



PASCALE
BANQUETS & CATERING
Drumlins Country Club

Golf Outings & Barbecue Menu

2018

Golf Outings & Barbecue Menu

Coffee Services

Each Coffee Service is displayed for One Hour & Includes:

1 Selection \$7.95 pp
2 Selections \$9.45 pp
3 Selections \$10.45 pp

- **Selections:**
 - Pascale Bakehouse Sweet Breakfast Breads | With Butter & Preserves
 - Assorted Coffee Cakes & Cinnamon Buns
 - Assorted Pascale Bakehouse Croissants
 - Bagels | With Assorted Cream Cheeses
 - Platter of Sliced Seasonal Fruit
 - Vanilla Yogurt | With Granola
 - Assorted Greek Fruit Yogurts
 - Basket of Bananas, Apples & Oranges
 - Assorted Pascale Bakehouse Scones (Add. \$0.50 pp)
 - Breakfast Sandwiches | Choice of Ham, Bacon or Sausage, Served with Egg & American Cheese on an English Muffin (Add. \$2.00 pp)
- **Assorted Juices** | Orange, Cranberry, Apple & Tomato
- **Freshly Brewed Coffee & Tea**

Lunch on the Course

\$10.95 pp

(Minimum of 50 People)

- Grilled Hofmann Hotdogs | With Rolls
- Grilled Hamburgers | With Rolls
- Assorted Chips
- Assorted Condiments
- Freshly Baked Cookies | Chocolate Chip, Oatmeal Raisin & Sugar
- Assorted Cans of Soda & Bottled Water

Additional Beverages

(Only Available on the Course)

- Bottled Water | \$2.00
- Gatorade | \$3.00
- Cans of Domestic Beer | \$3.50
- Cans of Imported Beer | \$4.00-\$5.00
- ½ Kegs of Beer | Approximately 120 Servings
 - Labatt Blue Light | \$375.00
 - Yeungling | \$375.00
 - Blue Moon | \$400.00
 - Middle Ages Syracuse Pale Ale | \$450.00

****Outside Tent Rental & Beverage Cart Service Available-Inquire Within****

*Add Novelty Ice
Cream Treats!
\$3.50 ea*



Prices are based on parties of 50 guests or more. Parties under 50 guests will require an additional \$2.00/pp upcharge.
Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

Pascale Catering at Drumlins | 800 Nottingham Road, Syracuse NY 13224 | 315.446.8511 x209 | www.pascaledrumlins.com

Golf Outings & Barbecue Menu

Lunch Buffet

Buffet Lunches Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 1
\$15.95 pp

- Mixed Green Salad | With Garden Veggies & Choice of Dressings
- Fresh Seasonal Fruit Salad
- Pasta Salad | With Creamy Basil Dressing
- Grilled Hamburgers & Hofmann Hotdogs
- Sweet Italian Sausage | With Sautéed Peppers & Onions
- Assorted Toppings | Leaf Lettuce, Sliced Tomato, Sliced Cheeses
- Freshly Baked Rolls & Condiment Platter
- Freshly Baked Cookies & Brownies | Chocolate Chip, Oatmeal Raisin, Peanut Butter & Sugar
- Pitchers of Iced Tea & Lemonade

Menu 2
\$15.95 pp

- **Salads (Choose 3)**
 - Mixed Green Salad | With Garden Veggies & Pascale's House Italian Vinaigrette
 - Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
 - Tomato, Cucumber & Red Onion Salad | With Italian Herb Dressing
 - Fresh Seasonal Fruit Salad
 - Tri-Color Tortellini Salad | In a Creamy Basil Dressing
 - Pasta Salad | With Crisp Vegetables, Tossed in Italian Vinaigrette
 - Red Potato Salad | With Creamy Dill & Horseradish Dressing
 - Sweet Potato Salad | Tossed in an Herb Vinaigrette
- **Assorted Wraps and Baguette Sandwiches (Choose 3)**
 - Roast Turkey Baguette | Provolone Cheese, Lettuce & Tomato
 - Roast Beef Baguette | Swiss Cheese, Lettuce & Tomato
 - Italian Meats Baguette | Shaved Red Onion, Roasted Peppers, Balsamic Vinaigrette
 - Grilled Chicken Caesar Wrap
 - Roast Chicken Salad Wrap | Candied Walnuts, Dried Cranberries & Green Grapes
 - Tuna Salad Wrap | Crunchy Veggies, Fresh Herbs & Lemon Mayo
 - Grilled Vegetable Wrap | Roasted Peppers, Fresh Mozzarella, Balsamic Glaze
- **Potato Chips**
- **Assorted Cookies & Brownies**
- **Pitchers of Iced Tea & Lemonade**

