



INVERNESS GOLF CLUB

Banquet Menu

With stunning amenities and a dedicated catering program, IGC can turn your idea into the event of a lifetime! Whether it be a wedding, shower or a company dinner, IGC is dedicated to providing the best possible experience. Our breakfast,

lunch and dinner menus mix old-time favorites alongside on-trend dishes, with meticulous attention to detail and high-quality ingredients. Our expert Chefs and professional and courteous staff will set the stage for an unforgettable celebration.



CHILDREN'S BUFFETS

• Priced for Children Under 12 Years Old •
Buffet Minimum 30 People

SPAGHETTI NIGHT BUFFET

- Spaghetti with Marinara Sauce or Meat Sauce
- Garlic Bread
- Mozzarella Sticks
- Carrot Sticks with Ranch
- Chocolate Chip Cookies

FINGER FOOD BUFFET

- Chicken Fingers
- French Fries
- Cheese Pizza
- Carrot Sticks
- Garlic Bread
- Chocolate Chip Cookies

PIZZA BUFFET

- Assorted Pizzas
- Kids Veggie Tray
- Garlic Bread
- Mini Sliders
- French Fries
- Chocolate Chip Cookies



BREAKFAST & BRUNCH

CONTINENTAL BREAKFAST

Minimum of 5 People

Whole Fruit, Breakfast Pastries, Coffee Service, Tea, Orange Juice, Grapefruit Juice and Cranberry Juice

ADDITIONAL ITEMS TO THINK ABOUT

Bagels w/Cream Cheese and Preserves

Fresh Sliced Fruit

Egg Sandwich with Bacon or Sausage

Yogurt Parfaits

Hard Boiled Eggs

TRADITIONAL BREAKFAST BUFFET

Minimum of 25 People

Fresh Fruit, Mini Muffins, Toast, Bagels, English Muffins, Cream Cheese, Preserves, Scrambled Eggs, Eggs Benedicts, Bacon, Sausage, American Style Potatoes, Pancakes or Waffles. Includes Tea and Coffee.

ADDITIONAL BREAKFAST SELECTIONS

Eggs made-to-order/Omelet Station

Bone in Ham or Roasted Turkey Breast Carving station

House Smoked Salmon Display with Traditional Accompaniments

Breakfast or brunch items are priced until noon for service. Additional pricing will be added for later service times. Tax and service charge excluded in price.

THE BRUNCH BUFFET

Fresh Fruit Display

Pancakes or French Toast

Bacon and Sausage

Danish and Muffin Assortment

Hashbrown or American-Style Potatoes

Eggs Benedict or Denver-Style Scrambled Egg

Protein: choose 1 of the following:

- Chicken Parmesan
- Chicken Picatta
- Chicken Vesuvio

ADDITIONAL ITEMS TO THINK ABOUT

Bagels w/Cream Cheese and Preserves

Fresh Sliced Fruit

Egg Sandwich with Bacon or Sausage

Yogurt Parfaits

Hard Boiled Eggs

PLATED BREAKFAST AVAILABLE UPON REQUEST. PRICING TO VARY.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATED LUNCHEONS

GRILLED CHICKEN CAESAR SALAD

Crisp romaine lettuce tossed with parmesan cheese, caesar dressing and garlic croutons, topped with grilled chicken breast

Substitute Steak, Salmon, or Shrimp for an additional fee.

PANKO CHICKEN BLT SALAD

Mixed greens tossed with bacon, grape tomatoes, red pepper, red onion, topped with crispy panko chicken and choice of dressing

COBB SALAD

Mixed greens, roasted chicken, bacon, avocado, tomatoes, bleu cheese, egg, all tossed with your choice of dressing

SOUTHWEST SALAD

Marinated grilled chicken, chopped lettuce, black beans, corn, red onion, pico de gallo, chihuahua cheese, tossed with chipotle vinaigrette

Substitute Steak for an additional fee.

