

Greenside Grill

Banquet Policies & Procedures

FOOD & BEVERAGE:

All food items must be supplied by and prepared by The Greenside Grill. We offer a complete selection of beverages to enhance your event. Please note that the State of New York regulates alcoholic beverage sales and services. The Seneca Falls Country Club, as a licensee, is responsible for the administration of the regulations. Therefore, it is our policy that no liquor, beer or wine may be brought into or carried out. Beverages or open containers purchased off premise are not permitted on The Seneca Falls Country Club property.

DEPOSITS & PAYMENTS:

The Greenside Grill will allow a 10 day inquiry hold on space within the facility at no cost to you. At the end of this 10 day period, the space will be released unless you have notified the sales department that you would like to proceed with a reservation contract. A contract will then be issued to reserve the function space and stipulate the deposits required. Final payment will be due at the conclusion of the event unless direct billing has been approved. All pre-paid deposits are non-refundable.

MENU SELECTION AND PRICING:

Menu selections, room set up requirements and all other arrangements must be received 30 days prior to the event. The following menus are suggestions for your consideration. However, we would be happy to customize a menu to reflect your specific needs. For plated entrees, we do recommend you choose one or two to offer our guests. When choosing more than one entrée, a pre-determined count for each entrée will be required. The Greenside Grill is happy to accommodate any vegetarian or special dietary requests.

MENU SELECTION & PRICING CONT.:

Menu prices reflect current market condition and are subject to change. Prices can be confirmed 30 days prior to the event. Prices are per person and are subject to 20% service charge and 8 % New York State sales tax. Please note that no left over food may be taken from the property.

GUARANTEES:

Your final guarantee count will be due three business days prior to your event. This will be considered a guarantee minimum and not subject to reduction. You will be charged the guarantee or the number of guests served, whichever is higher. The Greenside Grill will be prepared to serve 5% over the guaranteed number.

ROOMS AND SET UP FEES:

Room rental fees are applied based on the following:

Ballroom: \$250.00

Restaurant: \$150.00

(off season only)

This charge includes set up & tear down, linen rental expense, candles & table adornment.

DELIVERIES:

The Greenside Grill cannot be responsible for packages received more than three business days prior to the event date. All packages must indicate the name and date of the event/meeting and be to the attention of the banquet department.

LOST & FOUND:

The Banquet Sales Department administers lost and found for any items left behind from an event function. The Greenside Grill is not responsible for lost or damage of articles/merchandise left at our property prior to, during or after an event.

PHOTOCOPIES:

The Banquet staff will be happy to make photocopies for your group. A charge of \$.15 per copy will be added to your master invoice.

HIGH SPEED INTERNET SERVICE:

High speed Wireless Internet service is available, please ask your Banquet Sales Manager for details.

Greenside Grill

Breakfast Menu

Continental Breakfast

(Minimum 10 guests)

Chilled Juices

Seasonal diced fresh Fruit and Berries

Assorted individual Fruit Yogurts

Breakfast Bakery Basket

Sweet Butter and Preserves

Bagels

Whipped Cream Cheese

\$9.95 per guest

BREAKFAST

BUFFET

(Minimum of 25 guests)

Chilled Juices, seasonal diced fresh

Fruits and Berries

Assorted individual Fruit Yogurts

Breakfast Bakery Basket

Sweet Butter and Preserves

Assorted Cold Cereals

Whole and Skim Milk

Farm fresh Scrambled Eggs

French Toast

New York State Maple Syrup

Home Fries

Country Sausage

Smokehouse Bacon

Freshly Squeezed Orange Juice

Freshly Brewed Coffee

Decaffeinated Coffee &

Traditional Teas

\$14.95 per guest

Plated Breakfast

(Maximum of 20 guests)

All plated breakfast meals include chilled juices, the standard Continental buffet above & regular & decaf coffee & traditional teas.

