



UPCOMING EVENTS

January

Clubhouse Closed

February

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March

Save the Dates:

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January Hours of Operation

Clubhouse Closed
Visitors must report to the Office
Office Hours: Monday - Friday
8:30 am - 4:30 pm

Pre-Paying Your 2012 Dues?

Payment must be received
by January 31, 2012 to
receive free Guest Passes

Pre-paid Golf dues
receive 6 passes

Pre-paid Social dues
receive 2 passes

Thank You!

Staff and Phone Extensions

Club House	(716) 684 - 3700	
Director of Catering	Lisa Alessi	ext. 13
Business Manager	Cathy Sauer	ext. 12
General Manager	Mark Maier	ext. 11
Office & Reservations	Judy Jacobi	ext. 10
Main Bar	Paul Adamczak	ext. 28
Wait Station/ F & B Mgr	Darlene Loos	ext. 21
Women's Locker Room		ext. 18/19
Men's Locker Room		ext. 27/25
Executive Chef	Warren Drew	ext. 29
Grounds/ Course	(716) 684-3725	
Superintendent	Dan Tuttle	
Pro Shop / Tee Times	(716) 683-1854	ext. 22
Head Golf Professional	Mike Dziabo	

HAPPY 2012 NEW YEAR

Please see the attached
2012 Calendar!

*Exclusive, Limited Time Offer
For Golf Membership*

On behalf of the Board of Directors and the Membership of the Lancaster Country Club, you are invited to join us in Membership.

*When you take advantage of this special invitation,
you will enjoy the following benefits:*

Full Club Privileges upon signing agreement

Initiation Fee Waived

No Dues until May 1, 2012

No Food & Beverage Minimum before May 1, 2012

No Assessment Prior to March 2013

Complimentary 2012 Individual Season Cart Pass

Six (6) Complimentary Guest Passes each year of 2012, 2013, & 2014

Complimentary invitation to our 2012

New Member Golf & Cocktail Reception

Complimentary invitation to our 2012 New Member Brunch

*As a Member of LCC you will qualify for the referral
incentives below if you refer another Golf member:*

2012 Individual Season Cart Pass

6 Free Guest Passes each year for 2012, 2013, and 2014

Complimentary invitation to 2012 Golf and Cocktail Reception

Complimentary invitation to 2012 New Member Brunch

**Lottery Ticket for a Raffle drawing of a 2013 Individual Season Cart Pass
and Three (3) Free months of Dues**

Expiration Date: January 31, 2012

Authorized By: _____

Mark A. Maier, General Manager

MEMBERSHIP UPDATE

LCC welcomed the following New Members in December:

Andrew & Jill Johnson

Tim & Katie Macre

(Thank you to Don Tomasulo for their referral!)

Gregory Glawatz

Timothy Glawatz

Stephen Glawatz

James Glawatz

We welcome back Michael Johnson as a Golf Member

Mr. Tomasulo will receive an individual 2012 season Cart Pass, as well as 6 guest passes per year through 2014, and will be entered in a drawing for an Individual 2013 Season Cart Pass and Three (3) Free months of Dues!

Thank you to the following Members for their referrals this month:

Paul Buckley (4 referrals,) Lu Ferbet, and Don Tomasulo

MANAGER'S NOTES by Mark Maier

Happy New Year!!! As you look over this Month's newsletter you will see we are ready for the 2012 season. Attached is the 2012 club calendar. Thank you to the Board of Directors, Golf Committee, House Committee, Ambassador Committee, and staff for all the hard work and time in planning the up-coming year. We have a lot for you to do as soon as we open, featuring: Sunday Brunches, Thursday themed Buffet nights, and Martinis with the Managers.

In addition, we have our new member and member referral program for 2012. Your support of the club and the club's continued growth, as well as membership replacement is vital to our continued success. All we ask is, if you come across someone or think of someone that you feel would enjoy Lancaster Country Club, that you contact us with the name. Thanks again for all you do for Lancaster Country Club!



