



BANQUET MENU

LANCASTER COUNTRY CLUB
6061 BROADWAY
LANCASTER, NEW YORK 14086
PHONE: (716) 684-3700
FAX: (716) 684-8472
www.lccny.com

Restaurant & Banquet Menus

Thank you for considering Lancaster Country Club for your next event. We have a reputation for elegant and graceful service for all occasions.

We are pleased to present you with our varied banquet menu. We are able to accommodate any type of gathering you request, and offer a complete range of menus and services to meet your every need.

This banquet menu is only a synopsis of the capabilities of our executive chef and staff. If there is an ethnic or specialty item, concept or theme that you would like, Lancaster Country Club can supply price quotes and alternatives for your function based on product and availability.

We welcome the opportunity to show you our banquet and meeting rooms and discuss your specific requirements at your convenience. Our dedicated and professional staff is available to work with you to make sure everything is exactly as you wish. Please call for a personal tour of our facilities.

Again, thank you for considering Lancaster Country Club. We look forward sharing your special occasion.

Breakfast Buffet

Continental Breakfast

Assorted Chilled Fruit Juices
Assorted Muffins and Pastries
Fresh Seasonal Fruit
Coffee and Tea

\$ 7.00 per person

Breakfast Buffet

Assorted Chilled Fruit Juices
Fresh Seasonal Fruit
Fluffy Scrambled Eggs
Rashers of Bacon, Sausage or Country Ham (*Choose two*)
Breakfast Potatoes
Crème Brûlée French Toast
Assorted Muffins and Pastries
Coffee and Tea

\$ 12.50 per person

Brunch Buffet

Assorted Chilled Fruit Juices
Assorted Muffins and Pastries
Rashers of Bacon and Sausage Links
Breakfast Potatoes
Crème Brûlée French Toast
Ham and Turkey Platter
Assorted Sliced Cheeses
Assorted Breads and Condiments
Coffee and Tea

Choice of One:

Fluffy Scrambled Eggs
Quiche Lorraine
Eggs Benedict

Choice of One:

Fresh Fruit Salad
Pasta Salad
House Salad Bowl
LCC or Strawberry Caesar

\$ 14.95 per person

***Omelets made to order add \$ 50.00**

Requires 50 guests or more.

Luncheon Buffet

Choice of One:

House Green Salad
Caesar Salad

Choice of One:

Roasted New Red Potatoes
Rice Pilaf
Seasoned Mashed Potatoes

Choice of Two:

Choice of Chicken:
(Chicken Florentine, Chicken Marsala, Chicken Bleu)
Roasted Top Round of Beef
Herb Crusted Roast Pork with a Natural Sauce
Roasted Turkey Breast with Savory Pan Sauce

Choice of One:

Chocolate Mousse
Strawberry Shortcake

Luncheon Buffet Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Coffee and Tea

\$ 14.95 per person

Luncheon Entrees

Includes your choice of homemade soup, or salad, fresh baked rolls and butter, Chef's seasonal vegetables and potato, coffee and tea.

CHICKEN FLORENTINE

Spinach and Asiago cheese stuffed boneless chicken breast with a white wine mushroom sauce \$ 13.95

CHICKEN MARSALA

Breast of chicken sautéed with mushroom in a Marsala Wine sauce \$ 13.95

CHICKEN CORDON BLEU

Classic Swiss cheese and Ham filled lightly breaded chicken breast with a poulet sauce \$ 13.95

ROASTED PORK LOIN ESPRESSO

Slow roasted with a natural savory pan sauce \$ 14.95

HERB OR HORSERADISH CRUSTED SALMON

North Atlantic Salmon fillet served as your choice of herb crusted or horseradish crusted \$ 14.95

PASTA PRIMAVERA

Cavatoppi Pasta with white wine Alfredo sauce served with seasonal vegetables \$ 11.95

