WANAKAH COUNTRY CLUB

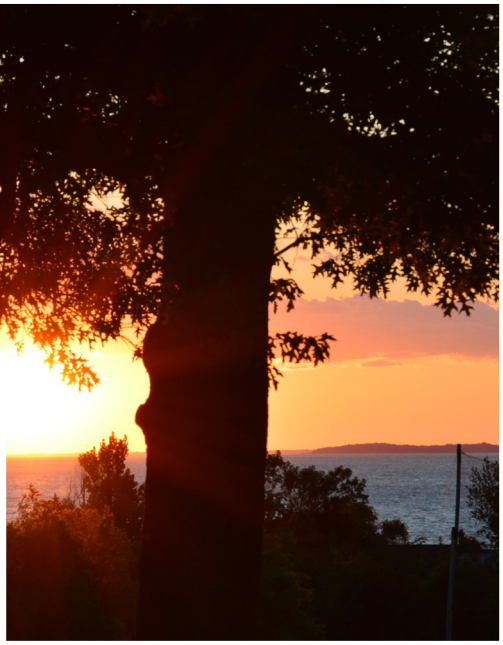
Banquet Menu 2017

·5161 Lakeshore Road

·Hamburg, New York 14075

·Clubhouse ~ 627-2391

·Website ~ www.wanakahcc.com



Season 2017

~PLEASE NOTE~

The club operates on a two week cycle for ordering, scheduling of staff, etc.

Please have your arrangements completed two weeks prior to your event.

The number of guests must be guaranteed three days before your event.

This is the number for which you will be charged.

The club will be prepared in the event of a small number of additional guests.

If no guarantee is received, the guarantee will be assumed to be the figure given us when arranging the party.

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A non refundable deposit of $1000 is required to reserve your functions date.

Deposits may not be charged to a member's account.

50% of bill is due 1 week prior to the event.

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Prices are subject to change without notice.

Prices may be confirmed 60 days before an event.

Food and beverages are subject to an administrative fee of 20%, which is for the administration of the banquet or function & is not a gratuity and will not be distributed as gratuities to the employees who provided the service to the guests. Sales tax (8.75%) is added to all food, beverage & Administrative Fees.

WANAKAH C.C.

HORS D'OEUVRES & STATIONS

Per Person Includes:

Raw Vegetables & Dips Display

Raw Crisp Vegetables on Platters...Broccoli, Carrots, Celery, Cauliflower, Red & Yellow Peppers

Zucchini, Hummus, Ranch & Crackers

Fruit and Cheese Display

Artfully Arraigned on Mirrors of Imported and Domestic Cheese

Assorted Sweet Seasonal Fruit with Honey & Lemon Yogurt Dip

Hor D'oeuvres...*Choice of Four*

Watermelon "Sushi" Squares, Boursin Stuffed Cherry Tomato, Tomato Bruschetta with Sourdough Toast, Belgian Endive BLT. Strawberry Brie Skewers, Artichoke Beignets, Tortellini Skewers, Cucumber Tabbouleh Cups, Antipasto Skewers, Zucchini Wrapped Mozzarella with Balsamic Glaze, Spinach & Cheese Spanakopita, Battered Rueben Bites, Soft Baked Bavarian Pretzels, Spinach & Artichoke Phyllo Cups, Olive Tapenade in a Phyllo Cup, Barbacoa Beef Tacos, Vegetable Pot Stickers, Salumi Roulade with Cornichons & Mascarpone Cheese, Pork or Vegetable Spring Roll, Mini Quiche Assortment, Water Chestnut with Bacon, Mushroom & Phyllo Blossom, Italian Meatball Pomodoro, Breaded Ravioli with Marinara

One Manned Chef Station
Additional chef stations available; see pricing.

