



*Springville Country Club
14445 South Cascade Rd
Springville, NY 14141
(716) 592-4334 ext 112*

Welcome and thank you for your interest in hosting your event at Springville Country Club. We are confident that your event will be one to remember. On the following pages are selections of the various menu items we have to offer for your event. We are always available to meet and take care of any need or question you may have as well as customize a menu to your needs. I look forward to having you experience all we have to offer at Springville Country Club. We look forward to serving you.

Sincerely,

*George Mintzer
Clubhouse Manager*

Breakfast Options

(Breakfast selections include a beverage station with water, fresh coffee, assorted tea, orange & cranberry juices. Price is per person plus tax and 18% service charge)

Continental Breakfast- \$9

Assorted Danish, Muffins and Breakfast Breads
Whipped Butter, Strawberry Jam, Peanut Butter
Fresh Seasonal Fruit Platter

SCC Continental- \$15

Assorted Danish, Muffins and Breakfast Breads
Fresh Seasonal Fruit Platter
Scrambled Eggs
Bacon or Pork Sausage
Breakfast Potatoes

SCC Brunch- \$22

(Minimum 25ppl)

Assorted Danish, Muffins and Breakfast Breads
Fresh Seasonal Fruit Platter
Scrambled Eggs
Turkey Tetrazzini
Bacon & Pork Sausage
Breakfast Potatoes
Sliced Ham

Ala Carte Items

Bacon, Egg & Cheese Sandwich

\$6

Sausage, Egg & Cheese Sandwich

\$6

Breakfast Burrito

\$6

Eggs Benedict

\$10

BEVERAGES:

HOUSE WINES AVAILABLE BY THE BOTTLE:

CHARDONNAY	\$28/ 750ml BOTTLE
SAUVIGNON BLANC	\$28/ 750ml BOTTLE
WHITE ZINFANDEL	\$28/ 750ml BOTTLE
MERLOT	\$28/ 750ml BOTTLE
CABERNET SAUVIGNON	\$28/ 750ml BOTTLE
SPARKLING	\$28/ 750ml BOTTLE

BEER:

DOMESTIC BEER (BTL.)	\$4.00
IMPORTED BEER (BTL.)	\$5.00
DRAFT BEER (16 OZ.)	\$6.50

BAR PACKAGES:

	<u>HOUSE BRANDS:</u>	<u>PREMIUM BRANDS:</u>
<u>ONE HOUR</u>	\$16.00	\$18.00
<u>TWO HOURS</u>	\$20.00	\$22.00
<u>THREE HOURS</u>	\$26.00	\$28.00

ALL BAR PACKAGES INCLUDE: MIXERS, SOFT DRINKS, JUICES, HOUSE WINES (PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, MERLOT, CABERNET) DRAFT DOMESTIC BEER. WE ALSO FEATURE A FULL WINE LIST, SHOULD YOUR EVENT DESIRE. A BARTENDER CHARGE OF \$25.00 PER HOUR WILL BE CHARGED ON ALL FUNCTIONS WITH LESS THAN 50 GUESTS ATTENDING. ALL BAR PACKAGES ARE PRICED PER PERSON.

Hors d'oeuvres:

(Priced per piece unless noted)

Hot:

<i>Sausage & Herb Breading Stuffed Mushroom Caps</i>	1.50
<i>Bacon Wrapped Scallops</i>	2.50
<i>Chicken Satay with Peanut Sauce</i>	2.25
<i>Wonton Wrapped Fried Shrimp</i>	2.50
<i>Vegetable Spring Roll</i>	2.00
<i>Assorted Mini Quiche</i>	2.00
<i>Shrimp Potsticker</i>	2.25
<i>Aparagus & Asiago in Phyllo</i>	2.25
<i>Smoked Chicken Quesadilla Cones</i>	3.25
<i>Raspberry & Brie in Phyllo</i>	3.50
<i>Mini Reuben Bites</i>	1.50
<i>Mini Arancini</i>	2.00
<i>Mini Crab Cakes</i>	2.50

Cold:

<i>Shrimp Cocktail</i>	3.00
<i>Caprese Skewer</i>	2.50
<i>Oysters</i>	MKT
<i>Crab Claws</i>	MKT
<i>Ahi Tuna Tartar</i>	4.50

Feature Displays: (Priced per person)

