

The Hickory Stick

(Located Inside the Highlands of Elgin Golf Course)

875 Sports Way

Elgin IL 60123

847-931-5950 Ext. 4

We can easily provide a picture perfect setting for any event with a breathtaking views out our prairie style windows overlooking the golf course.

The view from The Hickory Stick is priceless.

We can accommodate
20 to 150 people for any event.

With over 30 years experience our Professional staff will guide you every step of the way through your planning process.

BREAKFAST MENU

CONTINENTAL BREAKFAST

Carafes of Chilled Orange Juice
Mini-Bagels & Cream Cheese
Mini-Assorted Pastries
Freshly Brewed Coffee & Hot tea
\$6.00

Add Fresh Fruit
\$8.00

BREAKFAST BUFFET

Fresh Fruit
Scrambled Eggs
Bacon & Sausage
Ranch Potatoes w/Peppers
& Onions
Mini-Assorted Pastries
Carafes of Orange Juice
Freshly Brewed Coffee
& Hot Tea
\$10.00

HIGHLANDS BRUNCH

Assortment of Pastries
Scrambled Eggs, French Toast
Crisp Bacon & Pork Sausage Links
Ranch Potatoes with Peppers & Onions
Tossed Garden Salad with Choice of Dressing (2)
Fresh Vegetables
Mostaccioli with Marinara Sauce
Fresh Fruit, Carafes of Chilled Orange Juice
Freshly Brewed Coffee & Tea
\$20.00

Choice of one item below:

Oven Herb Roasted (Bone-in) Chicken
Boneless Breast of Chicken Marcela
Boneless Breast of Chicken with Piccante Sauce
Sliced Roast Beef with Au Jus Sauce
Baked Bone-In Glazed Ham

20 Adult Minimum – These are buffet style not an “All-U-Can-Eat”

APPETIZERS

The following selections serve 50 people

CHILLED

| | |
|---|---------|
| Turkey, Ham, & Cheese Mini Sandwiches | \$70.00 |
| Assorted Cheese & Crackers with Grapes | \$70.00 |
| Vegetables with Spinach & Artichoke Dip | \$60.00 |
| Bruschetta | \$60.00 |
| Antipasto Skewers | \$80.00 |
| Assorted Fresh Fruit & Berries | \$75.00 |

HOT

| | |
|---|---------|
| Franks in Puff Pastry | \$60.00 |
| BBQ Sauce or Swedish Meatballs (100 Pieces) | \$60.00 |
| BBQ or Spicy Chicken Wings (100 Pieces) | \$60.00 |
| Spanakopitas Spinach & Feta | \$70.00 |
| Beef Kabobs with Bell Peppers | \$70.00 |
| Chicken Kabobs with Teriyaki | \$70.00 |
| Vegetable or Shrimp Rolls | \$90.00 |
| Chicken Quesadillas with Salsa Dip | \$70.00 |
| Chicken Taquitos with Salsa Dip | \$90.00 |
| Brie Cheese | \$60.00 |
| Potato Skins with Bacon, Cheese & Chives | \$60.00 |

If you have had something before that you would like to have for your event please ask, We will make every attempt to accommodate your needs

PLATED LUNCHEON MENU

CHICKEN PARMIGIANA

Boneless Breast of Chicken lightly breaded topped with Marinara Sauce and Mozzarella Cheese served with Mostaccioli & Vegetable

\$19.00

CHICKEN VESUVIO

Boneless Breast of Chicken lightly breaded sautéed in a White Wine & Garlic Sauce Served with Vesuvio Potatoes and Vegetables

\$19.00

CHICKEN PICCANTE

Boneless Breast of Chicken lightly breaded & sautéed with A Lemon Butter Sauce served with Rice and Vegetables

\$19.00

CHICKEN MARSALA

Boneless Breast of Chicken lightly breaded sautéed with Mushrooms, Special Herbs, & Marcella Wine Served with Rice and Vegetables

