

## DINNER OPTION THREE

PLATED MENU: \$37.00 PER PERSON

### APPETIZER COURSE Choose from one of the following:

CALAMARI  
VEGETARIAN SPRING ROLLS  
CHICKEN SKEWERS

### FIRST COURSE Choose from one of the following:

SOUP OF THE DAY  
TAVERN SALAD

### ENTRÉES Choose from three of the following:

**GRILLED SALMON**  
Steamed Rice, Seasonal Vegetables, Lemon Thyme Butter Sauce

**BEER-BATTERED FISH & CHIPS**  
Haddock, Coleslaw, Fries, Tartar Sauce

**CHICKEN MARSALA**  
Mushrooms, Marsala Wine, Mashed Potatoes, Seasonal Vegetables

**GARLIC AND HERB MARINATED HANGER STEAK**  
Mashed Potatoes, Seasonal Vegetables, Ginger Cilantro Chimichurri

**SEASONAL VEGETABLE PASTA WITH MARINARA**  
Cavatappi Pasta, Housemade Marinara

### A TRIO OF MINI-DESSERTS

## OR

\$29.00 PER PERSON

### FIRST COURSE Choose from one of the following:

SOUP OF THE DAY  
TAVERN SALAD

### ENTRÉES Choose from three of the following:

**CAJUN TILAPIA**  
Cajun Dusted, Steamed Rice, Red Pepper Rouille

**SHRIMP ARRABIATA**  
Shrimp, Garlic, Sauteed Spinach, Spicy Creamy Marinara

**CHICKEN POT PIE**  
Braised Chicken, Carrots, Celery, Onions, English Peas, Potatoes, Flaky Crust

**BIG ALE PRIME BURGER\***   
8 oz. Prime Beef, 90 Shilling Ale Onions, Aged Cheddar, Lettuce, Tomato, Ale Mustard, Pretzel Bun

**VEGETARIAN CHILI**  
Garden Vegetables, Legumes, Tomato Sauce, Rice Medley, Parmesan

### A TRIO OF MINI-DESSERTS

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED.  
APPETIZERS AVAILABLE AT ADDITIONAL COST

## WELCOME

### ALLOW US TO SERVE YOU & YOUR GUESTS...

*Countyline Tavern offers only the freshest beef and seafood available. We invite you to review several options for Lunch and Dinner featuring a wide variety of menu items to accommodate your needs and please your guests. We will try our utmost to accommodate any additional items you would wish to include to your menu.*

## HORS D'OEUVRES

SOLD BY THE DOZEN OR PLATTER (MIN. 2 DOZEN)

**CALAMARI**  
**TRAY FOR 12 PEOPLE- \$40**  
Garlic, Parmesan, Lemon Gremolata, Sriracha Aioli, Sweet Spicy Tamarind Dip

**CHARCUTERIE & SMOKED SEAFOOD BOARD**  
**BOARD FOR 10 PEOPLE- \$45**  
**BOARD FOR 20 PEOPLE- \$80**  
Various Artisanal Meats and Seafood

**CHICKEN SKEWERS**  
**\$20 PER DOZEN**  
Chili Plum Sauce, Ginger Cilantro Chimichurri

**FILET MIGNON SLIDERS**  
**\$7 EACH**  
Petite Filet, Gorgonzola Cheese, Crispy Onions

**CHEESY DEVILS ON HORSEBACK**  
**\$16 PER DOZEN**  
Medjool Dates, Stuffed with Gorgonzola, Wrapped in Bacon

**SMOKED CHICKEN WINGS**  
**\$20 PER DOZEN**  
Chipotle Honey Glaze

**DEVEILED EGGS**  
**\$13 PER DOZEN**  
Candied Bacon, Honey-Aleppo Seasoning

**VEGETARIAN SPRING ROLLS**  
**\$16 PER DOZEN**  
Mushrooms, Vermicelli Noodles, Cabbage, Scallions, Ginger Cilantro

**BEER CHEESE AND PRETZELS**  
**\$18 PER DOZEN**  
Kentucky Style Beer Cheese, Ale Mustard, Soft Baked Pretzels

**HUMMUS**  
**TRAY FOR 12 PEOPLE- \$28**  
Olive Oil, Vegetable Cruite, Crisp Herb Flatbread

**ARTISANAL CHEESE BOARDS**  
**BOARD FOR 10 PEOPLE- \$30**  
**BOARD FOR 20 PEOPLE- \$55**  
Honey, Crisp Flatbreads, Pickled Vegetables

