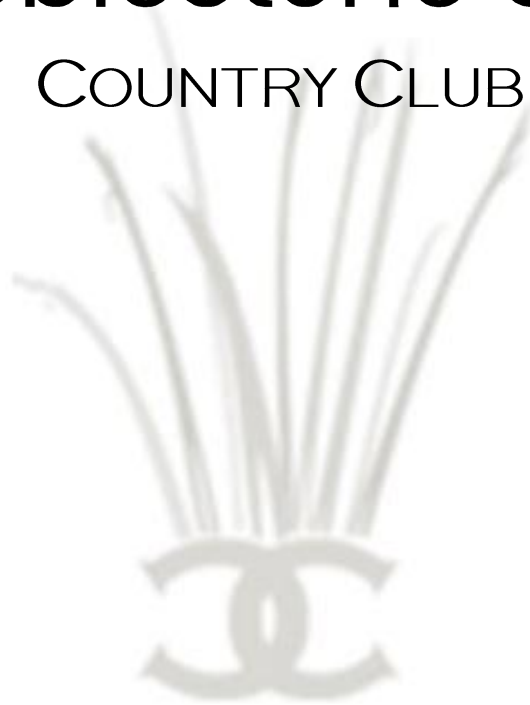


Cobblestone Creek

COUNTRY CLUB



Banquet and Event Menus

Sales & Catering Director: Colleen Lukasik

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Phone Number: (585) 924-6464 option 3

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Breakfast Menu Selections

The Continental

\$10.95 per person

Assorted pastries & muffins, sliced fresh fruit, chilled juices, coffee & tea

Sunrise Buffet

\$15.95 per person - Minimum of 20 people

Assorted pastries & muffins, sliced fresh fruit, scrambled eggs with cheddar cheese, crisp bacon, country sausage links, breakfast potatoes, chilled juices, coffee & tea

Hearty Buffet

\$17.95 per person - Minimum of 20 people

Assorted pastries & muffins, sliced fresh fruit, individual assorted yogurts, vanilla French toast, scrambled eggs, crisp bacon, country sausage links, breakfast potatoes, chilled juices, coffee & tea

Action Station:

\$7.95 per person

Chef prepared omelets to order

For more variety, may we suggest:

Yogurt: *\$3.00 per person*

Freshly baked croissants: *\$2.50 per person*

Bagels with plain & flavored cream cheese: *\$3.25 per person*

Breakfast Sandwich (choice of meat, cheese & bread): *\$5.00 per person*

Mid-morning beverage replenishments: *\$2.50 per person*

Coffee service with replenishments: *\$4.50 per person*

Brunch Menu

*Minimum of 30 people
\$29.95 per person*

Brunch menu includes the following items:

Tossed seasonal green salad, fresh fruit salad, seasonal vegetable,
bacon, sausage links, breakfast pastries, coffee, tea & assorted juices

Plus one choice from each of the following sections:

Starches (select one):

Home fries - rice pilaf - whipped potatoes - au gratin potatoes - potatoes O'Brien -
oven roasted potatoes

Entrees (select one):

Cajun chicken breast - chicken French - chicken breast dijonnaise - chicken piccata
- chicken chardonnay - Mediterranean chicken with tomatoes & basil - London broil
- roast pork loin dijonnaise - roast beef with peppercorn sauce - beef bourguignon -
roast pork with apple cider glaze

Seafood entrees (select one):

Brown sugar glazed salmon – poached salmon with a dill beurre blanc - sole
meuniere sauteed with lemon & parsley - haddock French - seafood Newburg in a
sherry cream sauce- shrimp and penne diablo – shrimp scampi

Breakfast entrees (select one):

Classic scrambled eggs with or without cheddar cheese

Eggs Benedict – poached eggs on an English muffin with Canadian bacon &
Hollandaise sauce