\$19.00

CHICKEN KIEV

Boneless Breast of Chicken stuffed with a Light Butter & Chive Sauce served with Rice Pilaf and Vegetables

\$19.00

BEEF & CHICKEN COMBO

Sliced Roast Sirloin of Beef served with Au Jus & Boneless Breast of Chicken served with Potato or Rice, and Vegetables

\$21.00

ROAST PORK TENDERLOIN

Tender Slices of Pork in Special Gravy served with Mashed Potatoes and Vegetables

\$18.00

SLICED ROAST SIRLOIN OF BEEF

Sirloin of Beef served with an Au Jus, Mashed Potatoes and Vegetables

\$19.00

PRIME RIB OF BEEF

Slowly cooked Rib Roast served with Au Jus, Baked Potato and Vegetables

\$25.00

PETITE FILET & SHRIMP

Petite Filet served with Jumbo Fried Shrimp, Baked Potato and Vegetables

\$28.00

BAKED TALAPIA FLORENTINE

Baked Tilapia Filet sautéed in a Lemon Butter Sauce Served over a Bed of Sautéed Spinach, and Rice Pilaf

\$19.00

OUR FAMOUS PINK PONY HADDOCK

Served with Rice, Homemade Tartar Sauce, Potato and Vegetables

\$19.00

IN ORDER TO COMPLETE YOUR PLATED LUNCH
PLEASE CHOOSE ONE ITEM FROM THE
STARTERS MENU AND ONE ITEM FROM THE
DESSERTS MENU

STARTERS

CHICKEN NOODLE
MINESTRONE
TOMATO FLORENTINE
CREAM OF BROCCOLLI
GARDEN SALAD
CAESAR SALAD
FRESH FRUIT CUP \$1 pp
SHRIMP COCKTAIL \$6 pp

DESSERT

CHOCOLATE CAKE
CRÈME BRULEE
CHOCOLATE MOUSSE
ICE CREAM TOPPED W/CHOCOLATE SYRUP

Vegetarian Plates are Available upon Request

Prices subject to change - 19% service fee Tax rate 7.75% - 20 person minimum

ALL MEALS COME WITH BEVERAGE SERVICE

PLATED DINNER MENU

POULTRY ENTREES

HERB ROASTED CHICKEN (BONE-IN)

Half Chicken roasted with Special Herbs

\$22.00

CHICKEN VESUVIO (BONE-IN)

Half Chicken with Garlic, Special Herbs and White Wine

\$22.00

CHICKEN PARMIGIANA

Boneless Breast of Chicken lightly breaded topped with Marinara Sauce and
Mozzarella Cheese

\$24.00

CHICKEN VESUVIO

Boneless Breast of Chicken lightly breaded & sautéed in a White Wine Garlic Sauce

\$23.00

CHICKEN PICCANTE

Boneless Breast of Chicken lightly breaded & sautéed with a Lemon Butter Sauce

\$23.00

CHICKEN MARSALA

Boneless Breast of Chicken lightly breaded with Mushrooms, Special Herbs, and
Marcela Wine Sauce

\$23.00

CHICKEN KIEV

Boneless Breast of Chicken stuffed with a Light Butter & Chive Sauce

\$23.00

SEAFOOD ENTREES

BAKED TILAPIA FLORENTINE

Baked Tilapia Filet topped with Lemon Butter Sauce served over a Bed of Sautéed Spinach

\$22.00

OVEN ROASTED SALMON

Salmon Filet Baked and topped with a Lemon Butter Sauce

\$27.00

OUR FAMOUS PINK PONY HADDOCK (BAKED OR FRIED)

With Homemade Tartar Sauce

\$27.00

ALL MEALS COME WITH BEVERAGE SERVICE

PLATED DINNER MENU

BEEF, PORK, COMBO ENTREES

ROAST SIRLOIN OF BEEF

Sliced Roast Sirloin of Beef served with Au Jus
\$23.00

ROAST PORK TENDERLOIN

Tender Slices of Pork in Special Gravy
\$26.00

NEW YORK STRIP STEAK

Char-Broiled New York Strip Steak served with Au Jus
\$32.00

PRIME RIB OF BEEF

Slowly Cooked Rib Roast served with Au Jus, Baked Potato and Fresh Vegetables
\$32.00

