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**LANCASTER** COUNTRY CLUB | *CATERING MENU*



**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**

**Jocelyn Kowalczyk |** *Director of Sales*

**Phone: 716. 684.3700 ext. 13**

**E-Mail: SalesLCCNY@gmail.com**



**Continental Breakfast**

Assorted Fresh Juices, Coffee and Tea

Assorted Petite Breakfast Pastries and Muffins, Bagels, Butter, Fruit Preserves, Cream Cheese

**$9 pp**

**The Basic Breakfast Buffet**

Assorted Fresh Juices, Coffee and Tea

Fresh Seasonal Cut Fruits, Assorted Petite Breakfast Pastries and Muffins, Bagels, Butter, Fruit Preserves, Cream Cheese,

Scrambled Eggs, Home Fries with Sweet Onion & Green Peppers,

Smoked Bacon & Country Sausage Links

**$17 pp**

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**Brunch Buffet**

*(Minimum of 25 people)*

Includes Assorted Juices,

Fresh Cut Fruit, Muffins and Pastries, Scrambled Eggs

Home Fries or Roasted Potato

****Crispy Bacon or Savory Sausage

Herb Grilled Chicken

Seasonal Vegetable

Coffee/Tea Service

**$20 pp**

**Brunch Buffet Enhancements**

*(Priced per person)*

Eggs Benedict $4

Sautéed Spinach $2

Smoked Salmon with Traditional Garnishes @ MARKET PRICE

Omelets Station Made to Order $4pp+ $50.00 Chef Fee

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**Call Bar:** (*per person)*

*Smirnoff, Gordon’s, Bacardi, Seagram’s 7, Jim Beam, Cutty Sark*

Choice of (2) Domestic Bottled Beers & (1) Imported Bottled Beer Selection

*Includes House Wines, Soft Drinks & Juices*

One Hour $9

Two Hours $16

Three Hours $22

**** Four Hours $28

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**Beer, Wine, & Soda Service:** (*per person)*

*Includes Bottled Beer, House Wine, Soft Drinks & Juices*

One Hour $7

Two Hours $12

Three Hours $16

Four Hours $20

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

Fruit $27

Wine $37

Mimosa $47

Margarita $47

Bloody Mary $47



***(priced per person)***

**Cheese, Fruit & Vegetable Display $ 9**

*Imported & Domestic Cheeses, Seasonal Fruits & Berries, Assortment*

*of fresh Vegetables, Chutney, Gourmet Crackers and Flat Breads*

**Antipasto Display $ 12**

*Capicola, Genoa Salami, Prosciutto, Fresh Mozzarella,*

*and Aged Provolone Cheeses, Roasted Peppers,*

*Cured Olives, Olive Oil, Ciabatta Bread*

**Seafood Display $ Market Price**

*Raw Oysters & Clams, Steamed Crab Claws, Shrimp Cocktail,*

*Shrimp Ceviche, and appropriate accoutrements*

**Mediterranean Display $ 9**

*Olives Tapenade, Flavored Hummus, Peppers with Roasted Garlic,*

*Baba ghanoush, Couscous, Marinated Artichoke Hearts, Warm Pita*

**Far East Display $ 10**

*Spring Rolls, Chicken Satay, Crab Rangoon, BBQ Ribs,*

*Pork Pot Stickers, & Sweet and Sour Sauce*

**Coffee & Dessert Display $ 8**

*Regular and decaffeinated Coffee, a selection of International Teas*

*and Chef’s assorted pastries.*

**Deluxe Coffee Bar $ 10**

*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.*



*Includes Soup Du Jour, Warm Roll Service, Choice of Dessert, Coffee & Tea Service*

**Greek Salad**

Romaine Lettuce Tossed with Greek Dressing, Bell Pepper, Kalamata Olives, Marinated Feta, Onions

$15

**Strawberry Salad**

Spring Mix Salad, Candied Walnuts, Goat Cheese, Fresh Strawberries

$15

**Caesar**

Romaine Lettuce Tossed with Our Homemade Caesar Salad Dressing, Croutons & Shaved Parmesan Cheese

