

*2017  
Banquet & Event  
Menus*



**LANCASTER**  
COUNTRY CLUB

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**Lisa Alessi**  
**Director of Catering**  
**[lisa@lccny.com](mailto:lisa@lccny.com)**  
**684-3700 Ext. 13**

### *Terms and Conditions*

Prices apply to groups of 30 people or more unless otherwise specified.  
All prices are subject to change to meet our increase in costs.

#### *TAXES AND SERVICE CHARGES*

a. MEMBER EVENT

All food and beverage charges are subject to 8.75% Sales Tax, 11 % gratuity (wait staff), 6% administrative fee (subject to sales tax).

b. NON-MEMBER EVENT:

All food and beverage charges are subject to 8.75% Sales Tax, 11% gratuity (wait staff,) 9% administrative fee (subject to sales tax.) Tax exempt organizations must present certificate prior to payment of function.

The date of your function is not guaranteed until your deposit is paid. Deposits are based on the size of your party and the room being booked.

Tentative bookings are good for one week. All deposits are **non-refundable**.

Exact count of guests must be guaranteed at least one week before the function. This will be the guaranteed amount you will be charged even if fewer guests attend.

Lancaster Country Club or its employees cannot be held responsible for lost or left behind articles.

No foods or alcoholic beverages are to be brought in.

Lancaster Country Club reserves the right to substitute an alternative room if the original estimate of attendance falls.

Method of acceptable Final Payment – check, money order, cashiers check, cash or member charge.

When payment is in the form of a personal check a credit card is taken to secure payment.

Please be advised our Dress Code is business casual. (No jeans or sneakers please.)

The “Serve Safe” policy is followed at Lancaster Country Club.

#### *Banquet and Event Policy*

All payments must be made prior to the day of your function. 50% of the total estimated price must be paid 60 days prior to your event with a final payment being paid two (2) weeks prior to the date of the event. Should an over payment occur we will refund that over payment within two (2) weeks following your event.

## *Welcome to Lancaster Country Club*

Thank you for considering Lancaster Country Club for your next event. We have a reputation for elegant and gracious service for all occasions.

We are pleased to present you with our banquet menu. We are able to accommodate all types of events and gatherings, and offer a complete range of menus and services to meet your every need.

These menus are only a sampling of the talents of our executive chef and his staff. If there is an ethnic or specialty item, concept or theme that you would like, **Lancaster Country Club** can supply price quotes and alternatives for your function based on product and availability.

We welcome the opportunity to show you our banquet and meeting rooms and discuss your specific requirements at your convenience. Our dedicated and professional staff is available to work with you to make sure everything is exactly as you wish. Please call for a personal tour of our facilities.

Again, thank you for considering Lancaster Country Club. We look forward sharing your special occasion.

