



*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*

## 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 PLUS TAX & 20% GRATUITY.

## Hors d'oeuvres:

*(Priced per piece unless noted plus tax & 20% Gratuity)*

### *Hot:*

<i>Sausage &amp; Herb Breading Stuffed Mushroom Caps</i>	2.00
<i>Bacon Wrapped Scallops</i>	3.50
<i>Chicken Satay with Peanut Sauce</i>	2.75
<i>Wonton Wrapped Fried Shrimp</i>	2.50
<i>Vegetable Spring Roll</i>	2.00
<i>Assorted Mini Quiche</i>	2.00
<i>Aparagus &amp; Asiago in Phyllo</i>	3.25
<i>Smoked Chicken Quesadilla Cones</i>	3.25
<i>Raspberry &amp; Brie in Phyllo</i>	3.50
<i>Mini Reuben Bites</i>	2.50
<i>Mini Arancini</i>	2.50
<i>Mini Crab Cakes</i>	3.25

### *Cold:*

<i>Shrimp Cocktail</i>	3.25
<i>Caprese Skewer</i>	2.75
<i>Oysters</i>	MKT
<i>Crab Claws</i>	MKT
<i>Ahi Tuna Tartar on Wonton</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 &amp; 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 & 20% Gratuity)

### 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*  
\$14

*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 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 Three Sides, Two Entrees and One Dessert)*

*\$32.00 per person plus tax and 20% Gratuity*

### Sides

*(Choose Three)*

*Tossed Caesar Salad with Garlic Croutons*

*House Salad w/ Dressing Sides*

*Italian Pasta Salad*

*Sautéed Broccoli*

*Seasoned Green Beans*

*Assorted Grilled Vegetables*

*Garlic Mashed Potatoes*

*Herb Roasted Potatoes*

*Horseradish Mashed Potatoes*

*Wild Rice*

*Rice Pilaf*

### Entrees

*(Choose Two)*

*Rigatoni Pasta Bolognese*

*Penne Marinara with Sausage*

*Sliced Beef Medallions*

*Chicken Marsala*

*Chicken Picatta*

*Sliced Roast Turkey in Turkey Gravy*

*Sliced Roast Beef in Au jus*

*Broiled Cod*

*Grilled Salmon*

### Dessert

*(Choose One)*

*Strawberry Shortcake*

*Apple Cobbler*

*Peach Cobbler*

*NY Cheesecake*

*Includes Bread & Coffee Station*

Plated Dinner Entrees

*(Includes House Salad, Starch Choice, Vegetable Choice, Dinner Rolls & Coffee Station)*

*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*

*\$30*

*French Cut Pork Chop*

*With Pork & Apple Jus*

*\$32*

*10oz NY Strip Steak*

*With Cowboy Butter*

*\$38*

*6oz Filet Mignon*

*With Herb Butter*

*\$36*

*Surf & Turf*

*5oz Filet and 4oz Lobster Tail with Herb Butter*

*\$MKT*

*Duet of 5oz Beef Tenderloin & Chicken Marsala*

*\$36*