# WANAKAH COUNTRY CLUB

## Banquet Menu 2018


·5161 Lakeshore Road

·Hamburg, New York 14075

·Clubhouse ~ 627-2391

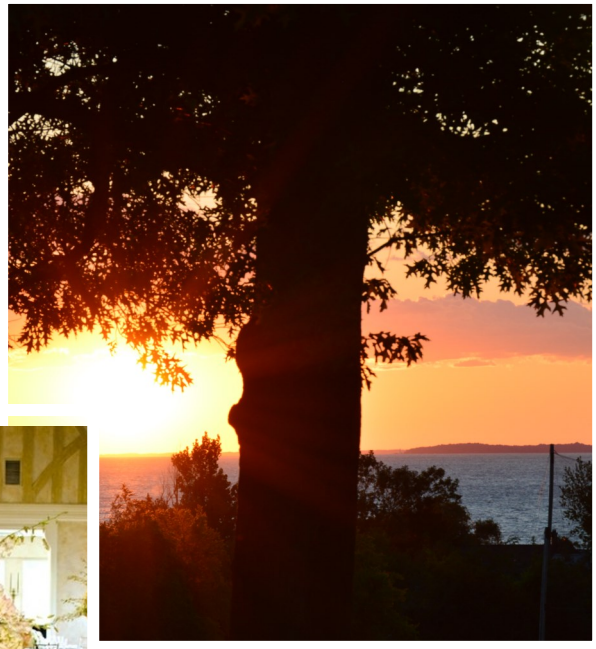
·Website ~ www.wanakahcc.com

Manager—Kevin Hoffman

kevinh@wanakahcc.com

Executive Chef—Jeffrey Kolbas

jeffk@wanakahcc.com



Season 2018

# ~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.

***Dress Policy—Grille, Dining Room and Patio*** – The Grille, Dining Room and the Patio area dress code conforms to the golf course rules. Tee shirts are NOT permitted. Males must have collared shirts, shorts must be at least Bermuda length. Cargo Shorts are NOT permitted. Swimming, jogging, denim, athletic or work out type clothing is NOT permitted. Individuals shall remove caps when seated at the bar or at tables after 5pm. Outside jackets and coats are to be hung in the coat room or locker room and not placed over chairs.

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

### $39.00/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, Pork Pot Sticker (Steamed or Fried), Tortellini Skewers, Teriyaki Chicken Pot Sticker, Mushroom Arancini or Basil Arancini

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, Cucumber Tabbouleh Cups

Vegetable Pot Stickers, Salumi Roulade with Cornichons & Mascarpone Cheese, Pork or Vegetable Spring Roll, Mini Quiche Assortment, Water Chestnut with Bacon, Crab Rangoon, 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 $1 Charge Per Person**

Artichoke Beignets, 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, Philly Cheesesteak Spring Roll, Santa Fe Eggroll, Hibachi Beef Skewer Smoked Turkey & Brie Bouchèes, Chicken Cordon Blue with Swiss Fondue

Raw Bar Display… w/Gulf Shrimp, Clams, Oysters, Cocktail Sauce/Mignonette..***$15***

**$2.25 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

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**Additional $2.5 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, Clams Casino

All Food & Beverages are subject to 20% Administrative Fee & 8.75% Sales Tax

# 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 ***(add $1)***
Tri-Color Tortellini, Campanelle, Mezze Penne, Rigatoni or Shells…Cheese Ravioli ***(add .50 per person)***
Add Chicken ***(add .50)*** ~ Shrimp or Scallops ***(add $1 per person)***
Three Cheese Mac & Cheese with Bacon ***(add $1 per person)***

## Stir Fry

Market Fresh Oriental Vegetables
Your choice of...Sesame Hoisin Sauce or Chili Orange Ginger Sauce
Pork or Chicken ***(add .50 per person)*** - Shrimp or Scallops ***(add $1 per person)***

## Risotto

Your choice of… Tomato Basil, Carrot & Pea, Broccoli & Sun Dried Tomato
Wild Mushroom with Truffle or Roasted Cauliflower
Shrimp or Scallops ***(add $1)*** Chicken ***(add .50)***

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## Additional Charge Per Person

**Creole Jambalaya $6**
Chicken, Pork or Andouille Sausage...Shrimp ***(add $1)***
Holy Trinity, Chipotle Peppers & Tomatoes

**Crab Cake and Caesar Salad $8.5**
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 $4**
Mixed Greens, Cucumbers, Heirloom Tomatoes, Carrots, Red Onion,
Croutons, Chick Peas & Shredded Cheddar...Choice of Two Dressings

**Greek Salad $4**
Romaine & Iceberg Blend, Feta Cheese, Heirloom Tomatoes, Red Onion,
Kalamata Olives, Pepperoncini, Cucumbers & Tzatziki Vinaigrette
**(Add Beets Upon Request)**

**Caesar Salad $4**
Hearts of Romaine, Garlic Bread, Anchovies, Croutons, Capers
Red Onion & House Made Caesar Dressing
**(Add White Anchovies $2)**