6495 Transit Rd · P.O. Box 68 Bowmansville, NY 14026 · 684 - 3288

RICK JASON

WNYRIC@MSN.COM

864-8930

Italian Night



Thursday, February 2, 2012

5:00 - 8:00 pm
\$18.95++ per person



Menu:

Soup & Salad Bar: Italian Wedding Soup, Caponata, Caesar Salad, Antipasto Salad, Caprese Salad, Ciabatta Cheese Garlic Toast, Assorted Rolls, Herbed Butter, and Dipping Oil

Chef-attended Pasta Station: Shrimp, Scallops, Clams, Mussels, Chicken, Peas, Tomato, Peppers, Mushrooms, Olives, Ravioli or Massa Penne Pastas, Marinara and Alfredo Sauces

Carving Station: Garlic-infused Beef Tenderloin with roasted garlic Gravy, Spinach and Sundried Tomato stuffed Pork Loin with natural sauce

Buffet: Beef and Cheese Lasagna, Pasta Bolognese, Sweet Italian Sausage with peppers and onions, Meatballs in Tomato Sauce, Spaghetti, Brocolini in butter sauce with Parmesan Cheese

Dessert: Assorted Italian Cookies

RESERVATIONS: 684-3700 ext. 10

XLVI SUPER BOWL PARTY

Sunday, February 5, 2012

\$16.99++ per person

Clubhouse Opens at 5:00 pm

Casual Dress Allowed

Halftime Tailgate Buffet

Guests Welcome

Prizes & Giveaways

Beer & Drink Specials

Pre Game Menu

Nacho Bar: warmed Nacho Chips with Cheese Sauce, jalapenos, sour cream, salsa and guacamole.

Cheddar Block- Cheddar and Pepper Jack cheese, sliced pepperoni, Calabrese sausage, assorted olives and peppers, breads & crackers

Half Time Menu

Chili and Soup du Jour

Assorted Cold Salads

Sliced Roast Beef au jus, with rolls, and horseradish

Assorted Pizzas

Sausage with peppers and onion

Chicken Wings and Chicken Fingers
with Celery, Carrots, and Bleu cheese

Cookies and Dessert Bars

Grillroom closed for this event

Regular menus not available



Cuisine of Eastern Europe

Thursday, February 9, 2012

5:00 - 8:00 PM

\$18.95++ per person

Salad Bar

Solianka (Russian Beef Soup)

Sweet & Sour Red Cabbage

Endive with Walnut Vinaigrette

Carving Station

Chef Carved Pork Loin with bread stuffing

Carved Peppered Tenderloin of Beef with onion gravy

Buffet

Beef Stroganoff with peppered Spaetzle

Chicken Kiev

Pork Cutlets with wild mushroom ragout

Smoked Perch with sour cream dill sauce over noodles

Czechoslovakian Braised Cabbage & Onion

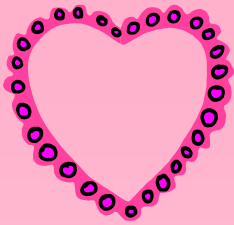
Kielbasa and Pierogi

Potato Pancakes with bacon, mushroom, onion and sour cream

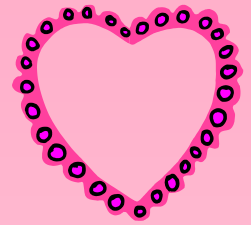
Desserts

Hungarian Raspberry Cream Roulades

Apple Strudel



Valentine's Dinner Menu



Saturday, February 11, 2012 5:00 - 9:00 pm
Piano & Violin Music by Peter Van Scozza

Soups

Baked French Onion Soup topped with imported cheeses, baked 'til golden. Cup 4.50 Crock 5.50
Soup du jour Cream of Asparagus Soup with crispy Leeks. Cup 4.00 Crock 5.00

Appetizers

Stuffed Filet Mignon - Beef Filet morsels stuffed with Gorgonzola cheese and garlic, wrapped in Bacon and then grilled, served over caramelized Bermuda Onion11.00

Shrimp Francesca - Jumbo Shrimp and Artichoke Hearts dipped in Parmesan cheese and crumbs, then drizzled with garlic butter, and served with garlic toast.....11.00

Clams Casino - Savory Chopped Clam filling on the half shell, served with garlic toast and lemon 1/2 dozen...10.00 Dozen...14.00

