

Ryan Carbone-Kanaley  
Director of Sales and Events  
585-248-5374  
rcarbone@shadowlakegolf.com  
Menu Version: 2023.1



# Shower Menu Options



## Capacities and Food & Beverage

### Minimums:

Lake Room 120 (\$1,000 Minimum)

Woodlands Room 60 (\$750 Minimum)

Main Dining Room 35 (\$650 Minimum)

Outdoor Garden Tent 180  
(\$750 Minimum)

The food & beverage minimum is the specific dollar amount that you must meet in your selected space. Does not include service fees, taxes, room rentals.

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

All food and drink pricing subject to 23% Club Service Charge. NYS sales tax must be applied to all food, beverage and services charges

\$200.00 Non-Refundable Deposit to Book Date

- **\$100.00 Room Rental Fee**
- 3.5 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 and linen colors 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 \$4.50/pp**

*Accompanied by wafer crackers & dipping sauce*

**Fresh Fruit Display \$4.50/pp**

*With a yogurt dipping sauce*

**Assorted Cheese, Vegetables and Fresh Fruit**

**\$8.00/pp**

**Antipasto Display \$6.00/pp**

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

**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**

**Coconut Fried Shrimp - \$140**

**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*

# Bridal & baby showers

**\$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

Juice and Coffee Service

Scrambled eggs, hickory bacon, sausage, home fries, sliced fruits & berries, yogurt selections with granola, French Toast, Danish & muffins

**\$23**

## Served Breakfast

Juice and 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

**\$22**

## Brunch Buffet

Juice and Coffee Service

Danish and muffins, fresh fruit and berry display, bacon, sausage, scrambled eggs, home fries, mixed green salad with ranch and Italian dressing, French toast, chicken French, penne ala vodka with broccoli and grated cheese, seasonal vegetable

**\$28**

## Beverages

**Bottomless Mimosas and Bellini's \$10/pp**

**Bottomless Bloody Mary Bar \$10/pp**

**Bottomless Mimosa, Bellini and Bloody Bar \$12/pp**

**Pre Made Punch** (~15 Pours Per Bowl)

*Rum Fruit, Mimosa or Sangria - \$60/bowl*

*Non-Alcoholic Fruit - \$30/bowl*

**Champagne - \$20/bottle**

**House Wine - \$25/bottle**

## Lunch Buffet # 1

Iced Tea & Coffee Service

Penne pasta with kalamata olives, sundried tomatoes, feta, basil in a garlic cream sauce. Chicken Piccata with artichokes and capers, assorted mixed greens salad & dressings, green bean almandine, Mediterranean rice pilaf

**\$24**

## Plated Lunch # 1

Iced Tea & Coffee Service

*Appetizer:*

Soup Du Jour

*Entrees:*

Chicken Caesar Wrap with French fries

Granny Apple Salad

Turkey Club with Fruit Salad

**\$22**

## 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

**\$24**

**For Plated Meals—Individual meal counts required 5 days in advance. Cannot order meals day of.**

**Name Cards with Entrée Selections Required—Not provided by Shadow Lake**

All food and drink pricing subject to 23% Club Service Charge

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



# sweets

Priced Per Person

**Fresh Berry Shortcake** - \$7

**Raspberry Italian Cream Cake** - \$8

**Ultimate Chocolate Cake** - \$8

**Peanut Butter Pie** - \$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

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

**Cannoli Bar** - \$10

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

**Ice Cream Sundae Bar** - \$8

*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

*Vanilla, Passion Fruit and Chocolate Truffle Custards  
Topped and Torched with Assorted Sugars and Toppings*

*\*A \$50.00 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*