$15

**The Wedge**

Baby Iceberg Quartered Salad, Onion, Bacon, Bleu Cheese, Tomatoes

$15



**Salad Additions:**

Grilled Chicken $4

Grilled Salmon $8

Grilled Shrimp $8

Seared Ahi Tuna $10

Sliced Steak $10

**Choice of Dessert:**

Canolli, Chocolate Mousse,

Assorted Old Fashioned

Cookies & Brownies Plated



**Select TWO Entrees**

**Includes Choice of:**

House Salad or Caesar Salad

Starch & Vegetable

*Served with Freshly Baked Rolls & Butter*

**Chicken Piccata** **19**

*Sautéed and finished with a Light Lemon Caper Sauce*

**Chicken Marsala** **19**

*Sautéed Breast of Chicken, Mushrooms and Shallots in Marsala pan sauce*

**Grilled Salmon** **20**

*Choice of Herbed or Horseradish Crusted Salmon Fillet*

**Haddock 17**

*Bruschetta Topped Broiled Fillet of Atlantic Haddock*

**Bistro Tenderloin 20**

*Grilled Bistro Tender with a red wine Demi-Glace*

**Strip Steak 20**

*Grilled 8 oz center cut Strip Steak served with sautéed mushrooms*

**Pork Tenderloin 18**

*Thyme Mustard Crusted Pork Tenderloin*

**Coffee and Tea Service**

**Choice of Dessert:**

*Canolli, Chocolate Mousse or Assorted Old Fashioned Cookies & Brownies*

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*(25 person minimum)*

**Lancaster Cook Out**

Tossed Salad with Two Dressings

Grilled Chicken Breast

Macaroni Salad & Potato Salad

Hamburgers and Hot Dogs with

Assorted Rolls and Condiments

Brownies and Assorted Old Fashion Cookies

**(Add…)**

Choice of Italian or Polish Sausage $3 pp

**$18**

**Par 3 Buffet**

Fresh warm Rolls with Butter

House Salad or Caesar Salad

Herb Roasted Cicken

Roasted Top Round of Beef

Roasted Red or Mashed Potatoes

Seasonal Vegetables

Choice of

Chocolate Mousse

or Strawberry Shortcake

Coffee and Tea Service

**$20**

**The Lancaster Lunch Buffet**

Fresh baked Rolls with Butter

House Salad, Caesar Salad

Chicken Picatta or Chicken Marsala

Roasted Top Round of Beef, seasonal vegetables

Roasted Red Potatoes or Mashed Potatoes

Baked Ziti Bolognase

Chocolate Mousse or Strawberry Shortcake

Coffee and Tea Service

**$24**

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*(priced per piece)*



**From The Garden & Pastry**

Southwestern Vegetable Quesadillas with Sour Cream & Salsa $2.00

Spanakopita - Spinach & Feta $2.00

Bruschetta served on Toasted Baguette $2.00

Fried Vegetable Spring Roll with a Sweet Chili Sauce $2.00

Brie & Raspberry on crostini $2.25

Cucumber Rounds topped with Hummus $2.00

Caprese Skewers - Grape Tomato, Cherry Mozzarella, & Basil Oil $2.00

**From the Sea**

Crab Stuffed Mushrooms $2.50

Shrimp Cocktail $3.00

Bacon Wrapped Scallop $3.00

Petite Crab Cakes with Cajun Remoulade $3.50

Crab Rangoon $3.50

**From the Land**

Lamb Lollipops served with mint chimi cherr $3.00

Italian Sausage Stuffed Mushrooms $2.25

Chicken Satay $2.50

Chicken Quesadillas with Avocado Cream $3.00

Steak & Cheese Flatbread Squares $3.00

Mini Beef Wellington $3.00



***Choose (2) - Plated Dinner Selections Include Choice Of:***

*House or Caesar Salad,*

*Starch & Vegetable*

*Served with Fresh Baked Rolls with Butter*

**Filet Mignon of Beef -** *Grilled 6oz Filet Mignon*  **39**

**New York Strip Steak -** *Grilled 12oz Strip Steak with Sautéed Mushrooms* **33**

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

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

**Chicken Française -** *Egg, Parmesan and Herb-Battered Chicken Breast,* **25**

*Served with lemon cream sauce*

**Chicken Marsala -** *Boneless Chicken Breast, Mushroom, Marsala Sauce* **25**

**Chicken Piccata**  **25**

*Sautéed and finished with a Light Lemon Caper Sauce*

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

*Parmesan*

***Coffee & Tea Service (included)***

**Choice of Dessert:**

*Canolli, Chocolate Mousse, Cheese Cake or Plated Assorted Old Fashioned Cookies & Brownies*

