

Shorewood Country Club

BANQUET MENU

4958 WEST LAKE RD.
DUNKIRK, NY 14048
(716) 366-1880

FAX: (716) 366-0038
EMAIL: SCC@NETSYNC.NET
SHOREWOODCC.COM

WELCOME

Thank you for your interest in hosting your function at Shorewood Country Club.

Situated on the banks of Lake Erie, our clubhouse takes full advantage of its glorious setting. We offer a spectacular vista and sunsets that are world renowned. We offer the highest quality and attention to detail in the area.

Our dining room, grand room, bar and covered patio can accommodate up to 200 guests. Additionally, our lower level grill room has a private bar that can accommodate up to 50 guests. A private board room on our upper level is a private setting that can accommodate up to 16 for business meetings or smaller intimate gatherings. If you are planning on having a wedding at Shorewood, a ceremony under our majestic oak tree with the lake as the backdrop is sure to create a memory that will last a lifetime.

We have created these menus as a guide to help you create a truly unforgettable experience. If you have any special requests, our chef will be glad to tailor a menu to your specific desires.

We would like to take this opportunity to once again thank you for your interest in Shorewood Country Club. We look forward to serving you.

DRESS CODE:

Shorewood Country Club strives to maintain high standards. In the event that a function is being held while Shorewood Country Club is providing services for its members, proper attire must be worn. Denim jeans, halter tops, tank tops, sweat pants and hats are not allowed. In order to maintain our standards, Shorewood Country Club requests that a host notifies all attendees of our policy. Hosts are responsible for the conduct and dress of attendees.

SMOKING:

In accordance with New York State law, we are a smoke free facility. Smoking is not allowed inside any building or under any structure permanently attached to a building.

PERSONAL PROPERTY:

Shorewood Country Club is not responsible for lost or stolen items. If you will be leaving items behind for later pick up, please provide our food and beverage management with a list of items so we may store them in a secure location.

NOTES

TERMS OF AGREEMENT

FOOD:

All food items must be supplied and prepared by Shorewood Country Club. We recommend that your menu selections and all other catering arrangements be completed at least three weeks prior to your event.

BEVERAGES:

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales are regulated by the New York State Liquor Authority. As a licensee, Shorewood Country Club is responsible for administration of these regulations. Therefore, no alcoholic beverages may be brought onto Shorewood Country Club property. Shorewood Country Club management reserves the right to limit or deny alcohol as it deems necessary.

GUARANTEED ATTENDANCE NUMBER:

Shorewood Country Club prepares banquet orders in accordance with contractual guarantees. A guaranteed attendance number must be given to Shorewood Country Club five days prior to your function. For your convenience, we will be prepared to serve 5% over the guaranteed attendance number. If a guaranteed number is not received five days prior to your function, we will consider the estimated number on the original banquet order to be the correct guaranteed attendance number. The host is responsible for the payment of meals served over the guaranteed attendance number. We do not package food for off premises consumption unless prior arrangements have been made with our food and beverage management. At no time will alcoholic beverages be packaged for off premises consumption.

CONFIRMATION:

All functions are deemed tentative until 20% of anticipated revenue is received as a deposit. In the event of cancellation, this deposit is not refundable unless Shorewood Country Club is able to schedule a party of equal value for the date you have reserved. The deposit will be applied in full to the bill upon completion of the event.

PAYMENT POLICY:

Full payment by cash, check or credit card must be made on conclusion of the event unless prior arrangements have been made with our food and beverage management.

PRICING:

Prices are subject to change. Shorewood Country Club will not make changes on pricing without notification more than ninety days prior to an event. All food and beverage charges are subject to 7.5% New York State sales tax and a 20% service charge. A hall rental fee of \$ 1.00 per person applies to all parties of 50 or more guests. This fee allows usage of the Dining Room, Grand Room, Main Bar and Covered Patio.

