



Lancaster Country Club was established in 1925 and has hosted many prestigious and elegant events. From your dream wedding to a baby shower, anniversary dinner or cocktail party, we will provide a unique and memorable experience for you and your guests.

You can choose from our preselected menus, or we can create a customized package just for you. Our Chef will be pleased to assist you in planning a personalized menu to fit your needs.

Let us work together to create perfect moments and lasting memories -- *reflecting your style and our expertise*.

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Breakfast and Brunch

continental breakfast \$7 assorted fresh juices, coffee and tea assorted pastries bagels served with butter, fruit preserves and cream cheese

breakfast buffet \$17

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 crème brûlée French toast



Breakfast and Brunch, continued

brunch buffet \$19, (minimum of 25 people) assorted juices, coffee and tea fresh cut fruit assorted pastries scrambled eggs home fries or roasted potatoes crispy bacon and country sausage links herb grilled chicken or salmon seasonal vegetable

breakfast enhancements: oatmeal bar \$6 (maple brown sugar oatmeal with assorted toppings) unlimited mimosas \$3 create your own mimosa bar \$5 (with assorted juices and fruits)

Breakfast Enhancements, continued

endless bloody mary bar \$5 (includes celery, pepper & hot sauce) premium bloody mary bar \$8 premium vodka with an assortment of garnishes

Lunch Entrees

house or Caesar salad warm dinner rolls & butter roasted red potato & seasonal vegetable

stuffed chicken \$16 served with mozzarella, basil and prosciutto

chicken milanese \$16 lemon parmesan breaded chicken with shaved parmesan

Lunch Entrees, continued

chicken marsala \$16 chicken breast served with a marsala wine sauce and mushrooms

> salmon \$19 served with horseradish cream sauce

> > filet of sirloin \$21 served with demi-glace

pork chop \$17 with apple chutney

choice of two entrees add an additional entrée option \$2

Lunch Buffets

(25 person mininum) includes coffee & tea station cookie and brownie platter

lancaster cook out \$18

tossed salad with assorted dressings macaroni & potato salad hamburgers and hot dogs assorted condiments and rolls add: grilled chciken brest \$3

par 3 buffet \$23

warm rolls & butter house or Caesar salad herb roasted chicken roasted top round of beef roasted red or mashed potatoes seasonal vegetable

Lunch Buffets, continued

(25 person mininum) includes coffee & tea station cookie and brownie platter

lancaster lunch buffet \$26

warm rolls & butter house or Caesar salad chicken marsala or breaded pork chop roasted top round of beef seasonal vegetable roasted red or mashed potatoes pasta with red sauce additions: assorted soda station \$3

Displayed Hors d'oeuvres

cheese platter \$8 imported & domestic artisan cheeses served with pepperoni and assorted gourmet crackers

> vegetable platter \$5 fresh vegetables served with assorted dipping sauces

fresh fruit display \$ 6 seasonal fruits and assorted fresh berries

> charcuterie board \$250 capicola, genoa salami, prosciutto and crostini

Displayed Hors d'oeuvres, continued

shellfish station – market price clams, mussels, shrimp, oysters on the half shell & crab legs *(choice of three)*

shrimp cocktail station – market price

Hors d'oeuvres – Hand Passed

hot selections

spanakopita- spinach and feta \$2 spinach and feta stuffed mushrooms \$2 swedish meatball \$3 bacon wrapped scallops \$3 petite crab cakes with cajun remoulade \$3 italian sausage stuffed mushrooms \$3

Hors d'oeuvres – Hand Passed, continued

hot selections, continued

mini vegetable egg rolls \$3 coconut shrimp \$3 chicken cordon bleu skewer \$3 arancini \$3

cold selections

brie & raspberry on crostini \$2 deviled egg \$2 caprese skewers - grape tomato, cherry mozzarella, & basil oil \$2 antipasta skewer \$3 brucshetta on crositini \$3