**Dual Entrée**

**4oz Filet Mignon with Choice of Chicken Dish****32**

**Children’s Meal (12 + under):**

**(3) Chicken Fingers** *Served with French Fries, Carrots, and dip* **10**



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**The Ultimate Dinner $ 57**

Cheese, Fruit & Vegetable Display

Chef Salad or Caesar Salad

Four Hour Call Bar

Fresh warm Rolls with Butter

***(Choice of Two)***

Grilled 6oz Filet Mignon

Grilled 12oz Strip Steak

Horseradish or Herb Crusted Salmon

Chicken Francaise, Chicken Piccata or Chicken Marsala

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

***(Choose One)***

Roasted Red Potatoes

Garlic Mashed Potatoes

Served with Seasonal Vegetable

**Choice of Dessert:**

*Canolli, Chocolate Mousse, Cheese Cake or Plated Assorted Old Fashioned Cookies & Brownies*

Coffee & Tea Service

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**Broadway Buffet $59**

Cheese, Fruit, & Vegetable Display

Four Hour Call Bar

Fresh warm Rolls with Butter

Chef Salad or Caesar Salad

***(Choice of Two)***

Sliced Beef Top Round

Chicken Marsala

Chicken Piccata

Baked Ziti Bolognese

Herb Crusted Salmon served with Dill Sauce

***(Choice of Two)***

Rice Pilaf

Roasted Red Potatoes

Garlic Mashed Potatoes

Seasonal Vegetables

Roasted Sweet Potato

**Choice of Dessert:**

*Canolli, Chocolate Mousse, Cheese Cake or*

*Plated Assorted*

*Old Fashioned Cookies & Brownies*

Coffee and Tea Service



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**Coffee Station**

Freshly Brewed Coffee & Assorted Herbal Teas

$4 per Person

**Deluxe Coffee Station**

Freshly Brewed Coffee & Tea Assorted

Flavored Syrups, Chocolate Shavings,

Fresh Whipped Cream

$6 per Person

**Assorted Petite Pastry Station**

Served with Coffee & Assorted Herbal Teas

$8 per Person

**Deluxe Sundae Bar**

Coffee & Assorted Herbal Teas

Vanilla & Chocolate Ice Cream,

Hot Fudge, Caramel Sauce,

Whipped Cream, Fresh Berries, Nuts,

Chopped Candy Bars

$8 per Person

*****(Additional $50 chef fee to have Station Attended)*

**Cheesecake Bar**

Strawberry, Blueberry, Salted Carmel, Mixed Berry,

Fresh Whipped Cream

$8 Per Person

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**(minimum of 25 people)**

**Let’s Party**  $45 per person

Includes Three Hours of Beer & Wine

***First Hour:***

Assorted Cheeses and Vegetable Display,

Stationed Stuffed Mushrooms, Bruschetta, Chicken Quesadillas

***Second Hour***

House Salad or Caesar Salad

Sliced Top Round of Beef and Sliced Roast Turkey

With Rolls & Assorted Condiments

Baked Ziti or Pasta Primavera

***Third Hour***

Coffee, Tea, & Pastry Display

**The Ultimate** $55 per person

Includes Three Hour Call Bar

***First Hour:***

Assorted Cheese and Vegetable Display

Stationed Chicken Satay with Curry Dip

Bruschetta, Mini Beef Wellingtons

***Second Hour***

House Salad or Caesar Salad

Sliced Roast Beef and Sliced Roast Turkey

Assorted Vegetable Medley

Pasta Action Station: Penne Pasta

with (3) Choices of Sauces

***\*$50 Chef Fee***

***Third Hour***

Pastry Station with Deluxe Coffee Bar

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*All Open Bars Consist of Call or Premium Brand Liquors,*

*House Wines, Bottled Beer, Assorted Soft Drinks & Juices*

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

**Premium Bar:** (prices are per person)

Stoli, Tanquery, Captain Morgan, Jack Daniels, Makers Mark, Dewar’s

Choice of (2) Domestic Bottle Beers & (1) Import

**Wines**: Cabernet Sauvignon,

Chardonnay White Zinfandel,

Pinot Noir, Riesling

**First Hour** $11

**Second Hour** $20

**Third Hour** $27

**Fourth Hour** $34

Smirnoff, Gordon’s, Bacardi, Seagram’s 7, Jim Beam,

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



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

**One Hour** $7

**Two Hours** $12

**Three Hours** $16

**Four Hours** $20

**Cash Bar Prices**

A $50.00 Bartender Fee will be charged to all Cash Bars

A $50.00 Bartender Fee will be charged to all Consumption and Cash Bars under 30 people

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

Fruit $27

Wine $37

Mimosa $47

Margarita $47

Bloody Mary $47

**Champagne** $4 per glass

**House Wine Service** $35 per bottle

**Soda, Juice Bar** $6 per person

**Terms and Conditions**

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 except for approved cake/dessert.

