



*East Aurora Country Club
300 Girdle Rd
East Aurora, NY 14052
(716) 652-6800 ext 10*

Welcome and thank you for your interest in hosting your event at East Aurora Country Club. We are confident that your event will be one to remember. On the following pages are a few of the menu items we have to offer for your event. However it is our preference to sit down with you and customize a menu that suits your event and preferences the best. We are always available to meet and take care of any need or question you may have. I look forward to having you experience all we have to offer at East Aurora Country Club.

Sincerely,

*George Mintzer
Clubhouse Manager*

*Steve Funnell
Executive Chef*

BEVERAGES:

HOUSE WINES AVAILABLE BY THE BOTTLE:

CHARDONNAY	\$42/ 1.5L BOTTLE
SAUVIGNON BLANC	\$42/ 1.5L BOTTLE
WHITE ZINFANDEL	\$30/ 750ml BOTTLE
MERLOT	\$30/ 750ml BOTTLE
CABERNET SAUVIGNON	\$42/ 1.5L BOTTLE
CHAMPAGNE	\$30/ 750ml BOTTLE

BEER:

DOMESTIC BEER (BTL.)	\$4.00
IMPORTED BEER (BTL.)	\$5.00
DRAFT BEER (16 OZ.)	\$6.00

BAR PACKAGES:

	<u>HOUSE BRANDS:</u>	<u>PREMIUM BRANDS:</u>
<u>ONE HOUR</u>	\$16.00	\$18.00
<u>TWO HOURS</u>	\$18.00	\$20.00
<u>THREE HOURS</u>	\$22.00	\$24.00
<u>FOUR HOURS</u>	\$24.00	\$28.00

ALL BAR PACKAGES INCLUDE: MIXERS, SOFT DRINKS, JUICES, HOUSE WINES (PINOT GRIGIO, SAUVIGNON BLANC, CHARDONNAY, PINOT NOIR, MERLOT, CABERNET) DRAFT DOMESTIC BEER. WE ALSO FEATURE A FULL WINE LIST, SHOULD YOUR EVENT DESIRE. A BARTENDER CHARGE OF \$25.00 PER HOUR WILL BE CHARGED ON ALL FUNCTIONS WITH LESS THAN 50 GUESTS ATTENDING. ALL BAR PACKAGES ARE PRICED PER PERSON.

Hors d'oeuvres:

(Priced per person)

Hot:

Stuffed Mushroom Caps:

Sausage 2.25

Herb 2.00

Jumbo Bacon Wrapped Scallops 4.50

Chicken Satay with Peanut Sauce 3.00

Vegetable Egg Rolls 2.00

Assorted Mini Quiche 2.00

Mini Chicago Style Pizza 4.00

Aparagus & Asiago in Phyllo 3.50

Smoked Chicken Quesadilla Cones 3.00

Raspberry & Brie in Phyllo 3.75

Beef & Bleu in Puff Pastry 4.25

Crispy Ginger Shrimp 4.00

Mini Crab Cakes 3.25

Cold:

Shrimp Cocktail 2.50

Assorted Cold Canapes 2.50

Caprese Skewer 2.50

Crab Louis in Cucumber Cup 2.00

Shrimp Salad in Pretzel Cup 2.00

Tuna Tartar 4.50

Feature Displays: (Priced per person)

Assorted Vegetable and Dips 3.00

Assorted Seasonal Fruit 3.00

Domestic & Imported Cheese Display 3.00

Gourmet Bruschetta Display 3.00

Gourmet Raw Bar *Mkt*

With Ice Carving Display *Mkt +475*

Lunch

Soup Choices

*Lobster Bisque, New England Clam Chowder
Cream of Broccoli, Chicken Noodle, Beef Barley*
\$4

Salad Choices

Classic Caesar Salad

\$6

Add Grilled Chicken or Shrimp

\$10

Cobb Salad

*Crisp greens topped with Smoked Bacon, Egg, Avocado, Chicken, Tomato
And Crumbled Bleu*

\$10

Chicken Souvlaki Salad

*Crisp Greens with Grilled Marinated Chicken, Kalamata Olives, Red Onion,
Tomato and Pepperoncini*

\$10

Trio Salad

Tuna, Chicken and Egg Salad with choice of Fresh Fruit or Cottage Cheese

\$9

Entrée Choices

Chicken in Puff Pastry

Grilled Chicken with Mushroom Baked in Puff Pastry with a Light Chicken Gravy

\$16

Grilled Salmon

With Mashed Potatoes, Asparagus and Dill Cream Sauce

\$20

7oz Angus Steak

With Garlic Mashed Potatoes and Green Beans

\$14

Dinner Buffet

(Includes Choice of Two Sides, Two Entrees and One Dessert)

\$32.00pp++

Sides

(Choose Two)

Tossed Caesar Salad with Garlic Croutons

Caprese Salad

Italian Pasta Salad

Steamed Green Beans

Assorted Grilled Balsamic Vegetables

Garlic Mashed Potatoes

Herb Roasted Potatoes

Cheddar Mashed Potatoes

Baked Potato

Wild Rice

Rice Pilaf

Entrees

(Choose Two)

Rigatoni Pasta Bolognese

Penne Pasta with Meatballs & Marinara

Sliced Beef Medallions

Chicken Marsala

Chicken Picatta

Carved Turkey

Carved Roast Beef

Broiled Cod

Dessert

(Choose One)

Strawberry Shortcake

Apple Cobbler

Peach Cobbler

Cheesecake

Includes Coffee Service

Custom Stations

(Priced Per Person, Minimum 50ppl)

Raw Bar

(Mkt Price per item)

(Ice Sculpture Available at Market Price)

*Mussels, Oysters, King Crab, Jumbo Shrimp,
Smoked Trout, Clams, Snow Crab, Smoked Salmon*

Carving Station

Roasted Turkey Breast- \$10.00

Roast Beef- \$12.00

Prime Rib- \$16.00

Pork Loin- \$14.00

Ham- \$12.00

Pasta Station

\$13.00

Penne Pasta

Sausage Marinara & Shrimp Alfredo

Grated Parmesan

Garlic Bread Sticks

Caesar Salad

Dinner Entrees

(Include Soup or Salad, Starch Choice, Vegetable Choice & Dinner Rolls)

Chicken Marsala

With Marsala Wine & Mushroom Sauce

\$26

Chicken Picatta

With Lemon, Caper Beurre Blanc

\$26

Chicken Diane

With Brandy Mustard Sauce

\$26

Grilled Swordfish

With Cajun Butter

\$28

Horseradish Crusted Salmon

\$28

Prime Rack of Colorado Lamb

With Macadamia Crust

\$38

French Cut Pork Chop

With Mango Salsa and Pork Jus

\$28

Prime 12oz Sirloin

With Herb Butter

\$38

Twin 4oz Filet Mignon

With Bordelaise Sauce

\$28

Surf & Turf

4oz Filet and 4oz Lobster Tail

\$36

Duet of Beef Tenderloin & Chicken Marsala

\$30