Carving Station
Choice of TWO meats carved by a Chef at the station

Cake & Coffee Station
We will serve your cake or specialty dessert with coffee service

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ADDITIONAL OPTIONS PRICE PER PERSON
Additional Charge Per Person

Buffalo Chicken Fingers, Stuffed Mushrooms (Sausage or Spinach & Cheese), Deviled Eggs, Prosciutto Wrapped Asparagus, Pork Pot Sticker (Steamed or Fried), Mini Shrimp Pot Sticker, Teriyaki Chicken Pot Sticker, Guinness Sausage Skewers, Smoked Turkey & Brie Bouchèes, Chicken Cordon Blue with Swiss Fondue

Raw Bar Display… w/Gulf Shrimp, Clams, Oysters, Cocktail Sauce/Mignonette

Charge Per Person

Antipasto Display

Roasted Red Peppers ~ Marinated Olives ~ Margarita Pepperoni ~ Feta Cheese
Hummus ~Sliced Baguette ~ Gherkin Pickles ~ Pepperoncini & Marinated Artichokes

Artisan Meats & Cheese

Margarita Pepperoni ~ Chorizo ~ Soppressata ~ Salumi ~
Maytag Blue Cheese ~ Sharp Cheddar ~ Provolone ~ Pepper Jack & Swiss ~ Goat Cheese
Red & Green Grapes and a Basket of Artisanal Crackers

Additional Charge Per Person

Crab Rangoon, Smoked Salmon Deviled Eggs, Coconut Shrimp with Chili Orange Marmalade, Bacon Wrapped Scallops, Smoked Salmon with Dill Crème Fraiche , Bacon Wrapped Shrimp, Shrimp or Scallop Ceviche, Petite Beef Wellington, Mini Braised Hickory Pork Shank

Chef Stations

Prices Quoted Per Person

Pasta

Your choice of...Tomato Pomodoro ~ Asiago Alfredo ~ Basil Pesto Crème
Sundried Tomato Pesto with Extra Virgin Olive Oil ~ Ragu Bolognese
Tri-Color Tortellini, Campanelle, Mezze Penne, Rigatoni or Shells…Cheese Ravioli (***per person)***
Add Chicken ~Shrimp or Scallops ***(per person)***
Three Cheese Mac & Cheese ~ Bacon ***(per person)***

Stir Fry

Market Fresh Oriental Vegetables
Your choice of...Sesame Hoisin Sauce or Chili Orange Ginger Sauce
Pork or Chicken ***(per person)*** - Shrimp or Scallops ***(per person)***

Risotto

Your choice of… Tomato Basil, Carrot & Pea, Broccoli & Sun Dried Tomato
Wild Mushroom with Truffle or Roasted Cauliflower
Shrimp or Scallops ~Chicken

Additional Charge Per Person

Creole Jambalaya
Chicken, Pork or Andouille Sausage...Shrimp
Holy Trinity, Chipotle Peppers & Tomatoes

Crab Cake and Caesar Salad
Grilled in front of your guests. Served with Creole Remoulade & Lemon
Dressed Hearts of Romaine ~ House-Made Croutons
Capers ~ Red Onions & Anchovies

Market Salad Station
Mixed Greens, Cucumbers, Heirloom Tomatoes, Carrots, Red Onion,
Croutons, Chick Peas & Shredded Cheddar...Choice of Two Dressings

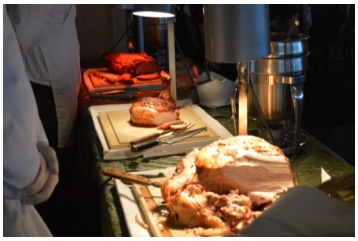
Greek Salad
Romaine & Iceberg Blend, Feta Cheese, Heirloom Tomatoes, Red Onion,
Kalamata Olives, Pepperoncini, Cucumbers & Tzatziki Vinaigrette
(Add Beets)

Caesar Salad
Hearts of Romaine, Garlic Bread, Anchovies, Croutons, Capers
Red Onion & House Made Caesar Dressing
(Add White Anchovies)

