



*Springville Country Club
14445 South Cascade Rd
Springville, NY 14141*

Thank you for your interest in hosting your event at Springville Country Club. I am 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. I am always available to meet and take care of any need or question you may have as well as customizing a menu to your needs. I look forward to having you experience all we have to offer at Springville Country Club and taking care of every detail to ensure your event exceeds all expectations.

*Sincerely,
George Mintzer
gmintzer.springvillecc@gmail.com
592-4334 Ext 112*

Please note we are a Private Country Club that requires membership or member sponsorship to host an event. We are not open to the public or available for rental. Several categories of membership are available including "social" only memberships that permit use of dining facilities and event hosting. For more information, please call or email. An f&b Minimum of \$1000.00 is required to host a private event. Hours of operation: 11am-8pm Tues-Sat, Friday's are not available for private events.

Hors d'oeuvres:

(Priced per piece, minimum 50 pieces each)

<i>Chicken Wings (Hot, Med, Mild, BBQ, Garlic Parmesan)</i>	<i>\$1.25</i>
<i>Hand Rolled Pizza Logs with Marinara</i>	<i>\$2.00</i>
<i>Hand Rolled Buffalo Chicken Rolls</i>	<i>\$2.50</i>
<i>House Poached Jumbo Shrimp Cocktail</i>	<i>\$2.50</i>
<i>Chicken Quesadilla Cones with Salsa</i>	<i>\$2.50</i>
<i>Pepperoni Pizza Bites</i>	<i>\$1.75</i>
<i>Mac & Cheese Bites</i>	<i>\$1.50</i>
<i>Beef Wellington in Puff Pastry</i>	<i>\$3.00</i>
<i>Pork Potstickers with Thai Chili Sauce</i>	<i>\$1.75</i>
<i>Chicken & Lemongrass Potstickers</i>	<i>\$1.75</i>
<i>Fried Ravioli with Marinara</i>	<i>\$1.75</i>
<i>Mini Spanakopita</i>	<i>\$1.75</i>
<i>Mini Crabcakes with Boom-Boom Sauce</i>	<i>\$3.00</i>
<i>Mini Arancini with Marinara</i>	<i>\$2.00</i>
<i>Phyllo Crusted Shrimp Sticks with Thai Chili</i>	<i>\$2.75</i>
<i>Oysters on Half Shell</i>	<i>Mkt \$</i>
<i>Stuffed Mushroom Caps</i>	<i>\$2.50</i>
<i>Fried Mozzarella with Marinara</i>	<i>\$2.00</i>
<i>PEI Mussels in Garlic, Tomato, Wine Broth</i>	<i>Mkt \$</i>
<i>Fried Veggies with Ranch Dip</i>	<i>\$2.00</i>
<i>Soft Pretzel Bites with Beer Cheddar Dip</i>	<i>\$1.50</i>
<i>Raspberry & Brie in Phyllo</i>	<i>\$3.00</i>
<i>Pretzel Encrusted Franks with Dijon</i>	<i>\$2.50</i>
<i>Bacon Wrapped Scallops</i>	<i>\$4.00</i>

BEVERAGES:

HOUSE WINES AVAILABLE BY THE GLASS & BOTTLE:

CHARDONNAY	\$8/\$32/ 750ml BOTTLE
SAUVIGNON BLANC	\$8/\$32/ 750ml BOTTLE
WHITE ZINFANDEL	\$8/\$32/ 750ml BOTTLE
MERLOT	\$8/\$32/ 750ml BOTTLE
CABERNET SAUVIGNON	\$8/\$32/ 750ml BOTTLE
SPARKLING	\$8/\$32/ 750ml BOTTLE

BEER:

DOMESTIC BEER (BTL.)	\$4.00
IMPORTED & CRAFT 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 HOUR</u>	\$20.00	\$22.00

HOUSE DRAFT BEER, DOMESTIC BTL & WINE ONLY:

<u>ONE HOUR</u>	\$14.00
<u>TWO HOUR</u>	\$18.00

ALL BAR PACKAGES INCLUDE: MIXERS, SOFT DRINKS, JUICES, HOUSE WINES, (PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, MERLOT & CABERNET) DRAFT BEER & WELL LIQUORS. A BARTENDER CHARGE OF \$25.00 PER HOUR WILL BE CHARGED ON ALL FUNCTIONS WITH LESS THAN 75 GUESTS ATTENDING.