BREAKFAST AND BRUNCH

Coffee Break (buffet style) breakfast breads, danish, butter, cream cheese, coffee, juice, tea	\$ 4.95
Rise and Shine two eggs, bacon or sausage, hash brown potatoes, toast, coffee, juice, tea	\$ 5.95
Quiche Lorraine served with fresh fruit bouquet	\$ 5.95
Scrambled Eggs Benedict served with fresh fruit bouquet	\$ 6.95
Sunshine Buffet scrambled eggs, bacon or sausage, hash brown potatoes, drop biscuits with butter, coffee, juice, tea	\$ 8.95
Brunch Buffet scrambled eggs, bacon or sausage, hash brown potatoes, drop biscuits with butter, baked ham with brown sugar glaze, stuffed chicken breast with veloute, mashed potatoes, vegetable medley, coffee, juice, tea	\$ 12.95
Fresh Fruit Bowl	\$ 1.50 pp

STATIONARY HORS D'OEUVRES

All prices are per person

BAKED BRIE

Puff pastry wrapped brie wheel, baked and served with honey, toasted almonds and French bread
\$ 2.95

SMOKED SALMON

Displayed as a rose bouquet with traditional garnish, dill sour cream, whole grain mustard and toast points
\$ 4.95

FRESH FRUIT

Sliced cantaloupe, pineapple, honeydew melon, red grapes, fresh strawberries and yogurt dip
\$ 2.00

VEGETABLE CRUDITE

Carrots, celery, cauliflower, broccoli, bell peppers, grape tomatoes, ranch dip
\$ 1.75

CHEESE DISPLAY

Cheddar, swiss, pepperjack, gourmet cracker assortment
\$ 2.50

FRUIT/VEGETABLE/CHEESE \$ 4.25

CHIP AND DIP

A flowing arrangement to include: Tri-color tortilla, pita wedges, homemade potato chips, hummus, salsa fresca, vegetable dip, artichoke-shrimp dip
\$ 2.95

SPINACH-ARTICHOKE DIP

Garlic toasted pita wedges
\$ 2.25

CRAB-BLUE CHEESE-OLIVE DIP

Toasted French Bread
\$ 2.75

BEVERAGE SELECTIONS

HOUSE POUR: \$ 65.00 per bottle
VODKA, GIN, RUM, WHISKEY, BOURBON, SCOTCH, TEQUILA

COUNTRY CLUB POUR: \$ 75.00 per bottle
SMIRNOFF VODKA, GORDONS GIN, BACARDI RUM, SEAGRAMS 7, JIM BEAM, CUTTY SARK, PEPE LOPEZ TEQUILA

PREMIUM POUR: \$ 95.00 per bottle
ABSOLUT VODKA, TANQUERAY GIN, MEYERS RUM, SEAGRAMS VO, MAKERS MARK, DEWARS, JOSE CUIERVO TEQUILA

MIXERS INCLUDE TONIC WATER, SODA WATER, SOFT DRINKS, SOUR MIX, ORANGE JUICE, CRANBERRY JUICE, PINEAPPLE JUICE, GRAPEFRUIT JUICE AND GARNISHES

RECOMMENDED ADDITIONS TO ABOVE BAR PACKAGES:

AMARETTO	\$ 65.00 PER BOTTLE	SABROSSO COFFEE LIQUOR	\$ 65.00 PER BOTTLE
PEACH SCHNAPPS	\$ 65.00 PER BOTTLE	CAROLANS CREAM LIQUOR	\$ 65.00 PER BOTTLE
SLOE GIN	\$ 65.00 PER BOTTLE	TRIPLE SEC	\$ 40.00 PER BOTTLE
		VERMOUTH	\$ 40.00 PER BOTTLE

OPTIONAL ADDITIONS TO BAR PACKAGES:

CANADIAN CLUB	\$ 100.00	CROWN ROYAL	\$ 100.00
JACK DANIELS	\$ 95.00	SOUTHERN COMFORT	\$ 95.00
GREY GOOSE VODKA	\$ 110.00	FLAVORED ABSOLUT	\$ 95.00
KETTLE ONE	\$ 100.00	THREE OLIVES VODKA	\$ 95.00
CAPTAIN MORGAN	\$ 90.00	PARROT BAY RUM	\$ 90.00
BEEFEATER GIN	\$ 95.00	CHIVAS REGAL	\$ 120.00
GRAND MARNIER	\$ 120.00	FRANGELICO	\$ 100.00

- ALL 1 LITER BOTTLES YIELD APPROXIMATELY 20 MIXED DRINKS
- CONSUMPTION IS CALCULATED IN 1/10 BOTTLE INCREMENTS

STONE CELLARS HOUSE WINE

\$ 4.50 PER GLASS

CABERNET, MERLOT, CHARDONNAY, WHITE ZINFANDEL, PINOT GRIGIO

BOTTLED BEER

COORS LIGHT	\$ 3.00	HEINEKEN	\$ 4.00
BUDWIESER	\$ 3.00	MOLSON CANADIAN	\$ 3.00
BUD LIGHT	\$ 3.00	MOLSON LIGHT	\$ 3.00
LABATT BLUE	\$ 3.00	MICHELOB ULTRA	\$ 3.00
LABATT BLUE LIGHT	\$ 3.00	CORONA	\$ 4.00
SAM ADAMS	\$ 4.00	MILLER LITE	\$ 3.00

DRAFT BEER

\$ 2.25 PINT

MOLSON CANADIAN, MOLSON CANADIAN LIGHT, COORS LIGHT

HENRI MERCHANT CHAMPAGNE TOAST \$ 1.50 PER PERSON

SOFT DRINKS

\$ 1.50 PER PERSON

PEPSI, DIET PEPSI, SIERRA MIST, MOUNTAIN DEW, CLUB SODA, BRISK TEA, CRANBERRY JUICE, ORANGE JUICE

ALCOHOLIC AND NON ALCOHOLIC PUNCHES AVAILABLE UPON REQUEST

BUFFET DINNERS

Buffet includes served tossed salad with balsamic vinaigrette,
warm dinner rolls with butter, coffee and tea

CHOICE OF ONE STARCH

sweet potato croquettes
cream cheese-herb whipped potatoes
garlic roasted red potatoes
rice pilaf
twice baked potatoes

CHOICE OF ONE VEGETABLE

green beans almondine
brown sugar glazed baby carrots
buttered garden medley
Italian ratatouille

CHOICE OF TWO ENTREES

baked haddock with herbed crumbs
beef tips with caramelized onions and paprika
vegetable stuffed sole fillet
chicken marsala
stuffed chicken breast with veloute
seafood newburg
roasted pork loin with apple jus
roast sirloin of beef chasseur
\$ 15.95 per person

CHOICE OF TWO ENTREES

sauteed salmon with tomato-basil coulis
crab stuffed sole fillet with lemon cream sauce
spinach-feta stuffed chicken breast with artichoke cream
chicken Chesapeake with old bay cream
chicken cordon blue with sauce supreme
grilled pork tenderloin with mustard jus
roasted prime rib of beef au jus
\$ 18.95 per person

OPTIONAL DESSERTS

strawberry trifle
real chocolate mousse
warm apple crisp with vanilla ice cream
chocolate-orange tartlette
\$1.95

HORS D'OEUVRES

All prices are per 50 pieces
Can be displayed or passed butler style

HOT

Garlic Grilled Pita with Olives and Feta \$ 40.00
Pesto Wrapped Chicken in Prosciutto \$ 55.00
Mini Beef Wellington \$ 85.00
Swedish Meatballs \$ 40.00
Spanikopita \$ 75.00
Bacon Wrapped Scallops \$ 80.00
Vegetable Quesadilla \$ 40.00
Grilled Cheese Wedge, Roasted Tomato Soup \$ 75.00
Bruschetta with Fresh Mozzarella \$ 55.00
Chicken Satay with Dipping Sauce \$ 75.00
Potato Pancake with Sour Cream & Green Apple \$ 40.00
Italian Sausage Stuffed Mushrooms \$ 55.00