Lemon Souffle Pancakes \$12.95 per person

With New York State Maple Syrup and Country Sausage

Poached Eggs Lyonnaise \$13.95 per person

Poached eggs on Bagget Crouton with Smoked Bacon & Creamy Cheese Sauce

Eggs Benedict \$13.95 per person

Poached Eggs on English Muffin with Country Ham

All prices quoted are subject to 20% service charge & 8% NY State Sales tax

Greenside Grill

Lunches

Deli Lunch Buffet

Mixed Greens Salad
With Balsamic Vinaigrette

German Potato Salad

Sliced Meats and Cheeses

*Fresh Lettuce, Tomatoes, Red onions,
Pickles, and Roasted Peppers*

Homemade Potato Chips

Artesian Rolls and Bread

Assorted Fresh Baked Cookies

\$13.95 per person

BBQ Buffet

Cucumber and Tomato Salad
With Feta Cheese Fresh Basil, and
Red Wine Vinaigrette

Creamy Cole Slaw

BBQ Baked Beans

Slow Cooked BBQ Chicken

Pulled Pork

Fresh Baked Corn Bread

Assorted Fresh Baked Cookies

\$15.95 Per Person

Soup and Salad Buffet

Soup Of the Day
Red Pepper Fennel and
Tomato Soup

Mixed Greens Salad
With Grilled
Vegetables, and
Balsamic Vinaigrette

Hearts Of Romaine
Ala Caesar
With Grilled Chicken and
Parmesan

Sliced Fresh Fruit

\$12.95 Per Person

Executive Lunch Buffet

Caprese Salad

Tomatoes & Fresh Mozzarella with sweet Basil & Balsamic Reduction

Spinach Salad

With Smoked Bacon, Gorgonzola Cheese & Toasted Peanuts

Seared Atlantic Salmon

With smashed Red Skin Potatoes & Lemon Burre Blanc Sauce

Grilled Marinated Flank Steak

With Wild Mushroom Sauce

Baked Apple Crisp

With Fresh Whipped Cream

\$17.95 per person

Greenside Grill

Plated Lunch

Choose 1 Soup or Salad, 1 Entrée & 1 dessert

Salads

Hearts of Romaine Ala Caesar

With Parmesan, Garlic Croutons & Kalamata Olives

The Wedge

With Smoked Bacon, Red Onions & Peanuts with Balsamic Vinaigrette

Farmers Market Salad

Mixed Lettuce with Farmers Market Vegetables, Goat Cheese & Balsamic Vinaigrette

Mixed Greens Salad

With Grilled Vegetables & Balsamic Vinaigrette

Belgium Endive

With Pears, Gorgonzola & Toasted Almonds

Soups

Red Pepper Fennel Soup

Caramelized Onion

With Garlic Crouton & melted Gruyere Cheese

Creamy Potato Soup

With Smoked Bacon & Chives

Braised Beef

With Barley & summer Vegetables

Mom's Chicken Soup

With Egg Noodle

Italian Wedding Soup

Clam Chowder

Cauliflower & Potato Soup

Pumpkin Soup

Entrees

Seared Chicken Breast \$16.95 per person

With Roasted Sweet Potatoes, Summer Beans & Chicken Jus

Moms Meatloaf \$13.95 per person

With garlic Mashed Potatoes

Salmon BLT \$16.95 per person

Seared Salmon on Foccia Bread with Apple Wood Smoked Bacon & Basil Mayonnaise

Open Faced Steak \$16.95 per person

Crispy Crab Cake \$17.95 per person

Roasted Corn Sauté & Red Pepper Puree

Grilled Vegetable Sandwich \$14.95 per person

Grilled Vegetables, Fresh Mozzarella & Roasted Garlic Hummus

Wild Mushroom Ravioli & Grilled Vegetables \$15.95 per person

Parmesan Cream & Truffle oil

Greenside Grill

Dinner Buffets

All buffets come with your choice of salad & Artesian rolls & butter

Penne Pasta

With Bolognese Sauce, and Parmesan

Wild Mushroom Risotto

With Herbs and Parmesan

Herb and Garlic Roasted Chicken

Roasted Red Skin Potatoes

With Parsley and Thyme

Sautéed Summer Vegetables

Sage and Chili Crusted Pork Loin

*With Creamy Polenta and Apple
Thyme Jus*

Apple Berry Crisp

With Fresh whip Cream

\$21.95

Steak House Buffet

Marinated Grilled Vegetables

Sautéed Asparagus

With Citrus & Roasted Peppers

Loaded Baked Potatoes

Broiled Atlantic Salmon

Creamy Risotto & Tarragon Butter

Grilled New York Strip

*With Sautéed wild Mushrooms &
Beef Jus*

\$24.95

Farfalle "Amatriciana"

Prosciutto, Sweet Peas, & Tomatoes

Herb & Garlic Roasted Chicken

Roasted Garlic Mashed Potatoes

Sautéed Summer Vegetables

Broiled Haddock

With Herb & Lemon Crust & Rice Pilaf

Grilled Marinated Flank Steak

With Wild Mushroom Sauce

\$23.95 per person

Italian Buffet

Cheese Tortellini

*With Peas, Spinach, Sundried Tomatoes
& parmesan Cream Sauce*

Sautéed Summer Vegetables

Herb & Garlic Roasted Red Skin Potatoes

Creamy Risotto

With Seasonal Vegetables

Veal Milanese

With Capers, Lemon & Parsley

Prosciutto Wrapped Chicken Breast

\$24.95

Greenside Grill

Plated Dinner

Choose 1 Salad or Soup, 1 Entrée & 1 Dessert. Prices are subject to the entrees you choose.

