



Plated Dinner Service

Entree Selections Include, Salad, Potato, Rice or Pasta,
Vegetable, Dessert, Rolls and Coffee, Tea, Iced Tea or Milk

Salads

Garden Fresh Tossed Salad with Choice of Dressing
Classic Caesar Salad (Add \$1.50)

Select One Vegetable

Roasted Corn and Red Peppers
Green Beans Almondine
Medley of Broccoli, Cauliflower and Carrots
Honey Glazed Baby Carrots
Tender Peas and Mushrooms

Select One Potato or Rice

Herbed Roasted Potatoes
Baked Potatoes with Sour Cream
Twice Baked Potatoes (Add \$1.00)
Garlic Mashed Potatoes
Sweet Potatoes
Rice Pilaf

Select Two Entrées

BEEF

Filet Mignon with Mushrooms \$31.95
Carved Beef Tenderloin \$31.95
New York Strip Steak \$31.95
Prime Rib of Beef with Au Jus \$31.95

PORK

Pork Tenderloin Wrapped in Bacon \$24.95
Stuffed Chops with Sage Dressing \$24.95

SEAFOOD

Broiled Whitefish Almondine \$26.95
Baked Cod with Lemon Pepper \$26.95
Broiled Salmon with Dill Butter \$26.95

POULTRY

Chicken Parmesan \$25.95
Chicken Kiev \$25.95
Breast of Chicken Marsala \$25.95
Stuffed Chicken Breast \$25.95
Stuffed Cornish Hen \$25.95

COMBINATION PLATES

Petite Filet & Pork Tenderloin \$34.95
Petite Filet & Chicken Breast Marsala \$32.95
Chicken Breast Marsala & Broiled Salmon \$34.95

Children's Dinner (Under 12)

Chicken Fingers, French Fries & Drink \$11.95

Select One Dessert

Chocolate Torte Cake, Strawberry Torte Cake
Vanilla, Chocolate or Strawberry Mousse
Ice Cream, Sherbet, Cheesecake with fresh Strawberries

All selections subject to 18.5% Service Fee and 8% Sales Tax





Dinner Service

Salads

Garden Fresh Tossed Salad, Rolls and Butter Served at the Table
Classic Caesar Salad (Add \$1.50)
Three Bean Salad Pasta Primavera
Antipasto Salad Seafood Salad Supreme

Side Dishes

(Add \$ 1.95 for each additional side)

Select One

Vegetable

Roasted Corn and Red Peppers
Green Beans Almondine
Medley of Broccoli, Cauliflower and Carrots
Honey Glazed Baby Carrots
Tender Peas and Mushrooms

Select One Potato

or Rice

Herb Roasted Potatoes
Baked Potatoes
Garlic Mashed Potatoes
Sweet Potatoes
Rice Pilaf

Select Two Entrees

(Add \$3.95 for each additional entrée)

POULTRY

Roast Turkey with Sage Dressing
Stuffed Chicken Breast
Baked Herb Chicken

BEEF

Roast Sirloin of Beef Au Jus
Pasta with Meat or Marinara Sauce
Yankee Pot Roast

PORK

Roasted Pork Loin
Carved Baked Ham
Italian Sausage and Peppers

FISH

Baked Cod with Lemon Herb Butter
Broiled Whitefish with Herb Butter

Children's Dinner (Under 12)

Chicken Fingers, French Fries & Drink \$11.95

Dessert

Vanilla Ice Cream or Sherbet

Beverages

Coffee, Tea, Iced Tea or Milk

Buffet Dinner \$22.95 Family Style Dinner \$23.95

All You Can Eat

Minimum of 75 Guests

All selections subject to 18.5% Service Fee and 8% Sales Tax

Prices guaranteed with 50% deposit





Bar Service

"Open Bar Service"

House Brands

Domestic beers, house wines (champagne, chardonnay, cabernet, merlot, white zinfandel and pinot noir), vodka, gin, rum, brandy, tequila, triple sec, whiskey, bourbon, amaretto, peach, melon, or peppermint schnapps, scotch, and mixers

Select Brands

Includes above house brands and Seagram's Seven Crown, Bombay Gin, Seagram's VO, Canadian Club, Smirnoff Vodka, Bacardi Rum, J&B Scotch, Jim Beam Whiskey, J. Bavet Brandy & Southern Comfort

Premium Brands

Includes house and select brands above and Absolut Vodka, Tanqueray Gin, Dewar's Scotch, Crown Royal, Bailey's Irish Cream, Captain Morgan, DiSaronno Amaretto, Kahlua & Jack Daniels

Prices

Beverage Service	House	Select	Premium
One Hour	\$12.00	\$15.00	\$17.00
Two Hours	\$14.00	\$17.00	\$19.00
Three Hours	\$16.00	\$19.00	\$21.00

"Cash or Tab Bar"

Bartender services are required
\$35.00 hourly bartender fee for each 75 guests

Bar prices range from \$1.50/soda to \$4.25/House \$5.25/Select, \$6.00/ Premium Brands