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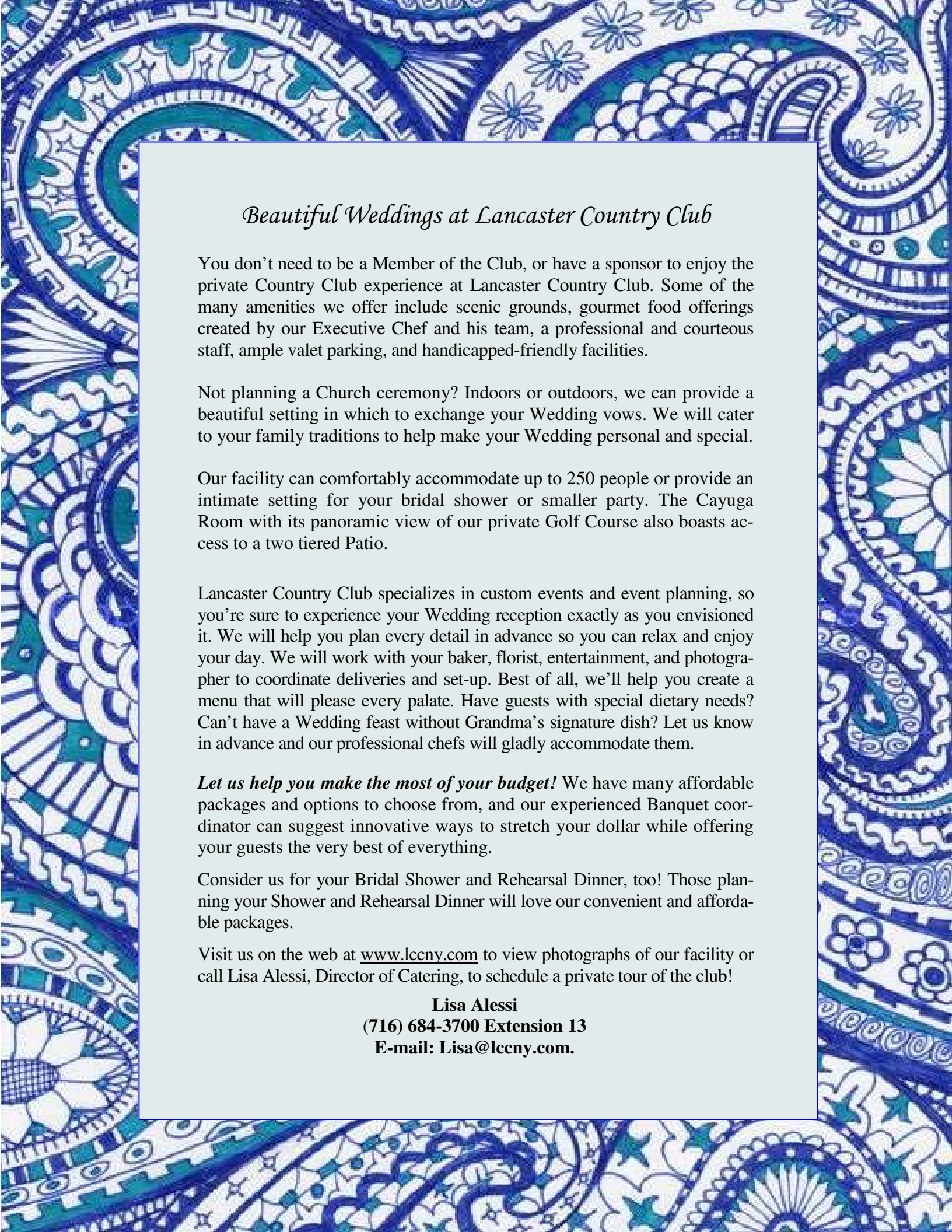
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## *Beautiful Weddings at Lancaster Country Club*

You don't need to be a Member of the Club, or have a sponsor to enjoy the private Country Club experience at Lancaster Country Club. Some of the many amenities we offer include scenic grounds, gourmet food offerings created by our Executive Chef and his team, a professional and courteous staff, ample valet parking, and handicapped-friendly facilities.

Not planning a Church ceremony? Indoors or outdoors, we can provide a beautiful setting in which to exchange your Wedding vows. We will cater to your family traditions to help make your Wedding personal and special.

Our facility can comfortably accommodate up to 250 people or provide an intimate setting for your bridal shower or smaller party. The Cayuga Room with its panoramic view of our private Golf Course also boasts access to a two tiered Patio.

Lancaster Country Club specializes in custom events and event planning, so you're sure to experience your Wedding reception exactly as you envisioned it. We will help you plan every detail in advance so you can relax and enjoy your day. We will work with your baker, florist, entertainment, and photographer to coordinate deliveries and set-up. Best of all, we'll help you create a menu that will please every palate. Have guests with special dietary needs? Can't have a Wedding feast without Grandma's signature dish? Let us know in advance and our professional chefs will gladly accommodate them.

***Let us help you make the most of your budget!*** We have many affordable packages and options to choose from, and our experienced Banquet coordinator can suggest innovative ways to stretch your dollar while offering your guests the very best of everything.

Consider us for your Bridal Shower and Rehearsal Dinner, too! Those planning your Shower and Rehearsal Dinner will love our convenient and affordable packages.

Visit us on the web at [www.lccny.com](http://www.lccny.com) to view photographs of our facility or call Lisa Alessi, Director of Catering, to schedule a private tour of the club!