CHICKEN WALDORF SALAD

Grilled chicken breast, mixed greens tossed with apple, walnuts, celery and poppyseed dressing

GRILLED SALMON SPINACH SALAD

Baby spinach, roasted red pepper, grape tomatoes, feta cheese with honey dijon vinaigrette

Substitute Grilled Shrimp for an additional fee.

SEARED TUNA SALAD

Mixed greens, quinoa, grape tomato, cucumber, avocado, asian dressing

COMPLIMENTARY BREAD SERVICE, COFFEE AND HOT TEA

Tax and service excluded in pricing.

SOUP

(Priced per Person)

French Onion Soup

Chili Con Carne

Seasonal Soup

Seasonal Chilled Soup

Additional soups available upon request.

SNACK BREAKS

(Priced per Person)

Assortment of all snacks
priced per person

Whole Fruit Display

Assorted Candy Bars

Assorted Bags of Chips

Bowls of Homemade Chips

Granola Bars

Fresh Popcorn

*Inquire about additional snacks
available for your business meetings.*

PLATED LUNCHEONS

CONTINUED



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FILET MIGNON

grilled 6oz, center cut served with choice of starch and vegetable, bordelaise sauce

QUICHE WITH PETITE SALAD

choice of lorraine or spinach quiche served with baby greens, cherry tomatoes and balsamic vinaigrette

GRILLED SALMON

faroe island salmon glazed with honey mustard served with chef's choice of starch and seasonal vegetable

BEEF SHORT RIBS

slow braised short ribs in a rich demi glace, served with chef's choice of starch and vegetables

CHICKEN PARMESAN

6oz pan-fried breaded chicken topped with marinara and mozzarella cheese served over a bed of pasta

CHICKEN PICCATA

6oz pan-roasted chicken sautéed in a sauce of lemon, capers and garlic served with mashed potatoes and asparagus

ROASTED HALF CHICKEN

amish chicken sous vide, then roasted and served as a roulade with chef's choice of seasonal garnish

SERVED WITH CHEF'S CHOICE OF STARCH, SEASONAL VEGETABLE, BREAD SERVICE, COFFEE AND HOT TEA

Tax and service excluded in pricing.

SOUP

(Priced per Person)

French Onion Soup

Chili Con Carne

Seasonal Soup

Seasonal Chilled Soup

Add a House Salad

Additional soups available upon request.

LUNCHEON BUFFETS

“THE CHICAGOAN”

All Beef Hot Dogs
 Italian Beef
 Buffalo Chicken Wings
 Macaroni Salad
 Creamy Cole Slaw
 Fresh Fruit Salad
 Homemade Potato Chips
 Assorted Rolls
 Appropriate Accompaniments

DESSERT

Assorted Homemade Cookies

Buffet Minimum 30 People

COMPLIMENTARY COFFEE AND HOT TEA

Tax and service excluded in pricing.

SOUP

(Priced per Person)

French Onion Soup

Chili Con Carne

Seasonal Soup

Seasonal Chilled Soup

Additional soups available upon request.

THE GOLFERS BUFFET

All Beef Hot Dogs
 Grilled Burger
 Marinated Chicken Breast
 Creamy Cole Slaw
 Slow Cooked Baked Beans
 Homemade Potato Chips
 Pasta Salad
 Potato Salad
 Appropriate Accompaniments

Assorted Rolls

DESSERT

Cookies or Brownies

BUFFET UPGRADES

(Priced per Person)

Bone in Ham or Roasted Turkey Breast
 Carving station

Chicken Salad, Tuna Salad, Egg Salad Platter
 with assorted bread

Caesar Salad

DESSERT OPTIONS

Fresh Fruit Display

Ice Cream Sundae Bar

Mini Cheesecakes

LUNCHEON BUFFETS

CONTINUED



“FRENCH COUNTRYSIDE”