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Golf Outings & Barbecue Menu

Dinner Buffet

Buffet Dinners Include Coffee & Tea and Artisan Breads from Pascale Bakehouse

Menu 1
\$23.95 pp

- Mixed Green Salad | With Garden Veggies & Italian Vinaigrette
- Tomato & Cucumber Salad | With Basil Vinaigrette
- Sweet Corn on the Cobb | Served with Melted Butter
- Salt Potatoes
- Fresh Seasonal Fruit Salad
- Entrée (Choose 2)
 - Sweet Italian Sausage | With Sautéed Peppers & Onions
 - Herb-Marinated Boneless Chicken Breast | Served with Freshly Baked Rolls
 - BBQ Pulled Pork | Slow Cooked & Covered in BBQ Sauce
- Assorted Condiments
- Choice of Traditional Carrot Cake, Apple Tart or Strawberry Shortcake

Menu 2
\$29.95 pp

- Caesar Salad | Romaine Lettuce with Cherry Tomatoes & Herb Croutons, Drizzled with Creamy Caesar Dressing
- Sliced Beefsteak Tomatoes & Fresh Mozzarella Salad | Drizzled with Herb-Infused Olive Oil
- Pasta Salad | With Broccoli, Artichoke Hearts & Roasted Red Peppers in a Fresh Basil Dressing
- Salt Potatoes
- Roasted Italian Vegetables | With Portobello Mushrooms, Drizzled with Balsamic Vinaigrette
- Herb-Marinated Boneless Chicken Breast | With Freshly Baked Rolls
- Char Grilled NY Angus Strip Steaks
- Assorted Condiments
- Assorted Miniature Desserts from Pascale Bakehouse

Additional

\$12.00 ea

\$100.00

\$240.00

\$150.00

\$300.00

\$Market

- Steamed Clams (1 doz.) | Served with Drawn Butter
- Peel & Eat Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon
- Chilled Jumbo Shrimp (100 pcs) | Served with Cocktail Sauce & Lemon
- Littleneck Clams on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce & Lemon
- Oysters on the Half Shell (100 pcs) | Served on Crushed Ice with Cocktail Sauce, Mignonette & Lemon
- Chilled Jonah Stone Crab Claws | Served with Creamy Mustard Sauce & Cocktail Sauce

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Golf Outings & Barbecue Menu

Beverages

***Bars are based on consecutive hours*

HOUSE BRAND OPEN BAR

Vodka, Gin, Rum, Whiskey, Scotch, Bourbon, House Red and White Wine, House Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$12.00 pp
- Two Hour Bar | \$16.00 pp
- Three Hour Bar | \$20.00 pp
- Four Hour Bar | \$24.00 pp

PREMIUM BRAND OPEN BAR

Tito's or Absolut Vodka, Tanqueray or Beefeater Gin, Bacardi Rum, Seagram's VO or Canadian Club Whiskey, Dewar's or Johnnie Walker Red Scotch, Jim Beam Bourbon, Premium Red and White Wine, Premium Regular and Light Beers, Soft Drinks & Mixers

- One Hour Bar | \$14.00 pp
- Two Hour Bar | \$20.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$30.00 pp

BOUTIQUE BRAND OPEN BAR

Kettle One or Grey Goose Vodka, Tanqueray 10 or Bombay Sapphire Gin, Captain Morgan Rum, Bacardi Rum, Crown Royal Whiskey, Glenlivet or Johnnie Walker Black Scotch, Maker's Mark Bourbon, Boutique Red and White Wine, Boutique Regular and Light Beers, Soft Drinks and Mixers

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$22.00 pp
- Three Hour Bar | \$29.00 pp
- Four Hour Bar | \$35.00 pp

HOUSE BRAND OPEN WINE BAR

House Red and White Wine, Regular and Light Beer, Soft Drinks

- One Hour Bar | \$10.00 pp
- Two Hour Bar | \$14.00 pp
- Three Hour Bar | \$18.00 pp
- Four Hour Bar | \$22.00 pp