FILET MIGNON

8oz Filet Mignon Char-broiled served with Au Jus
\$32.00

BEEF & CHICKEN COMBO

Sliced Roast Sirloin of Beef served with Au Jus & Your choice of Boneless Breast of Chicken
\$28.00

FILET MIGNON & BREAST OF CHICKEN

6oz Filet Mignon & your choice of prepared Boneless Breast of Chicken
\$32.00

PETITE FILET & SHRIMP

Petite Filet served with Jumbo Fried Shrimp, Baked Potato and Fresh Vegetables
\$34.00

PASTA

Additional Course served Family Style. Choice of Mostaccioli, Rigatoni
or Orecchiette in a Marinara Sauce or Alfredo Sauce
\$2 pp

ALL MEALS COME WITH BEVERAGE SERVICE

PLEASE CUSTOMIZE YOUR EVENT MENU

SOUP

(Select one)

Chicken Noodle, Minestrone,
Cream of Chicken, Cream of Broccoli,
Tomato Florentine, Cream of Corn,
Beef Lentil & Vegetable

(EXTRA SIDES)

Fruit Cup \$1 pp Shrimp Cocktail \$6 pp

SALAD

(Select one)

CAESAR SALAD

GARDEN TOSSED SALAD

Choice of 2 Dressings

STARCH

(Select one)

Oven Roasted Potato, Baked Potato,
Garlic Mashed Potatoes, Rice Pilaf,
Vesuvio Potatoes, Twice Baked Potato

VEGETABLE

(Select one)

Green Bean Almondine Broccoli Spears
California Blend Glazed Carrots

DESSERTS

(Select one)

Ice Cream Sundae topped with Chocolate
Chocolate Mousse
Chocolate Cake
Sherbet
Crème Brûlée

Dinner also includes Rolls & Butter

Service Fee 19% - Sales Tax 7.75% -Prices subject to change

ALL MEALS COME WITH BEVERAGE SERVICE

BUFFET STYLE

MASTERS

Tossed Green Salad, 10 oz New York Strip Steak, Chicken Breast w/ BBQ Sauce,
Cole Slaw, Baked Beans, Corn On The Cob, Fresh Fruit, Rolls & Butter
\$25.00

US OPEN

Tossed Green Salad, Sirloin Of Beef w/ Au Jus, Mediterranean Chicken,
Red Potatoes, Mixed Vegetables, Fresh Fruit, Rolls & Butter
\$22.00

WESTERN BUFFET

Tossed Green Salad, Barbecue Ribs, Barbecue Chicken, Corn On The Cob,
American Style Potato Salad, Baked Beans, Fresh Fruit, Rolls & Butter
\$22.00

ITALIAN POMODORO

Tossed Green Salad, Chicken Parmesan, Mostaccioli w/ Italian Sausage,
Antipasto Salad, Green Beans, Fresh Fruit & Garlic Bread
\$18.00

FAJITA BUFFET

Chicken & Steak Fajitas, Beef Burritos w/ Beans & Cheese,
Chicken or Beef Taquitos, Rice, Beans, Sour Cream, Tortillas, Chips & Salsa
\$18.00

GRANDE COMBO BUFFET

Steak Tacos, Cheese Enchiladas, Beef Burritos w/ Beans & Cheese,
Chicken or Beef Taquitos, Rice, Beans, Sour Cream, Tortillas, Chips & Salsa
\$18.00

PGA BUFFET

Tossed Green Salad, Hamburgers & Cheeseburgers, Bratwurst in Steamed Beer,
Country Style Potato Salad, Cole Slaw, Baked Beans, Corn On The Cob, Fresh Fruit,
Rolls & Butter
\$17.00

