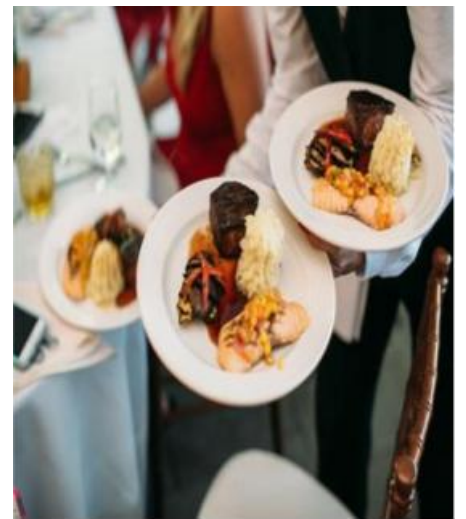




LANCASTER COUNTRY CLUB | *CATERING MENU*



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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 & Brunches

Continental Breakfast

Assorted Fresh Juices, Coffee and Tea
Assorted Paula's Donuts, English Muffins and Toast, Butter, Fruit Preserves,
Cream Cheese
\$7 pp

The Basic Breakfast Buffet

Assorted Fresh Juices, Coffee and Tea
Fresh Seasonal Cut Fruits, Assorted Paula's Donuts,
Scrambled Eggs, Home Fries with Sweet Onion & Green Peppers,
Smoked Bacon & Country Sausage Links
\$15 pp

.

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
\$17 pp



11% Service Gratuity, Club Administrative 9%, and NYS Sales Tax 8.75% will be added to all sales.

Brunch Buffet Enhancements

(Priced per person)

Eggs Benedict \$4
Smoked Salmon with Traditional Garnishes @ MARKET PRICE
Omelets Station Made to Order \$5pp

.

Brunch Beverages

Call Bar: *(per person)*

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

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Stationed Displays

(priced per person)

Cheese, Fruit & Vegetable Display **\$ 7**

Imported & Domestic Cheeses, Seasonal Fruits & Berries, Assortment of fresh Vegetables, Chutney, Gourmet Crackers.

Antipasto Display **\$ 11**

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

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Lunch Salads

Includes Soup Du Jour, Warm Roll Service, Coffee & Tea Service

Caesar

Romaine Lettuce Tossed with Our
Homemade Caesar Salad Dressing,
Croutons & Shaved Parmesan
Cheese
\$13

Greek Salad

Romaine Lettuce Tossed with Greek
Dressing, Bell Pepper, Kalamata
Olives, Marinated Feta, Onions
\$13

The Wedge

Baby Iceberg Quartered Salad,
Onion, Bacon, Bleu Cheese,
Tomatoes
\$13

Strawberry Salad

Spring Mix Salad, Candied Walnuts,
Goat Cheese, Fresh Strawberries
\$13

Salad Additions:

Grilled Chicken	\$6
Grilled Salmon	\$8
Grilled Shrimp	\$8
Seared Ahi Tuna	\$10
Sliced Steak	\$10



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Lunch Entrees

Select TWO Entrees

Includes Choice of:

House Salad or Caesar Salad
Starch & Vegetable

Served with Freshly Baked Rolls & Butter

Chicken Piccata 16

Sautéed and finished with a Light Lemon Caper Sauce

Chicken Marsala 16

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

Grilled Salmon 19

Choice of Herbed or Horseradish Crusted Salmon Fillet

Haddock 16

Bruschetta Topped Broiled Fillet of Atlantic Haddock

Bistro Tenderloin 20

Grilled Bistro Tender with a red wine Demi-Glace

Pork Tenderloin 17

Thyme Mustard Crusted Pork Tenderloin

Coffee and Tea Service

11% Service Gratuity, Club Administrative 9%, and NYS Sales Tax 8.75% will be added to all sales.

