

LET US HELP YOU CREATE A

Beautiful Beginning



BRIERWOOD
COUNTRY CLUB

Set against a stunning backdrop of lush greens, Brierwood Country Club offers the finest in service and cuisine for your special day. Whether it is an intimate ceremony or a lavish reception or a rehearsal dinner, our expert catering and culinary teams will assist you with all the details needed to make your day truly unforgettable! We also specialize in exceptional cultural events that will cater to your taste preferences and time-honored traditions.

Brandy McLaughlin
Director of Catering

716.648.2700 x 203

5324 Rogers Rd | Hamburg, NY 14075

www.brierwoodcc.com

BUFFET

Choose 2 Passed Hors
D'oeuvres, 2 Entrées,
1 Vegetable, 2 Starch, 1 Dessert

Includes Garden Salad and
Dinner Rolls

Entrée Choices

Chicken Marsala
Chicken Piccata
Asiago Chicken
Tuscan Chicken
Top Round Sliced Sirloin of Beef
Lemon Caper Cod
Whole Grain Mustard Salmon
Eggplant Napoleon

Vegetable Choices

Seasonal Vegetable Medley
Green Bean Almandine
Honey -Glazed Carrots
Zucchini & Squash
Roasted Corn

Starch Choices

Mashed Potato
Roasted Red Potatoes
Scalloped Potato
Baked Ziti
Rice Pilaf

| \$36.95 Per Guest |



GRAND BUFFET

Choose 2 Passed Apps,
2 Display Hors D'oeuvres,
2 Entrées, 1 Vegetable,
2 Starch, 1 Dessert

Includes Garden Salad and
Dinner Rolls

Entrée Choices

Chicken Marsala
Chicken Piccata
Asiago Chicken
Tuscan Chicken
Filet of Sirloin
Whole Grained Mustard-
Crustrud Salmon
Eggplant Napoleon

Carving Station Choices

Roasted Turkey
Strip Loin
Honey Glazed Ham
Roasted Pork Loin

**Carving Station Choices Requires a
\$100 Attendant Fee*

Vegetable Choices

Seasonal Vegetable Medley
Green Bean Almandine
Honey -Glazed Carrots
Zucchini & Squash
Roasted Corn

Starch Choices

Mashed Potato
Mashed Sweet Potato
Roasted Red Potatoes
Scalloped Potato
Baked Ziti
Pasta Primavera
Rice Pilaf

| \$48.95 Per Guest |

HAPPILY EVER AFTER

Plated Dinner, choose 3
Passed Apps, 2 Displayed
Hors d'oeuvres, 2 Desserts

An elegant seated meal to
include: Garden salad with
house balsamic vinaigrette
Dinner rolls and butter

Entrée Choices

Chicken Piccata
Chicken Breast
Smoked Gouda Chicken
Tuscan Chicken
Filet of Sirloin
Rack of Lamb
Whole Grained Mustard-
Crustrud Salmon

Lemon Caper Cod
Eggplant Napoleon
Rosemary Garlic Airline
Filet Mignon
(\$12 up-charge per person)

Choice of 1 Vegetable & 1 Starch

Vegetable

Seasonal Vegetable Medley
Green Bean Almandine
Honey -Glazed Carrots
Zucchini & Squash
Roasted Corn

Starch Choices

Mashed Potato
Roasted Red Potatoes
Scalloped Potato
Baked Ziti
Rice Pilaf

Complimentary Champagne Toast
Late night coffee station to follow
Late night buffalo favorite's station
Includes 4-hour open call bar

| \$99.95 Per Guest |

HORS D'OEUVRES & DESSERTS

Passed

Buschetta with pesto

**Crostini and fresh tomatoes*

Caprese Skewers

Spinach Phyllo Triangles

Assorted Stuffed Mushroom Caps

Assorted Mini Gourmet Pizzas

Mini Chicken Quesadillas

Phyllo Tart Caramelized Onion and
Goat Cheese Mousse

Shrimp Cocktail with House Made

Cocktail Sauce *\$1 up-charge per person*

Sea Scallops Wrapped in Hickory

Smoked Bacon *\$2 up-charge per person*

Displayed

Fresh Vegetable Crudité

Fresh Fruit Display

Assorted Domestic Cheese Display
with Gourmet Crackers

Bruschetta Display Station

Antipasto Display *\$1 up-charge per person*

Dessert

Cookies and Brownies

Assorted Dessert Bars

Cheesecake Bites

Assorted Chocolate Truffles

BAR PACKAGES

3 – HOUR OPEN BAR: House Liquor, Beer, Wine Soda
(Minimum of 50 Guests) | \$18.00 Per Person |

3 – HOUR OPEN BAR: Call Liquor, Beer, Wine, Soda
(Minimum of 50 Guests) | \$24.00 Per Person |

3 – HOUR OPEN BAR: Premium Liquor, Beer, Wine, Soda
(50 Person Minimum) | \$32.00 Per Person |

4 – HOUR OPEN BAR: House Liquor, Beer, Wine Soda
(50 Person Minimum) | \$22.00 Per Person |

4 – HOUR OPEN BAR: Call Liquor, Beer, Wine Soda
(50 Person Minimum) | \$28.00 Per Person |

4 – HOUR OPEN BAR: Premium Liquor, Beer, Wine Soda
(50 Person Minimum) | \$36.00 Per Person |

Consumption Bar

Drinks are billed to Host per drink based on consumption.

Cash Bar

Each guest pays for their own drinks.



BRIDAL SUITE SNACKS:

Assorted Danish/muffin tray **\$50**

Fresh seasonal fruit tray **\$60**

Vegetable crudité with house-made dip **\$60**

Imported & domestic cheese board with gourmet crackers **\$75**

Assorted wraps **\$80 Per Dozen**

Mimosa Bar (2-hour) **\$10 Per Person**

Bloody Mary Bar (2-hour) **\$12 Per Person**

Cold Lunch Buffet

Garden Salad with Assorted Dressings & Salad Toppings

Fresh Fruit Salad, Choice of Pasta Salad or Potato Salad

Choice of Three Wraps: Ham, Turkey, Roast Beef or Vegetarian

Coffee/Tea, Lemonade & Iced Tea **\$15 Per Person**

Coffee/Tea Station included with the purchase of any Bridal Suite Snacks



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