COLD

Chilled Jumbo Shrimp \$ 110.00
Deviled Eggs with Chives and Dijon \$ 40.00
Beef Tenderloin-Horseradish Croustade \$ 75.00
Antipasto Skewers \$ 75.00
Smoked Salmon Canape \$ 80.00
Strawberries Dipped in Chocolate \$ 55.00
Shrimp Toast with Cream Cheese \$ 80.00
Tarragon Chicken Salad in Phyllo Cups \$ 50.00
Prosciutto and Melon \$ 60.00
Bruschetta Caponata \$ 40.00

LUNCH SELECTIONS

All luncheon entrees include tossed salad with balsamic vinaigrette,
warm rolls with butter, coffee and tea

CHOICE OF ONE STARCH

sweet potato croquettes
cream cheese-herb whipped potatoes
garlic roasted red potatoes
rice pilaf

CHOICE OF ONE VEGETABLE

green beans almonidine
brown sugar glazed baby carrots
buttered garden medley
italian ratatouille

CENTER OF THE PLATE SELECTIONS

three choice maximum
8 oz sirloin steak with caramelized onions \$ 10.95
beef stroganoff \$ 8.95
braised pot roast, vegetable jus \$ 9.95
seared chicken breast, tarragon cream \$ 8.95
spinach-feta stuffed chicken breast, artichoke cream \$ 9.95
baked haddock, provencal sauce \$ 9.95
dijon crusted salmon fillet, dill sauce \$ 9.95
pork scallopine, orange-pecan glaze \$ 10.95

LUNCHEON SALADS

greek salad with oregano vinaigrette and pita wedges
romaine, green pepper, tomato, feta cheese, kalamata olives
chicken \$ 8.95 steak tips \$ 10.95

chef salad with choice of dressing and toasted ciabatta
greens, ham, turkey, egg, cheese, tomato, carrot, cucumber
\$ 7.95

cobb salad with raspberry vinaigrette and toasted ciabatta
greens, diced chicken, egg, bacon, blue cheese
\$ 8.95

PLATED DINNERS

All dinners include tossed salad with balsamic vinaigrette,
warm dinner rolls with butter, coffee and tea

CHOICE OF ONE STARCH

sweet potato croquette
cream cheese-herb whipped potatoes
garlic roasted red potatoes
rice pilaf
twice baked potatoes

CHOICE OF ONE VEGETABLE

green beans almonidine
brown sugar glazed baby carrots
buttered garden medley
italian ratatouille

CENTER OF PLATE SELECTIONS

three choice maximum
12 oz roasted prime rib of beef au jus \$ 21.95
6 oz roasted beef tenderloin, cabernet jus \$ 22.95
8 oz roasted beef tenderloin, cabernet jus \$ 24.95
8 oz roasted n.y. strip loin, béarnaise \$ 18.95
chicken cordon blue with sauce supreme \$ 16.95
chicken breast with wild mushroom cream \$ 16.95
seared chicken breast mediterranean \$ 16.95
8 oz roasted pork loin, apple-onion jus \$ 16.95
8 oz grilled pork tenderloin, mustard sauce \$ 17.95
lemon-pepper baked haddock, dill butter sauce \$ 16.95
seared salmon provencal \$ 17.95

OPTIONAL EMBELLISHMENTS

shrimp cocktail \$ 7.95
creamy sausage and mushroom soup \$ 1.95
lobster bisque \$ 2.95
caesar salad \$ 1.95
fresh fruit cup \$ 1.95
real chocolate mousse with espresso biscotti \$ 2.95
lemon cream tartlette \$ 2.95
strawberry trifle \$ 2.95