STUFFED HADDOCK

Stuffed with crab meat and served with Sauce Imperial \$ 14.95

LCC NEW YORK STRIP STEAK

Grilled to perfection. Served over garlic toast and topped with wilted garlic spinach and sautéed mushrooms \$ 16.95

BIRD OF PARADISE

Pineapple wedge filled w/white meat chicken & raisins topped w/candied walnuts. Pineapple fanned on one side and sliced fresh tomato on the other w/lemon basil vinaigrette garnished w/strawberries \$ 12.95

CHICKEN CAESAR SALAD

Romaine lettuce and seasoned croutons tossed with Caesar dressing and sprinkled with Romano cheese \$ 13.95

SUMMER SALAD

Mixed greens, hearts of palm, blue cheese crumbles, strawberries, avocado, cucumbers and tomatoes \$ 13.95

SHOWER PACKAGES

OPTION #1

Sit Down Shower Package #1 Includes:

Fruit or Wine Punch
Vegetable Platter
Soup du Jour
Hot Fresh Rolls with Butter
Coffee and Tea
Ice Cream Sundae for Dessert

Choice of Two Entrees:

Chopped Vegetarian Salad
Summer Salad
Bird of Paradise
Chicken Caesar

\$ 14.95 per person

OPTION #2

Sit Down Shower Package #2 Includes:

Fruit or Wine Punch
Vegetable Platter
Hot Fresh Rolls with Butter
House Salad or Soup du Jour
Seasonal Vegetable
Potato du Jour
Coffee and Tea

Choice of Two Entrees:

Crusted Salmon
Pasta Primavera
Choice of Chicken (Cordon Bleu, Marsala, or Florentine)
Sliced Tenderloin

Choice of One Dessert:

Pound Cake
Strawberry Shortcake
Chocolate Mousse

\$ 16.95 per person

Dinner Entrees

Lancaster Country Club provides you with a complete dinner package, each entrée includes: Your choice of wither our house or Caesar salad, hot fresh baked rolls and herb butter. Enjoy your entrée with our chef's finest vegetable and potatoes. Coffee tea, conversation and a selection from our banquet dessert menu put the finishing touch to your meal.

CHICKEN FLORENTINE

Spinach and Asiago cheese stuffed boneless chicken breast with a white wine mushroom sauce **\$20.95**

CHICKEN MARSALA

Boneless breast of chicken sautéed with mushrooms in a Marsala wine sauce **\$20.95**

CHICKEN CORDON BLEU

Mixed Classic Swiss Cheese and Ham filled lightly breaded chicken breast with a poulet sauce **\$20.95**

CRUSTED SALMON

North Atlantic Salmon fillet served as your choice of herb crusted or horseradish crusted **\$26.95**

SHRIMP SCAMPI

Shrimp sautéed with a scampi sauce and served with rice pilaf **\$24.95**

STUFFED HADDOCK with SAUCE IMPERIAL

Crab stuffed haddock, baked and served with sauce Imperial **\$22.95**

TENDERLOIN OF PORK

Seasoned and roasted with fresh herbs, finished with grilled pineapple and natural sauce **\$22.95**

12 oz. NEW YORK STRIP STEAK

Center cut choice New York strip grilled to perfection and served with a bourbon peppercorn sauce **\$29.95**

12 oz. PRIME RIB

Slow cooked choice prime rib served with our unique rosemary horseradish au jus **\$27.95**

FILET MIGNON

7 oz. Choice tenderloin filet cut from the center of the loin grilled and served with a béarnaise sauce **\$29.95**

