

TPC Deere Run Banquet Buffet 2007

Dinner Players Buffet

(Minimum of 25 guests)

Seasonal Fruit Display

Sliced Tomato & Fresh Mozzarella

Drizzled with roasted garlic oil and fresh cracked pepper

Salad

Tossed Greens with Market Vegetables with a selection of Ranch, Sun Dried Tomato Vinaigrette and Blue Cheese Dressing

Roast Chicken and Mushroom Penne Salad Pesto Vinaigrette

Marinated Cauliflower and Cherry Tomato Salad

Provincial Chicken

Grilled Marinated Chicken Breast Provincial topped with Tomatoes, Mushrooms and Balsamic Glazed Onion.

Parmesan Crusted Tilapia

White Wine, Lemon Herb Sauce

Garlic Scented Broccoli and Mushrooms

Peppered Green Beans

Wholegrain Pecan Brown Rice

Dinner Rolls & Butter

Starbucks Coffee

\$24.00 per person

Not including 6.75% Illinois sales tax and 20% gratuity

TPC Deere Run Banquet Buffet 2007

Dinner TPC Buffet

(Minimum of 25 guests)

Tomato and Artichoke Bisque

Salad

Tossed Greens with Market Vegetables with a selection of Ranch, Sun Dried Tomato Vinaigrette and Blue Cheese Dressing

Roasted Mushroom Barley Salad

Green Beans, Prosciutto Ham with Herb Vinaigrette

Tomato, Artichoke Salad with a Balsamic Marinade

Herb and Almond Crusted Salmon

with a Lime Cilantro Butter

Maple Glazed Pork loin with Stone Ground Apple Glaze

Mushroom Risotto

Horseradish Smashed Redskin Potatoes

Chipotle and Orange Glazed Carrots

Green Beans and Tomatoes Greek Style

Dinner Rolls & Butter

Starbucks Coffee

\$30.00 per person

Not including Illinois sales tax and 20% gratuity

TPC Deere Run Banquet Buffet 2007

Dinner Premiere Buffet

(Minimum of 25 guests)

Shrimp Bisque

Caesar Salad

Salads

Tossed Greens with Market Vegetables with a selection of Ranch, Sun Dried Tomato Vinaigrette and Blue Cheese Dressing

Fresh Seasonal Fruit Display

Insalata Caprese Salad - Mozzarella, Tomato & Basil Plate

Asparagus and Baby Shrimp Salad with Farfalle Pasta

Chef Carved Peppercorn Crusted Strip Loin

In a Cabernet Demi Glace

Chicken Breast

Stuffed with Mushroom and Goats Cheese
and topped with a Pesto Cream Sauce

Roasted Salmon

With Lemon Capers, Baby Clams and Italian Sausage

Oven Roasted Herbed Redskins

Roasted Garlic, Mushroom Rissotto

Ratatouille

Harvest Medley of Vegetables

Dinner Rolls & Butter

Starbucks Coffee

\$40.00 per person

Not including Illinois sales tax and 20% gratuity

TPC Deere Run Plated Banquet 2007

All Plated Dinners are Served with Choice of Salad, Dinner Rolls and Butter, Fresh Brewed Starbucks Coffee or Starbucks Decaffeinated Coffee.

Entrée Selections

\$19.00 per person

Pork

Grilled Twin chops and Cornbread Stuffing with Guinness Glazed Onions

Fish

Baked Tilapia Nappa Valley
Topped with Garden Fresh Tomatoes
and Basil Chardonnay Butter

Grilled Breast of Chicken with Garlic Demi-glaze
and Crispy Shiitake Mushrooms

Fowl

Grilled Turkey Tenderloins with an Orange Chili Glaze
Toped with Pickled Ginger

Pasta

Artichokes and Penne Pasta with Garden Fresh Mushrooms
and Basil Tomatoes Topped with Feta Cheese.

Not including Illinois sales tax and 20% gratuity

TPC Deere Run Plated Banquet 2007

All Plated Dinners are Served with Choice of Salad, Dinner Rolls and Butter, Fresh Brewed Starbucks Coffee or Starbucks Decaffeinated Coffee.

Entrée Selections

\$27.00 per person

Fish

Sesame Crusted Salmon pickled Ginger and Sweet Red Pepper Mayonnaise

Back fin Crab Stuffed Shrimp with a Lemon Crème Sauce

Pork

Dijon Crusted Loin of Pork Caramelized Onion Demi-Glaze

Fowl

Crispy Breast of Duck with a Cranberry Mandarin Orange Bourbon Glaze

Beef

Flat Iron Steak with a Horseradish Crusted Stone Ground Mustard Glaze

Not including Illinois sales tax and 20% gratuity

TPC Deere Run Plated Banquet 2007

All Plated Dinners are Served with Choice of Salad, Dinner Rolls and Butter, Fresh Brewed Starbucks Coffee or Starbucks Decaffeinated Coffee.

Entrée Selections

\$36.00 per person

Beef

Filet Mignon topped with Maytag Blue Cheese and Red Wine Reduction.

New York Strip Steak, Herbed Goat Cheese,
Tomatoes and a Roasted Shallot Glaze.

Fish

Coquilles Saint-Jacques Sweet Sea Scallops in Garlic Mushroom Cream

Grilled Ahi Tuna, Grape Tomato Cilantro Compote with Crispy Fried
Capers

Shrimp and Sea Scallops Coriander Crusted, topped with a Key Lime and
Pineapple Salsa

Not including Illinois sales tax and 20% gratuity

TPC Deere Run Plated Banquet 2007

All Plated Dinners are Served with Choice of Salad, Dinner Rolls and Butter, Fresh Brewed Starbucks Coffee or Starbucks Decaffeinated Coffee.

Dinner Salad Offerings

Club Salad

Fresh Greens with Market vegetables and Sun Dried Tomato Vinaigrette

Caesar Salad

Romaine Lettuce tossed with Parmesan Cheese,
Garlic Croutons and Garden Tomatoes

Spinach Salad

Fresh Spinach Leaves, Crisp Red Onion,
Bacon and Bourbon, Pecan Dressing

Fall Harvest Salad

Field Greens with Roasted Walnuts, Maytag Blue Cheese, Crisp Pears and
Orange Balsamic Vinaigrette