House Champagne or Wine (Glass)	\$ 4.00	House Wine (Carafe)	\$16.00
House Wine (Bottle)	\$18.00	Punch (with alcohol) 1 gallon	\$40.00

Shots not served during banquets

All selections subject to 18.5% Service Fee and 8% Sales Tax





Plated Luncheon Entrees

(Entree Selections include, Salad; Potato, Rice or Pasta; Vegetable; Dessert; Rolls and Coffee Service)

Salads

Garden Fresh Tossed Salad with Raspberry Vinaigrette dressing
Classic Caesar Salad (Add \$1.50)

- Chicken Kiev served with a choice of potato and vegetable.....\$13.95

- Herb Baked Chicken served with a choice of potato and vegetable.....\$11.95

- Roast Sirloin of Beef served with a choice of potato and vegetable.....\$11.95

- Chicken Parmesan served with a choice of potato and vegetable.....\$12.95

- Grilled Chicken Breast w/Supreme Sauce, with a choice of potato and vegetable\$13.95

- Beef & Chicken Combination Plate with a choice of potato and vegetable.....\$14.95

- Italian Sausage and Mostaccioli with a choice of potato and vegetable.....\$10.95

Choice of One Dessert

Ice Cream or Sherbet

Beverages

Coffee, Tea, Iced Tea or Milk

All selections subject to 18.5% Service Fee and 8% Sales Tax





Buffet Style Luncheon

All Luncheon Buffets include: Assortment of Salads (2), Entrées (2), Potatoes or Rice (1), Vegetable (1), Dessert (1), Rolls, Butter and Coffee Tea, Iced Tea, or Milk

\$19.95

Salads

Three Bean Salad
Pasta Primavera
Seafood Salad Supreme

Fresh Tossed Garden Salad with
Ranch, Italian and French
Classic Caesar Salad (Add \$1.50)

Select Two Entrées

Roast Sirloin of Beef
Mostaccioli Marinara
Yankee Pot Roast
Sausage and Sauerkraut

Herb Baked Chicken
Chicken Breast Parmesan
Baked Cod with Herbed Butter
Baked Lasagna

Select One Vegetable

Glazed Carrots
Green Bean Almondine
Vegetable Medley

Select One Potato or Rice

Parsley Buttered Potatoes
Mashed Potatoes and gravy
Baked Potato
Rice Pilaf

Select One Dessert

Vanilla Ice Cream or Sherbet

All selections subject to 18.5% Service Fee and 8% Sales Tax





Family Style Luncheon
\$20.95

All You Care to Eat Includes:

Fresh Baked Roll & Butter
Fresh Garden Salad

Select Two Entrees

Baked Chicken & Mostaccioli
Roast Sirloin of Beef
Polish Sausage & Sauerkraut
Pasta with Meat or Marinara Sauce

Mashed Potatoes & Gravy

Green Bean Almondine

Ice Cream

Coffee Tea, Iced Tea, or Milk

See the Banquet Guidelines for any additional charges that may apply to your banquet.

All selections subject to 18.5% Service Fee and 8% Sales Tax





Amenities

Indoor and outdoor facilities available
Hardwood dance floor
Coat room
Central sound system
Liquor and hors d'oeuvres upgrades available
Table centerpieces available
Chocolate fountain available
Ice sculptures available

Pricing Guidelines

Prices do not include 18.5% service fee or 8% sales tax

Prices subject to change without a 50% deposit

Convenient Location

Bonnie Brook Golf Course
2800 North Lewis Avenue
Waukegan, Illinois 60087

Contact

Mike Steele
Food & Beverage Supervisor
847-360-4734
msteele@waukeganparks.org
www.waukeganparks.org

Call today to reserve your date





Buffet Appetizer Platters

Jumbo Shrimp On Ice

Cocktail Sauce

\$200.00 per 100 pieces

Assorted Domestic Cheese Platter

Aged Cheddar, Gorgonzola, Baby Swiss, Gouda, Creamy Brie and Muenster Cheeses
Served with Gourmet Crackers

\$3.50 per person

Seasonal Fresh Fruit Display

Fresh Cantaloupe, Honeydew Melon, Watermelon, Pineapple
Fresh Seasonal Berries, Strawberries and Grapes with Yogurt Dipping Sauce

\$3.50 per person (Chocolate Dipping Fountain Available)

Garden Fresh Vegetable Crudité's

Celery, Baby Carrots, Radishes, Cucumbers, Green Onions, Broccoli, Zucchini,
Yellow Squash, Cherry Tomatoes, Sweet Peppers and Cauliflower

Served with Dill Dip

\$2.50 per person

Antipasto Platter

Genoa Salami, Mortadella, Prosciutto, Provolone Cheese, Gorgonzola and Grapes
Assorted Olives, Pepperoncini, Roasted Peppers and Marinated Mushrooms

Tri-Colored Tortellini Salad, Herb Focaccia, and Crostini

\$5.50 per person

Smoked Salmon Platter

Whole Smoked or Poached Salmon Display (6 pounds)

Capers, Minced Red Onion, Chopped Egg and Chopped Fresh Herbs

Toasted French Baguette

Market price

All selections subject to 18.5% Service Fee and 8% Sales Tax
(Pricing and Menu Items Are Subject To Change without Notice)





