

\$100.00 Room Rental Charge

*Tables, chairs, China, silverware/glassware, table linens and napkins (available in different colors), early access to room for decorating, use of PA system, customized room set up and service staff. No cake cutting fee.*

## Buffet Breakfast

Scrambled eggs, hickory bacon, sausage, home fries, sliced fruits & berries, yogurt selections with granola, French Toast, Danish & muffins, cranberry & orange juices, fresh brewed coffee and assorted tea selection

\$18.50

## Served Breakfast

Orange Juice & Coffee Service

*Appetizer:*

Fresh bakery basket of Danish & muffins served family style

*1st Course:*

Seasonal fresh fruit and berries with yogurt dressing

*Choice of Entrees:*

Vegetable egg strata with home fries

French toast with maple sausage

Eggs benedict with home fries

\$17.00

## Brunch Buffet #1

Eggs benedict, Belgian waffles, bacon & sausage, danish, muffins, fruit & berry display, mixed green salad, chicken marsala, penne ala vodka with broccoli & grated cheese, carved roast sirloin, seasonal vegetable, rice pilaf, cranberry & orange juices, freshly brewed coffee, hot tea

\$35.00 \*Minimum charge of 75 people

## Brunch Buffet #2

Danish and muffins, fresh fruit and berry display, bacon & sausage, scrambled eggs, home fries, mixed green salad, French toast, chicken French, penne ala vodka with broccoli and grated cheese, seasonal vegetable, cranberry & orange juices, freshly brewed coffee, hot tea

\$22.00

## Beverages

Champagne - \$18.50/bottle

Mimosa Bar

\$3.50/person plus champagne charged on consumption. Served with an assortment of seasonal fruits, juices and purees.

Punch

Rum Fruit, Mimosa or Sangria - \$45.00/bowl

Non-Alcoholic Fruit - \$25.00/bowl

## Lunch Buffet #1

Penne pasta primavera with vegetables, garlic, olive oil and parmesan, Chicken piccata with artichokes and capers, assorted greens & dressings, green bean almandine, Mediterranean rice pilaf, coffee & iced tea station

\$19.00

## Lunch Buffet #2

Deli-style buffet with assorted rolls & breads, honey cured ham, tuna salad, chicken salad, lightly smoked breast of turkey, domestic cheeses, lettuce, tomato, onion, pickles, green salad & dressings, fruit salad, pasta salad, soup du jour coffee & iced tea station

\$15.50

## Lunch Buffet #3

Chicken French, Caesar salad, broccoli, carrot & cauliflower medley, parsley potatoes, coffee & iced tea station

\$16.50

## Plated Lunch #1

Iced Tea & Coffee Service

*Appetizer:*

Soup Du Jour

*Entrees:*

Chicken Caesar Wrap with French fries

Santa Fe Tortilla Salad

Turkey Club with Fruit Salad

\$15.00

## Plated Lunch #2

Iced Tea & Coffee Service

*Appetizer:*

Mixed green salad, Italian dressing, rolls

*Entrees:*

Penne ala vodka with grilled chicken

Eggplant parmesan stack with pesto pasta

Tenderloin Grain Bowl

\$17.00

For Plated Meals—Individual meal counts required 5 days in advance

All food and drink pricing subject to 22% Club Service Charge

NYS sales tax must be applied to all food, beverage and services charges

Call Ryan Carbone at 585-248-5374 or email at [RCarbone@shadowlakegolf.com](mailto:RCarbone@shadowlakegolf.com)

1850 Five Mile Line Road, Penfield, NY 14526