<i>Assorted Vegetable and Dips</i>	3.00
<i>Assorted Seasonal Fruit</i>	3.00
<i>Domestic & Imported Cheese Display</i>	3.00
<i>Gourmet Bruschetta Display</i>	3.50
<i>Gourmet Raw Bar</i>	MKT

Lunch

(Priced per person plus tax & 18% service charge)

Soup Choices

*Loaded Potato, New England Clam Chowder
Chili, Chicken Noodle, Beef Barley*
\$4

Entrée Choices

Classic Caesar Salad
\$9

Add Grilled Chicken or Shrimp
\$12

Cobb Salad
*Crisp greens topped with Smoked Bacon, Egg, Avocado, Chicken, Tomato
And Crumbled Bleu*
\$12

Chicken Souvlaki Salad
*Crisp Greens with Grilled Marinated Chicken, Kalamata Olives, Red Onion,
Tomato and Pepperoncini & Grilled Pita*
\$12

Trio Salad
Tuna, Chicken and Egg Salad on Mixed Greens with choice of Fresh Fruit or Cottage Cheese
\$12

Crab Cakes
Homemade Jumbo Lump Crab Cakes on Mixed Greens with Spicy Remoulade
\$18

Grilled Salmon
With Roast Potatoes, Chef's Vegetable and Dill Cream Sauce
\$20

6 oz Bistro Filet
With Garlic Mashed Potatoes and Green Beans
\$25

Cold Lunch Buffet

Italian Pasta Salad, Potato Salad, Assorted Deli Platter with sliced Salami, Ham, Turkey & Roast Beef, Lettuce, Tomato, Onion & Sliced Cheese Platter with Assorted Condiments & Costanzo Sandwich Rolls. Homemade Chips, Pickles and Cookies
\$15

Dinner Buffet

*(Includes Choice of Two Sides, Two Entrees and One Dessert)
\$32.00 per person plus tax and 18% service charge*

Sides

(Choose Two)

Tossed Caesar Salad with Garlic Croutons

Italian Pasta Salad

Seasoned Green Beans

Assorted Grilled Balsamic Vegetables

Garlic Mashed Potatoes

Herb Roasted Potatoes

Cheddar Mashed Potatoes

Baked Potato

Wild Rice

Rice Pilaf

Entrees

(Choose Two)

Rigatoni Pasta Bolognese

Penne Pasta with Meatballs & Marinara

Sliced Beef Medallions

Chicken Marsala

Chicken Picatta

Roast Turkey

Sliced Roast Beef

Broiled Cod

Grilled Salmon

Dessert

(Choose One)

Strawberry Shortcake

Apple Cobbler

Peach Cobbler

Cheesecake

Includes Bread & Coffee Service

Food Stations

(Priced per person, Minimum 50ppl, plus \$50 charge for carving attendant)

Raw Bar

(Mkt Price per item)

*Mussels, Oysters, King Crab, Jumbo Shrimp,
Smoked Trout, Clams, Snow Crab, Smoked Salmon*

Carving Station

Roasted Turkey Breast- \$10.00

Roast Beef- \$12.00

Prime Rib- \$16.00

Pork Tenderloin- \$15.00

Glazed Ham- \$12.00

Stir Fry Station

\$16.00

White Rice

Fried Rice

Assorted Asian Vegetables

Beef, Chicken or Shrimp Stir Fry

Crispy Wontons

Pasta Station

\$12.00

Penne Pasta

Marinara & Alfredo

Assorted Toppings

Grated Parmesan

Garlic Bread

Caesar Salad

Plated Dinner Entrees

(Includes Soup or Salad, Starch Choice, Vegetable Choice, Dinner Rolls & Coffee Service)

Chicken Marsala

With Marsala Wine & Mushroom Sauce

\$28

Chicken Picatta

With Lemon, Caper Beurre Blanc

\$28

Chicken Diane

With Brandy Mustard Sauce

\$28

Grilled Swordfish

With Cajun Butter

\$30

Pan Seared Salmon

With Fresh Herbs, Tomato, White Wine

\$29

Prime Rack of Colorado Lamb

With Macadamia Crust

\$48

French Cut Pork Chop

With Pork Jus

\$29

10oz NY Strip Steak

With Herb Butter

\$38

Twin 4oz Filet Mignon

With Bordelaise Sauce

\$30

Surf & Turf

5oz Filet and 4oz Lobster Tail with Bearnaise

\$42

Duet of 5oz Beef Tenderloin & Chicken Marsala

\$36