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, cashier’s check, cash, credit card

or member charge.

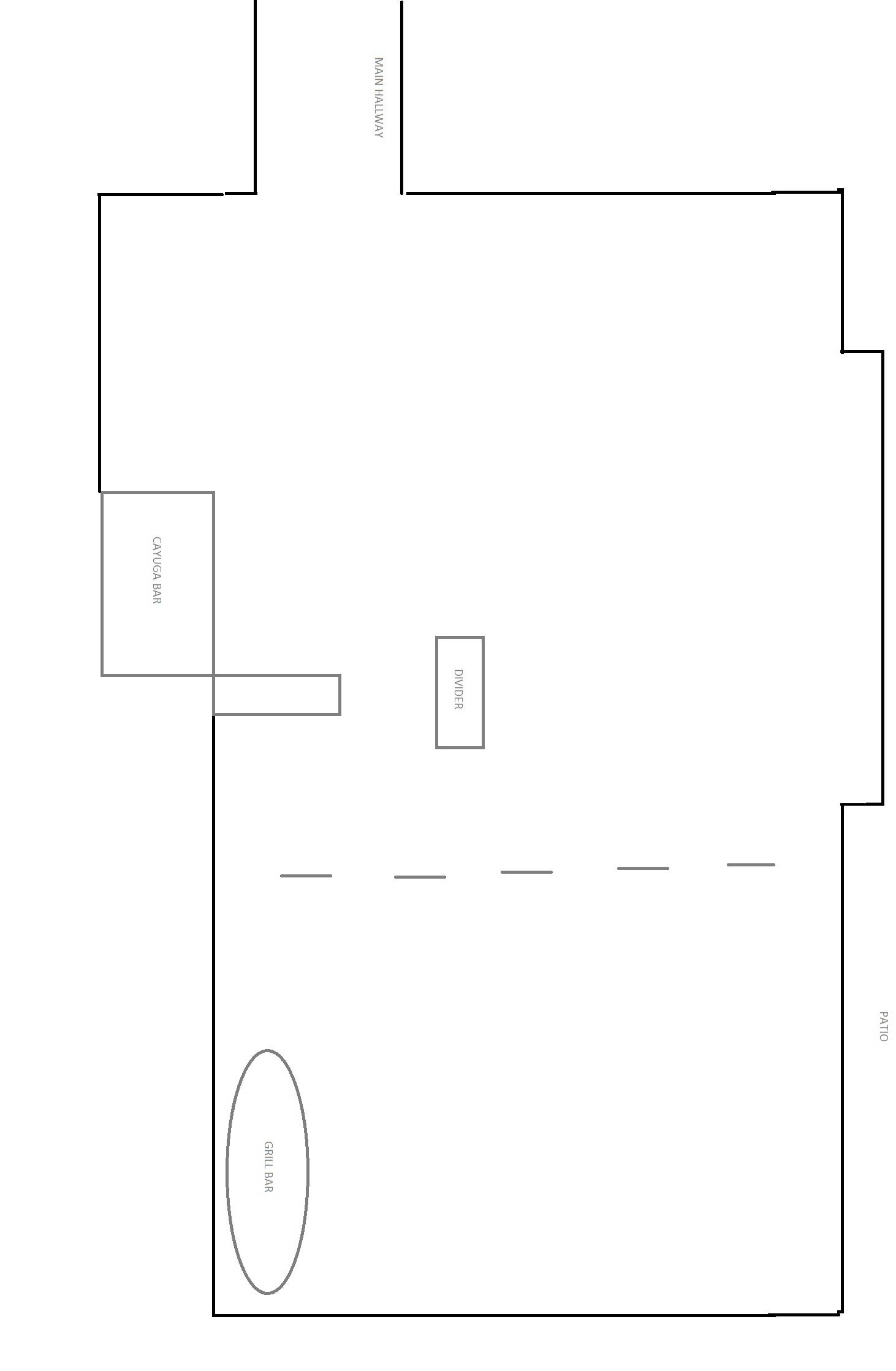
When payment is in the form of a personal check a credit card is taken to secure

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.







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