Chicken Crepes
Seasonal Quiche
Grilled Vegetable Platter
Seasonal Spinach Salad
Assorted Tea Sandwiches

DESSERT

Mini Assorted Pastries

“THE SOUTHWESTERN”

House Salad w/ Lime Dressing
Avocado Tomato Salad
Chips and Salsa and Guacamole
Mexican Bean Salad
Refried Beans and Spanish Rice
Flour and Corn Tortillas
Tamales (Cheese or Pork)
Fajita Vegetables and Condiments
Taco Bar (Choose 2 Proteins)

- Carne Asada
- Marinated Chicken
- Blackened Cod
 - Carnitas

OR

- Chorizo and Potato

DESSERT

Flan
Traditional Mexican Cookies

Buffet Minimum 30 People

COMPLIMENTARY COFFEE AND HOT TEA

Tax and service excluded in pricing.

BUFFET UPGRADES

(Priced per Person)

Bone in Ham or Roasted Turkey Breast
Carving station

Chicken Salad, Tuna Salad, Egg Salad Platter
with assorted bread

Caesar Salad

DESSERT OPTIONS

Fresh Fruit Display
Ice Cream Sundae Bar
Mini Cheesecakes

SOUP

(Priced per Person)

French Onion Soup
Chili Con Carne
Seasonal Soup
Seasonal Chilled Soup
Add a House Salad

Additional soups available upon request.

HORS D'OEUVRES

BUTLER PASSED

Choose 3 Hors D'Oeuvres charged

PER PERSON PER HOUR

**ADDITIONAL HORS D'OEUVRES CAN BE
PURCHASED AT AN ADDITIONAL COST**

Tax and service excluded in pricing.

COLD HORS D'OEUVRES

Bruschetta on Grilled Crostini

Olive Tapenade on Crostini

Prosciutto Wrapped Melon

Caprese Skewers

Anti-Pasto Skewers

Tuna Poke Tostadas

Cured Salmon Bites

Prosciutto Wrapped Asparagus

Beef Tartar Bites

Grilled Vegetable Tostada

ADD ONS (Priced per Piece)

Cocktail Shrimp

Oysters

Mini Crab Cakes

Chilled Crab Claws

Chicken Quesadillas

Charcuterie Display (per person)

HOT HORS D'OEUVRES

Bacon Wrapped Dates

Chicken Arancini

Boursin Stuffed Mushrooms

Creamed Spinach Stuffed Mushrooms

Marinated Beef Skewers

Sesame Chicken Bites with Peanut Sauce

Duck Pot Stickers with Plum Sauce

Tempura Seasonal Vegetables with Citrus Aioli

BBQ Meatballs

Breaded Hot and Spicy Shrimp



DINNER BUFFETS

THE IGC CLASSIC

Salad Bar with assorted toppings
and choice of 3 dressings
Seasonal Spinach Salad
Grilled Asparagus Platter
Sautéed Seasonal Vegetable
Herb Roasted Potatoes
Chicken Breast with Seasonal Garnish
Grilled Salmon or Seasonal Fish
Grilled Beef Medallions

DESSERT

Ice Cream Sundae Bar
Chocolate Explosion

CARVING BUFFET

Mediterranean Salad
Caesar Salad
Seasonal Vegetable
Grilled Asparagus
Chef's Choice of Starch
Faroe Island Salmon with Season Garnish
Roasted Turkey Breast
Grilled Beef Tenderloin

DESSERT

Mini Pastries
Ice Cream Sundae Bar

Buffet Minimum 25 People

COMPLIMENTARY COFFEE AND HOT TEA

Tax and service excluded in pricing.

ADD ONS (Priced per Piece)

Cocktail Shrimp
Crab Claws
Oysters on the Half Shell
Carved Prime Rib

SOUP

(Priced per Person)

French Onion Soup
Chili Con Carne
Seasonal Soup
Seasonal Chilled Soup

Additional soups available upon request.

