

Cobblestone Creek

COUNTRY CLUB



Banquet and Event Menus

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Breakfast Menu Selections

The Continental \$10.95 per person

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

Sunrise Buffet \$15.95 per person (Minimum of 20 people)

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

Hearty Buffet \$17.95 per person (Minimum of 20 people)

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

Action Station: \$7.95 per person plus \$50 per chef

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 - chef's 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 dijonaise - chicken piccata - chicken chardonnay - Mediterranean chicken with tomatoes & basil - London broil - roast pork loin dijonaise - roast beef with peppercorn sauce - beef bourguignon - roast pork with apple cider glaze

Seafood entrees (select one):

Brown sugar glazed salmon - sole meuniere sautéed with lemon & parsley - Haddock French - seafood Newburg in a sherry cream sauce - shrimp and penne Diablo

Breakfast entrees (select one):

Classic scrambled eggs

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

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

Stuffed French toast – our own version of the traditional favorite

Buttermilk pancakes – chocolate chips or fruit

Luncheon Buffets

(Minimum of 20 people – for groups under 20 add \$2.10 per person)

Add \$3.00 more for a nighttime event

Choice of beverage includes regular & decaf coffee, hot tea, iced tea & lemonade

Deli Plate Buffet \$18.50 per person

Garden salad - potato or pasta salad - sliced ham, turkey & roast beef - assorted sliced cheeses - rolls, bread & condiments - lettuce, tomato & onions - potato chips - assorted cookies

Soup & Salad Bar \$19.95 per person

Soup du jour - fresh sliced fruit salad - cottage cheese - mixed greens - grilled chicken - broiled shrimp - shredded cheddar cheese - tomatoes - cucumber - olives - carrots - croutons - dressings - tri-colored tortellini salad – rolls & butter - assorted cookies

Backyard Barbecue \$18.95 per person

Macaroni salad - baked beans - corn on the cob - hot dogs - hamburgers/cheeseburgers - barbecued chicken (breast, leg and thigh) - assorted condiments - fresh breads & 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 in alfredo sauce - tiramisu

Fiesta Buffet \$21.95 per person

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

Served Lunches

(Select one per group)

Lunch items below are served with, Chef's accompaniments
(with the exception of the box lunch), Chef's dessert your choice of beverage.
Choice of beverage includes regular & decaf coffee, hot tea, iced tea & lemonade

Cold Plates

Ham & Swiss on rye, served with pasta salad & pickle	\$13.50 per person
Tuna Salad on croissant, served with pasta salad & pickle	\$13.50 per person
Trio Salad Plate (tuna salad, egg salad, chicken salad) and sliced fresh fruit, served with fresh rolls & butter	\$13.50 per person
Classic Caesar Salad: Romaine, Croutons, Romano Cheese and Cracked Pepper, garnished with a Parmesan Crisp	\$9.50 per person
Cobb Salad: assorted greens topped with chicken, bleu cheese, tomato and bacon, in a tortilla shell with spicy buttermilk ranch dressing, served with fresh rolls & butter	\$13.50 per person
Box Lunch (not served): one deli sandwich, pasta salad, apple, potato chips, freshly baked cookie and soda	\$13.50 per person

Salad Enhancements

5 oz. Grilled Chicken Breast: add \$6.00
Grilled Shrimp: add \$10.00
Grilled Salmon: add \$12.00
4 oz. Beef Tenderloin: add \$10.00

Hot Plates

Turkey Reuben , served with French fries	\$13.50 per person
Cobblestone Pub Burger , Angus beef, served with French fries	\$13.50 per person
Grilled Chicken Breast Sandwich topped with Provolone cheese & bacon, on a knot roll with French fries & pickle spear	\$13.50 per person
Slow Roast Beef on Kimmelwick and Au jus served with French fries & pickle spear	\$14.50 per person

Served Lunches

(Select one per group)

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

Choice of beverage includes regular & decaf coffee, hot tea, iced tea & lemonade

Chicken Forestiere \$19.95 per person

Boneless chicken breast sautéed with a roasted mushroom sauce

Chicken Piccata \$19.95 per person

Boneless chicken breast with a lemon-caper butter sauce

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

Lasagna \$16.95 no meat

Homemade three-cheese lasagna served with or without meat sauce \$18.95 with meat