Salads

Hearts of Romaine Ala Caesar

With Parmesan, Garlic Croutons & Kalamata Olives

The Wedge

With Smoked Bacon, Red Onions & Peanuts with Balsamic Vinaigrette

Farmers Market Salad

Mixed Lettuce with Farmers Market Vegetables, Goat Cheese & Balsamic Vinaigrette

Mixed Greens Salad

With Grilled Vegetables & Balsamic Vinaigrette

Belgium Endive

With Pears, Gorgonzola & Toasted Almonds

Soups

Red Pepper Fennel Soup

Caramelized Onion
With Garlic Crouton & melted Gruyere Cheese

Creamy Potato Soup

With Smoked Bacon & Chives

Braised Beef

With Barley & summer Vegetables

Mom's Chicken Soup

With Egg Noodle

Italian Wedding Soup

Clam Chowder

Cauliflower & Potato Soup

Pumpkin Soup

Entrees

Garlic & Herb Crusted NY Strip Steak \$24.95

With Sautéed Spinach & Fries

Grilled Filet Mignon \$28.95

With Roasted Garlic Potato Puree & Wild Mushroom Jus

Seared Salmon \$22.95

With Lemon Risotto & Oven Roasted Tomatoes

Baked Haddock \$19.95

With Summer Vegetables & Rice Pilaf

Crispy Chicken \$19.95

With Caramelized Onion Potato Puree & Sautéed Broccoli

Fettuccini Bolognese \$18.95

Homemade Bolognese Sauce with Fettuccini & Parmesan

Lobster Mac & Cheese

Penne Pasta with Maine Lobster & Five Cheese Sauce

All prices quoted are subject to 20% Service Charge & 8% New York State sales tax

Greenside Grill

Plated Dinners, Cont.

Bacon Wrapped Pork Tenderloin \$19.95 per person
With Roasted Sweet Potato, Sautéed Spinach & Mustard Sauce

Braised "Pot Roast" \$18.95 per person
With Potato Puree & Red Wine Reduction

Grilled Pork Chop \$19.95 per person
With Creamy Polenta & Sautéed Apples

Rosemary Crusted Lamb Loin \$28.95
With Roasted Red Skin Potatoes & Sautéed Broccoli Rabe

Seared Sea Bass \$24.95 per person
With Sautéed Summer Beans & Olive Oil Braised Tomatoes

Butter Braised Maine Lobster \$Market Price
With Vanilla Scented Sweet Potato Puree & sautéed Broccoli

Desserts

Choose 1 Dessert

New York Style Cheesecake
With Fresh Berries

Chocolate Croissant Bread Pudding
With Bourbon Cream

Warm Apple Crisp
With Vanilla Bean Ice Cream

Coconut Panna Cotta
With Caramel & Fresh Berries

All prices quoted are subject to 20% Service Charge and 8% NY State Sales Tax

Greenside Grill

Stationed Reception

Pasta Station

Choose Two

Cheese Tortellini

With Peas, Spinach, Sundried Tomatoes, and Parmesan Cream Sauce

Farfalle "Amatriciana"