Dinner Entrees

RACK OF LAMB

A half or full rack of our world famous specialty is available to your guests

Half \$31.95

Full \$55.95

AUSTRALIAN LOBSTER TAIL

8 oz. lobster tail served with drawn butter

Market Price

FILET AND LOBSTER

8 oz. Center cut filet mignon and an 8 oz. lobster tail

Market Price

Combination Entrees

Choose any two items to create your special dinner

\$30.95 per person

Filet Mignon

New York Strip Steak

Slow Roasted Prime Rib

Crusted Salmon Filet

Chicken Florentine

Chicken Marsala

Shrimp Scampi

Banquet Dessert Menu

Additional charge of \$2.00 per person

Apple Crisp with Caramel Sauce

Grilled Pound cake with Carmel Bourbon Sauce

Chocolate or Raspberry Mousse

Premium Desserts

Additional charge of \$3.00 per person

Blueberry Bread Pudding

NY Style Cheesecake with mixed berries

Chocolate Decadence Cake

Dinner Buffets

BUFFET OPTION #1

House Garden Salad
Caesar Salad

Choice of One:

Rice Pilaf
Roasted New Red Potatoes
Twice Baked Mashed Potatoes

Choice of One:

Pasta with Marinara Sauce
Pasta Alfredo
Pasta Primavera

Choice of Three:

Choice of Chicken (Cordon Bleu, Marsala or Florentine)
Sliced Turkey with Traditional Stuffing
Roasted Sliced Top Round of Beef
Roasted Pork loin
Shrimp Scampi (add \$3.50)

Option #1 Includes:

Choice of Dessert (Choose One)

Hot Apple Crisp with Vanilla Ice Cream
Chocolate or Raspberry Mousse

Buffet Option #1 Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Coffee and Tea

\$ 21.95 per person

Dinner Buffets

BUFFET OPTION #2

Cheese, Fruit & Vegetable Display
House Garden Salad
Caesar Salad

Choice of One:

Rice Pilaf
Roasted New Red Potatoes
Twice Baked Mashed Potatoes

Choice of One:

Pasta with Marinara Sauce
Pasta Alfredo
Pasta Primavera

Choice of Three:

Carved Choice Prime Rib with Au jus
Carved Top Sirloin with Au jus
Choice of Chicken (Cordon Bleu, Marsala or Florentine)
Carved Roast or Smoked Turkey
Carved Honey Glazed Ham
Crusted Atlantic Salmon
Roasted Pork Loin

Choice of Dessert (Choose One)

Chocolate or Raspberry Mousse
Strawberry Shortcake

Buffet Option #2 Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Coffee and Tea

\$ 26.95 per person

Dinner Buffets

Buffet Package #3

Imported Cheese & Vegetable Display
Choice of Soup du Jour, House or Caesar Salad
Wine Toast

Choice of One:

Rice Pilaf
Seasoned Roasted New Potatoes
Twice Baked Mashed Potatoes

Choice of One:

Pasta with Marinara Sauce and Parmesan Cheese
Pasta Alfredo
Pasta Primavera

Choice of Three Entrees:

Carved Slow Roasted Prime Rib
Carved Roasted or Smoked Turkey
Choice of Chicken (Cordon Bleu, Marsala or Florentine)
Crab Stuffed Sole

Choice of Dessert (Choose One)

Strawberry Shortcake
Chocolate or Raspberry Mousse

Buffet Option #3 Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Coffee and Tea
Three Hours of Call Bar Service

\$ 43.95 per person

Dinner Packages

These packages reflect our commitment to present to you and your guests a complete dining experience. We have packaged some of our most popular entrees with our bar packages and a little more.

Sit Down Package #1

Cheese, Fruit & Vegetable Display
House or Caesar Salad
Wine or Champagne Toast

Choice of One:

Rice Pilaf
Roasted New Red Potatoes
Stuffed Baked Potatoes

Choice of Three Entrees:

Slow Roasted Prime Rib
New York Strip Steak
Espresso Pork Loin
Herb or Horseradish Crusted Salmon
Choice of Chicken (Cordon Bleu, Marsala or Florentine)
Pasta Primavera

Choice of Dessert (Choose One)

Chocolate or Raspberry Mousse
Strawberry Shortcake

Sit Down Option #1 Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Coffee and Tea
Three Hours of Call Bar Service