**Lisa Alessi**  
**(716) 684-3700 Extension 13**  
**E-mail: [Lisa@lccny.com](mailto:Lisa@lccny.com).**

*Sit Down Dinner*

*Package One*

**Cheese, Fruit & Vegetable Display**

**Chef Salad, Caesar Salad, or House-made Soup**

**Four Hour Call Bar with Draft Beer**

**Champagne Toast**

*(Choice of Three)*

**Grilled 6 oz Filet Mignon**

**Grilled 12 oz Strip Steak**

**Slow Roasted Prime Rib with Horseradish Au Jus**

**Sliced Tenderloin with Madeira Wine sauce**

**Herb Crusted Pork Tenderloin with Natural Sauce**

**Chicken Cordon Bleu with Mushroom Wine Cream**

**Duxelles Chicken En Crouete in Sauce Poulet**

**Horseradish or Herb Crusted Salmon**

**Orange Roughy Française**

**Chicken Française or Chicken Marsala**

**Crab Stuffed Shrimp**

**Dual Entrée: Filet & Chicken *Add \$3 per person***

*(Choose One Potato)*

**Twice Baked Mashed Potatoes**

**Roasted Red Potatoes**

**Mashed Potatoes**

**Seasonal Vegetable**

**Fresh warm Rolls with Herbed Butter**

**Your cake served with Vanilla Ice Cream**

**Coffee & Tea**

**\$ 57**

*Sit Down Dinner*  
*Package Two*

**Cheese, Fruit & Vegetable Display**  
**Three Hand-Passed Hors d'oeuvres**  
**Chef Salad, Caesar Salad, or House-made Soup**  
**Four Hour Call Bar with Draft Beer**  
**Champagne Toast and House Wine with Dinner**  
*(Choice of Three)*

**Grilled 6 oz Filet Mignon**

**Grilled 12 oz Strip Steak**

**Slow Roasted Prime Rib with Horseradish Au Jus**  
**Sliced Tenderloin with Madeira Wine sauce**  
**Herb Crusted Pork Tenderloin with Natural Sauce**  
**Chicken Cordon Bleu with Mushroom Wine Cream**

**Duxelles Chicken En Croute in Sauce Poulet**

**Horseradish or Herb Crusted Salmon**

**Orange Roughy Française**

**Chicken Française or Chicken Marsala**

**Crab Stuffed Shrimp**

**Dual Entrée: Filet & Chicken** *Add \$3 per person*

*Choose One Potato: Twice Baked Mashed Potatoes,  
Roasted Red Potatoes, or Mashed Potatoes*