***Add Grilled Chicken Breast $1~ Add Grilled Shrimp Skewers $3***

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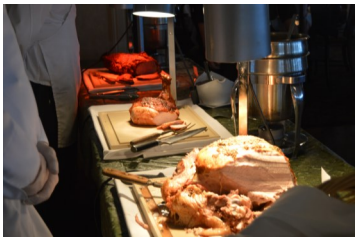
# Carving Stations

## 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*

**North Country 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* ***(add $3)***

**Roasted Rack of Lamb**
Ale Brined, Herb Rubbed and Roasted to Perfection
*Served with Parsley & Mint Chimichurri* ***(add $4)***

**Roasted Tenderloin of Beef**
Slow Roasted
*Served with Au Jus & Horseradish Crème and House Baked Ciabatta Bread* ***(add $4)***

**Roasted Prime Rib of Beef**
Slow Roasted, Seasoned with Fine Herbs, Sea Salt & Pepper
*Served with Au Jus, Horseradish & Kimmelweck Rolls* ***(add $3)***

**Roasted Strip Loin of Beef**
USDA Choice Beef, Rosemary & Montreal Seasoned
*Served with Ciabatta Bread & Hunters Sauce* ***(add $3)***

**Cider Brined Fresh Ham** ***(add $2)***
Brown Sugar Rubbed and Served with Whole Grain Honey Mustard

**Pinwheel Sausage (add $2)**
Lakeside Market Italian, Hot or Mild
A&C Meats Tuscan Sausage with Sun Dried Tomato & Cheese
Served with Peppers and Onions and House Made Marinara
or Fresh Polish with Sauerkraut & Beer Braised Onions & Caraway Beer Mustard

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# Plated Dinner Packages

## Preceding Dinner

Crisp Raw Vegetable Display, with Ranch & Hummus….$***3.00***

Golden Baked, Pastry Wrapped Imported Brie… $***3.5***

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

Mediterranean Bruschetta (Olive Tapenade & Tomato Basil)… $***3.5***

Mini Maryland Crab Cakes, Creole Rémoulade Sauce… $***6.5***

Display of Fresh Fruit with Domestic & Imported Cheeses… $***5***

Display of Smoked Salmon… $***5.5***

Raw Bar Display… w/Gulf Shrimp, Clams, Oysters, Cocktail Sauce/Mignonette..***$15***

Fruit & Cheese Plus Two Regular Hot Hors D'oeuvres… $***10.00 (Per Person)***

Fruit & Cheese Plus Three Regular Hot Hors D'oeuvres… $***12.00 (Per Person)***

### *Extra Courses*

Homemade Soup **$3/cup** Soup Votive **$1.5** Basic Pasta Course **$4.5**

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

### Seafood

**Pan Roasted Norwegian Salmon… $33**
Creamy Chive Whipped Russet Potatoes, Roasted Asparagus, Dill Crème Fraiche & Pom Frites

**Herb Grilled Georges Bank Swordfish… $32**
Roasted Pine-Nut Rice Pilaf, Sautéed Spinach
And Gorgonzola Crust

**Maryland Crab Cakes… $38**
Buttermilk Whipped Potatoes, Sweet Corn Sauté, Key Lime Tartar & Potato Guafrette

**Blackened Mahi-Mahi… $33**
Andouille Jambalaya, Haricot Verts, Shellfish Étouffée

**Shrimp Scampi… $32**
Jumbo Shrimp Kabobs, Garlic Butter & Brunoise Tomato
Smashed Redskin Potatoes & Roasted Broccolini

**Pan Seared Scallops… $38**
Cilantro Lemon Chimichurri, Basmati Pilaf, Sautéed Spinach

**Lobster Ravioli… $31**
Sherry Newburg Sauce, Spinach & Parmesan Cheese

**Ginger Crusted Seabass… $41**
Sushi Rice, Baby Bok Choy, Orange Ginger Butter Sauce

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# WANAKAH C.C.
## Dinner Packages

### Poultry

**Spinach & Feta Stuffed Chicken Breast… $30**
Honey Almond Pilaf, and Julienned Vegetables

**Cornish Game Hen… $32**
Yukon Gold Potato Puree, Lemon Roasted Asparagus, Hunters Sauce

**Chicken "Louise"… $31**
Fresh Chicken Breast Tossed in Italian Breadcrumbs, Pan Fried
Roasted Redskin Potatoes, Parmesan Broccolini & Lemon Caper Vinaigrette

**Roast Breast of Duck… $35**
Sweet Potato Hash, Smokey Bacon and Red Peppers, Raspberry Brandy Melba Sauce

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### Beef & Veal

**Center Cut Filet Mignon… 6oz. $41 ~ 8oz. $47**
Wild Mushroom Risotto, Julienned Market Vegetables
Port Wine Demi Glace

**Veal Saltimbocca… $38**
Prosciutto & Fresh Mozzarella
Parmesan Risotto, Spinach & Sage Marsala Demi

**Prime Sirloin Steak… $36**
6oz. Cut, Seasoned and Char Grilled, Pearl Barley & Glazed Honey Carrots,
Brandy Peppercorn Jus