BUFFET UPGRADES

PASTA STATION

Penne and Bowtie Pastas

Marinara, Vodka Cream Sauce,
Alfredo, Basil Pesto

Italian Sausage, Meatballs, Chicken, Seasonal
Vegetables, Broccoli, Mushrooms, Parmesan,
Breadsticks

DESSERT BAR

Chef's Assorted Pastries

PLATED DINNER ENTREES

SALAD UPGRADES

CAESAR SALAD Crisp romaine lettuce tossed with parmesan cheese, caesar dressing and garlic croutons

CAPRESE SALAD Fresh mozzarella, basil, arugula, seasonal tomatoes, balsamic, olive oil

SEASONAL SALAD Chef selection of seasonal salad ingredients artfully presented

POULTRY AND GAME

CHICKEN VESUVIO

French cut chicken breast, garlic rosemary sauce with vesuvio potatoes and sweet peas

CHICKEN PARMESAN

Pan fried breaded chicken breast, served with marinara, mozzarella, and a bed of linguine pasta

CHICKEN PICCATA

Lemon, garlic butter caper sauce over french cut chicken with roasted potatoes and asparagus

HALF ROASTED CHICKEN

Amish chicken roulade, seasonal garnish of starch and vegetable

PAN ROASTED DUCK BREAST

served with seasonal garnish and a cherry balsamic sauce

VEAL AND PORK

VEAL PARMESAN

pan fried breaded vea cutlets topped with marinara and mozzarella served with potatoes, broccolini

BONE IN PORK CHOP

berkshire pork chop, served with chef's seasonal vegetable and starch

HOUSE SALAD INCLUDED

Tax and service excluded in pricing.

SOUP

(Priced per Person)

French Onion Soup

Chili Con Carne

Seasonal Soup

Seasonal Chilled Soup

Additional soups available upon request.



PLATED DINNER

CONTINUED



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SEAFOOD

FAROE ISLAND SALMON

Grilled salmon served with red pepper sauce

MARYLAND CRAB CAKES

Lump and jumbo crab meat cakes served with remoulade sauce

SEASONAL SELECTION OF FISH

Selection of fish at its peak in the market

ROASTED SEA BASS

Tender white fish served with a white wine butter sauce and herbs

BEEF AND COMBINATION ENTREES

ROASTED BEEF TENDERLOIN

Tender slices of beef tenderloin with a pinot noir sauce

FILET MIGNON

Certified angus center cut grilled filet served with demi glace (6oz or 8oz)

SLOW ROASTED PRIME RIB

Certified angus served with au jus and creamy horseradish sauce

BEEF TENDERLOIN AND GRILLED SALMON

Center cut angus tenderloin and grilled faroe island salmon served with a red wine reduction

LONDON BROIL

Char grilled sirloin served with onions and mushroom au jus

HOUSE SALAD INCLUDED

SERVED WITH CHEF'S CHOICE OF STARCH AND VEGETABLE

Tax and service excluded in pricing.

SOUP

(Priced per Person)

French Onion Soup

Chili Con Carne

Seasonal Soup

Seasonal Chilled Soup

Additional soups available upon request.

THEMED BUFFETS

ITALIAN BUFFET

Antipasto Platter
 Caesar Salad
 Caprese Salad
 Grilled Vegetable Tray
 Fried Calamari
 Eggplant Parmesan
 Chicken Parmesan or Chicken Marsala
 Creamy Penne Pasta with Sausage
 Garlic Bread

DESSERT
 Tiramisu

"SMOKE OUT BUFFET"

Creamy Coleslaw
 Potato Salad
 Spicy Potato Salad
 Classic Chopped Salad
 Smoked BBQ Ribs
 Beer Battered Fish
 BBQ Roasted Chicken
 Grilled Skirt Steak
 Buttered Corn on the Cobb
 Crispy Fingerling Potatoes

DESSERT
 Mason Jar Cowboy Pie
 served with Vanilla Ice Cream

Brownies
 Shortcake Par

Buffet Minimum 25 People

COMPLIMENTARY COFFEE AND HOT TEA

Tax and service excluded in pricing.