Dinner Entrees

includes house or Caesar salad warm dinner rolls & butter roasted red potatoes seasonal vegetable cookie & dessert station coffee/tea station

filet mignon of beef \$36

stuffed chicken \$16 served with mozzarella, basil, prosciutto & marsala sauce

chicken milanese \$16 Iemon parmesan breaded chicken served with shaved parmesan

Dinner Entrees, continued

salmon \$26 served with horseradish cream sauce

pasta primavera \$18 spring vegetables, garlic, shallots, white wine, penne pasta & parmesan

duet entrée \$33 4 oz filet mignon with choice of any entree

choice of two entrees add an additional entrée option \$3

children's meal (12 under) \$8 (3) chicken fingers with french fries

Plated Dinner Package - \$49

includes four-hour call bar mixed drinks, red, white and white zinfandel wines (2) domestic and (1) imported bottled beer

upgrade to premium bar \$7

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

(choice of three) 6 oz filet mignon with demi glace, pork chop with apple chutney, prime rib, salmon with horseradish cream sauce, stuffed chicken with mozzarella, basil and prosciutto and chicken marsala *vegetarian option:* vegetable curry

Plated Dinner Package, continued

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

choice of starch: roasted red potatoes, garlic mashed potatoes or three cheese risotto

choice of vegetable: seasonal vegetable, grilled asparagus or green beans

coffee and tea station

table linens with house centerpieces

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Buffet Dinner Package - \$49

includes four hour call bar mixed drinks, red, white & white zinfandel wines (2) domestic and (1) imported bottled beer

upgrade to premium \$7

house or Caesar salad warm rolls & butter (choice of two) roasted turkey, roast beef with kimmelweck rolls, salmon with horseradish cream sauce, stuffed chicken with mozzarella, basil & prosciutto or chicken marsala

carved meat upgrade \$2 per entree (includes carving fee) prime rib with au jus, carved turkey, beef tenderloin or pork loin

Buffet Dinner Package, continued

(choice of two) brown rice, mac & cheese, roasted red potatoes, garlic mashed potatoes, three cheese risotto or seasonal vegetable add: additional side \$2

coffee & tea station

table linens and house centerpieces



Cocktail Party - \$35

three hour call bar mixed drinks, bottled beer & house wine

1st hour:

assorted cheeses, vegetable and fruit display

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

> *3rd hour:* coffee, assorted cookies and pastries



Stations

prime rib carving station \$16

salmon en crute \$14 filet of salmon, whole grain mustard, garlic spinach in a puff pastry

pork tenderloin \$12

beef tenderloin \$18

smoked turkey \$12

flank steak \$14

pasta station \$10 with assorted toppings and vegetables add: shrimp \$3 add: chicken \$2

Stations, continued

house or Caesar salad station \$8 includes assorted toppings and vegetables

mashed potato bar \$11

mac & cheese station \$11

taco station \$12 served with grilled chicken, ground beef, taco shells & assorted toppings



Dessert Display

deluxe coffee station \$4 freshly brewed coffee, herbal teas, flavored syrups & assorted wafer cookies

assorted mini desserts \$5 éclairs, cream puffs, cookies & pastries

> donut wall \$6 assorted paula's donuts

assorted cookie & brownie platter \$2

cocktails, beer & wine

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

call bar

titos, beefeater, barcardi, seagram's 7, jim beam & cluny choice of (2) domestic bottle beers & (1) import choose two (2) wines Cabernet, Chardonnay & White Zinfandel one hour \$9 two hours \$16 three hours \$22 four hours \$28

> soda & juice bar \$3 wine service \$5

cocktails, beer & wine, continued

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premium bar ketel one, 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

Terms and Conditions Taxes & 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 event 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 event. This will be the guaranteed amount you will be charged, even if fewer guests attend.

Terms and Conditions, continued

Lancaster Country Club or its employees cannot be held responsible for lost or left behind articles. No food or alcoholic beverages are to be brought in except for approved cake/dessert.

Lancaster Country Club reserves the right to substitute an alternative room if theoriginal estimate of attendance falls.Method of acceptable Final Payment – check, money order, cashier's 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.

There are no hidden coast such as room use or set-up fees!