Add Grilled Chicken Breast ~ Add Grilled Shrimp Skewers

Carving Stations

Your Choice of Two Carved by a Chef in the Dining Room



Stromboli
Stuffed with Ricotta and your Choice of Pepperoni, Mushroom, or Sausage

Turkey Breast
Seasoned and Slow Roasted, Served with Costanzo Rolls & Tukey Gravy
Your choice of...Cranberry Sauce ~ Cranberry Mayo ~ Chipotle Remoulade, Honey Mustard, or Lemon Pepper Aioli

Frenched Rack Of Pork Loin
Spice Brined & Slow Roasted. Served with Poppy Seed Rolls
Your choice of...Whole Grain Honey Mustard or Maple Bourbon Jus

Northcountry Smokehouse Bone-In Ham
Honey Mustard Glaze
Served with Costanzo Rolls, Caraway Mustard & Mayo

Beef Brisket
Slow Smoked and Sliced Thin
Served with Red Pepper Carolina Glaze, Mini Costanzo Rolls & Honey Carrot Slaw

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Additional Charge Per Person

Stuffed Italian Pork Braciole
Fennel Sausage, Pistachios & Eggs
Served with Pomodoro Sauce & Garlic Bread

Roasted Rack of Lamb
Ale Brined, Herb Rubbed and Roasted to Perfection
Served with Parsley & Mint Chimichurri

Roasted Tenderloin of Beef
Slow Roasted
Served with Au Jus & Horseradish Crème and House Baked Ciabatta Bread

Roasted Prime Rib of Beef
Slow Roasted, Seasoned with Fine Herbs, Sea Salt & Pepper
Served with Au Jus, Horseradish & Kimmelweck Rolls

Roasted Strip Loin of Beef
USDA Choice Beef, Rosemary & Montreal Seasoned
Served with Ciabatta Bread & Hunters Sauce

Cider Brined Fresh Ham
Brown Sugar Rubbed and Served with Whole Grain Honey Mustard

Pinwheel Sausage
Lakeside Market Italian, Hot or Mild
A&C Meats Tuscan Sausage with Sun Dried Tomato & Cheese or Fresh Polish
Served with Peppers and Onions and House Made Marinara

WANAKAH C.C.

DINNER PACKAGES

Preceding Dinner

Crisp Raw Vegetable Display, Herb Dips

Golden Baked, Pastry Wrapped Imported Brie

Iced Gulf Shrimp Display w/Lemon & Cocktail Sauce ***(Priced per piece)*** **Market Price**

Mediterranean Bruschetta (Olive Tapenade & Tomato Basil)

Mini Maryland Crab Cakes, Creole Rémoulade Sauce

Display of Fresh Fruit with Domestic & Imported Cheeses

Display of Smoked Salmon

Raw Bar Display… w/Gulf Shrimp, Clams, Oysters, Cocktail Sauce/Mignonette

Fruit & Cheese Plus Two Regular Hot Hors D'oeuvres ***(Per Person)***

Fruit & Cheese Plus Three Regular Hot Hors D'oeuvres ***Per Person)***

Extra Courses

Homemade Soup **/cup** Soup Votive Basic Pasta Course

Dinners… *Dinners Include House or Caesar Salad, Assorted Bread & Hot Beverages*

Seafood

Pan Roasted Norwegian Salmon
Creamy Chive Whipped Russet Potatoes, Roasted Asparagus Dill Crème Fraiche

Herb Grilled Georges Bank Swordfish
Roasted Pine-Nut Rice Pilaf, Sautéed Spinach
Tomato Bruschetta & Balsamic

Maryland Crab Cakes
Buttermilk Whipped Potatoes, Sweet Corn Sauté & Key Lime Tartar