\$ 44.95 per person

Dinner Packages

Sit Down Package #2

Cheese, Fruit & Vegetable Display
Choice of Two Hors d'oeuvres (Spanokopita, Brushetta, Roulades Mini Quiche)
Choice of Soup du Jour, House or Caesar Salad
Wine or Champagne Toast

Choice of One:

Rice Pilaf
Roasted New Red Potatoes
Stuffed Baked Potatoes

Choice of Three Entrees:

Slow Roasted Prime Rib
New York Strip Steak
Center Cut Filet
Herb or Horseradish Crusted Salmon
Choice of Chicken (Cordon Bleu, Marsala or Florentine)
Crab Stuffed Shrimp w/ Scampi Garlic Sauce

Sit Down Option #2 Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Four Hours of Call Bar Service
Pastry/Coffee Station (add \$3.50 per person)

\$ 51.95 per person

Dinner Packages

Sit Down Package #3

Cheese, Fruit & Vegetable Display
Butler Passed Assorted Canapés
Choice of Two Hors d'oeuvres (Stuffed Mushrooms, Spanokopita,
Brushetta, Roulades, Mini Quiche)
Choice of Soup du Jour
House or Caesar Salad
Wine or Champagne Toast with Dinner

Choice of One:

Duchess Potato
Seasoned Roasted New Potatoes
Twice Stuffed Baked Potatoes

Choice of Three Entrees:

Center Cut Filet Mignon with Béarnaise
New York Strip Steak w/ Bourbon Peppercorn Sauce
Slow Roasted Prime Rib
Chicken Marsala
Chicken Cordon Bleu with Poulet Sauce
Chicken Florentine
Crusted Salmon
Crab Stuffed Shrimp with Scampi Sauce and Rice Pilaf

Sit Down Option #3 Includes:

Our Chef's Finest Seasonal Vegetables
Fresh Baked Rolls and Herb Butter
Four Hours of Call Bar Service
Pastry/Coffee Station (add \$3.50 per person)

\$ 56.95 per person

Hors d'oeuvres

(Based on 50 pieces)

COLD CANAPÉS

Assorted Canapés	\$60.00
Golf Shrimp Canapé with Cocktail Sauce	\$70.00
Buffalo Chicken Wing Canapé	\$60.00
Vegetarian	\$60.00

COLD HORS D' OEUVRES

Jumbo Cocktail Shrimp	\$120.00
Smoked Salmon Platter (per tray)	\$80.00
Assorted Roulades (per tray)	\$65.00
Fresh Fruit Skewers w/Vanilla Cream Dip	\$60.00
Vegetable Platter	\$3.50 per person
Antipasto Platter	\$3.50 per person

HOT HORS D' OEUVRES

Spinach Stuffed Mushrooms	\$60.00
Crab Stuffed Mushrooms	\$70.00
Sausage & Cheese Stuffed Mushrooms	\$65.00
Oysters Rockefeller	\$125.00
Bacon Wrapped BBQ Shrimp	\$125.00
Clams Casino	\$125.00
Crab Cakes	\$90.00
Baked Brie w/Raspberry	\$75.00
Scallops in Prosciutto	\$125.00
Quesadillas - 3 Cheese and Scallions, Chicken or Shrimp	\$60.00
Spanakopita	\$55.00
Swedish or BBQ Meatballs	\$60.00
Assorted Brushetta	\$60.00
Mini Beef Wellington	\$125.00
Cognac Scallop w/Phyllo & Butter	Market Price

Per 50 Pieces

Cocktail Party

****Minimum of 50 People Required*

Cocktail Package #1

Our all inclusive cocktail party features:

Three Hours of Beer and Wine Service

First Hour:

Cheese and Vegetable Display
Stuffed Mushrooms
Meatballs
Chicken Quesadillas

Second Hour:

Caesar or House Salad
Carving Station – Beef or Turkey
Choice of Pasta Marinara or Pasta Primavera

Third Hour:

Coffee and Pastry Station

\$ 27.95 per person

Cocktail Package #2

Our all inclusive cocktail party features:

Three Hours of Call Bar Service

First Hour:

Cheese and Vegetable Tray
Crab Stuffed Mushrooms
Assorted Brushetta
Chicken Quesadillas

Second Hour:

Caesar or House Salad
Beef or Turkey Carving Station
Choice of Pasta Marinara or Pasta Primavera

Third Hour:

Coffee and Pastry Station

\$ 33.95 per person

Golf Outings

Golf Green Fees
\$50.00

Cart Rental \$15.00

Service Charge (Ranger & Locker Room Attendant Fees) \$100.00

Pro Shop (Minimum Charge) \$7.00

Cook Out Lunch to Include
\$10.00
Hot Dog, Hamburgers, Chicken Breast, Two Specialties
Salads, Cookies and Brownies

Sit Down Dinner \$25.00
House Salad, NY Strip Steak, Potato, Vegetable
and Dessert

One Hour Well Bar \$10.00

Drinks on the Course (Optional)
\$7.00
Soft Drinks and Beer

Tax and Gratuities added to Meal & Bar portions of Outings

Bar Service

Call Bar Service:

One Hour	\$10.00 Per Person
Two Hours	\$12.00 Per Person
Three Hours	\$14.00 Per Person
Four Hours	\$16.00 Per Person

Lancaster Country Club provides this beer and wine service by the hour. We use our fine house selected wine and draft beer of your choice, soft drinks and appropriate bar amenities are provided.

Beer & Wine Service:

One Hour	\$ 9.00 Per Person
Two Hours	\$ 10.00 Per Person
Three Hours	\$ 11.00 Per Person
Four Hours	\$ 12.00 Per Person

Punches - One Gallon:

Fruit	\$25.00
Wine	\$35.00
Mimosa	\$45.00
Fuzzy Navel	\$45.00
Whiskey Sour	\$45.00
Tequila Sunrise	\$45.00
Margarita	\$45.00
Bloody Mary's	\$45.00

Champagne Toast \$ 3.50 Per Person

House Wine Service \$ 20.95 Per Bottle

Chardonnay, Merlot, Cabernet, White Zinfandel

Wine Service also available per bottle from our extensive Wine List.

Cash Bar Pricing

<i>Wine</i>	<i>House Select</i>	\$4.95
<i>Beer</i>	<i>Domestic</i>	\$4.25
<i>Liquor</i>	<i>Premium</i>	\$4.95
	<i>Top Shelf</i>	\$6.95
<i>Cocktails</i>	<i>Premium</i>	\$6.50
	<i>Top Shelf</i>	\$7.50

We will customize your bar to your guests' needs.

Terms and Conditions

1. Prices apply to groups of 30 people or more unless otherwise specified.
2. All prices are subject to change to meet our increase in costs.
3. Gratuities are calculated at 17% of food and beverage total, or a minimum of \$50.00 per server. Or, whichever is higher.
4. Tax exempt organizations must present certificate **prior** to payment of function.
5. The date of your function is not guaranteed until your deposit is paid. Deposits are based on the size of your party and the room being booked.
6. Tentative bookings are good for one week. All deposits are **non-refundable**.
7. Exact count of guests must be guaranteed at least one week before the function. This will be the guaranteed amount you will be charged even if fewer guests attend.
8. Lancaster Country Club or its employees cannot be held responsible for lost or left behind articles.
9. No foods or alcoholic beverages are to be brought in.
10. Lancaster Country Club reserves the right to substitute an alternative room if the original estimate of attendance falls.
11. Method of acceptable Final Payment – check, money order, cashiers check, cash or member charge.
12. When payment is in the form of a personal check a credit card is taken to secure payment.
13. Please be advised our Dress Code is business casual. (No jeans or sneakers please.)

Wedding Policy

All payments must be made prior to the day of your function. 50% of the total estimated price must be paid 60 days prior to your event with a final payment being paid two (2) weeks prior to the date of the event. Should an over payment occur we will refund that over payment within two (2) weeks following your event.