N.Y. Sirloin Strip Steak (9oz.) \$27.95 per person

Strip steak grilled & served with compound butter

Manicotti \$16.95 per person

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

Meeting Breaks

The Basics \$5.00 per person

Coffee (regular & decaffeinated)
Assorted sodas & mineral/spring water
Freshly baked cookies

Theater Break \$8.00 per person

Fresh popped popcorn
Hot pretzels with mustard
Nacho chips with cheese sauce
Assorted sodas

Healthy Break \$6.25 per person

Granola Bars, assorted fruit yogurts
Sparkling water, fresh juices, coffee & tea

Ice Cream Bar \$7.00 per person

Assortment of ice creams & toppings
Whipped cream, cherries & chopped nuts
Coffee, tea & soda

Pizza Party \$12.95 per person

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

For more variety, may we suggest:

Freshly baked cookies: \$1.95 per person
Freshly baked brownies: \$1.95 per person
Whole fresh fruit: \$3.00 per person
Sliced fresh fruit & cheese: \$6.95 per person
Mineral/spring waters: \$2.50 per person

Hors D 'Oeuvres

Pricing per piece, unless otherwise noted.

All hot Hors d'oeuvres require a 50-piece minimum

Charcuterie Display	\$9.95 per person
Cheese, Fruit & Vegetable Display	\$7.50 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	\$4.00
Scallops Wrapped in Bacon	\$4.00
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 with Cocktail Sauce-

Served Dinner Menu

(Minimum of 25 people)

We suggest one set menu for the entire group. If this is not possible because of dietary restrictions, you may offer a choice of two entrees. All other courses must remain in common for the entire group.

Entrees

All entrees served with soup du jour, or House salad or Caesar style salad, freshly baked breads with butter, Chef's selection of accompaniments, dessert, and coffee service.

Beef

Roast Prime Rib of Beef - 10oz. - served with au jus or fresh horseradish.	\$34.00
Filet Mignon – 8oz. filet finished with a Cabernet reduction.	\$46.00
New York Strip Steak – 12oz., grilled and served with peppercorn demi sauce	\$42.00
Filet of Sirloin-Sautéed Wild Mushroom & Shallot Merlot Reduction	\$38.00

Chicken & Pork

Chicken Sardou – crispy chicken breast with spinach, artichokes and wild mushrooms	\$32.00
Chicken Chardonnay – cream sauce, Dijon mustard & chardonnay wine	\$32.00
Chicken Marsala- rich Marsala sauce with wild mushrooms and diced prosciutto	\$32.00
Classic Chicken French – with a sherry lemon butter sauce	\$32.00
Pork Medallions with a Caramelized Apple, Brandy Sauce	\$33.00

Fish

Grilled Atlantic salmon with a tropical fruit chutney	\$35.00
Baked Atlantic salmon Fillet - with a lemon thyme beurre blanc	\$35.00
Blackened Haddock with a baby shrimp lobster sauce	\$32.00
Grilled Block Island Swordfish Fillet topped with grilled pineapple relish	Market Price

Dinner Buffet Menu

(Minimum of 40 people required)

Royal Dinner Buffet (Option 1)

Choice of 2 Entrees

\$37.00 Per Person

Grand Dinner Buffet (Option 2)

Choice of 3 Entrees

\$46.00 Per Person

Salads *(Select two)*

Caesar salad

Radicatore pasta salad

Herb potato & green onion salad

Tossed garden salad with choice of dressings

Marinated tomato, red onion and basil salad

Entrees

Meats

Herb roasted chicken

Sliced Roast loin of pork

Roast breast of turkey

Stuffed breast of chicken

Baked glazed country ham

Roast sirloin of beef

Seafood

Seafood jambalaya with rice

Shrimp & scallops scampi with rice

Grilled Salmon with tropical fruit chutney

Oven poached salmon with lemon dill sauce

Also Included

Chef's Choice Vegetable

Your Choice Starch

(Oven roasted potatoes, mashed potatoes, rice pilaf,
au gratin potatoes, baked potatoes, pasta)

Fresh Baked Breads & Butter

Chef's Dessert Buffet

Beverages: regular & decaf coffee, hot tea, iced tea, & lemonade

Buffet includes one culinary staff – for each additional staff there is a \$50 charge.

