

Ryan Kanaley (Carbone)
Director of Sales and Events
585-248-5374
rcarbone@shadowlakegolf.com
Menu Version S2023.2



Dinner Menu Options



Capacities and Food & Beverage

Minimums:

Lake Room 120 (\$1,250 Minimum)

Woodlands Room 60 (\$950 Minimum)

Outdoor Garden Tent 180
(\$950 Minimum)

Clubhouse 220 (Minimum not to exceed \$11,500. Clubhouse is subject to a club rental fee not to exceed \$2,000.)



Call or email to schedule your venue tour today! Tours are offered seven days a week by appointment only.

585-248-5374 x 6

rcarbone@shadowlakegolf.com

The food & beverage minimum is the specific dollar amount that you must meet in your selected space. Does not include service/tax.

\$400.00 Non Refundable Deposit Is Required to book Date

Newly Renovated!

- No Room Rental Fees
- 3-5-4 Hour Event Time Block (+1.5 Hours to Decorate)
- Fully Staffed Plus Assistance with Set up & Clean up
- On site State of the Art Kitchen Lead by award winning Executive Chef Sean Flaherty
- Final Count Due 5 Days in Advance. Counts may not decrease within 5 day window
- Menus Must Be Confirmed 2 Weeks in Advance
- Easily Able to Accommodate Dietary Requests
 - Handicap Accessible



www.shadowlakewedding.com



@ShadowLakeEvents



Shadow Lake Weddings & Events

1850 Five Mile Line Road, Penfield, NY 14526 (585) 248-5374

HORS D'OEUVRES

Cold Displays

Assorted Cheese & Vegetables

Accompanied by wafer crackers & dipping sauce

\$4.50 per person

Fresh Fruit Display

With a yogurt dipping sauce

\$4.50 per person

Assorted Cheese, Vegetables and Fresh Fruit

\$8.00 per person

Antipasto Display

Platter of salami, pepperoni and prosciutto with cherry & banana pepper salad, fresh mozzarella and sliced baguette.

\$6.00 per person

Baked Brie Wheel - \$99.00/wheel for 50p.

9" wheel of creamy brie wrapped in puff pastry and baked until golden brown. Displayed with candied nuts, berries, dried fruits and lightly toasted baguettes.

Chilled Selections

Priced Per 50 Pieces

Tuna Tartare - \$135

With Wasabi Crème

Caprese Brochettes - \$95

Jumbo Shrimp Cocktail - \$160

Avocado Hummus Stuffed Peppers - \$135

With Corn Salsa

Shrimp Salad - \$95

In Phyllo Cup

Assorted Sushi - \$180

With Wasabi, Soy & Pickled Ginger

Petite Ratatouille - \$95

In Phyllo Cup

Loaded Deviled Eggs - \$110

Avocado Goat Cheese Truffles - \$110

Hot Hors d'oeuvres

Priced Per 50 Pieces

Seafood Options

Bacon Wrapped Scallops - \$165

Crab Rangoon - \$135

With Sweet and Spicy Soy

Coconut Fried Shrimp - \$140

With Sweet Chili Sauce

Miniature Crab Cakes - \$150

Served on a Toast Round with Cajun Remoulade

Meat Options

Miniature Chicken Cordon Bleu - \$125

With Sweet and Spicy Mustard

Sausage Stuffed Peppadews - \$125

Sausage Stuffed Mushrooms - \$125

Smoked Chicken Quesadillas - \$145

Tempura Chicken Skewer - \$135

With Sesame Lime Sauce

Vegetarian Options

Vegetable Spring Rolls - \$120

With Thai Dipping Sauce

Artichoke Fritters - \$135

Polenta Bites - \$110

With Gorgonzola, Currants and Orange Scented Balsamic

Grilled Cheese, Tomato Soup Shooters - \$95

Artichoke Beignets - \$130

With a Roasted Red Pepper Sauce

Caprese Bruschetta - \$95

Spanakopita - \$140

Sundried Tomato and Feta

BEVERAGE SELECTIONS

Cocktail & Beverage Service

Open – Charged By The Hour Per Person

2 Hour Minimum for Open Bar

Premium Brands 2 Hours \$24 3 Hours \$33 4 Hours \$40

May include Grey Goose, Kettle One, Hendricks, Bombay Sapphire, Bulleit, Crown Royal, Jameson, Johnnie Walker Black, Glenfiddich, Makers Mark, Knobb Creek, Hennessy, Courvoisier, Drambuie, Grand Marnier, Beaulieu & Beringer Vineyards, IPA's, Domestics, Imports, Seltzers

Call Brands 2 Hours \$20 3 Hours \$28 4 Hours \$34

May include Titos, Stoli, Smirnoff, Beekeeper, Tanqueray, Captain Morgan, Bacardi, Canadian Club, Seagrams 7, Jim Beam, Jack Daniels, Dewars, Johnnie Walker Red, Cuervo Gold, Bailey's, Kahlua, Cabernet, Merlot, Chardonnay, Pinot Grigio, White Zinfandel, IPA's, Domestics, Imports, Seltzers