Eggs Mornay – poached eggs on an English muffin with ham & cheese sauce

Eggs Sardou – poached eggs on an English muffin with spinach & artichokes

Stuffed French toast – several options available

Buttermilk pancakes – prepared with chocolate chips or a fruit topping

Lunch Buffets

Minimum of 20 people, for groups under 20 add \$2.50 per person

For a nighttime event add \$3.25 per person

Deli Plate Buffet

\$18.50 per person

Garden salad, pasta salad, sliced ham, turkey & roast beef, assorted sliced cheeses, rolls, breads & condiments, lettuce, tomato, onion, potato chips, and freshly baked cookies

Soup & Salad Bar

\$19.95 per person

Soup du jour, fresh fruit salad, cottage cheese, mixed greens, grilled chicken, broiled shrimp, shredded cheddar cheese, tomato, cucumber, olives, carrot, croutons, dressings, tri-colored tortellini pasta salad, freshly baked rolls, and cookies

Backyard BBQ

\$18.95 per person

Macaroni salad, baked beans, corn on the cob, hot dogs, hamburgers, cheeseburgers, barbecued chicken (breast, leg & thigh), assorted condiments, fresh bread and rolls, potato chips, sliced watermelon

Italian Buffet

\$21.95 per person

Hearty Minestrone soup, Caesar salad, antipasto salad, garlic bread, baked ziti, chicken parmesan, penne with broccoli Alfredo, tiramisu

Fiesta Buffet

\$21.95 per person

Black bean & corn salad, jicama-napa slaw, Spanish rice, corn bread, Fajita bar: chicken & beef in a lime tequila marinade, diced tomato, lettuce, shredded cheddar cheese, sliced black olives, sour cream, salsa, guacamole, warm flour tortillas, Chef's choice dessert

Non-alcoholic beverages such as soda, juice, lemonade, coffee, hot & iced tea are included

Served Lunches

\$13.50 per person

*Lunch items below are served with Chef's accompaniments & dessert.
(with the exception of the box lunch)*

Cold Plates

Ham & Swiss

Served on rye, with pasta salad & a pickle

Tuna Salad

Served on a croissant, with pasta salad & a pickle

Trio Salad Plate

Tuna salad, egg salad, & chicken salad, with sliced fresh fruit, served with fresh rolls & butter

Classic Caesar Salad

Romaine, croutons, Romano cheese, cracked pepper, garnished with parmesan crisp

Cobb Salad

Mixed greens, tomatoes, hardboiled egg, feta cheese, olives, bacon, avocado, cucumber

Box Lunch (not served): one deli sandwich, pasta salad, apple, potato chips, freshly baked cookie and soda

Salad Enhancements

5 oz. Grilled Chicken Breast \$6.00

4 oz. Beef Tenderloin \$10.00

Grilled Shrimp \$10.00

Grilled Salmon \$12.00

Hot Plates – Casual Fare

Cobblestone Pub Burger,

Angus beef, served with French fries

Grilled Chicken Breast Sandwich

Topped with Provolone cheese & bacon, on a knot roll with French fries & a pickle spear

Slow Roast Beef on Kimmelwick au jus, French fries & a pickle spear (add \$1 for this selection)

Non-alcoholic beverages such as soda, juice, lemonade, coffee, hot & iced tea are included

Served Lunches

All lunch entrees are served with House salad,
Chef's accompaniments, dessert and beverages.

Chicken French

\$19.95 per person

Boneless chicken breast sauteed with a classic lemon sherry sauce

Chicken Piccata

\$19.95 per person

Boneless chicken breast with a lemon-caper butter sauce, tomatoes and artichokes

Atlantic Salmon

\$20.95 per person

Seared salmon fillet served with dill sauce

Blackened Haddock or Cod

\$19.95 per person

Baked & served with jalapeno butter lemon sauce

N.Y. Sirloin Strip Steak (9oz.)