Hors D'Oeuvres & Station Package

\$26.00 per person – One Hour

\$35.00 per person – Two Hours

(Minimum of 40 people required)

Hors d'oeuvres:

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

Pasta Station

Choose two:

Pasta Selections: Penne, Bow Tie, Rigatoni or Tri-Colored Tortellini

Sauce Selections: Marina, Alfredo, Pesto, Vodka or Olive Oil, Garlic & Basil

Additional Options:

Carving Stations

All offered with dinner rolls:

Glazed Ham:

\$6.00 per person

Roasted Turkey Breast:

\$6.00 per person

Beef Tenderloin:

\$12.00 per person

Rack of Lamb:

\$12.00 per person

Caesar salad station	\$4.00 per person
Chicken and vegetable stir-fry	\$6.00 per person
Marinated grilled Portobello mushrooms	\$5.00 per person
Smoked Salmon or Gravlox	\$6.00 per person
Chilled Poached Salmon	Market Price

-There is a \$50 additional culinary staff charge for all stations.

Action Stations

(For enhancements to above menus; for parties of 40 or more)

Salad Bar

\$7.00 per person

Mixed field greens, assorted vegetable,
shredded cheddar, crumbly bleu cheese,
croutons, julienne ham and turkey,
choice of two dressings

Chef Attended Pasta Station

\$12.00 per person

Bowtie, penne, tortellini, rigatoni with
marinara, basil pesto and Alfredo sauce,
along with a variety of ingredients

Chef Attended Risotto Station

\$12.00 per person

Chicken, Italian sausage, mushrooms,
baby spinach, tomatoes, peppers,
Asiago cheese and parmesan cheese

Additional Premier Station

Shrimp and Scallop Scampi:

\$12.00 per person

Veal Marsala:

\$12.00 per person

Steak Dianne:

\$12.00 per person

Carving Stations

All offered with dinner rolls:

Glazed Ham:

\$6.00 per person

Roasted Turkey Breast:

\$6.00 per person

Prime Rib:

\$10.00 per person

Beef Tenderloin:

\$12.00 per person

Rack of Lamb:

\$12.00 per person

Sweet Display

\$10.00 per person

Anelegant array of individual confections
and chocolate dipped strawberries

Viennese Table

\$15.00 per person

A delicious assortment of beautiful whole
cakes, tortes and pies as well as an elegant
array of individual confections

Cocktail Service

Consumption Bar

(Host pays for amounts guests consume)

There is a \$38.00 charge if less than \$250.00 is consumed.

House cocktails	\$6.00	Call cocktails	\$7.00	Premium cocktails	\$8.00
Domestic beer	\$3.00	Imported beer	\$4.00	House wine	\$6.00
Soda & juice	\$2.00	Cordials	\$7.00	Mineral water	\$2.25

Cash Bar

(Guests pay for own drinks)

There is a \$38.00 charge if less than \$250.00 is consumed.

House cocktails	\$7.00	Call cocktails	\$8.00	Premium cocktails	\$9.00
Domestic beer	\$4.00	Imported beer	\$5.00	House wine	\$7.00
Soda & juice	\$2.00	Cordials	\$7.00	Mineral water	\$3.00

Package Bar

(Price per person)

	Beer & Wine	House Bar	Call Bar	Premium Bar
1 HOUR	\$10.00	\$12.00	\$14.00	\$17.00
2 HOURS	\$12.00	\$14.00	\$16.00	\$20.00
3 HOURS	\$15.00	\$18.00	\$20.00	\$24.00
4 HOURS	\$18.00	\$22.00	\$24.00	\$28.00
5 HOURS	\$21.00	\$26.00	\$28.00	\$32.00

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

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

Premium bar consists of: Absolut, 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 punch bowl)

Fruit punch (non-alcoholic)	\$30.00	Bloody Mary	\$55.00
Mimosa	\$50.00	Whiskey Sour Punch	\$55.00
Wine Punch	\$45.00	Fuzzy Navel	\$55.00

Toasts

Champagne toast \$3.00 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 24 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 (please see the Events Director for color options). 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.