



LANCASTER COUNTRY CLUB | Catering

LANCASTER COUNTRY CLUB

Come discover what a first-class country club can offer; great golf, & elegant surroundings with all of the amenities you have come to expect and more



Located in Lancaster, New York, Lancaster Country Club was established in 1925 and has served as host to many prestigious events. Our golf course spreads over approximately 200 acres and is described as a traditional layout with subtle elevation change, mature tree lined fairways and small to medium sized greens

6061 Broadway | Lancaster | New York | 14086
Visit Our Web Site @ www.LCCNY.com
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breakfast and brunch

continental breakfast \$7

assorted fresh juices, coffee and tea, assorted pastries
english muffins, and toast with butter and fruit preserves and cream cheese.

basic breakfast buffet \$15

assorted fresh juices, coffee and tea
fresh seasonal cut fruits, assorted pastries
scrambled eggs, home fries with onions and peppers
smoked bacon and country sausage links

brunch buffet \$17 (minimum of 25 people)

assorted juices, coffee and tea
fresh cut fruit, assorted paula's donuts, scrambled eggs
home fries or roasted potato
crispy bacon or country sausage links
herb grilled chicken or smoked salmon
seasonal vegetable

brunch enhancements

unlimited mimosas \$3

create your own mimosa bar \$5

make your own mimosa with assorted juices and fruit

bloody mary bar \$5

includes celery sticks, hot sauce, pepper

premium bloody mary bar \$8

premium vodka, assortment of garnishments



lunch salads

includes warm rolls service, coffee and tea station

caesar salad \$8

romaine lettuce tossed with our house made caesar dressing,
croutons & shaved parmesan

wedge salad \$8

baby iceberg quartered salad, onions, bacon bleu cheese, tomatoes

greek salad \$9

romaine lettuce tossed with greek dressing, bell pepper, kalamata olives, feta and onion

strawberry salad \$9

spring mix, candied walnuts, goat cheese and fresh strawberries

salad add-on's:

grilled chicken \$4

grilled salmon \$6

grilled shrimp \$6

sliced steak \$7

soup bar \$6

(2) chef choice soups with assorted crackers



lunch entrees

includes house or caesar salad, fresh warm dinner rolls
starch & vegetable

stuffed chicken \$16

served with mozzarella, basil and prosciutto with marsala sauce

chicken milanese \$16

lemon parmesan breaded chicken with shaved parmesan

salmon \$19

served with horseradish cream sauce

ny strip steak \$20

served with compound butter

pork chop \$17

with poached pear sauce

choice of two entrees

add an additional entrée option \$2



lunch buffets

(25 person minimum)

lancaster cook out \$18

tossed salad with assorted dressings
grilled chicken breast
macaroni salad & potato salad
hamburgers and hot dogs
assorted condiments and rolls

add: italian or polish sausage \$3

par 3 buffet \$20

fresh warm rolls and butter
house or caesar salad
herb roasted chicken
roasted top round of beef
roasted red or mashed potatoes
seasonal vegetables

lancaster lunch buffet \$24

fresh warm rolls and butter
house or caesar salad
stuffed chicken or chicken milanese
roasted top round of beef, seasonal vegetable
roasted red or mashed potatoes
mac & cheese

additions

coffee/tea station \$3
cookie & brownie tray \$2
assorted soda station \$3



hors d'oeuvres - displayed

cheese display \$5

imported & domestic artisan cheeses with assorted gourmet crackers

vegetable display \$5

fresh vegetables , with assorted dipping sauces. choice of (2) dips
additional dip - \$1

dip options:

hummus
dill bleu cheese
tomato herb dip
house made ranch
spinach and artichoke dip

fruit display \$ 5

seasonal fruits and berries, assortment

charcuterie board \$9

capicola, genoa salami, prosciutto, and crostini

grilled vegetable display \$ 9

olives tapenade, flavored hummus, peppers with roasted garlic,
grilled vegetables, warm pita.



