

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 predetermined 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

\$10.95 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

\$15.95 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 \$13.95 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	\$15.95 per person	\$16.95 Per Person
Mixed Greens Salad With Balsamic Vinaigrette	BBQ Buffet	Soup and Salad Buffet
German Potato Salad	Cucumber and Tomato Salad With Feta Cheese Fresh Basil, and Red Wine Vinaigrette	Soup Of the Day Red Pepper Fennel and Tomato Soup
Sliced Meats and Cheeses Fresh Lettuce, Tomatoes, Red onions, Pickles, and Roasted Peppers	Creamy Cole Slaw	Mixed Greens Salad With Grilled Vegetables, and Balsamic Vinaigrette
Homemade Potato Chips	BBQ Baked Beans	Hearts Of Romaine Ala Caesar With Grilled Chicken and Parmesan
Artesian Rolls and Bread	Pulled Pork	Sliced Fresh Fruit
Assorted Fresh Baked Cookie s	Fresh Baked Corn Bread	\$13.95 Per Person
	Assorted Fresh Baked Cookies	

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

\$18.95 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
Farmer's Market
Vegetables, Goat Cheese
& Balsamic
Vinaigrette

Mixed Greens Salad

With Grilled Vegetables
& Balsamic
Vinaigrette

Belgium Endive

With Pears, Gorgonzola
cheese &
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 \$17.95 per person

With Roasted Sweet Potatoes, Summer Beans & Chicken
Jus

Mom's Meatloaf \$15.95 per person

With garlic Mashed Potatoes

Salmon B LT \$17.95 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 \$15.95 per person

Grilled Vegetables, Fresh Mozzarella & Roasted Garlic
Hummus

*Wild Mushroom Ravioli & Grilled Vegetables \$16.95 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

*Roasted Red Skin
Potatoes*

With Parsley and Thyme

Wild Mushroom Risotto

With Herbs and
Parmesan

*Sautéed Summer
Vegetables*

*Herb and Garlic Roasted
Chicken*

*Sage and Chili Crusted
Pork Loin*

With Creamy Polenta
and Apple
Thyme Jus

Apple Berry Crisp
With Fresh whip Cream

\$23.95 per person

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

\$25.95 per person

Steak House Buffet

Marinated Grilled
Vegetables

Sautéed Asparagus
With Citrus and Roasted
Peppers

Loaded Baked Potatoes

Broiled Atlantic Salmon
Creamy Risotto and
Tarragon Butter

Grilled New York Strip
With Sautéed wild
Mushrooms &
Beef Jus

\$26.95 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 per person

With Parmesan, Garlic
Croutons &
Kalamata Olives

The Wedge
With Smoked Bacon,
Red Onions &
Peanuts with Balsamic
Vinaigrette

Farmers Market Salad
Mixed Lettuce with
Farmer's Market
Vegetables, Goat Cheese
& Balsamic
Vinaigrette

Mixed Greens Salad
With Grilled Vegetables
& Balsamic
Vinaigrette

Belgium Endive
With Pears, Gorgonzola
cheese &
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 \$27.95
With Sautéed Spinach & Fries

Grilled Filet Mignon \$29.95
With Roasted Garlic Potato Puree & Wild Mushroom Jus

Seared Salmon \$24.95
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 \$ 22.95
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 Dinner

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

Salads

Hearts of Romaine Ala
Caesar

Greenside Grill

Plated Dinners, Cont.

Bacon Wrapped Pork Tenderloin \$22.95 per person
 With Roasted Sweet Potato, Sautéed Spinach &
 Mustard Sauce

Braised "Pot Roast" \$21.95 per person
 With Potato Puree & Red Wine Reduction

Grilled Pork Chop \$22.95 per person
 With Creamy Polenta & Sautéed Apples

Rosemary Crusted Lamb Loin \$32.95
 With Roasted Red Skin Potatoes & Sautéed Broccoli
 Rabe

Seared Sea Bass \$27.95 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

Asian Station

Lo Mein 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

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
 Surcharge \$3.00 Per
 Person

Seared Beef Tender Loin
 with
 Mushroom Bordelaise
 Sauce
 Surcharge \$4.00 Per
 Person

Anti
pasto 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

Flambé Station
Cherries Jubilee
Bananas Foster
Warm Chocolate Cake
Vanilla Ice Cream
Package 1:
2 Stationed & 3 passed
\$29.95 per person
Package 2
3 Stationed & 4 passed
\$34.95 per person
Package 3
4 Stationed & 5 passed
\$39.95 per person

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

Artesian Cheese Display
Imported & Local Cheeses with Seasonal Fruit & Pepperoni
\$3.00 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

Hors d'oeuvres

Cold Passed Hors d'
oeuvres

Caprese Skewers \$2.00
pp
Marinated Mozzarella
& Tomatoes with
Basil Pesto

Fresh Melon \$2.25 PP
Wrapped in Prosciutto

Smoked Salmon \$2.50
Crème Fraiche & Pickled
Red Onions

Thai Beef Lettuce
Wraps \$2.25 PP
With Spicy Ginger Sauce

Tomato Bruschetta
\$2.00 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 \$2.50

Cold Passed Hors d'
oeuvres

White Bean Bruschetta
\$2.25 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

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
\$34.95

Tasteful Buffet

Herb & Garlic
Roasted Chicken

Sage & Chili
Crusted Pork Loin

<i>Penne Pasta</i>	<i>Summer Vegetables</i>
<i>Roasted Potatoes</i>	<i>Chocolate Croissant</i>
<i>Wild Mushroom Risotto</i>	<i>-</i>
<i>Caesar Salad</i>	<i>Bread Pudding</i>
<i>Apple Berry Crisp Dessert</i>	<i>\$23.95 per person</i>
<i>\$21.95 per person</i>	<i>Steak House Buffet</i>
<i>Elegant Buffet</i>	<i>New York Strip Steak</i>
<i>Herb & Garlic Roasted Chicken</i>	<i>Broiled Atlantic Salmon</i>
<i>Broiled Haddock</i>	<i>Loaded Baked Potatoes</i>
<i>Grilled, Marinated Flank Steak</i>	<i>Linguini</i>
<i>Garlic Mashed Potatoes</i>	<i>Marinated Grilled Vegetables</i>
<i>Farfalle</i>	<i>Sautéed Summer Vegetables</i>
<i>"Amatriciana"</i>	<i>The Wedge Salad</i>
<i>Warm Spinach Salad</i>	<i>New York Style Cheesecake</i>
	<i>\$26.95 per person</i>

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.*