19% Service Fee – Tax Rate 7.75%

Prices Subject to Change

Buffets will be up for 1 hour

This is buffet not all-you-can eat

ALL MEALS COME WITH BEVERAGE SERVICE

BAR PACKAGES

BEVERAGE SERVICE

Coffee, Tea, Iced Tea, Lemonade, Soft Drinks and Sparkling Water
\$ 3.00 per person

GOLF PACKAGE

Draft Beers- Miller Lite, Berghoff Red, Stella & Seasonal Draft
Choice of Two House Wines
Pitchers of Assorted Soda
Two Hour: \$12.00 per person
Four Hour: \$16.00 per person

HOUSE PACKAGE

Vodka, Gin, Rum, Scotch, Tequila, Whiskey, Brandy, Bols,
Domestic Bottles- Miller Lite, MGD, MGD 64, Coors Light, Budweiser, Bud Light & Old Style
Wines- Cabernet, Chardonnay, Merlot, Pinot Grigio & White Zinfandel
One Hour: \$12.00 per person Three House: \$16.00 per person
Two Hours: \$14.00 per person Four Hours: \$18.00 per person

PREMIUM PACKAGE

All of the Above, plus: Kettle One, Kettle One Citron, Three Olives Vodka, Three Olives Raspberry, Tanqueray, Bacardi, Captian Morgan, Jim Beam, Southern Comfort, Seagram's 7, Jack Daniels, Dewers, Patron Silver, Crème De Alba, Sabroso Coffee Liquor, Sambuca De Amore
Please add \$4.00 pp to the House Package

EXECUTIVE PAKCAGE

All of the Above, plus: Remy VS Cognac, Crown Royal, MaCallan 12 yr Scotch, Johnny Walker Red Label, Patron Silver, Drambuie, J&B, Grand Marnier, Cointreau, Fetzer Wines
Please Add \$8.00 pp to the House Package Prices

Cash bar is a \$100.00 Bartender fee for every 70 people

Shots are not available,

Please add 19% Service Fee & Applicable Sales Tax (Prices are subject to change)

Our Liquor Liability

In accordance with the liquor Laws Governing Illinois and The City of Elgin, a guest must be 21 years or older to consume alcoholic beverages. We reserve the right to exercise our legal responsibility and social obligation in refusing further service to any guest we feel has had enough to drink.

GOLF OUTINGS LUNCH CHOICES

Served before a shot gun start or during
your outing.

LUNCH AT THE TURN

This lunch is served at the Turn Grill when making
the turn. **NOT BEFORE OUTING**

Choice of: Hot Dog, Bratwurst, or Deli Sandwich &
a Bag of chips

Soft Drink or Water \$6.00 pp

16 OZ. Domestic beer \$8.25 pp

BOXED LUNCH

Served before shot gun start.

Deli Sandwich - ½ Turkey ½ Ham

Bag of Chips & Cookie

Soft Drink or Water \$7.00 pp

16 oz. Domestic Beer \$9.25 pp

THANK YOU

There is NO ROOM CHARGE at the Hickory Stick

We would like to thank you for considering The Hickory Stick for your upcoming event.

The enclosed menu selections are available for your special event. If you would like our Chef to prepare an item not on our menu, we will make every attempt to accommodate your needs.

If you have any questions or comments, please feel free to contact our
Banquet & Event Director,
Romaus Mesa at 847-931-5950 X 4
Email- romausr@gmail.com

DEPOSIT & PAYMENT INFORMATION

In order to confirm your date, a non-refundable deposit is required from \$250 to \$500 (depending on the size of the event) and will be applied towards your balance. Thirty (30) days prior to your event, a 50% of the estimated bill (non-refundable) payment is required. The balance and final count is due eight (8) days prior to your event.
(non-refundable)

Breakfast Parties Hours 6am-9am or 7am-10am

Lunch Parties are from 11-3 or 12-4

Evening Party Hours are 5 Hours and Start at 5 earliest

Minimum guest requirement is 20

Method of payments accepted is cash, cashier's check, or Credit Cards
(Visa, MasterCard, and American Express)