

EVENT MENU

LUNCH & DINNER BUFFET SERVICE

- For 30 to 250 People -

*All pricing on this menu subject to NY State Tax
and 20.5 % Club Service Charge
Gratuity is discretionary*



- ENHANCEMENTS -

HORS D' OEUUVRES

Cheese & Vegetable Display
Cheese, Vegetable and Fruit Display
Hot Hors d' oeuvre Selections (5 pcs/person)

Antipasto Display

Small. Med. Lg.

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

Baked Brie Wheel

*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.*

Hummus & Pitas

Small. Med. Lg.

*Roasted Red Pepper & Garlic, Spicy Cilantro, Lime & Traditional
Hummus, Babaganoosh, Olive Oil Toasted Pita Points and
Marinated Olives*

*The following items are served
BUFFET STYLE to your guests:*

SOUP

Cream of Broccoli Soup
Beef & Barley
Chicken Noodle

DESSERT

Cookie & Brownie Display
Ice Cream Sundae Bar
S'mores' Dip Station
Finger Sweets & Pastry Display
Flambé Dessert Station

BEVERAGES

Soda Station

Premium Coffee Station

*Add fresh whipped cream, cinnamon & sugar sticks,
shaved chocolate, flavored syrups and rolled wafer cookies
to your coffee display.*

DELI BUFFET

Honey Cured Country Ham
Roasted Breast of Turkey
Fresh Tuna & Chicken Salads
Assortment of Domestic Cheese
Lettuce, Tomato, Onions & Pickles
Assorted Rolls, Breads & Condiments
Green Salad with Assorted Dressings
Fresh Fruit Salad & Pasta Salad
Soup Du Jour
- Iced Tea & Coffee Station Set For Arrival -

ITALIAN BUFFET

Penne Pasta Tossed With Assorted Vegetables
Homemade Alfredo & Marinara Sauces
Beef Meatballs & Italian Pork Sausages
Chicken Parmesan with Mozzarella and Marinara
Red Pepper Flakes & Parmesan Cheese
Caesar Salad
Fresh Baked Rolls
- Iced Tea & Coffee Station Set For Arrival -

MEXICAN BUFFET

Chips and Pico de gallo on Tables
Corn and flour tortillas
Taco beef, smoked pork and seasoned chicken
Santa Fe corn, Refried Beans and Mexican Rice
Salsa, sour cream and Guacamole
Lettuce, tomatoes, olives, jalapenos, cheddar cheese
Assorted hot Sauces and salsa verde
- Iced Tea & Coffee Station Set For Arrival -

CREATE YOUR OWN BUFFET

2 ENTREES

3 ENTREES

ENTREES (Choose 2 or 3)

Chicken French with Sherry Lemon Butter
Stuffed Chicken with Wild rice, Bacon and Apples
Stuffed Chicken with Spinach, Feta, Sundried Tomato
and Vodka Sauce
Smoked Pork Loin with Dijon Maple Cream
Grilled Salmon with Cilantro Lime Butter and Corn Salsa
Haddock with New Orleans Shrimp Sauce
Pasta, Sundried Tomato, Mushrooms in a Garlic Cream sauce
Vegetarian Lasagna
Carved Roast Turkey with Cranberry Sauce
Carved Prime Rib with Horseradish Sauce
Beef Tenderloin with Mushroom Demi-glace

SALADS (Choose 2)

Tomato Cucumber Salad
Tomato Mozzarella Platter
Baby Greens with Club Dressing
Caesar Salad
Fresh Seasonal Fruit Display
Broccoli Cheddar Salad

STARCH (Choose 1)

Garlic Whipped Potatoes
Oven Roasted Red B Potatoes
Mediterranean Rice Pilaf
Whipped Sweet Potato
Parsley Potatoes

VEGETABLE (Choose 1)

Broccolini
Broccoli, Carrot & Cauliflower Medley
Green Bean Almandine
Julienne Zucchini, Squash & Carrot
Steamed Snow Peas

EVENT MENU

LUNCH & DINNER PLATED MEALS

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- ENHANCEMENTS -

HORS D' OEUVRES
Cheese & Vegetable Display
Cheese, Vegetable and Fruit Display
Hot Hors d' oeuvre Selections (5 pcs/person)

*The following items are served
TABLESIDE to your guests:*

APPETIZERS
Cream of Broccoli Soup
Three Cheese Ravioli with Spinach & Pancetta
Three Prawn Shrimp Cocktail

DESSERT
Tiramisu
Cheesecake
Ice Cream with Berry Sauce
Sundae Bar

BEVERAGES
Champagne Toast
Glass of Wine with Meal

Ask about adding or substituting
for the following items:

Salad
Caesar Salad with Garlic Croutons & Asiago Cheese
Granny Apple Salad with Cider Vinaigrette
Spinach Salad with Poppy Seed Dressing

Potato
Roasted New Potatoes
Dutchess Potatoes
Garlic Whipped Potato
Parmesan Herb Risotto
Traditional Rice Pilaf

Vegetable
Green Bean Almandine
Broccolini
Buttered Asparagus
Glazed Carrots & Red Bell Peppers
Ratatouille

*Select Up To Three Meals For
Your Guests To Choose From*

Individual meal counts are required 3 days in advance

CASUAL PLATES

French Dip Roast Beef with Onions & Swiss
Grilled Chicken Caesar Salad
Served with Fresh Baked Roll & Butter
Granny Apple Salad with Cider Vinaigrette
Served with Fresh Baked Roll & Butter
Open Faced Turkey Apple Melt with Swiss
Turkey Club with Mayo
Classic Rueben

***All Sandwiches come with French Fries or
Fruit Salad (Please select one for all)***

- Iced Tea & Coffee Station Set For Arrival -

FIVE MILE LINE FAVORITES

*All Meals Served with a House Salad, Club Dressing, Rolls & Butter.
Meal Accompanied by Chef's Choice Starch and Vegetable (except pasta dishes)*

Ranch Club Steak
8 oz cut grilled and served with a mushroom demi-glace
Eggplant Stack with Pasta Bundle
Layered with Mozzarella & Marinara
Herbed Breadcrumbs Haddock
with Beurre Blanc Sauce
8oz Grilled Pork Chop
with Roasted Apple Chutney & Cider Dijon Cream

Classic Chicken French
with Sherry Lemon Butter

Chicken Piccata and Chicken Marsala are available as other options

CLUB MEMBER MEALS

*All Meals Served with a House Salad, Club Dressing, Rolls & Butter.
Meal Accompanied by Chef's Choice Starch & Vegetable (except pasta dishes)*

Prime Beef Sirloin Filet *with Maître d' Butter*
Baked Stuffed Sole *with Sherried Lobster Sauce*
Stuffed Chicken *with Wild Rice, Bacon & Apples*
Cheese Ravioli *with Vodka Red Sauce, Artichokes & Portabello*
Shrimp & Angel Hair *with Spicy Marinara & Feta*

- Iced Tea & Coffee Station Set For Arrival -

PENFIELD'S FINEST

*All Meals Served with a House Salad, Club Dressing, Rolls & Butter.
Meal Accompanied by Chef's Choice Starch & Vegetable*

6oz Filet Mignon *with Roasted Shallot & Mushrooms*
10oz Strip Steak *with Tobacco Onions & Cabernet Demi-Glace*
Grilled Swordfish *with Gazpacho Shrimp Salsa*
Pan Seared Salmon *with Mango Relish*
Chicken & Lobster Piccata *with Artichokes & Mushrooms*

- Iced Tea & Coffee Station Set For Arrival -