Blackened Mahi-Mahi
Andouille Jambalaya, Haricot Verts, Shellfish Étouffée

Shrimp Scampi
Jumbo Shrimp Kabobs, Garlic Butter & Brunoise Tomato
Smashed Redskin Potatoes & Roasted Broccolini

Pan Seared Scallops
Cilantro Lemon Chimichurri, Basmati Pilaf, Sautéed Spinach

Lobster Ravioli
Sherry Newburg Sauce, Spinach & Parmesan Cheese

Ginger Crusted Seabass
Sushi Rice, Baby Bok Choy, Orange Ginger Butter Sauce

WANAKAH C.C.
Dinner Packages

Poultry

Spinach & Feta Stuffed Chicken Breast
Honey Almond Pilaf, and Julienned Vegetables

Cornish Game Hen
Yukon Gold Potato Puree, Lemon Roasted Asparagus, Hunters Sauce

Chicken Milanese
Fresh Chicken Breast Tossed in Italian Breadcrumbs, Pan Fried and Topped with
Mesclun Greens, English Cucumbers, Heirloom Tomatoes & Red Onion
Roasted Redskin Potatoes, Balsamic Vinaigrette & Parmesan

Roast Breast of Duck
Sweet Potato Hash, Smokey Bacon and Red Peppers, Raspberry Brandy Melba Sauce

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Beef & Veal

Center Cut Filet Mignon… 6oz. ~ 8oz.
Wild Mushroom Risotto, Julienned Market Vegetables
Port Wine Demi Glace

Veal Saltimbocca
Prosciutto & Fresh Mozzarella
Garlic Herb & Parmesan Risotto & Spinach, Marsala Demi

Prime Sirloin Steak
6oz. Cut, Seasoned and Char Grilled, Pearl Barley & Glazed Honey Carrots,
Brandy Peppercorn Jus

Braised Meats

Beef Short Ribs
Braised in Birch Beer
Scallion Mashed Potatoes & Braised Carrots

Osso Buco
Barley Risotto, Mirepoix, and Gremolata

Cider Braised Pork Shank
Sweet Potato Hash, Smokey Bacon and Apple Cider Reduction

Lamb Shank
Polenta, Root Vegetables, Fresh Herbs and Mint Yogurt

Lamb

Lamb Porterhouse
Twin Char Gilled Chops with Garlic and Shallots & Lemon Mint Chimi,
Smashed Red Skin Potatoes & Roasted Asparagus

Frenched Lamb Chops
Brined & Herb Roasted, Natural Pan Jus,
Roasted Heirloom Tomato & Asparagus with Minted Orzo

Pork

Roasted Frenched Premium Reserve Pork Loin
Grilled Polenta, Haricot Verts, Romesco Sauace

Chili Lime Pork Tenderloin
Cilantro Rice, Avocado Salsa, Key Lime Crème Fraiche

Pork Milanese
Tossed in Italian Breadcrumbs, Pan Fried and Topped with Mesclun Greens
English Cucumbers, Heirloom Tomatoes & Red Onion
Roasted Redskin Potatoes, Balsamic Vinaigrette & Parmesan

Duets

6oz. Filet Mignon & Shrimp Scampi

6oz. Filet & Frenched Chicken Breast

6oz. Prime Sirloin & 4oz Lobster Tail

6oz. Prime Sirloin & Mushroom Marsala Ravioli

Dessert

Prices Per Person

Ice Cream or Sorbet

Frozen Yogurt & Fresh Berries

Praline Cookie Cup

Make Your Own Sundae Bar

Fresh Baked Cookies

Mini Pecan Ball with Hot Fudge

Apple Crisp Ala Mode

Cheesecake Bar with Toppings

Pie Bar Ala Mode

Chocolate Tuxedo Torte

Classic Italian Tiramisu

Black Bottom Peanut Butter Mousse Bombe

Fresh Strawberries Romanoff

Blueberry Shortbread Crumble

Decadent Chocolate Gianduja Torte

Dutch Sour Cream Apple Tart

Variety of Petit Four Dessert Table

Desserts & Pastries
(An array of Luscious Cakes, Pastries, Tarts, Tortes & Petite Fours)

Liquor

There are two options to purchase liquor; the difference is how you pay for them. Bars include in addition to the bartender; all mixers, fruit juices, soft drinks, cocktail mixers, vermouths, bitters, bar fruit, etc…

A usage bar is charged by the consumption of alcohol.