House Selections 2 Hours \$18 3 Hours \$25 4 Hours \$31

Vodka, Rum, Gin, Whiskey, Scotch, Tequila, Bourbon, Coffee Liqueur, Cream Liqueur, Cabernet, Chardonnay, Domestic Beer

Charged By Consumption

A tab can be started and a bill will be generated only for drinks that are served

Price Per Mixed Drink: House Selections \$7 Call Brands \$8 Premium \$9 & Up Cordials \$9 & Up

Domestic Beer \$4.75 Premium Beer \$7.00

House Wine \$9

Premium Wine \$10 & Up

Soft Drinks & Juices \$3

Cash Paid By Guests

All beverages selections will be made available for your guests to pay for on their own

\$50 Bartender fee applied to any cash or consumption bar set up unless a \$200 minimum is met in bar sales

Event Enhancements

Wine Tasting Station - charged per open bottle

Wine knowledgeable attendant will pour your guests samplings of three premium white and red wine selections

Champagne \$22/bottle

House Wine \$28/bottle

**Premium Selections Available upon Request*

Premium Coffee Station - \$4.50/person

Add fresh whipped cream, cinnamon & sugar sticks, shaved chocolate, flavored syrups and biscotti to your coffee display.

BUFFET DINNER

Pricing Includes Served Rolls, Served Salad, Complete Buffet & Coffee/Tea Station

Entrée Options - Choose Two \$30 / Choose Three \$34 / Choose Four \$38

Meat Options:

Potato Pierogies and Kielbasa Dijonaise
Chimichurri Flank Steak with Roasted Mushrooms
Roasted Pork Loin Tangine
Pork Schnitzel with Braised Red Cabbage and Lemon Butter
Braised Beef Short Ribs

Pasta Options:

Cheese Manicotti Marinara
Baked Ziti
Truffle Macaroni and Cheese
Pasta Alfredo with Mushrooms, Prosciutto, Sundried Tomatoes and Olives

Seafood Options:

Casino Crusted Cod w/ Tomato Leek Butter
Seared Salmon w/ Saffron Butter & Tomato Fennel Jam
Crab and Scallop Stuffed Sole with Lobster Sauce
Thai Shrimp and Vegetable Curry

Chicken Options:

Stuffed Chicken Florentine
Chicken Marsala
Chicken Piccata with Artichokes & Capers
Chicken French

Carving Enhancement Options:

Prime Rib-Add \$9
Seared Beef Tenderloin -Add \$10
Applewood smoked pork loin - Add \$6
Roast Breast of Turkey-Add \$5

S a l a d s - Choose Two

One to be Served:

Tossed Baby Greens or Caesar Salad
Grilled Baby Romaine Wedge
Poached Pear Salad

Granny Apple Salad - Mixed Greens, Sliced Apples, Candied Walnuts, Bleu Cheese and Cider Vinaigrette

Baby Iceberg Wedge - With Barbecued Bacon, Cucumber, Tomato and Bleu Cheese Dressing

One on the Buffet:

Grape Tomato Caprese Salad
Tortellini Pasta Salad
Sliced Seasonal Fruits and Berries
Marinated Mushrooms & Artichokes
Loaded Baked Potato Salad

V e g e t a b l e - Choose One

Broccoli, Carrot & Cauliflower Medley
Green Bean Almandine
Snap Peas and Roasted Mushrooms
Italian Squash Medley
Root vegetables & Brussels sprouts
Broccolini

P o t a t o - Choose One

Roasted New Potatoes
Sweet & Yukon Gold Au Gratin
Wild Rice Pilaf
Garlic Whipped Potato
Parsley Potatoes
Duchess Potatoes

PLATED DINNER

Pricing Includes Warm Rolls, Butter, Salad, Entrée and Coffee/Tea Station

Entrée Selections Due 5 Days In Advance, No Same Day Ordering

S a l a d s - Choose One

Tossed Baby Greens - with Club Dressing

Caesar Salad - Fresh Croutons and Shredded Cheese

Granny Apple Salad - Mixed Greens, Sliced Apples, Candied Walnuts, Bleu Cheese and Cider Vinaigrette

Grilled Romaine Wedge - With Barbecued Bacon, Crumbly Bleu Cheese and Ranch Dressing

Poached Pear Salad - Port Poached Pears, Arugula, Candied Pecans, Local Chevre and Champagne Vinaigrette

Spinach Salad - Pickled Beets, Crumbly Bleu Cheese, Toasted Almonds and Sherry Vinaigrette

E n t r é e s - Choose Up To Three (plus a vegetarian option)

Stuffed Chicken - With Wild Rice, Bacon and Apples with Cider Grain Mustard Sauce. \$31