**Seasonal Vegetable**

**Fresh warm Rolls with Herbed Butter**

**Your cake served with Vanilla Ice Cream**

**Coffee & Tea**

**\$ 63**



*Sit Down Dinner*  
*Package Three*

**Cheese, Fruit & Vegetable Display**

**Three Hand-Passed Hors d'oeuvres**

**Choice of Chef Salad or Caesar Salad**

**Choice of House-made Soups**

**Four Hour Call Bar**

**Champagne Toast**

**Red & White House Wine with dinner**

*(Choice of Three)*

**Grilled 6 oz Filet Mignon**

**Grilled 12 oz Strip Steak**

**Slow Roasted Prime Rib with Horseradish Au Jus**

**Sliced Tenderloin with Madeira Wine sauce**

**Herb Crusted Pork Tenderloin with Natural Sauce**

**Chicken Cordon Bleu with Mushroom Wine Cream**

**Duxelles Chicken En Croute in Sauce Poulet**

**Horseradish or Herb Crusted Salmon**

**Orange Roughy Française**

**Chicken Française or Chicken Marsala**

**Crab Stuffed Shrimp**

**Dual Entrée: Filet & Chicken *Add \$3 per person***

***Choose one potato:* Twice Baked Mashed Potatoes,**

**Truffled Creamer Potatoes, or Mashed Potatoes**

**Seasonal Vegetable**

**Fresh warm Rolls with Herbed Butter**

**Vanilla Ice Cream served with your cake**

**Late Night Chef's Pastry & Deluxe Coffee Table**

**Coffee & Tea**

**\$ 68**

*Dinner Buffet One*

**Cheese, Fruit, & Vegetable Display  
Four Hour Call Bar with Draft Beer  
Champagne Toast**

**Chef Salad or Caesar Salad  
Soup and Mini Salad Bar add \$3**

*(Choice of Two)*

**Beef Top Round**

**Chicken Marsala**

**Chicken Florentine**

**Chicken Cordon Bleu**

**Chicken Parmesan**

**Breaded Pork Chops**

**Crab Stuffed Haddock with Nantua Sauce**

**Braciolo with Tomatoes and Natural sauce**

*(Choice of Two)*

**Rice Pilaf**

**Pasta Alfredo**

**Pasta Marinara**

**Pasta Primavera**

**Roasted Red Potatoes**

**Twice Baked Mashed Potatoes**

**Horseradish Mashed Potatoes**

**Seasonal Vegetables**

**Fresh warm Rolls with Herbed Butter**

**Coffee and Tea**

**Vanilla Ice Cream served with your cake**

**\$ 56**



*Dinner Buffet Two*

**Four Hour Call Bar with Draft Beer**

**Champagne Toast**

**Cheese Fruit & Vegetable Display**

**Chef or Caesar salad**

**Soup & Mini Salad Bar Add \$3**

*(Choice of Three)*

**Carved Prime Rib with Au Jus**

**Carved Roast or Smoked Turkey with Cranberry Aioli**

**Carved Roast Sirloin of Beef**

**Carved Virginia Ham with Raisin Sauce**

**Chicken Florentine**

**Chicken Cordon Bleu**

**Chicken Marsala**

**Chicken Parmesan**

**Horseradish Salmon**

**Breaded Pork Chops**

**Crab Stuffed Haddock with Nantua Sauce**

**Braciolo with Tomatoes and Natural sauce**

*(Choice of Two)*

**Rice Pilaf**

**Pasta Alfredo**

**Pasta Marinara**

**Pasta Primavera**

**Roasted Red Potatoes**

**Twice Baked Mashed Potatoes**

**Horseradish Mashed Potatoes**

**Seasonal Vegetables**

**Fresh warm Rolls with Herbed Butter**

**Coffee & Tea**

**Vanilla Ice Cream served with your cake**

**\$ 59**

*Dinner Buffet Three*

**Cheese Fruit & Vegetable Display  
Three Hand-passed Hors d'oeuvres  
Chef or Caesar Salad**

**Champagne Toast**

**Soup & Mini Salad Bar add \$2**

**Four Hour Call Bar with Draft Beer  
(Choice of Three)**

**Carved Prime Rib with Au Jus**

**Carved Beef Tenderloin with Madeira Mushroom Sauce**

**Carved Roast or Smoked Turkey with Cranberry Aioli**

**Carved Virginia Ham with Raisin Sauce**

**Carved Roast Sirloin of Beef**

**Chicken Florentine, Chicken Cordon Bleu,**

**Chicken Parmesan, or Chicken Marsala**

**Horseradish or Herb Crusted Salmon**

**Crab Stuffed Sole with Sauce Imperial**

**Braised Braciole with Tomatoes and Natural Sauce**

**Herb Crusted Pork Tenderloin with Natural Sauce**

*(Choice of Two)*