Lunch Buffets

(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

(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 Chicken
Roasted Top Round of Beef
Roasted Red or Mashed Potatoes
Seasonal Vegetables
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 Bolognese
Coffee and Tea Service
\$24

Add: A Cookie Tray onto any buffet for \$1.50 pp

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Hors d'Oeuvres

(Feeds 50 People)
Option to Hand Passed or

From The Garden & Past \$ 99

Southwestern Vegetable Quesadillas with Sour Cream & Salsa
Spanakopita - Spinach & Feta
Bruschetta served on Toasted Baguette
Fried Vegetable Spring Roll with a Sweet Chili Sauce
Brie & Raspberry on crostini
Cucumber Rounds topped with Hummus
Caprese Skewers - Grape Tomato, Cherry Mozzarella, & Basil Oil
Assorted Boa Buns with Beef, Chicken and Vegetarian



From the Sea \$149

Crab Stuffed Mushrooms
Shrimp Cocktail
Bacon Wrapped Scallop
Petite Crab Cakes with Cajun Remoulade
Crab Rangoon



From the Land \$149

Lamb Lollipops
Italian Sausage Stuffed Mushrooms
Chicken Satay
Chicken Quesadillas with Avocado Cream
Steak & Cheese Flatbread Squares
Mini Beef Wellington
Arancini



11% Service Gratuity, Club Administrative 9%, and NYS Sales Tax 8.75% will be added to all sales

Dinner Menu

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 36

Grilled Salmon - Horseradish or Herb Crusted Salmon 26

Sea Bass - Chilean Sea Bass with Tomatoes and capers 37

Chicken Française - Egg, Parmesan and Herb-Battered Chicken Breast,
Served with lemon cream sauce 22

Chicken Marsala - Boneless Chicken Breast, Mushroom, Marsala Sauce 22

Chicken Piccata 22
Sautéed and finished with a Light Lemon Caper Sauce

Pasta Primavera - Spring Vegetables, Garlic, Shallots, White Wine, Penne,
Parmesan 18

Coffee & Tea Service (included)

Choice of Dessert:

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

Dual Entrée

4oz Filet Mignon with Choice of Chicken Dish 33

Children's Meal (12 + under):

(3) Chicken Fingers *Served with French Fries, Carrots, and dip* 8

11% Service Gratuity, Club Administrative 9%, and NYS Sales Tax 8.75% will be added to all sales.

Dinner Package

The Ultimate Dinner \$ 50

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
10oz Flat Iron 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

Coffee & Tea Station with Assorted Pastries



Dinner Buffet

Broadway Buffet \$50

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
Whipped Potatoes
Seasonal Vegetables
Roasted Sweet Potato

Coffee and Tea Station with assorted Pastries



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Elegant Dessert

Deluxe Coffee Station

Freshly Brewed Coffee & Tea Assorted
Flavored Syrups, Chocolate Shavings,
Fresh Whipped Cream
\$4 per Person

Assorted Cookie Tray

Served with Assorted Cookies and Brownies
\$1.50 per Person

Assorted Paula's Donut Station

Served with Coffee & Assorted Herbal Teas
\$5 per Person

Assorted Mini Dessert Station

Mini Éclairs, Cram Puffs, Cookies and Cheesecakes
\$5 per Person

Cheesecake Bar

Strawberry, Blueberry, Salted Carmel, Mixed Berry,
Fresh Whipped Cream
\$5 Per Person



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Cocktail Party



(minimum of 25 people)

Let's Party \$35 per person

Includes Three Hours of Open Call Bar
with Mixed Drinks, Bottled Beer and Wine

First Hour:

Assorted Cheeses, Vegetable and Fruit Display,

Second Hour

Choice of (3) Hot Stationed Hors D'oeuvres

Hand passed \$2.00pp

Third Hour

Coffee and Chef Pastry Display
with assorted cookies and pastries



11% Service Gratuity, Club Administrative 9%, and NYS Sales Tax 8.75% will be added to all sales

Cocktails, Beer & Wine

*All Open Bars Consist of Call or Premium Brand Liquors,
House Wines, Bottled Beer, Assorted Soft Drinks & Juices*

Call Bar: (Prices are Per Person)

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

Premium Bar: (prices are per person)

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



Champagne \$4 per glass

House Wine Service \$24 per bottle

Soda, Juice Bar \$3 per person

Punches: (Serves as 2 gallon minimum)

Fruit	\$54
Wine	\$74
Mimosa	\$94
Bloody Mary	\$94

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Terms and Conditions

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.

PATIO

DIVIDER

MAIN HALLWAY

CAYUGA BAR

GRILL BAR

Important Notes

