

With fresh tomato-basil

#### SPANAKOPITA

Crispy spinach & feta pastries

#### VEGGIE SPRING ROLLS

Served with sweet chili garlic dipping sauce

#### MINI CRAB CAKES

Served with remoulade sauce

#### COCONUT SHRIMP

Served with remoulade sauce

#### SLIDERS

Choice of cheeseburger, bbq pulled pork or buffalo chicken tender

### COLD

#### SHRIMP COCKTAIL

Served with cocktail sauce

#### BLT BITES

Bacon, lettuce, tomato & aioli on toasted crostini

#### CAPRESE SKEWERS

Cherry tomatoes & fresh mozzarella with balsamic dressing

#### MINI ITALIAN SUBS

Salami, pepperoni, ham, provolone, lettuce, tomato, onion, cherry peppers, Italian dressing

#### DEVILED EGGS

Dijon mustard, mayonnaise, salt, pepper, paprika

#### DEVILED EGGS W/ CAJUN SHRIMP

Dijon mustard, mayonnaise, salt, pepper, paprika

#### DEVILED EGGS W/ BACON & CHIVES

Dijon mustard, mayonnaise, salt, pepper, paprika

## PLATTERS

SERVES 25 GUESTS

#### FRESH FRUIT | 70

Chef's seasonal choices

#### CRUDITÉS | 70

Assorted vegetables with buttermilk ranch

#### ASSORTED CHEESE | 70

Chef's choice of assorted cheeses with fresh and dried fruits, toasted walnuts and crackers

#### PINWHEELS | 70

Assortment of chipotle turkey with bacon & ham and swiss

#### VEGETABLE PLATTER | 70

Grilled & chilled seasonal vegetables with balsamic glaze

## DIPS & SPREADS

SERVES 25 GUESTS

#### GUACAMOLE & SALSA W/ CHIPS | 70

House-made guacamole & pico de gallo served with house-made corn tortilla chips

#### HUMMUS & PITA | 55

Traditional hummus served with soft pita bread

#### BRUSCHETTA | 55

Fresh tomatoes marinated in olive oil and basil served with toasted crostini

#### SPINACH ARTICHOKE DIP | 70

Creamy blend of fresh spinach, artichoke hearts and parmesan served with house-made corn tortilla chips

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# GOLF BUFFETS

## ONE HOUR & THIRTY MINUTE BUFFET

### GRILL-OUT | 37

Char-grilled 1/3 lb. black angus all-beef burgers, 1/4 lb. Vienna all-beef hot dogs, sliced cheeses, lettuce, tomato, onion, condiments, fresh baked buns, potato salad, kettle potato chips, assorted fresh baked cookies

### SUMMER BBQ | 39

Slow roasted pulled pork with honey bbq sauce, cajun baked bone-in chicken, bbq baked beans, corn on the cob, cole slaw, house salad with house dressing, fresh baked buns, sliced watermelon, assorted fresh baked cookies

### TASTE OF THE ISLANDS | 39

Caribbean grilled chicken quarters w/ honey bbq sauce, pork tenderloin w/ creamy mustard sauce, red beans & rice, hawaiian vegetable medley, greek salad w/ greek vinaigrette, jalapeno cheddar corn bread, assorted fresh baked cookies

### HUGO'S TACO BAR | 39

Seasoned beef, pulled chicken breast with chipotle sauce, spanish rice, refried beans, warm corn tortillas, house-made guacamole, mild salsa, assorted fresh garnishes, assorted fresh baked cookies

### LITTLE ITALY | 44

Choice of sausage & peppers or italian beef with au jus, herb marinated bone-in chicken, penne pasta with vodka sauce, roasted squash medley, tossed caesar salad, italian rolls & butter, carrot cake



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# EXECUTIVE BUFFET | 49

## ONE HOUR & THIRTY MINUTE BUFFET

All entrée selections include bread and butter, salad, side, vegetable and non-alcoholic beverages.