\$27.95 per person

Strip steak grilled & served with compound butter

Lasagna

\$16.95 no meat

\$18.95 with meat

Homemade three-cheese lasagna served with or without meat sauce

Manicotti

\$16.95 per person

Ricotta Cheese filled, served with a basil tomato sauce and garlic toast points

Non-alcoholic beverages such as soda, juice, lemonade, coffee, hot & iced tea are included

Meeting Breaks

The Basics

\$5.00 per person

Coffee, assorted sodas & mineral/spring water, freshly baked cookies

Feel Good Break

\$7.75 per person

Nutrition bars, vegetable platter with hummus, sparkling water, juices, coffee & tea

Sundae Bar

\$6.50 per person

Assortment of ice creams & toppings, whipped cream, cherries & chopped nuts, coffee, tea & soda

Add warm brownies for \$1.95 per person

Theater Break

\$8.00 per person

Fresh popped popcorn, hot pretzels with mustard, nacho chips with cheese sauce, assorted sodas

Pizza Party

\$12.95 per person

Assorted pizzas: cheese, pepperoni, & white, Buffalo style chicken wings, chips & dip, sodas

Wine & Cheese Break

\$12.95 per person

Domestic & Imported cheese board with a variety of crackers, house red wine, house white wine

For more variety, may we suggest:

Freshly baked cookies: *\$1.95 per person*

Freshly baked brownies: *\$1.95 per person*

Whole fresh fruit: *\$2.50 per person*

Assorted fruit yogurts: *\$3.00 per person*

Individual portions of chips and pretzels: *\$2.50 per person*

Sliced fresh fruit & cheese: *\$6.95 per person*

Hors d' Oeuvres

Pricing is per piece unless otherwise noted.
All hors d'oeuvres require a 50-piece minimum.

Charcuterie Display	\$9.95 per person
Cheese, Fruit & Vegetable Display	\$7.50 per person
Cheese Board	\$6.95 per person
Fresh Fruit Display	\$4.95 per person
Vegetable Crudités with dip	\$4.95 per person
With Hummus	\$6.95 per person

Andouille Pin Wheels En Croute	\$3.00
Arancini	\$3.00
Artichoke French	\$2.50
Beef Tenderloin en Croute	\$3.50
Beef Carpaccio	\$4.00
Brie & Raspberry wrapped in Phyllo	\$2.50
Bruschetta	\$2.50
Buffalo Chicken Spring Roll	\$3.00
French Fry Shooters (Regular and/or Sweet Potato)	\$3.00
Fried Pork Dumpling w/ Sweet Chili Sauce	\$3.00
Grilled Cheese & Tomato Soup Shooters	\$3.00
Maryland Crab Cakes with a Cajun Aioli	\$4.00
Mini Chicken Kabobs	\$2.60
Mini Meatballs with Marinara	\$2.50
Mushroom Vol-Au-Vent	\$3.00
New Zealand "Lolly Pop" Lamb Chops	\$4.25
Scallops Wrapped in Bacon	\$4.25
Spanikopita	\$2.50
Spring Rolls with Sweet Thai Chili Sauce	\$2.50
Stuffed Mushrooms: Vegetarian OR Italian Sausage	\$2.50
Toasted Ravioli with Tomato Basil Sauce	\$2.50
Tuna Tartar	\$4.00
Vegetable Quesadilla	\$2.50

Seafood Specialties

All seafood will be quoted individually

Oysters on the Half Shell

Clams Casino

Snow Crab Claws

Jumbo Shrimp on Ice

Served Dinner Menu

*(Minimum of 25 people)
We suggest one set menu for the group if possible.
Accommodations will be made for dietary restrictions*

All entrees will be served with soup du jour, house salad, or Caesar salad, along with freshly baked breads and butter, Chef's choice of accompaniments, dessert and non-alcoholic beverages.