**Rice Pilaf, Pasta Marinara, Pasta Primavera**

**Truffle Roasted New Potatoes, Horseradish Mashed,**

**or Twice Baked Mashed Potatoes, Silk & Satin Pasta**

*[Pasta, Prosciutto, Garden Peas, Basil, Shallots, Garlic & Cream ]*

**Seasonal Vegetables, Fresh Rolls and butter,**

**Coffee & Tea**

**Vanilla Ice Cream served with your Cake**

**\$ 63**

*Dinner Station Packages Available!*

*Let our Catering Director and Chef help you plan your custom event*

*Breakfast Selections*

Continental Breakfast

**ASSORTED FRUIT JUICES**

**COFFEE AND TEA**

**MUFFINS AND PASTRIES**

**MELON SALAD**

**\$ 13**

Breakfast Buffet

**ASSORTED FRUIT JUICES**

**COFFEE AND TEA**

**FRESH FRUIT BOWL**

**MUFFINS AND PASTRIES**

**SCRAMBLED EGGS AND HOME FRIES**

**BACON AND SAVORY OR TURKEY SAUSAGE**

**CRÈME BRULEE FRENCH TOAST**

**SERVED WITH LOCAL SYRUP**

**\$ 16.95**

Brunch Buffet

**ASSORTED FRUIT JUICES**

**COFFEE AND TEA**

**BAGELS AND PASTRIES**

**FRESH FRUIT BOWL**

**EGGS BENEDICT, QUICHE LORRAINE OR SCRAMBLED EGGS\***

**DELI PLATTER WITH COLD CUTS AND CHEESES**

**BACON AND SAVORY SAUSAGE**

**POTATO PANCAKES OR HOME FRIED POTATOES**

**CRÈME BRULEE FRENCH TOAST WITH LOCAL SYRUP**

**CHOICE OF HOUSE SALAD, CAESAR SALAD OR STRAWBERRY**

**CAESAR**

**\*MADE TO ORDER OMELETS ADD \$3.00 PER PERSON**

**\$ 22**



## *Plated Lunch Selections*

*Includes Choice of House-made Soup, House Salad or Caesar Salad, Fresh warm Rolls with Herbed Butter, Seasonal Vegetables and Potato, Coffee and Tea.*

<b>Chicken Florentine</b>	<b>16</b>
<i>Spinach &amp; Asiago Stuffed Breast of Chicken, White Wine Mushroom Sauce</i>	
<b>Chicken Marsala</b>	<b>16</b>
<i>Sautéed Breast of Chicken, Mushrooms and Shallots in Marsala pan sauce</i>	
<b>Chicken en Croute</b>	<b>16</b>
<i>Breast of Chicken, Mushroom Duxelles wrapped in Puff Pastry, Sauce Poulet</i>	
<b>Salmon</b>	<b>18</b>
<i>Choice of Herbed or Horseradish Crusted Salmon Fillet</i>	
<b>Haddock</b>	<b>16</b>
<i>Rock Crab Stuffed Fillet of Atlantic Haddock, Sauce Imperial</i>	
<b>Chilean Sea Bass</b>	<b>34</b>
<i>Roasted Prosciutto wrapped 4oz Sea Bass fillets, stewed Tomatoes and Capers</i>	
<b>Bistro Tenderloin</b>	<b>18</b>
<i>Grilled Bistro Tender with Fig Demi-Glace</i>	
<b>Strip Steak</b>	<b>19</b>
<i>Grilled 8 oz center cut Strip Steak, Mushrooms, Spinach, Garlic Crostini</i>	
<b>Espresso Pork Loin</b>	<b>16</b>
<i>Espresso Crusted Pork Loin served with Red Eye Gravy</i>	
<b>Pork Tenderloin</b>	<b>16</b>
<i>Peanut Crusted Pork Tenderloin with Banana Mango Chutney</i>	

## *Lunch Buffets*

### *Lunch Buffet 1*

Fresh warm Rolls with Herbed Butter  
House Salad or Caesar Salad  
Herb Roasted Bone-in Chicken  
Roasted Top Round of Beef  
Roasted Red or Mashed Potatoes  
Seasonal Vegetables  
Choice of Chocolate Mousse  
or Strawberry Shortcake  
Coffee and Tea

**18.95**

### *Lunch Buffet 2*

Fresh baked Rolls with Herbed Butter  
House Salad, Caesar Salad or Strawberry Caesar  
Chicken Florentine, Marsala or Cordon Bleu  
Roasted Top Round of Beef, seasonal vegetables  
Italian Sausage with sautéed peppers and onions  
Roasted Red Potatoes or Mashed Potatoes  
Silk & Satin Pasta (*Peas, Prosciutto, Cream, and Basil*)  
Chocolate Mousse or Strawberry Shortcake  
Coffee and Tea

**22**

## Dinner Entrées

Plated selections include choice of House-made Soup, House or Caesar Salad, Fresh Baked Rolls with Herbed Butter, Seasonal Vegetables, choice of Potato, Coffee and Tea.

Ask to customize your party Menu with a Combination Plate or one of our Signature Desserts to add that finishing touch! Ask for Chef's seasonal specialties!