PREMIUM BRAND OPEN WINE BAR

Premium Red and White Wine, Imported & Domestic Regular and Light Beers, Soft Drinks

- One Hour Bar | \$15.00 pp
- Two Hour Bar | \$19.00 pp
- Three Hour Bar | \$25.00 pp
- Four Hour Bar | \$29.00 pp

CASH BAR

There is a \$90.00 Bartender Fee, per tender, for Cash Bars

- Soft Drinks | \$1.50 ea
- Beer | \$4.00 and up
- Wine | \$6.00 and up
- Cocktails | \$7.00 and up

Pascale Catering is licensed to serve alcoholic beverages both on and off premises. Prices are based on consecutive hours of service. Prices are exclusive of 21% administrative fee and 8% NYS sales tax.

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Policies & Procedures

LINENS: We have a variety of table linen and napkin colors available at no additional fee. Please consult with our Sales Office for color availability. Coordinating overlays, chair covers and linens to the floor are available at an additional cost. All food and beverage stations will be draped to the floor in your choice of white or black skirting.

ROOM & SETUP FEES: Function Rooms are assigned based on the anticipated number of guests. If there is a fluctuation in the number of guests attending, Pascale Catering reserves the right to reassign a more appropriate sized function room. Pascale Catering also reserves the right to charge an additional fee for meeting room set-ups with extensive labor requirements. A room rental fee will be charged where applicable. Hosts may arrive up to two hours prior to the event for additional set up.

MINIMUMS: Events held at Drumlins have a minimum food and beverage expenditure. Please consult with our sales manager on dates and requirements.

GUARANTEE POLICY: In order that we may better serve your guests, we ask for an estimated number of attendees one week prior to your event for both Sit Down and Buffet Style Meals. For a Sit-Down meal you may offer guests a choice of two entrees, and a vegetarian choice; however, we must have an estimated number of each entrée one week prior to your event. An additional \$1.00 per person will be applied when offering a third entrée (not including a vegetarian option.) We require a final guaranteed number of attendances and choice of entrees seventy-two hours (3 business days) in advance. This number shall constitute a guarantee and you will be billed for this number or the actual attendance, whichever is higher.

DEPOSITS & PAYMENT: To reserve a date for your event on a definite basis, Pascale Catering requires a non-refundable deposit. This deposit will be credited towards your final invoice. Final payment is due the day of the event. You may pay by check written out to Pascale Catering or cash.

CANCELLATION POLICY: In the event of a cancellation, all deposits received are non-refundable and non-transferrable. In addition, should you decide at any time to cancel your event within 7 days prior to the scheduled event, there will be a penalty charge of 25% of the anticipated revenue due.

***ADMINISTRATIVE FEE & TAX:** On all food and beverage functions, there will be a 21% Administrative Fee and 8% NYS Sales Tax applied. All prices quoted are exclusive of administrative fee and tax.

The administrative fee is for administration of the special function/banquet and is not purported to be a gratuity. For tax exempt organizations, form ST-119 must be obtained no later than two weeks prior to the function date.

MATERIALS AND DELIVERIES: Pascale Catering will receive materials for your reception no sooner than 48 hours before your event. Materials must be picked up after the reception, unless other arrangements are made with your Banquet Sales Manager. Please coordinate arrangements directly with your sales manager to insure proper handling. We are not responsible for anything left prior, during or after your reception. All materials left at Pascale Catering at Drumlins for longer than five days following your reception become property of Pascale Catering and may be disposed of.

ADDITIONAL LABOR: All dinner prices are based on a four-hour function. Breakfast, lunch and reception prices are based on a three-hour function. Events extending beyond will be subject to additional labor fees.

FOOD / BEVERAGE: All food and beverage products must be supplied and prepared by Pascale Catering. Pascale Bakehouse has been creating custom designed cakes and specialty desserts to compliment every occasion for over 20 years. We pride ourselves on customizing each menu to your individual taste, transforming the highest quality and freshest ingredients into delicious, highly presentable dishes, including our famous desserts. We take great care to bring you our full attention in food, wine, service and culinary presentation.

STAFFING: An Event Manager will be assigned to your function and will coordinate your entire evening to your standards and satisfaction.

SECURITY: Pascale Catering may require you to provide, at your expense, uniformed or non-uniformed security personnel. Pascale Catering shall have final approval on any and all security personnel to be utilized during your function.