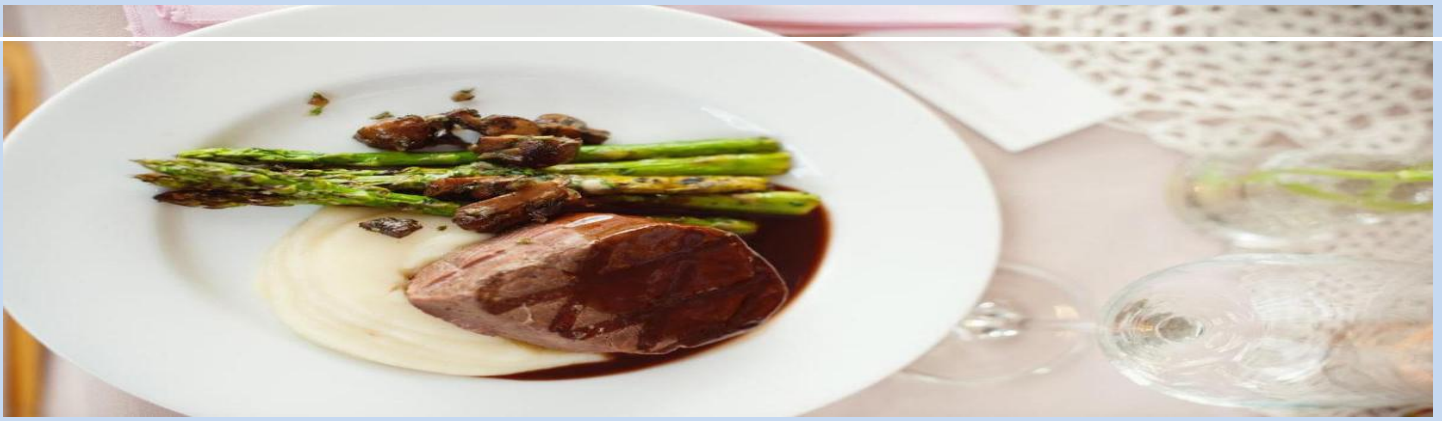
hors d'oeuvres – hand passed

hot selections

- spanakopita- spinach and feta \$2
- spinach and feta stuffed mushrooms \$2
- crab stuffed mushrooms \$3
- bacon wrapped scallop \$3
- petite crab cakes with cajun remoulade \$3
- lamb lollipops \$3
- italian sausage stuffed mushrooms \$3
- chicken satay \$3
- steak & cheese flatbread squares \$3
- coconut shrimp or chicken \$3
- braised beef nacho \$3
- arancini \$3

cold selections

- brie & raspberry on crostini \$2
- cucumber rounds topped with hummus \$2
- caprese skewers - grape tomato, cherry mozzarella, & basil oil \$2
- watermelon with goat cheese and pine nuts \$2
- shrimp cocktail \$3
- tuna tartar on rice cracker \$3



dinner entrees

includes house or caesar salad, fresh warm dinner rolls
starch & vegetable

filet mignon of beef \$36

stuffed chicken \$16

served with mozzarella, basil and prosciutto with marsala sauce

chicken milanese \$16

lemon parmesan breaded chicken served with shaved parmesan

salmon \$26

served with horseradish cream sauce

pasta primavera \$18

spring vegetables, garlic, shallots, white wine, penne, parmesan

duet entrée \$33

4 oz filet mignon with choice of any entree

choice of two entrees

add an additional entrée option \$3

childrens meal (12 under) \$8

(3) chicken fingers with french fries

assorted cookie & dessert pasty station
coffee/tea station included



plated dinner package - \$49

four hour call bar
with call mixed drinks, red white and white zinfandel, (2) domestic and (1) imported bottled beer
upgrade to premium \$7

served house salad or caesar salad
fresh warm rolls with butter
add: seasonal salad with fruit and candied nuts \$1

(choice of three)

6 oz filet mignon with demi glace
pork chop with poached pear sauce
prime rib
salmon with horseradish cream sauce
stuffed chicken with mozzarella, basil and prosciutto with marsala sauce
chicken milanese lemon parmesan breaded chicken with shaved parmesan
vegetarian option: quinoa stuffed pepper

add: duet option \$10
add 4oz filet to any entrée

choice of starch

twice baked potato
whipped yukon gold
roasted fingerling potatoes

choice of vegetable

seasonal vegetable
grilled asparagus
buttered root vegetable

coffee and tea station

table linens with house centerpieces



buffet dinner package - \$49

four hour call bar
with call mixed drinks, red white and white zinfandel, (2) domestic and (1) imported bottled beer
upgrade to premium \$7

served house salad or caesar salad
fresh warm rolls and butter

(choice of two)

roasted turkey
roast beef with kimmelweck rolls
salmon with horseradish cream sauce
stuffed chicken with mozzarella, basil and prosciutto with marsala sauce
chicken milanese lemon parmesan breaded chicken with shaved parmesan

carved meat upgrade \$2 per entree

includes carving fee

prime rib with aju
carved turkey
beef tenderloin
pork loin

(choice of two)

rice pilaf
mac & cheese
roasted fingerling potatoes
whipped yukon gold potatoes
twice backed potato
seasonal vegetables

add: additional side \$2

coffee & tea station

table linens and house centerpieces



cocktail party - \$35

three hours of open call bar
with mixed drinks, bottled beer and house wine

first hour:

assorted cheese, vegetable and fruit display

second hour:

choice of (3) hot stationed hors d'oeuvres
hand passed \$2

third hour:

coffee and chef pastry display with assorted cookies and pastries



dessert displays

deluxe coffee station \$4

freshly brewed coffee & assorted herbal teas
flavored syrups, assorted wafer cookies

assorted mini desserts \$5

éclairs, cream puffs, cookies, pastries, & bars.

cheesecake bar \$6

mini plain cheesecakes, with seasonal fruit sauce, caramel,
chocolate sauce & whipped cream.

ice cream bar \$6

chocolate & vanilla ice cream with assorted toppings

chocolate fountain \$5

rice crispy treats, assorted fruits, pretzel sticks

assorted cookie and brownie platter \$2

wedding cake

private consultation with in-house pastry che



cocktails, beer & wine

all open bars consist of call or premium brand liquors,
house wines, bottled beer, assorted soft drinks & juices

call bar

smirnoff, gordon's, barcardi, seagram's 7, jim bean, cutty sark
choice of (2) domestic bottle beers & (1) import

wines

choose two (2) brands
Cabernet Sauvignon,
Chardonnay, White Zinfandel

one hour	\$9
two hours	\$16
three hours	\$22
four hours	\$28

premium bar

stoli, tanquery, captain morgan, jack daniels, makers mark, dewars
choice of (2) domestic bottle beers & (1) import

choice of (2) wines

first hour	\$11
second hour	\$20
third hour	\$27
fourth hour	\$34

beer, wine, & soda

one hour	\$7
two hours	\$12
three hours	\$16
four hours	\$20

soda, juice bar \$3

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 TWO weeks 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, credit card
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.

All weddings are required a \$1,000.00 deposit.