### Beef

**Filet Mignon of Beef** - Grilled 6 oz Filet Mignon 36

**Prime Rib** - Slow Roasted Prime Rib of Beef, Horseradish Au Jus 28

**New York Strip Steak** - Grilled 12 oz Strip Steak with Sauteed Mushrooms 32

**Sliced Tenderloin of Beef** - Served with a Madeira Wine mushroom sauce 33

### Seafood

**Salmon** - Horseradish or Herb Crusted Salmon 28

**Orange Roughy Française** - Egg, Parm and Herb-Battered, Sherry Butter Sauce 27

**Sea Bass** - Prosciutto Wrapped Chilean Sea Bass with Tomatoes and capers 40

**Stuffed Shrimp** - Crab stuffed Jumbo Shrimp over Rice Pilaf, garlic butter 30

### Pork

**Peanut Crusted Pork Tenderloin** - Served with Mango Chutney 21

### Chicken

**Cordon Bleu** - Boneless Chicken Breast, Swiss Cheese and Smoked Ham Roulade with Mushroom Wine Cream Sauce 23

**Chicken En Crouete** - Boneless Breast, Duxelles, Brie, Puff Pastry, Sauce Poulet 23

**Chicken Française** Egg, Parm and Herb-Battered Chicken Breast, Sherry Butter 23

**Chicken Marsala** Boneless Chicken Breast, Mushrooms, Marsala Demi Glace 23

### Pasta

**Pasta Primavera** - Spring Vegetables, Garlic, Shallots, White Wine, Penne, Parm 19

**Silk & Satin** - Prosciutto, Peas, Basil, Penne, Garlic, Shallots, Cream finish 20

### Dual Entrée

**4 oz Filet Mignon or Sliced Beef Tenderloin** [with Madeira Mushroom sauce] plus one of the following: **Crab Stuffed Shrimp, Sea Scallops, or Chicken Cordon Bleu** 32

**Children's Meal** Served with French Fries, Carrots, and dip 10.95

## **Cocktail Party Package One**

**Includes Three Hours of Beer & Wine Service**

*First Hour:*

**DISPLAYED HORS D'OEUVRES:**

**Assorted Cheeses and Vegetable Display,  
Stuffed Mushrooms, Asst. Bruschetta, Chicken Quesadillas**

*Second Hour*

**House Salad or Caesar Salad**

**Carved Top Round of Beef and Carved Roast Turkey  
Pasta Parmesan, Sweet Tomato Pasta, or Pasta Primavera**

*Third Hour*

**Coffee, Tea, and Pastry Display**

**\$ 37**

## **Cocktail Party Package Two**

**Includes Three Hour Call Bar Service**

*First Hour:*

**DISPLAYED HORS D'OEUVRES:**

**Assorted Cheese and Vegetable Display  
Crab Stuffed Mushrooms  
Spiced Chicken Satay with Curry Dip  
Assorted Bruschetta, and Mini Beef Wellingtons**

*Second Hour*

**House Salad or Caesar Salad**

**Carved Roast Beef and Carved Roast Turkey  
Stir Fry Station: Scallops, Chicken, Beef,  
Assorted Vegetables and Jasmine Rice**

*Third Hour*

**Chef's Pastry Station with Deluxe Coffee Bar**

**\$ 48**



## *Cold Hors d'oeuvres*

### **50 Pieces**

Fresh Fruit Skewers with Vanilla Yogurt Dip	65
Asparagus with Curry Dip	25
Goat Cheese, Sun Dried Tomato, Truffled Garlic Crostini	70
Marinated Olives with Hummus and Flatbreads	50
Assorted Roulades	65
Jumbo Shrimp Cocktail	Market
Marinated Mushrooms	50
Pickled Vegetables with Cucumber Wasabi Dip	50
Indian Papadons with cool Cucumber Dip	65
Yucca Chips with Pico De Gallo	60

## *Hot Hors d'oeuvres*

### **50 Pieces**

Stuffed Mushrooms (Spinach, Sausage or Crab)	75
Clams Casino	125
Petite Crab Cakes with Dijon Mustard Honey Sauce	125
Quesadillas (Chicken or Cheese)	70
Shrimp Quesadillas	80
Spanakopita	70
Meatballs (Swedish, Italian, BBQ or Sweet and Sour)	75
Beef Wellington	125
Chicken En Croute with Duxelles	100
Arancini with Charred Tomato Sauce	70
Assorted Bruschetta	65

## *Canapés*

### **50 pieces**

Shrimp and Avocado	70
Buffalo Chicken & Bleu Cheese Mousse	60
Goat Cheese and Local Strawberries	60
Smoked Salmon	60
Hoisin Chicken and Wakimi	60

## Displays

**Cheese, Fruit & Vegetable Display** **\$ 7**

*Imported & Domestic Cheeses, Seasonal Fruits & Berries, Assortment of fresh Vegetables, Chutney, Gourmet Crackers and Flat Breads*