### SALAD CHOICE OF ONE

#### HOUSE

Mixed greens, cucumber, grape tomato, carrot, red onion with house vinaigrette

#### SUNBURST

Mixed greens, mandarin oranges, dried cranberries, toasted almonds, feta cheese with house vinaigrette

#### CAESAR

Crisp romaine, aged parmesan, garlic croutons with caesar dressing

#### GREEK SALAD

Crisp romaine, cucumber, tomato, red onion, feta cheese, kalamata olives with greek vinaigrette

### SIDE CHOICE OF ONE

#### RICE PILAF

#### GARLIC MASHED POTATOES

#### ROASTED RED POTATOES W/ ROSEMARY & GARLIC

### BUFFET ADD ON

#### CARVING STATIONS | 150 PER CARVING CHEF

#### BEEF TENDERLOIN | 19 PER GUEST

Herb crusted and served with horseradish sauce

#### PRIME RIB | 15 PER GUEST

Herb crusted and served with horseradish sauce

#### DESSERT | 6 PER GUEST

Cheesecake, chocolate cake, carrot cake

### ENTRÉE CHOICE OF TWO

#### CITRUS CHICKEN BREAST

With a light citrus herb sauce

#### CHICKEN MARSALA

With marsala wine reduction and roasted mushrooms

#### GRILLED SALMON

With refreshing mango salsa

#### GRILLED HONEY BBQ SALMON

With spicy mango pico de gallo

#### SIRLOIN TRI TIP

With chimichurri or brandy peppercorn sauce

#### STEAK MEDALLIONS

With chimichurri or brandy peppercorn sauce

#### SPANISH QUINOA

Quinoa, black beans, seasonal vegetables, crispy tortilla strips with chimichurri sauce

### VEGETABLE CHOICE OF ONE

#### GREEN BEANS

#### SUMMER SQUASH MEDLEY

#### ROASTED BROCCOLI W/ ROASTED RED PEPPERS

### CARVING STATION PRICE IS FOR EXECUTIVE BUFFET ADD ON ONLY.

#### ROASTED TURKEY | 13 PER GUEST

Slow roasted white and dark meat served with house-made gravy

#### BAKED POTATO BAR | 10 PER GUEST

Baked potato bar w/ sour cream, bacon, chives, cheese & butter

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# BAR PACKAGES

\$150 per bartender fee will be applied to all packages

**CASH BAR:** Beverages are paid for by your guests when ordered

**CONSUMPTION BAR:** Beverages are tracked on a tab throughout the event

**OPEN BAR PACKAGE:** Host chooses duration and type of open bar (rate per guest below)

	ONE HOUR	TWO HOURS	THREE HOURS
<b>BEER AND WINE</b> House wine, seltzer, domestic, import & craft beer	28	32	40
<b>PLATINUM OPEN BAR</b> House wine, seltzer, domestic, import & craft beer, premium & platinum liquor	36	40	48

## ADDED BAR SERVICES

CONSUMPTION PLATINUM BLOODY MARY BAR | 12 PER DRINK

CONSUMPTION MIMOSA BAR | 12 PER DRINK

## CONSUMPTION TABS

Guest orders are tallied on a consumption tab based on a la carte pricing. Does not include sales tax & service charge.

BOTTLED WATER   4	PREMIUM LIQUORS   10
CANNED SODA   4	PLATINUM LIQUORS   12
TROPICANA   4	TOP SHELF LIQUORS   14
RED BULL   6	SPECIALTY LIQUORS   19
GATORADE   6	DOMESTIC BEER   7
ARNOLD PALMER   6	IMPORT BEER   8
CHIPS & CANDY   3	CRAFT BEER & SELTZER   9
JERKY & GRANOLA   4	HIGH NOON   10
NUTS & PRETZELS   6	CHAMPAGNE-WINE   10
FOUNTAIN DRINKS   4	HARBORSIDE TRANSFUSION   12

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## BEVERAGE CARTS & THE DOCK

### NON-ALCOHOLIC BEVERAGE TICKET | 5 PER TICKET

TICKET CAN BE USED FOR ONE OF THE FOLLOWING ITEMS:

CANNED SODA  
BOTTLED WATER  
GATORADE  
ARNOLD PALMER

### PREMIUM BEVERAGE TICKET | 10 PER TICKET

TICKET CAN BE USED FOR ONE OF THE FOLLOWING ITEMS:

CANNED SODA & BOTTLED WATER  
GATORADE/ARNOLD PALMER  
DOMESTIC & IMPORT BEER  
CRAFT BEER & WHITE CLAW SELTZER  
PREMIUM LIQUOR & HIGH NOON

## GOLF CART COOLER PACKAGES

### CLASSIC | 35

Choice of 6 domestic beers

### IMPORT | 40

choice of 6 import beers

### CRAFT & SELTZER | 45

Choice of 6 microbrews

### HIGH NOON | 50

Choice of 6 canned cocktails



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We are so excited to welcome you to Harborside International for your golf outing. For more information on food & beverage options please contact Director of Food & Beverage Steve Kokolias @ 312.782.7837 ext. 228 or [skokolias@kempersports.com](mailto:skokolias@kempersports.com).