Shrimp Cocktail - Five (5) Jumbo Shrimp with traditional Cocktail sauce.....11.00

Louisiana Crab Cakes - Rock Crab meat, sweet pepper, scallion, and spices sauteed and served with Louisiana Cream sauce.....12.00

Appetizer Sampler for Two - 2 pcs. Stuffed Filet, 2 Clams Casino, 2 Crab Cakes, 2 Shrimp Francesca, & 2 Shrimp Cocktail. 30.00

Dinners for Two

Include Caesar or Chef's Salad, Rice Pilaf, oven roasted Potato, Asparagus spears and broiled Tomato

Entrées

Include Caesar or Chef's Salad, Asparagus Spears and choice of Potato.

Chateaubriand -16 oz center-cut Beef Tenderloin served with mushroom demi-glace.....79.00

Filet Mignon - 8 oz. Filet served over Gorgonzola rusk with Sauce Bearnaise.....28.00

Chateaubriand & Lobster - as above plus two (2) 8oz Lobster Tails, split and served with drawn butter and lemon crowns. 170.00, with one tail 112.00

New York Strip Steak - 12 oz. strip served with medley of sautéed mushrooms.....26.00

Chicken & the Sea - Two 10 oz Brie stuffed, Prosciutto-wrapped, wing bone-in Chicken Breasts, Six (6) Shrimp Scampi, and Four (4) pan-seared Sea Scallops in Garlic sauce.....75.00

Prime Rib - Slow roasted, bone-in Prime Rib of Beef au jus, served w/Yorkshire pudding. Queen.....29.00, King.....36.00

Prime Rib for two - Slow roasted, bone-in Prime Rib of Beef au jus, served with Yorkshire pudding, Queen...55.00, King....70.00

Chilean Sea Bass - Pan-seared Chilean Sea Bass, topped with a peppered Avocado Sauce.....40.50

Australian Lobster Tails - Cold Water Lobster Tails, 8 oz. each, served with drawn butter, lemon crowns. One...79.00, Two...158.00

Chicken Carbonara - Chicken medallions, egg-battered and floured, sauteed and served with Angel Hair pasta, tossed in crème fraiche with mushrooms, pearl onions, and fried egg.....22.00

Rack of Lamb - Austrian Lamb Rack (21 oz) served with Rosemary demi-glace and Mint Jelly. Full rack...80.00, Two racks...135.00

Reservations: 684-3700

SWEETHEART BRUNCH

Sunday, February 12, 2012

10:00 am - 3:00 pm

\$18.95++ per person

OMELETTE STATION

OMELETTES AND FARM FRESH EGGS TO ORDER
WAFFLES, FRESH BERRIES,
MAPLE SYRUP, AND WHIPPED CREAM

CARVING STATION:

PRIME RIB EYE OF BEEF AU JUS
BAKED SMOKED HAM

TOASTER STATION:

BAGELS, ENGLISH MUFFINS AND ASSORTED BREADS
JAMS, BUTTERS AND CREAM CHEESE
FRESH FRUIT BOWL
ASSORTED FRESH BAKED STRUDEL PASTRIES

BUFFET:

RASHERS OF BACON AND SAUSAGE
EGGS BENEDICT
CORNED BEEF HASH
HOME FRIED POTATOES
CHICKEN CORDON BLEU
PASTA AND BROCCOLI WITH GARLIC CREAM SAUCE

Dine to beautiful melodies by
Harpist / Pianist Elizabeth Baker

MEXICAN NIGHT

MENU

Soup & Salad Bar

Chicken Tortilla Soup

Taco Salad Bar

Corn Salad

Yucca Chips with pico de gallo,
jalapeño peppers, etc.

Buffet

Chicken Enchiladas

Mexican Lasagna

Beef Tamales

Margarita Shrimp

Snapper Vera Cruz

(pan seared Snapper with an olive,
sweet pepper, tomato sauce)

Mexican Frittata

(Eggs with cilantro, scallion, green
pepper, Oaxacaon mozzarella)

Pescado Achote

(slightly nutty, peppery, sweetly spiced fish)

Red Beans & Rice

Carving Station

Chef-carved Mojo Pork

Carved Fire-roasted Beef Tenderloin

Burrito & Fajita Station

Chicken & Beef Strips

Shredded Cheddar, Guacamole, Tomato
Jalapeños, Sour Cream, Salsa, & more

Dessert: Mexican Rice Pudding

THURSDAY

FEBRUARY 16, 2012

All your favorite Mexican dishes!