**Antipasto Display** **\$ 9**

*Cappacola, Genoa Salami, Calabrese Sausage, Prosciutto, Fontinella, Fresh Mozzarella, and Aged Provolone Cheeses, Roasted Peppers, Cured Olives, Olive Oil, Ciabatta Bread*

**Seafood Display** **Market Price**

*Raw Oysters & Clams, Steamed Crab Claws, Poached Shrimp, Marinated Herring, Scallop Ceviche, and appropriate accoutrements*

**Mediterranean Display** **\$ 7**

*Warm Blended Olives, Flavored Hummus, Peppers with Roasted Garlic, Baba ghanoush, <sup>Spicy</sup> Couscous, Marinated Artichoke Hearts, Warm Pita*

**House-Made Gravlax** **\$ 5**

*House smoked Salmon in your choice of Dill, Lemon Pepper, Smoky Bacon, Plain or Green Tea flavors. Served with Cream Cheese, Mini Bagels, Sliced Tomato, Bermuda Onion, Hard Cooked Eggs and Capers*

**Far East Display** **\$ 8**

*Spring Rolls, Chicken in Foil, Pork Pot Stickers, Crab Rangoon, BBQ Ribs, Steamed Dumplings, California Roll, Wasabi, Pickled Ginger, Sweet and Sour Sauce, Chinese Mustard*

**Coffee & Dessert Display** **\$ 5**

*Regular and decaffeinated Coffee, a selection of International Teas and Chef's assorted pastries.*

**Deluxe Coffee Bar** **\$ 8**

*Regular and decaffeinated Coffee, a selection of International Teas, Hot Cocoa, flavored syrups, shaved chocolate, cinnamon sticks, whipped cream, and an assortment of Chef's pastries.*

## *Bar Service*

### **Call Bar Service:** *(Prices are Per Person)*

One Hour	\$12.00
Two Hours	\$14.00
Three Hours	\$16.00
Four Hours	\$18.00
Bottled Beer [Domestic or Canadian] add \$2 per person	

*Lancaster Country Club provides the following Beer and Wine service by the hour. We use our fine House-select Wine and Draft Beer of your choice, soft drinks and bar amenities.*

### **Beer, Wine, & Soda Service:** *(Prices are Per Person)*

One Hour	\$10.00
Two Hours	\$11.00
Three Hours	\$12.00
Four Hours	\$13.00

### **Punches:** *(Prices are per Gallon, 2 gallon minimum)*

Fruit	\$25.00
Wine	\$35.00
Mimosa	\$45.00
Fuzzy Navel	\$45.00
Whiskey Sour	\$45.00
Margarita	\$45.00
Tequila Sunrise	\$45.00
Bloody Mary	\$45.00

**Champagne Toast:** *(Per Person)* \$ 3.50

**House Wine Service:** *(Per Bottle)* \$18.95

Chardonnay, Merlot, Cabernet, White Zinfandel  
*Wine Service also available per bottle from our extensive Wine List.*

**Pitchers of Soda \$5.95**

## *Cash Bar Pricing*

Wine	House Select	\$ 5.95
Beer	Domestic	\$ 4.50
Liquor	Premium	\$ 5.50
	Top Shelf	\$ 7.50
Cocktails	Premium	\$ 6.95
	Top Shelf	\$ 8.50

*We will customize your bar to your guests needs.*

### Call Bar Brands

*(upgrades are available)*

Amaretto  
 Bacardi Rum  
 Beefeater Gin  
 Captain Morgan Rum  
 Peach Schnapps  
 Dewars Scotch  
 Jose Cuervo Tequila  
 Jim Beam Kentucky Bourbon  
 Svedka Vodka  
 Svedka Flavored Vodkas  
 Southern Comfort  
 Draft Beer included. Upgrade  
 to bottled beer - \$2 per person  
 Choose Two (2) Brands  
 Wines: Cabernet Sauvignon,  
 Chardonnay, White Zinfandel  
 Wine served with dinner add  
 \$3 per person