SOUP

(Priced per Person)

French Onion Soup

Chili Con Carne

Seasonal Soup

Seasonal Chilled Soup

Additional soups available upon request.



DESSERTS

FLOURLESS CHOCOLATE CAKE

TIRAMISU

BANANAS FOSTER BREAD PUDDING

CHOCOLATE MOUSSE PARFAITS

CRÈME BRULEE AND BERRIES

CHOCOLATE EXPLOSION WITH ICE CREAM

NEW YORK STYLE CHEESECAKE

LEMON CURD TART

FRESH FRUIT TART

DECADENT CHOCOLATE CAKE

CHOCOLATE POT DE CRÈME

DECONSTRUCTED CHEESECAKE

PERSONALIZED CAKES
(PRICED PER PERSON)

HOSTED CONSUMPTION BAR

HOUSE

Barton Vodka
Barton Gin
Usher's Blended Scotch
Barton Blended Whiskey
Barton Rum

MIMOSA
PROSECCO
BLOODY MARY
HOUSE WINES

CALL INCLUDES HOUSE BRANDS

Tito's Vodka
Smirnoff Vodka
Bacardi Rum
Captain Morgan Rum
Beefeaters Gin
J&B Scotch
Early Times Bourbon
El Jimador Blanco

HOUSE WINE

Cabernet Sauvignon, Pinot Noir, Sauvignon
Blanc, Chardonnay and Riesling

HOUSE SPARKLING WINE

CONSUMPTION BAR PRICING AND BRANDS

PREMIUM INCLUDES HOUSE AND CALL BRANDS

Absolut Vodka
Ketel One Vodka
Absolut Citron Vodka
Tanqueray Gin
Dewars Scotch
Jack Daniels Whiskey
Canadian Club Whiskey

MIMOSA
PROSECCO
BLOODY MARY

DOMESTIC BEER

Budweiser, Bud Light, Coors Light, Miller Lite

IMPORT BEER

Heineken, Amstel Light



HOSTED PACKAGE BAR

PREMIUM BRANDS

Proced per hour

BRANDS PROVIDED:

Absolut, Absolut Citron, Ketel One, Tanqueray, Dewars, Jack Daniels, Canadian Club, Domestic and Imported Beer, House Brands of Wine

***INCLUDES HOUSE AND CALL BRANDS**

CALL BRANDS

Proced per hour

BRANDS PROVIDED:

Tito's, Smirnoff, Beefeaters, Bacardi, Captain Morgan, J&B, Early Tlmes, El Jimador Blanco, Domestic and Imported Beer, House Brands of Wine

***INCLUDES HOUSE BRANDS**

EXTENDED BAR CHARGES PRICED PER HALF HOUR

May be purchased only after a minimum of 4 hour bar package. Price is per person per your guarantee head count.

Cordials, Ports, Super Premiums and Premium Wine Selections are available upon request and are charged per drink or per bottle.

HOSTED BAR PRICING AND BRANDS

BEER, WINE, AND SOFT DRINKS

Proced per hour

BRANDS PROVIDED:

MGD, Miller Lite, Budweiser, Bud Light, Amstel Light, Heineken, House Brand Wines, Coca Cola Selections

SOFT DRINKS AND JUICE

Proced per hour

BRANDS PROVIDED:

Orange Juice, Cranberry Juice, Grapefruit Juice, Coca Cola Selections

INTERNATIONAL COFFEE AND CORDIAL STATION

Coffee Buffet with whipped cream, chocolate shavings, rock candy sticks, cinnamon sticks, flavored syrups, assorted teas, Amaretto, Baileys, Frangelico, Gram Marnier, Kahlua

PRICED PER GUEST



CONTACT

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