5:00 - 8:00 pm

\$18.95 ++ per person



Reservations:

684-3700 ext. 10





MARDI GRAS

SATURDAY,

FEBRUARY 18TH

\$24.95++ PER PERSON

RESERVATIONS:
684-3700



Music from 6:30 - 10:00 PM BY:

6:00 - 7:00:
COMPLIMENTARY COCKTAILS
"STORM OF THE CENTURY"
HURRICANES

MARDI GRAS MOJITO
MARTINIS



6:30 PM MARDI GRAS
STATIONS BUFFET

MENU

Carving Station: Tasso Ham
Creole rubbed sliced tenderloin
Horseradish Bechemel sauce

Chef-attended Saute Station
Shrimp, chicken, oysters and crawfish
Peppers, onions, okra, assorted
Vegetables and Steamed rice

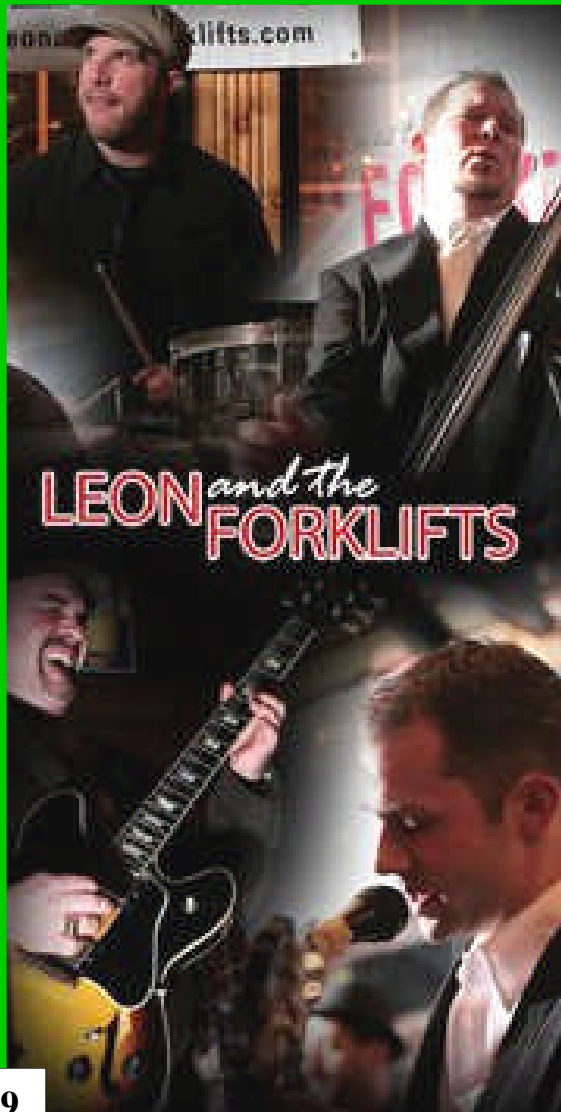
Soup and Salad Bar: Seafood Gumbo
Salad Bar with Bayou Slaw and more!

Buffet: Crawfish Etouffe,
Cajun blackened chicken

Boudin savory white wine chicken sausage
Cajun Blackened Catfish, Jambalaya
Dirty rice, Hush puppies
Roast creole potatoes
Corn and bacon maque choux

Dessert: Assorted beignets, Coffee and tea

YOUR HOSTS: BOB & LUANNE COSTRINO



Sunday

BRUNCH

Served in the Grillroom from 10:00 am - 3:00 pm

February 19th & 26th

18.95 ++ per person

Buffet Menu

Omelette Station featuring Country Fresh Eggs (any style) and Omelettes made to order
Made-to-order Waffle Station with Maple Syrup, fresh Berries, flavored Butters and Whipped Cream
Toaster Station: Bagels, English Muffins, Assorted Breads, Cream Cheese, Butters and Jams
Fresh Cut Fruit Bowl, and an assortment of Strudel Pastries
Buffet includes Rashers of Bacon and Sausage, Coffee, Tea, & Juices