### Premium Bar Brands

*(substitutions available by request)*

Absolut Vodka  
 Svedka Flavored Vodkas  
 Amaretto di Saronna  
 Bacardi Rum  
 Bailey's Irish Cream  
 Bombay Sapphire  
 Captain Morgan Rum  
 Crown Royal Whiskey  
 Kahlua Coffee Liqueur  
 Jack Daniels Tenn. Whiskey  
 JohnnyWalker Red  
 Peach Schnapps  
 Southern Comfort  
 Bottled Beer Included  
 Wines: Cabernet Sauvignon,  
 Chardonnay  
 White Zinfandel, Pinot Noir,  
 Riesling  
 Wine served with dinner add  
 \$3 per person



## **BRIDAL AND BABY SHOWER PACKAGES**

### **~SHOWER PACKAGE ONE~ \$16.95++**

**Includes Fruit Punch, Vegetable Platter, Soup du Jour, Warm Rolls and Butter, Vanilla Bean Ice-cream and Coffee and Tea**  
**Choice of Two Entrees~**  
**Chicken Caesar Salad**  
**Chicken Caesar Wrap**  
**Summer Theresa**  
**Bird of Paradise Salad**

### **~SHOWER PACKAGE TWO~ \$18.95++**

**Includes Fruit Punch, Vegetable Platter, House Salad or Soup, Warm Rolls and butter, Seasonal Vegetable, Potato du Jour, Vanilla Bean Ice Cream, Coffee and Tea**  
**Choice of Two Plated Entrees~**  
**Chicken Stir Fry with Rice**  
**Chicken Marsala**  
**Chicken Cordon Bleu**  
**Chicken Florentine**  
**Crusted Salmon**  
**Sliced Tenderloin of Beef**

### **~SHOWER PACKAGE THREE~ \$16.95++**

**Lunch Buffet~**  
**Fruit Punch**  
**Fresh Baked Rolls and Butter**  
**House Salad**  
**Herb Roasted Bone-In Chicken**  
**Roasted Top Round of Beef Au Jus**  
**Roasted Red or Mashed Potatoes**  
**Seasonal Vegetable**  
**Dessert~ Chocolate Mousse, Strawberry Shortcake or Vanilla Bean Ice Cream, Coffee and Tea**

### **~SHOWER PACKAGE FOUR~ \$16.95++**

**Breakfast Brunch, fruit punch, assorted juices, coffee and tea**  
**Fresh fruit bowl, muffins and pastries**  
**Scrambled eggs and home fries**  
**Crispy bacon and savory sausage**  
**Crème brulee French toast served you local syrup**  
**Vanilla bean ice cream with your cake**



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**716-684-3700 ext 13**



## *Golf Outings*

<b>Golf Green Fees</b>	\$50.00
<b>Cart Rental</b>	\$15.00 per person
<b>Pro Shop</b>	\$7.00 (minimum charge)
<b>Cook Out Lunch</b>	\$10.00*
<i>Hot Dog, Hamburgers, Two Specialty Salads, Chips, Cookies and Brownies</i>	
<b>Sit Down Dinner</b>	\$25.00*
<i>House Salad, NY Strip Steak, Potato, Vegetable and Dessert</i>	
<b>One Hour Well Bar</b>	\$10.00*
<b>Drinks on the Course (Optional)</b>	\$7.00*
<i>Price includes Soft Drinks and Beer</i>	

*\*Tax and Gratuities added to Meal & Bar portions of Outings*

## *Sports Banquet Packages*

### *Package One*

**House Salad**  
**Pizza**  
**Pasta Parmesan**  
**Chicken Fingers served with Celery and Blue Cheese dressing**  
**Assorted Soft Drinks**  
**Cookie and Brownie Tray**  
**\$ 17**

### *Package Two*

**Caesar or House Salad**  
**Fresh warm Rolls with Butter**  
**Roast Beef Au Jus**  
**Whipped or Roasted Potatoes**  
**Pasta Parmesan**  
**Herb Roasted or Fried Chicken**  
**Seasonal Vegetables**  
**Assorted Soft Drinks**  
**Cookie & Brownie Tray**  
**\$ 21**

### *Package Three*

**Soup & Salad Bar**  
**Carving Station:**  
**(Choose Two)**  
**Top Round of Beef, Roast Turkey**  
**Baked Ham or Roast Pork**  
**Nacho Bar**  
**Pasta Parmesan**  
**Assorted Soft Drinks**  
**Create Your Own Sundae Bar**  
**\$ 22**