Chicken

Chicken Sardou- crispy chicken breast with spinach, artichokes and wild mushrooms	\$32 per person
Chicken Marsala- rich marsala sauce with wild mushrooms and diced prosciutto	\$32 per person
Chicken Chardonnay- cream sauce, Dijon mustard, chardonnay wine	\$32 per person
Chicken French- classic sherry lemon butter sauce	\$32 per person

Fish

Blackened Haddock- baby shrimp lobster sauce	\$32 per person
Grilled Atlantic Salmon- tropical fruit chutney	\$35 per person
Baked Atlantic Salmon- lemon thyme buerre blanc	\$35 per person
Grilled Swordfish Fillet- grilled pineapple relish	Market Price

Beef & Pork

Pork Medallions- with a caramelized apple, brandy sauce	\$33 per person
Roast Prime Rib- 10 oz portion served with au jus or fresh horseradish	\$34 per person
Filet of Sirloin- sautéed wild mushroom & shallot merlot reduction	\$38 per person
New York Strip Steak- 12oz - grilled and served with peppercorn demi sauce	\$42 per person
Filet Mignon- 8oz filet finished with a cabernet reduction	\$46 per person

Dinner Buffet Menu

Minimum of 40 people

Royal Dinner Buffet

Choice of 2 entrees

\$37.00 per person

Grand Dinner Buffet

Choice of 3 entrees

\$46.00 per person

Salads –Select Two

Caesar salad

House salad

Pasta salad

Herb potato & green onion salad

Marinated tomato, red onion & basil salad

Entrees – Select Two or Three

Herb roasted chicken

Stuffed breast of chicken

Roasted pork loin

Baked glazed country ham

Roasted sirloin of beef

Roasted turkey breast

Seafood jambalaya with rice

Shrimp & scallop scampi with rice

Grilled salmon with tropical fruit chutney

Over poached salmon with lemon dill sauce

Also Included

Fresh baked breads & butter

Chef's choice vegetable

One starch selection: oven roasted potatoes, mashed potatoes, rice pilaf,
au gratin potatoes, baked potatoes, pasta

Dessert buffet

Non-alcoholic beverages, soda, coffee, tea

Buffet includes one culinary staff for carving, each additional staff member will be a \$50 charge

Hors d'Oeuvres & Stations Package

Minimum of 40 people

One Hour - \$26 per person

Two Hours - \$35 per person

Hors d'oeuvres:

Your choice of any three from our full list (see page 8)

To be hand passed or displayed

Pasta Station:

Choose two: of each category

Pasta selections: penne, bow tie, rigatoni, tri-colored tortellini

Sauce selections: marinara, alfredo, pesto, vodka, or olive oil, garlic & basil

Carving Station:

Includes freshly baked rolls & butter

Glazed Ham

Roasted Turkey Breast

Beef Tenderloin – add \$6 per person

Rack of Lamb – add \$6 per person

Prime Rib – add \$6 per person

Other add-ons

House salad or Caesar salad station

\$4 per person

Deluxe Salad bar

\$7 per person

Chicken & vegetable stir-fry

\$6 per person

Marinated Portobello mushrooms

\$5 per person

Chef Attended pasta station

\$6 per person

Chef Attended risotto station

\$10 per person

Shrimp & Scallop Scampi

\$12 per person

Veal Marsala

\$12 per person

Dessert Stations

Sweets Display :

\$10 per person

An elegant array of individual confections & chocolate dipped strawberries

Viennese Table

\$15 per person

A delicious assortment of beautiful whole cakes, tortes, & pies. In addition to the above.

