



Served Dinners

Priced per person.

Prime Rib Au Jus

12 oz cut of slow roasted Black Angus Prime Rib. Served with mashed potatoes and chef's vegetable
\$28

Beef Filets

Beef medallions with our peppercorn sauce.
Served with mashed potatoes and chef's vegetable
\$26

Pan Seared Salmon Genovese

8 oz Atlantic salmon fillet seared & finished with a fresh dill compound butter.
Served with rice pilaf and chef's vegetable
\$24

Baked Stuffed Haddock

8 oz Haddock fillet rolled & baked with crab stuffing. Finished with a light Parmesan and garlic sauce. Served with rice pilaf and chef's vegetable
\$26

Herb Roasted Half Chicken

Chicken roasted with herb seasonings. Served with mashed potatoes and chef's vegetable
\$22



Chicken French

A local favorite. Lightly battered chicken breast in a savory lemon sherry cream sauce. Served with pasta & chef's vegetable

\$22

Roasted Vegetable Napoleon

Summer veggies nestled in layers with portabella mushroom, fresh herbs & melted Italian cheeses. Served with pasta tossed in herb infused olive oil

\$18

Vegetable Ravioli

Ravioli with ricotta cheese and spinach.
Served with our delicious house Marinara or Alfredo sauce

\$17

All served dinners include garden salad, warm rolls with butter, cheesecake & a coffee station.

20% Service Charge & NY sales tax will be added to total.



Buffets

We have assembled these buffet selections to outline some of the many items we offer for lunch or dinner. Coffee and tea is included in all buffets.

There is a minimum of 40 people for buffets.
20% gratuity & NY sales tax will be added to food and beverage total.

The Picnic

Mixed Green Tossed Salad with Dressing
Fried Chicken
Third Pound Hamburgers with Garnishes
Creamy Macaroni and Cheese
Green Beans
Assorted Cookie Tray
\$22 per person

Traditional Buffet

Mixed Green Tossed Salad with Dressing
Sliced Top Round Sirloin
Baked Italian Style Chicken
Baked Penne Pasta
Chef's Choice of Veggie
Dinner Rolls
Assorted Cookie Tray
\$28 per person

Taste of Italy

Caesar Salad
Lasagna
Chicken Broccoli Farfalle with Alfredo Sauce
Meatballs and Marinara
Roasted Seasonal Vegetables
Garlic Bread
Cannolis
\$26 per person

Prime Buffet

Mixed Green Tossed Salad with Dressing
Prime Rib
Chicken French
Garlic Mashed Potatoes
Garden Fresh Vegetable Medley
Dinner Rolls
Served Cheesecake
\$30 per person

The BBQ

Mixed Green Tossed Salad with Dressing
Slow Cooked Pulled Pork
BBQ Chicken Quarters
Creamy Coleslaw
Salt Potatoes
Corn Bread
Assorted Cookie Tray
\$24 per person



Hors d'Oeuvres

Presentations

Priced per person

Seasonal fresh fruit with sweet whipped cream	\$7
Fresh vegetable crudité with house dill dip or humus.....	\$4
Domestic Cheese & cracker board	\$6
International Cheese & cracker board	\$9
Antipasto platter	\$12

Priced per 100 pieces

Jumbo chicken wings with buffalo or sweet and spicy sauce	\$120
Italian meatballs in stroganoff gravy or house red sauce	\$100

Hand Passed

Priced per 100 Pieces

Tomato basil bruschetta	\$105
Boneless wings with Buffalo or sweet and spicy sauce	\$110
Spinach artichoke dip with crostini	\$110
Chilled shrimp cocktail.....	\$250
Sausage stuffed mushroom.....	\$120
Chicken satay skewers with peanut sauce	\$195
Spanakopita triangles.....	\$155
Beef Wellington puffs	\$240
Bacon wrapped scallops	\$260
Deli pinwheel rolls or assorted finger sandwiches	\$110

20% Service Charge & NY Sales Tax will be added to food and beverage total



Rentals

Clubhouse

(served dinner ~ 75 guests, buffet dinner ~ 75 guests, cocktail reception ~100 guests)

Monday thru Thursday

Dining Room Only	\$150
Dining Room and Bar	\$200

Friday thru Sunday

Dining Room Only	\$200
Dining Room and Bar	\$250

Tent

50 or less guests	\$350
51-200 guest	\$650

20% Service Charge & NY Sales Tax will be added to all facility rentals