February 19th buffet will also feature:

Carving Station: Roast Leg of Lamb & Roast Beef au Jus
Herb crusted Salmon, Chicken Florentine w/ swiss sauce
Timbale Scotch Eggs, Home Fries, Rice Pilaf

February 26th buffet will also feature:

Carving Station: Roast Top Round au Jus
and seasoned Pork Loin with pan Gravy
Fried Chicken, O'Brien Potatoes, Corned Beef
Hash, Louisiana Eggs [Andouille & Shrimp Sauce Biscuit]



Lancaster Country Club



ASIAN NIGHT

Thursday, February 23, 2012

5:00 ~ 8:00 PM

\$18.95⁺⁺ per person

MENU

Soup & Salad Bar

Wonton Soup

Asian Mixed Greens with Peanut Dressing

Korean Spinach Salad with Sweet & Sour Dressing

Salad Greens & Assorted Toppings and Dressings

Sushi Bar

Hand-made Sushi rolls with assorted dipping sauces

Wasabi and Pickled Ginger

Carving Station

5-Spiced Slow Roasted Pork with pan sauce

Marinated Beef Tenderloin with Vegetable Chutney

Stir-Fry Station

Shrimp, Scallops, Chicken

Assorted Fresh Vegetables, Bean Sprouts, Pea Pods

Steamed Jasmine Rice

Buffet

Asian Spare Ribs
General Tso's Chicken
Sweet & Sour Pork
Chicken in Foil

Spring Egg Rolls
Vegetable Fried Rice
Vegetable Lo Mein
Steamed Jasmine Rice

Dessert

Fortune Cookie
Ice Cream Sundaes

RESERVATIONS: 684-3700 ext 10

Sunday

BRUNCH

Served in the Grillroom from 10:00 am - 3:00 pm

March 4th & 11th

18.95 ++ per person

Buffet Menu

Omelette Station featuring Country Fresh Eggs (any style) and Omelettes made to order
Made-to-order Waffle Station with Maple Syrup, fresh Berries, flavored Butters and Whipped Cream
Toaster Station: Bagels, English Muffins, Assorted Breads, Cream Cheese, Butters and Jams
Fresh Cut Fruit Bowl, and an assortment of Strudel Pastries
Buffet includes Rashers of Bacon and Sausage, Coffee, Tea, & Juices

March 4th buffet will also feature:

Carving Station: Smoked Pit Ham w/ pecan sauce and chef - carved Oven roasted Turkey Breast
Eggs Benedict Florentine, Country Fried Steak, Sliced Roast Beef au Jus, and Hash Browns

March 11th buffet will also feature:

Carved Roast Rib Eye au Jus, Fresh Ham w/ pan sauce, Jambot (sausage, potatoes, onions, peppers, & egg)
Pancetta Eggs Benedict w/ cheron sauce, Rice Pilaf, and Crab-stuffed Haddock w/ Nantua sauce



Lancaster Country Club



St. Patrick's Day

Friday, March 16th

\$24.95++ per person

Complimentary Shamrock-tinis

6:00 - 7:00 pm

Buffet opens at 6:00 pm

Live Entertainment

from 6:00 - 10:00 pm

Reservations: 684-3700 ext. 10

Your Hosts: Glenn & Mary Mateczun

Martinis with the Managers

MENU

Soup & Salad Bar

Irish Potato Soup
Manhattan Clam Chowder
Chef's Salad Bar

Carving Station

Corned Beef Brisket
Boiled Daisy Ham
Horseradish Bechemel Sauce

Shepherd's Pie Station

Individual timbales baked and served piping hot to your order

Buffet

Irish Stew
Colcannon
Boiled Potato, Carrot, Onion, & Cabbage
Horseradish Crusted Salmon
Broiled and Battered Haddock
Popcorn Shrimp
Assorted Breads

Desserts

Grasshopper Pie
Irish Creamsicle Parfait



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