



LANCASTER COUNTRY CLUB | Catering

LANCASTER COUNTRY CLUB



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
bagels with butter and fruit preserves and cream cheese.

breakfast buffet \$19

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 brule French toast

brunch buffet \$21

(minimum of 25 people)

assorted juices, coffee and tea
fresh cut fruit, assorted pastries, scrambled eggs
home fries or roasted potato
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 \$5

create your own mimosa bar \$7

make your own mimosa with assorted juices and fruit

bloody mary bar \$7

includes celery sticks, hot sauce, pepper

premium bloody mary bar \$10

premium vodka, assortment of garnishments



lunch salads

includes warm rolls service, coffee and tea station

caesar salad \$9

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

wedge salad \$9

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

greek salad \$10

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

salad add-on's:

grilled chicken \$4

grilled salmon \$6

grilled shrimp \$6

sliced steak \$7

soup de jour \$5

cookie & brownie platter \$2



lunch entrees

includes house or caesar salad, fresh warm dinner rolls
roasted red potato & seasonal vegetable

stuffed chicken \$18

served with mozzarella, basil and prosciutto

chicken milanese \$18

lemon parmesan breaded chicken with shaved parmesan

chicken marsala \$18

chicken breast served with marsala wine sauce and mushrooms

salmon \$23

served with horseradish cream sauce

filet of sirloin \$26

served with demi-glace

pork chop \$19

with apple chutney

choice of two entrees

add an additional entrée option \$4



lunch buffets

(25 person minimum)

includes coffee & tea station and cookie and brownie platter

lancaster cook out \$20

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

add: grilled chicken breast \$3

par 3 buffet \$25

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 \$28

fresh warm rolls and 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



hors d'oeuvres - displayed

cheese display \$8

imported & domestic artisan cheeses with pepperoni and assorted gourmet crackers

vegetable display \$5

fresh vegetables , with assorted dipping sauces

fruit display \$ 6

seasonal fruits and berries, assortment

charcuterie board \$10

capicola, genoa salami, prosciutto, and crostini

shellfish station - market price

clams, mussels, shrimp, oyster on the half shell, crab legs
choice of three

shrimp cocktail station - market price



hors d'oeuvres - hand passed

hot selections

- spanakopita \$3
- spinach and feta stuffed mushrooms \$3
- swedish meatball \$4
- italian sausage stuffed mushrooms \$4
- mini vegetable egg rolls \$4
- chicken cordon bleu skewer \$4
- arancini \$4
- coconut shrimp \$5
- bacon wrapped scallop \$5
- petite crab cakes with cajun remoulade \$5

cold selections

- brie & raspberry on crostini \$4
- deviled egg \$4
- caprese skewers \$3
- antipasta skewer \$3
- bruschetta on crostini \$3



dinner entrees

includes house or caesar salad, fresh warm dinner rolls
roasted red potatoes & seasonal vegetable

filet mignon of beef \$42

stuffed chicken \$18

served with mozzarella, basil and prosciutto with marsala sauce

chicken milanese \$18

lemon parmesan breaded chicken served with shaved parmesan

salmon \$23

served with horseradish cream sauce

pasta primavera \$18

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

duet entrée \$36

4 oz filet mignon with choice of any entree

choice of two entrees

add an additional entrée option \$4

childrens meal (12 under) \$9

(3) chicken fingers with french fries

**assorted cookie & dessert pasty station
coffee/tea station included**



plated dinner package - \$69

four hour bar
with call mixed drinks, red white and white zinfandel, (2) domestic and (1) imported bottled beer
upgrade to call \$5
upgrade to premium \$10

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 apple chutney
prime rib
salmon with horseradish cream sauce
stuffed chicken with mozzarella, basil and prosciutto
chicken marsala
vegetarian option: vegetable curry

add: duet option \$14
add 4oz filet to any entrée

choice of starch

roasted red potatoes
garlic mashed potato
three cheese risotto

choice of vegetable

seasonal vegetable
grilled asparagus
green beans

coffee and tea station
table linens with house centerpieces



buffet dinner package - \$64

four hour bar
with call mixed drinks, red white and white zinfandel, (2) domestic and (1) imported bottled beer
upgrade to call \$5
upgrade to premium \$10

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
chicken marsala

carved meat upgrade \$5 per entree

includes carving fee
prime rib with aju
carved turkey
beef tenderloin
pork loin

(choice of two)

brown rice
mac & cheese
roasted red potato
garlic mashed potato
three cheese risotto
seasonal vegetables

add: additional side \$2

coffee & tea station
table linens and house centerpieces



cocktail party - \$45

three hours of open call bar
with mixed call 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



stations

carving station

prime rib \$16

salmon en crute \$14

filet of salmon, whole grain mustard, garlic spinach in 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

house or caesar salad station \$8

with assorted toppings and vegetables

mashed potato bar \$11

mac & cheese station \$11

taco station \$12

with assorted toppings, grilled chicken and ground beef

taco shells.



dessert displays

deluxe coffee station \$5

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

assorted mini desserts \$5

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

donut wall \$7

assorted paula's donuts

assorted cookie and brownie platter \$2



cocktails, beer & wine

call bar

titos, beefeater, barcardi, seagram's 7, jim bean, cluny
choice of (2) domestic bottle beers & (1) import
choice of (2) wines

one hour	\$10
two hours	\$17
three hours	\$23
four hours	\$29

premium bar

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

choice of (2) wines

first hour	\$12
second hour	\$21
third hour	\$28
fourth hour	\$35

beer, wine, & soda

one hour	\$9
two hours	\$14
three hours	\$18
four hours	\$22

soda, juice bar \$3

wine service \$5



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. There is a 3% Service Charge for all credit card transactions.

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.