Chicken Classics - Pick your Favorite from French, Marsala or Picatta \$30

Pork Chop - 10 oz Boneless Chop, Bacon Wrapped and Toasted Spice Rubbed. Served with Bourbon Cherry Demi-Glace \$30

Filet Mignon - Grilled 8oz Center Cut Filet Served With Buttered Mushroom Cap, Bearnaise and Classic Demi. \$49

NY Strip Steak - 12 oz. Center Cut Strip Loin, Wild Mushroom and Pearl Onion Ragout. \$46

Prime Sirloin - with Cabernet Demi Glace and Truffle Herb Butter \$40

Filet and Crab - 4 oz Bacon Horseradish Crusted Filet Mignon and 3 oz Maryland Crab \$48

Norwegian Salmon - Pan Roasted Salmon with Mango Relish and Scarlet Orange Butter \$44

Swordfish - Creole Grilled and Served with Corn Salsa, Avocado Aioli and Roasted Pepper Beurre Blanc \$52

Crab and Scallop Stuffed Sole - Served with a Tomato Leek Butter \$31

Surf & Turf - 10 oz Ranch Club Steak with 2 Shrimp Scampi \$42

Cheese Manicotti - 3 Three Cheese Manicotti, House Marinara, Mozzarella Cheese, Parmesan, and Garlic Baguette. \$26

Vegetable Napoleon - Grilled Portabello, Roasted Peppers & Squash, Basil Oil, Gorgonzola Polenta & Sauce Pomodoro \$26

Vegan - Sno Peas, Shiitake, Baby Corn, Broccoli, Red Peppers, Thai Coconut Sauce, Cilantro and Cashew Fried Wild Rice - \$25

V e g e t a b l e - Choose One

Green Bean Almandine

Broccolini

Buttered Asparagus

Glazed Carrots & Red Bell Peppers

Ratatouille

Stuffed Roasted Acorn Squash

P o t a t o - Choose One

Roasted New Potatoes

Duchess Potatoes

Roasted Garlic Mashed Potato

Parmesan Herb Risotto

Traditional Rice Pilaf

Cheddar Au Gratin

A p p e t i z e r s - Choose One

3 Prawn Shrimp Cocktail - Served with House Made Cocktail Sauce and Lemon Wedge \$16

Roman Artichokes French - Egg battered, Pan Fried Long Stem Artichoke Hearts, Spinach & Lemon Sherry Sauce \$13

Arancini - Cheese Curd, Herb and Prosciutto Filled Risotto Fritter, House Made Marinara, Basil Oil and Parmesan \$11

Shrimp Alexander - Feta Stuffed and Bacon Wrapped Jumbo Prawns, Wilted spinach, Sherry Reduction \$13

Caprese Bruschetta - Lightly Toasted Baguette, Tomato Basil Bruschetta, Fresh Mozzarella, Petite Greens, Balsamic \$11

Smoked Chicken Ravioli - Apple Arugula Salad and Roasted Pepper Cream Sauce \$13

SWEETS

Priced Per Person

Fresh Berry Shortcake - \$7

Raspberry Italian Cream Cake - \$8

Ultimate Chocolate Cake - \$8

Peanut Butter Pie - \$8

Classic Cheesecake With a Berry Compote - \$8

Fresh Berry Parfait - \$7

Crème Brulee - \$8

Ice Cream With Chocolate Sauce - \$4

Cookie & Brownie Plate - \$3.50

Warm Apple or Berry Crisp served with Vanilla Ice Cream - \$7

EVENT ENHANCEMENTS

S'mores Dip Station - \$8/person

Funnel Cake Fries and Graham Crackers Served with Chocolate Marshmallow Dipping Sauce

Cannoli Bar - \$10/person

Regular and Chocolate Drizzled Shells, Ricotta Filling, Chocolate Chips, Fruity Pebbles, Peanut Butter Chips, Crushed Pistachios, Brownie Crumbs, Sprinkles, Chocolate and Caramel Sauce

Mini Sweet Treat Bar - \$9/person

Assorted Cookies, Brownies, Pastries,

Chocolate Covered Strawberries, Cannoli's and Macaroons

Ice Cream Sundae Bar - \$8/person

Enjoy a Casual after Dinner Treat with a Self-Serve Sundae Bar including

Ice creams, Whipped Cream, Sauces, Nuts, Rolled Wafer Cookies and even a Cherry on Top!

Crème Brulee Bar - \$10/person

Vanilla, Passion Fruit and Chocolate Truffle Custards

Topped and Torched with Assorted Sugars and Toppings.

**A \$50 Uniformed Chef Fee Applies*

BEVERAGE ENHANCEMENTS

Hot Chocolate Bar - \$5.75

Hot cocoa, marshmallows, whipped cream, star mints, rolled wafers, chocolate spoons, white chocolate chips, peanut butter cups, sugar cookies

Hot Apple Cider Bar - \$6.50

Hot apple cider, caramel sauce fondue, apples, cinnamon sticks, orange zest, donuts, chocolate spoons