**SPANAKOPITA**  
**\$20 PER DOZEN**  
Chopped Spinach, Feta, Scallions, Phyllo Dough

## NOTES

## PRIVATE ROOM CAPACITIES

### LAKE ROOM

*Our Lake Room can accommodate 35 people and includes a 70" TV for your viewing or presentation.*

### COOK ROOM

*The Cook Room offers a more intimate experience for medium to smaller sized parties of 25 or less and features a fireplace.*

### KANE ROOM

*Our Kane Room is also perfect for events around 25 people. You and your guests will enjoy a fireplace and views towards our patio and water feature.*

### MCHENRY VERANDA

*Host your private event on our McHenry Veranda. This multi-season space can accommodate 50 people and can be opened to the outdoors, weather permitting.*

### COUNTYLINE TAVERN

800 WEST LAKE COOK ROAD  
BUFFALO GROVE, IL 60089

TEL: (847) 520-7447  
FAX: (847) 520-0711

COUNTYLINETAVERN.COM

APPETIZERS  
LUNCHES  
DINNERS  
BANQUET  
SALADS  
DESSERT  
BEVERAGES

COUNTYLINE  
TAVERN

## DINNER OPTION ONE

PLATED MENU: \$45.00 PER PERSON

### APPETIZER COURSE

Choose from one of the following:

DEVEILED EGGS  
VEGETARIAN SPRING ROLLS  
CHICKEN SKEWERS  
CALAMARI

### FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY  
TAVERN SALAD OR CAESAR SALAD

### ENTRÉES

Choose from three of the following:

**CEDAR PLANK SALMON**  
Redskin Mashed Potatoes, Spinach, Lemon Thyme  
Butter Sauce

### SCALLOP, SHRIMP, SPINACH PASTA

Scallops, Shrimp, Spinach, Olive Oil, Garlic, Tomatoes,  
Feta, Pine Nuts, Cavatappi Pasta

### ROSEMARY ROASTED CHICKEN BREAST

Rice Medley, Seasonal Vegetables, Rosemary Au Jus

### CENTER CUT RIBEYE\*

12 oz. USDA Choice, Roasted Potatoes, Spicy Green Beans,  
Herb Butter

### MARINARA GNOCCHI WITH HERB CRUSTED ZUCCHINI

Handmade Potato Gnocchi, Housemade Marinara

### DESSERTS

#### TOLLHOUSE PIE

Served Warm, Topped with Homer's French Vanilla Ice  
Cream, Candied Walnuts, Chocolate Fudge

#### KENTUCKY BOURBON BUDINO

Italian Custard, Caramel Sauce, Whipped Cream,  
Ginger Snap Crumble

#### HOMER'S ICE CREAM OR SORBET

House Made Pizzelles

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED.  
APPETIZERS AVAILABLE AT ADDITIONAL COST

## DINNER OPTION TWO

FAMILY STYLE MENU: \$35.00 PER PERSON

### APPETIZER COURSE

Choose from one of the following:

CALAMARI- +\$2/PERSON  
VEGETARIAN SPRING ROLLS  
CHICKEN SKEWERS- +\$1/PERSON

### FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY  
CAESAR SALAD  
TAVERN SALAD

### ENTRÉES

Choose from three of the following:

**GRILLED SALMON**  
Lemon Thyme Butter Sauce  
+\$2/PERSON- MINIMUM 20 PEOPLE

### CHICKEN MARSALA

Mushrooms, Marsala Wine

### CAJUN MAC & CHEESE

Chicken, Andouille, Applewood Smoked Bacon, Cavatappi Pasta

### GARLIC AND HERB MARINATED HANGER STEAK

Ginger Cilantro Chimichurri  
+\$4/PERSON- MINIMUM 20 PEOPLE

### BRAISED SHORT RIBS

Fried Onions, Veal Demi Glace  
+\$3/PERSON- MINIMUM 20 PEOPLE

### SEASONAL VEGETABLE PASTA WITH MARINARA

Cavatappi Pasta, Housemade Marinara

### ROASTED VEGETABLE QUINOA

Pecans, Cranberries, Zucchini, Squash, Brussel Sprouts

### SIDE DISHES

Choose from two of the following:

MASHED POTATO  
SPICY OR REGULAR GREEN BEANS  
ROASTED POTATO  
WILD RICE  
GRILLED SEASONAL VEGETABLES

ADD TRIO OF MINI DESSERT +\$4/PERSON

FOUNTAIN DRINKS, COFFEE AND TEA INCLUDED.  
APPETIZERS AVAILABLE AT ADDITIONAL COST

## LUNCH OPTION ONE

\$25.00 PER PERSON

### FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY  
TAVERN SALAD

### ENTRÉES

Choose from three of the following:

**GRILLED SALMON**  
Redskin Mashed Potatoes, Seasonal Vegetable, Garlic Herb Butter

### CHICKEN POT PIE

Braised Chicken, Carrots, Celery, Onions, English Peas,  
Potatoes, Flaky Crust

### CHICKEN CHOPPED SALAD

Iceberg Lettuce, Grilled Chicken Breast, Applewood Smoked  
Bacon, Gorgonzola Cheese, Tomatoes, Red Onions, Cucumber,  
Scallions, Herb Parmesan Vinaigrette

### GRILLED STEAK SANDWICH

Thinly Sliced Grilled Steak, Melted Mozzarella, Peppers and  
Onions, Horseradish Cream Sauce, House Chips, Artisan Roll

### SEASONAL VEGETABLE PASTA WITH MARINARA

Cavatappi Pasta, Housemade Marinara

ADD TRIO OF MINI DESSERT +\$4/PERSON

FOUNTAIN DRINKS, COFFEE AND TEA  
INCLUDED. APPETIZERS AND DESSERTS  
AVAILABLE AT ADDITIONAL COST.

## LUNCH OPTION TWO

\$22.00 PER PERSON

### FIRST COURSE

Choose from one of the following:

SOUP OF THE DAY  
TAVERN SALAD

### ENTRÉES

Choose from three of the following:

**CAJUN TILAPIA**  
Cajun Dusted, Steamed Rice, Red Pepper Rouille

### CAJUN MAC & CHEESE

Chicken, Andouille, Applewood Smoked Bacon,  
Cavatappi Pasta

### COUNTYLINE ALSATIAN SALAD

Grilled Chicken Breast, Field Greens, Sautéed Apples,  
Gorgonzola Cheese, Candied Walnuts, Cider Vinaigrette

### ALL-AMERICAN CHEESEBURGER\*

8 oz. Angus Beef, Sharp Cheddar, Lettuce, Tomato,  
House Chips, Brioche Bunn

### VEGETARIAN CHILI

Garden Vegetables, Legumes, Tomato Sauce, Rice  
Medley, Parmesan

ADD TRIO OF MINI DESSERT +\$4/PERSON

FOUNTAIN DRINKS, COFFEE AND TEA  
INCLUDED. APPETIZERS AND DESSERTS  
AVAILABLE AT ADDITIONAL COST.

## THE DETAILS

### RESERVATIONS & DEPOSITS

We request a minimum deposit on Lake Room, Cook Room,  
Kane Room and the McHenry Veranda.

Reservations for private banquet rooms will be confirmed once the  
deposit has been received.

In the event of cancellation more than 30 days in advance of  
the event, deposits will be returned; otherwise, your deposit  
will be retained.

### MENU SELECTIONS

Countyline Tavern is committed to serving the freshest food  
available. To ensure the success of your party, all menus must be  
determined 14 days in advance. Prices cannot be guaranteed more  
than 30 days prior to an event.

### BEVERAGES

Wine, beer, liquor and non-alcoholic beverages must be purchased  
through Countyline Tavern.  
Beverages may only be dispensed by our staff to a guest.

### GUEST COUNT

The final, guaranteed number of guests needs to be specified 3  
business days prior to your event.

You will be billed based on your final guaranteed number of  
guests, unless your attendance is higher than your guarantee.

### BILLING

All balances are due upon completion of your event. Your deposit  
will be deducted from all final bills.

We accept all major credit cards and pre-approved company  
checks.  
No personal checks for final payment, please.

A standard credit card authorization form is to be completed prior  
to the event. A client-stipulated gratuity and a 2% administrative  
charge will be added to your entire bill, plus applicable sales taxes.