Unlimited Hors d'oeuvres Package

Garden Fresh Vegetable Crudité's Platter

Celery, Baby Carrots, Radishes, Cucumbers, Green Onions,
Broccoli, Zucchini, Yellow Squash
Cherry Tomatoes, Sweet Peppers and Cauliflower
Served with Dill Dip

Assorted Domestic Cheese Platter

Aged Cheddar, Gorgonzola, Baby Swiss, Gouda, Creamy Brie and Muenster Cheeses
Served with Gourmet Crackers

Hot Hors d'oeuvres

(Select Three)

Swedish Meatballs
BBQ Meatballs
Italian Meatballs
Cocktail Franks
Crab Stuffed Mushrooms
Egg Rolls with Sauce
Italian Sausage and Peppers
Mini Quiche Lorraine
Cheese Quesadilla
Cheese Empanadas
Teriyaki Beef Skewers
Water Chestnuts wrapped in Bacon
Mini Reubens
Sesame Chicken Skewers
Chicken Drummettes with BBQ Sauce
Chicken Drummettes with Habanero Sauce
Beef Brochette

Cold Hors d'oeuvres

(Select Three)

Salsa and Tortilla Chips
Deviled Eggs
Prosciutto and Melon
Ham & Pineapple Kabobs
Seafood Ceviche on Tortilla Chips
Assorted Finger Sandwiches
Buffalo Mozzarella and Cherry Tomato
Fresh Fruit Skewers
Lox and Cream Cheese Pinwheels
Petite Kaiser Roll Sandwiches

One Hour \$23 per person, Two Hours \$34 per person

Minimum of 50 Guests

All selections subject to 18.5% Service Fee and 8% Sales Tax
(Pricing and Menu Items may be Subject to Change without Notice)





Hors d'oeuvres A la Carte

Hot Hors d'oeuvres

Cold Hors d'oeuvres

(Priced by the dozen)

\$18.00 Swedish Meatballs

\$15.00 Salsa and Tortilla Chips

\$18.00 BBQ Meatballs

\$18.00 Deviled Eggs

\$18.00 Italian Meatballs

\$18.00 Ham & Pineapple Kabobs

\$18.00 Cocktail Franks

\$18.00 Assorted Finger Sandwiches

\$18.00 Mini Quiche Lorraine

\$18.00 Fresh Fruit Skewers

\$18.00 Cheese Quesadillas

\$22.00 Buffalo mozzarella and Cherry
Tomato

\$18.00 Empanadas Cheese

\$22.00 Lox and Cream Cheese
Pinwheels

\$22.00 Egg Rolls with Sauce

\$22.00 Petite Kaiser Roll Sandwiches

\$22.00 Italian Sausage and Peppers

\$28.00 Prosciutto and Melon

\$22.00 Water Chestnuts wrapped in Bacon

\$28.00 Ceviche on Tortilla Chips

\$24.00 Chicken Drumettes with BBQ Sauce

\$24.00 Chicken Drumettes with Habanero Sauce

\$24.00 Teriyaki Beef Skewers

\$28.00 Mini Reubens

\$28.00 Sesame Chicken Skewers

\$28.00 Beef Brochette

\$28.00 Crab Stuffed Mushrooms

All selections subject to 18.5% Service Fee and 8% Sales Tax
(Pricing and Menu Items Are Subject to Change without Notice)





Hors d'oeuvres Package

A la Carte

Minimum of 25 Guests

Crudité's Platter with Dip

\$ 2.50 pp

Celery, Carrots, Radishes, Broccoli, Cauliflower, Cucumbers, Green Onions
Sweet Peppers and Cherry Tomatoes
Served with Dill Dip

Artisan Cheese Board

\$3.50 pp

An Array of Our Finest Domestic Cheeses
Gourmet Crackers, Sliced Baguettes and Condiments

Hot Hors d'oeuvres

(Select Two)

Swedish Meatballs
BBQ Meatballs
Italian Meatballs
Cocktail Franks
Crab Stuffed Mushrooms
Egg Rolls with Sauce
Italian Sausage and Peppers
Mini Quiche Lorraine
Cheese Quesadilla
Cheese Empanadas
Teriyaki Beef Skewers
Water Chestnuts wrapped in Bacon
Mini Reubens
Sesame Chicken Skewers
Chicken Drumettes with BBQ Sauce
Chicken Drumettes with Habanero Sauce

Cold Hors d'oeuvres

(Select Two)

Salsa and Tortilla Chips
Deviled Eggs
Prosciutto and Melon
Ham & Pineapple Kabobs
Ceviche on Tortilla Chips
Assorted Finger Sandwiches
Buffalo Mozzarella and Cherry Tomato
Fresh Fruit Skewers
Lox and Cream Cheese Pinwheels
Petite Kaiser Roll Sandwiches

4 Pieces per person.....\$9.00 (light)
8 Pieces per person.....\$15.00 (medium)
12 Pieces per person.....\$20.00 (heavy)

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(Pricing and Menu Items Are Subject to Change without Notice)