### Braised Meats

**Beef Short Ribs… $36**
Braised in Birch Beer
Scallion Mashed Potatoes & Braised Carrots

**Osso Buco …$41**
Barley Risotto, Mirepoix and Gremolata

**Cider Braised Pork Shank….$32**
Sweet Potato Hash, Smokey Bacon and Apple Cider Reduction

**Lamb Shank…$36**
Polenta, Root Vegetables, Fresh Herbs and Mint Yogurt



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## Lamb

**Lamb Porterhouse… $39**
Twin Char Gilled Chops with Garlic, Shallots, Lemon Mint Chimi,
Smashed Red Skin Potatoes & Roasted Asparagus

**Frenched Lamb Chops… $42**
Brined & Herb Roasted, Natural Pan Jus,
Roasted Heirloom Tomato & Asparagus with Minted Orzo

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## Pork

**Grilled Frenched Premium Reserve Pork Loin… $35**
Grilled Polenta, Haricot Verts, Romesco Sauace

**Chili Lime Pork Tenderloin… $36**
Cilantro Rice, Avocado Salsa, Key Lime Crème Fraiche

**Pork Milanese… $31**
Tossed in Italian Breadcrumbs, Pan Fried and Topped with Mesclun Greens
English Cucumbers, Heirloom Tomatoes & Red Onion
Roasted Redskin Potatoes, Balsamic Vinaigrette & Parmesan

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## Duets

**6oz. Filet Mignon & Shrimp Scampi… $46**

**6oz. Filet Chicken Breast… $43**

**6oz. Prime Sirloin & 4oz Lobster Tail… $49**

**6oz. Prime Sirloin & Mushroom Marsala Ravioli… $38**

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# WANAKAH C.C.

## Dessert

### Prices Per Person

Ice Cream or Sorbet… $3.75

Frozen Yogurt & Fresh Berries… $4.5

Praline Cookie Cup… $5.5

Make Your Own Sundae Bar… $5.5

Fresh Baked Cookies… $4

Mini Pecan Ball with Hot Fudge… $4.5

Apple Crisp Ala Mode… $5.5

Cheesecake Bar with Toppings….$6.5

Pie Bar Ala Mode……$6.25

Chocolate Tuxedo Torte… $5

Classic Italian Tiramisu… $5.25

Black Bottom Peanut Butter Mousse Bombe… $6.5

Fresh Strawberries Romanoff… $5

Blueberry Shortbread Crumble… $5

Decadent Chocolate Gianduja Torte… $5.5

Dutch Sour Cream Apple Tart… $5.5

Variety of Petit Four Dessert Table… $6.5

Desserts & Pastries… $7.25
(An array of Luscious Cakes, Pastries, Tarts, Tortes & Petite Fours)



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# 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 $125 Liter
2. Premium: Absolut, Stoli, Dewar's White Label, Canadian Club, Beefeater $135 Liter
3. Top Tier: Grey Goose, Ketel One, Crown Royal, Johnnie Walker Red, Baileys $150 Liter

**Bottled Beer**

1. Premium/Canadian: Labatt, Budweiser, Coors, Miller $4.50 Bottle
2. Super Premium/Import: Heineken, Becks; Amstel, Corona, Sam Adams $5.50 Bottle
3. Craft: Availability… Market Price

**Bottled Wine:**

Magnums (1.5 Liter): Chardonnay, Pinot Grigio, Cabernet Sauvignon, White Zinfandel $45

Wanakah offers a wide variety of fine wines...

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## 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 | $16 | $18 |
| 2 Hour | $21 | $24 |
| 3 Hour | $25 | $29 |
| 4 Hour | $29 | $33 |
| 5 Hour | $33 | $38 |

***(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 ***$25*** per fifth.

***~Corkage Fee $20/Per Bottle~***

## Package Beer, Wine, Soft Drink & Juices

| | |
|---|---|
| 1 Hour | $11 |
| 2 Hours | $14 |
| 3 Hours | $17 |
| 4 Hours | $20 |



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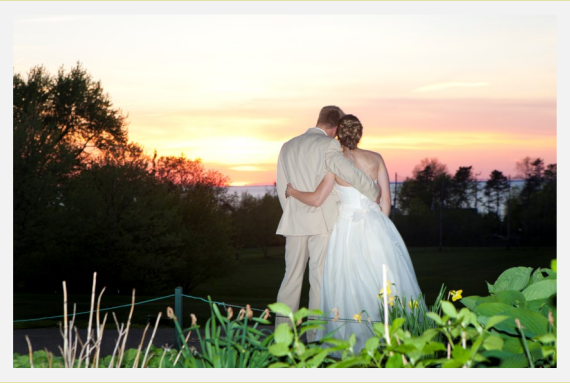
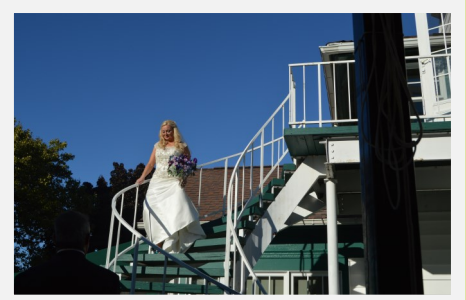
WANAKAH C.C.

# NOTES