Prosciutto, Sweet Peas, and Tomatoes

Penne Pasta

With Bolognese Sauce, and Parmesan

Wild Mushroom Risotto

With Herbs and Parmesan

Lobster Mac and Cheese

Penne Pasta with Maine Lobster, and Five Cheese Sauce

Wild Mushroom Ravioli and Grilled Vegetables

Parmesan Cream, and Truffle Oil

Carving Station

Roasted Plainville Turkey Breast

with Cranberry Chutney

Sage and Chili Crusted Pork loin

with Apple Thyme Jus

Carved Leg of Lamb

with Minted Lamb Jus

Surcharge \$3.00 per Person

Garlic and Herb Crusted

Prime Rib of Beef with Natural Jus

Surcharges 3.00 Per Person

Seared Beef Tender Loin with

Mushroom Bordelaise Sauce

Surcharge \$4.00 Per Person

Flambé Station

Cherries Jubilee

Bananas Foster

Warm Chocolate Cake

Vanilla Ice Cream

Asian Station

Lomein Noodle Salad

Pork Fried Rice

Wok Fired Vegetables

Spicy Chicken

with Cashews and Broccoli

Korean Style Beef short ribs

Sushi Station

Surcharge \$4.95 Per Person

Spicy Tuna Roll, California Roll,

Vegetarian with Roasted Peppers and Cucumber

Assorted Hand Rolls, Pickled Ginger,

Wasabi, and Soy Sauce

Antipasto Station

Sliced Cured Meats, and

Imported Cheeses

Marinated Grilled Vegetables

Olives, Roasted Peppers,

and Pepperoncini

Grilled Breads, Brushetta

Fresh Mozzarella and Tomatoes,

with Fresh Basil

Mexican Station

Chicken & Beef Fajitas

Rice & Beans

Tortilla Chips

With Fresh Salsa & Guacamole

Chicken Mole

Package 1:

2 Stationed & 3 passed \$28.95 per person

Package 2

3 Stationed & 4 passed \$32.95 per person

Package 3

4 Stationed & 5 passed \$36.95 per person

Greenside Grill

Hors d'oeuvres

Cold Passed Hors d'oeuvres

Caprese Skewers \$1.75 pp
Marinated Mozzarella & Tomatoes with
Basil Pesto

Fresh Melon \$1.95 PP
Wrapped in Prosciutto

Smoked Salmon \$2.50
Crème Fraîche & Pickled Red Onions

Thai Beef Lettuce Wraps \$2.00 PP
With Spicy Ginger Sauce

Tomato Bruschetta \$1.50 pp
With Fresh Basil & Parmesan

Scallop & Ceviche \$2.50 pp
With Fresh Tortilla Chip & Citrus

Tuna Tar Tar \$3.00 pp
With Cilantro & Sesame

Deviled Egg \$3.00
With Crab & Fresh Chives

Chilled Gazpacho Shooters \$2.00

Cold Passed Hors d'oeuvres

White Bean Bruschetta \$1.75 pp
With Roasted Peppers, parmesan Cheese &
Truffle Oil

Vegetable Spring Rolls \$2.00 pp
With Sweet Chili Sauce

Bacon Wrapped Scallop \$2.50 pp

Asparagus Wrapped in Prosciutto
\$1.75 pp

Turkey Croquette \$2.00
With Peanut Sauce & Lime

Mini Crab Cakes \$2.50 pp
With Chipotle Aoli & Cilantro

Seared Lamb Loin \$3.00 pp
With Red Pepper Yogurt Sauce

Crisp Calamari \$2.00 pp
With Rosemary & Fresh Lime

Chicken Sate \$2.00pp
With Peanut Sauce

Teriyaki Beef Skewer \$2.25 pp
With Chipotle Aoli

Artesian Cheese Display

Imported & Local Cheeses with Seasonal Fruit & Pepperoni
\$2.50 per person

Vegetable Crudités

Seasonal Vegetables with Homemade Creamy Dressing
\$2.50 per person

Poached Shrimp

With Spicy Cocktail Sauce
\$200.00 for 100 pieces

All prices quoted are subject to 20% service charge & 8% NY State sales tax.

Greenside Grill

Clam Bake's & Outings

Clam Bake Buffet

*Steamed Little Neck Clams
BBQ Pulled Pork
Italian Sausage with
Peppers & Onions
Salt Potatoes
Corn on the Cob
Cucumber & Tomato Salad
Tortellini Salad
Cole Slaw
Watermelon
Cookies & Brownies*

\$32.95

Steak House Buffet

*New York Strip Steak
Broiled Atlantic Salmon
Loaded Baked Potatoes
Linguini
Marinated Grilled Vegetables
Sauteed Summer Vegetables
The Wedge Salad
New York Style Cheesecake*

\$24.95 per person

Tasteful Buffet

*Herb & Garlic Roasted Chicken
Sage & Chili Crusted Pork Loin
Penne Pasta
Roasted Potatoes
Wild Mushroom Risotto
Caesar Salad
Apple Berry Crisp Dessert*

\$20.95 per person

Elegant Buffet

*Herb & Garlic Roasted Chicken
Broiled Haddock
Grilled, Marinated Flank Steak
Garlic Mashed Potatoes
Farfalle "Amatriciana"
Warm Spinach Salad
Summer Vegetables
Chocolate Croissant -
Bread Pudding*

\$22.95

*25 person minimum for all buffets
Golf Packages require full payment
Menus can be customized to meet your needs*

All Prices quoted are subject to 20% service charge & 8% NY State Sales tax.