ALL BAR PACKAGES ARE PRICED PER PERSON PLUS 8.75% SALES TAX & 20% GRATUITY. DRINK TICKETS ARE AVAILABLE FOR YOUR EVENT AS AN ADDITIONAL OPTION.

CASH IS NOT ACCEPTED AS PAYMENT. WE RESERVE THE RIGHT TO CLOSE THE BAR EARLIER THEN CUT OFF TIME AND DISCONTINUE SERVICE TO ANY ATTENDEE AT ANYTIME. SHOTS, UP DRINKS AND DOUBLES ARE NOT PERMITTED.

Lunch Buffets

(Priced per person plus 8.75% sales tax and 20% Gratuity)

Deli

Italian Pasta Salad or Potato Salad, Assorted Deli Platter with Sliced Sablen's Ham, Turkey & Angus Roast Beef, Lettuce, Tomato, Onion & Sliced Cheese Platter with Assorted Condiments, Costanzo Rolls & Cookies
\$12

Cookout

Italian Pasta Salad or Potato Salad, Grilled Sablen's Hot Dogs & Angus Beef Burgers, Assorted Condiments, Bagged Potato Chips & Cookies
\$12

BBQ

House Smoked BBQ Pulled Pork, BBQ Chicken Breasts, Cole Slaw & Macaroni Salad, Assorted Condiments, Costanzo Rolls & Cookies
\$16

Buffalo

Sliced Angus Top Round in Au Jus, Weck Rolls, Wings, Italian Pasta Salad & Cookies
\$15

Taco Bar

Seasoned Ground Beef & Pork Blend, Flour Tortillas, House Corn Shells, Assorted Condiments, Churros
\$11

Souvlaki Salad

Crisp Romaine, Marinated Grilled Chicken, Crumbled Feta, Kalamata Olives, Grape Tomatoes, Diced Red Onions, Pepperoncini, Greek Dressing
\$15

Italian

Tossed Caesar Salad, Roselli Mild Italian Sausage with Peppers & Onions, Italian Pasta Salad & Cookies
\$12

Dinner Buffet

*(Includes House Salad, Rolls & Butter, Coffee & Dessert)
\$30.00 per person plus 8.75% sales tax and 20% Gratuity*

Sides

(Choose Two)

*Italian Tortellini Pasta Salad
Seasoned Green Beans
Seasonal Vegetables
Garlic Mashed Potatoes
Herb Roasted Baby Red Potatoes
Horseradish Mashed Potatoes
Baked Potatoes
Roasted Sweet Potatoes*

Entrees

(Choose Two)

*Cavatappi Pasta Bolognese
Baked Penne Marinara with Italian Sausage
Angus Beef Tips Stroganoff
Chicken Parmesan
BBQ Smoked Half Chicken
BBQ Pork Ribs
Chicken Marsala
Chicken Picatta
Sliced Roast Turkey in Turkey Gravy
Blackened Norwegian Salmon*

Dessert

(Choose One)

*Apple Cobbler
Peach Cobbler
NY Cheesecake
Raspberry Cheesecake
Assorted Cookie Platter
Coffee & Decaf Station*

Plated
Lunch/Dinner

(Price Does Not Include 8.75% Sales Tax and 20% Gratuity)
(Includes Bread Service, House or Caesar Salad, Seasonal Vegetable & Potato, Coffee)
(Prices subject to change)

Blackened Salmon

Norwegian Salmon, Lemon Butter
\$18/\$28

Chicken Marsala

Marsala Mushroom Sauce
\$18/\$26

Chicken Picatta

Lemon, Butter & Caper Sauce
\$18/\$26

Cheese Tortellini

Vodka Cream Sauce, Parmesan
\$16

Sirloin Filet

6oz Baseball Cut CAB, Demi-Glace
\$26

NY Strip Steak

8oz CC CAB, Herb Butter
\$28

Surf & Turf

6oz Sirloin Filet, Shrimp Scampi, Herb Butter
\$30

Blackened Swordfish

Center Cut, Pineapple Salsa
\$28

Filet Mignon

8oz CAB, Demi Glace
\$38