At the close of your bar, the bottles are inventoried by the tenth, and charged accordingly. Most liquor falls into three categories; your bar will likely have offerings from more than one group.

Representative brands of each category are listed.

1. "A" Blends; New Amsterdam, Bacardi, Southern Comfort, Captain Morgan Liter
2. Premium: Absolut, Stoli, Dewar's White Label, Canadian Club, Beefeater Liter
3. Top Tier: Grey Goose, Ketel One, Crown Royal, Johnnie Walker Red, Baileys Liter

Bottled Beer

1. Premium/Canadian: Labatt, Budweiser, Coors, Miller Bottle
2. Super Premium/Import: Heineken, Becks; Amstel, Corona, Sam Adams Bottle
3. Craft: Availability… Market Price

Bottled Wine:

Magnums (1.5 Liter): Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel

Wanakah offers a wide variety of fine wines...

The other option is a Package Bar

A Charge is made for each of your guests of legal age for the duration of the bar service, regardless of consumption.

There are two options. A Premium Bar includes…

"A" Blends, Premium Brands, Premium/Canadian Bottled Beer and House Wines.

A second option is a Top Tier Bar which includes those liquors, upgraded wines and imported & craft beers.

PACKAGE ARRANGEMENTS

Duration	Premium	Top Tier
1 Hour		
2 Hour		
3 Hour		
4 Hour		
5 Hour		

(Partial Hours are Pro-Rated)

Dinner Wines

Wanakah offers a vast selection of dinner wines at many price points.

House wines may be purchased for dinner service as usage at per fifth.

~Corkage Fee /Per Bottle~

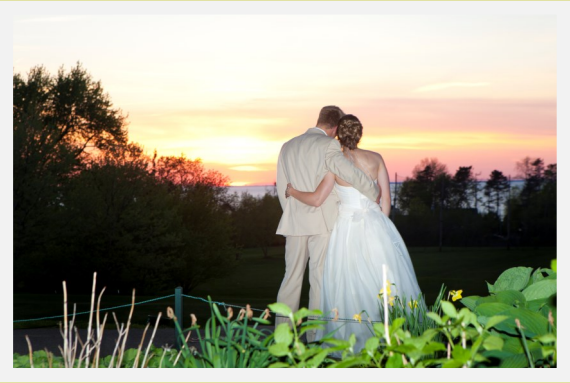
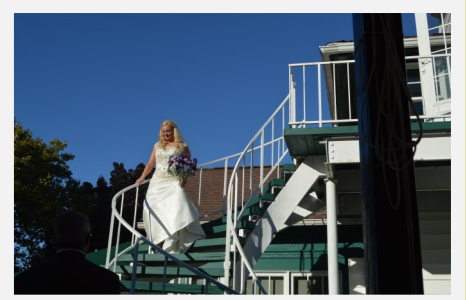
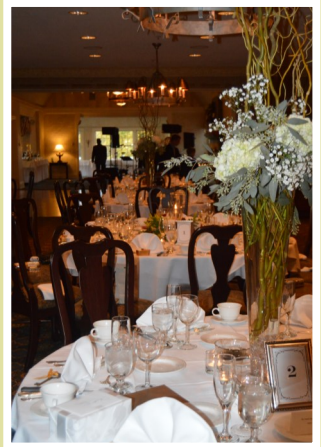
Package Beer, Wine, Soft Drink & Juices

1 Hour

2 Hours

3 Hours

4 Hours

WANAKAH C.C.

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