Cocktail Service

Package Bar (Open Bar)

Price per person

	<i>Beer & Wine</i>	<i>House Bar</i>	<i>Call Bar</i>	<i>Premium Bar</i>
<i>1 hour</i>	\$12	\$14	\$16	\$18
<i>2 hours</i>	\$14	\$16	\$18	\$21
<i>3 hours</i>	\$17	\$19	\$22	\$24
<i>4 hours</i>	\$20	\$23	\$26	\$28
<i>5 hours</i>	\$23	\$26	\$30	\$32

Consumption Bar

*Host pays the tab at the end of the night
\$50 bartender fee if less than \$250 is consumed*

House Cocktail	\$6	House Wine	\$6	Soda/Juice	\$2
Call Cocktail	\$7	Domestic Beer	\$3	Mineral Water	\$3
Premium Cocktail	\$8	Imported Beer	\$4	Cordials	\$7

Cash Bar

*Guests pay for their beverages
\$50 bartender fee if less than \$250 is consumed*

House Cocktail	\$7	House Wine	\$7	Soda/Juice	\$2
Call Cocktail	\$8	Domestic Beer	\$4	Mineral Water	\$3
Premium Cocktail	\$9	Imported Beer	\$5	Cordials	\$8

House bar includes generic brand: vodka, whiskey, tequila, gin, rum, bourbon, scotch, peach schnapps, "well" Kahlua, Baileys & Amaretto

Call bar includes: Absolut, Svedka, Beefeaters, Tanqueray, Bacardi, Captain Morgan, Seagram's 7/VO, Jim Beam, Jack Daniels, Dewar's, Jose Cuervo, Peach Schnapps, "well" Kahlua, Baileys & Amaretto

Premium bar includes: Titos, Grey Goose, Bombay Dry & Bombay Sapphire, Crown Royal, Maker's Mark, Johnny Walker Black, Chivas Regal, Jose Cuervo, Peach Schnapps, Authentic Kahlua, Baileys & Amaretto

Punches

Served per 1.5 gallon batch

Mimosa \$55.00	Bloody Mary \$55.00
Wine Punch \$50.00	Whiskey Sour \$55.00
Sangria \$55.00	Fuzzy Navel \$55.00

Champagne toast \$3.50 a glass

Banquet Information and Policies

Cobblestone Creek Country Club will be happy to reserve space for your celebration, golf tournament, company function, or any other event which might require quality dining in a pleasant atmosphere. We will assist you in planning at all levels. The menu selections that follow are a place for you to start, but the possibilities are endless. The policies listed below have been developed to ensure the quality and success of your banquet.

Please call the Club at 924-6464 to reserve a date for your special event.

A deposit of \$1,000 is required to reserve the ballroom for a Saturday event. The deposit is non-refundable, non-transferable and will be credited to your final bill.

All banquet plans must be finalized at least one month in advance. A final count is necessary five (5) business days prior to the function, and this number will be used as a guarantee. All functions cancelled within 72 hours will be charged at full cost, and any/all deposits will be forfeited.

All prices quoted in advance are subject to change until the event is under contract with a deposit. All items are subject to a 20% Administration Fee and a 7.5% sales tax, unless tax-exempt, in which case a tax exemption certificate must be on file before the scheduled day of your event. The 20% Administrative Fee is for the service of CCCC, it is not purported to be a gratuity, and will not be distributed as gratuities to the employees who provided services to the guests.

All food and beverage must be purchased from the Club. Food and beverage not purchased from the Club is not permitted on Club grounds, unless there is written approval from the Banquet and Events Director. A room rental fee will be charged for events that do not utilize our food and beverage services or meet the minimum charge. Additional charges may be required for any arrangements that require an exceptional set-up or clean-up process.

No material or decorations may be attached to walls or wood trim by pins, staples, tape or glue. Confetti, glitter or open candle floral arrangements must be approved in advance.

Linen: Table linens (tablecloths and napkins) are included in the price of all menus and may be chosen from a list of colors. Should you desire a special color that we do not stock, we will make every attempt to accommodate your request by locating the specific color. A rental fee plus a 20% handling charge may be added to your final bill. Fifteen (15) days notice is requested.

Equipment Rental: Screen: \$35 plus tax; Projector: \$50 plus tax

If any other equipment needs to be rented to accommodate your function (platforms, staging, odd size tables, chairs or any other equipment) the rental fee (based upon the charges to the Club) plus a 20% handling fee will be added to your final bill.