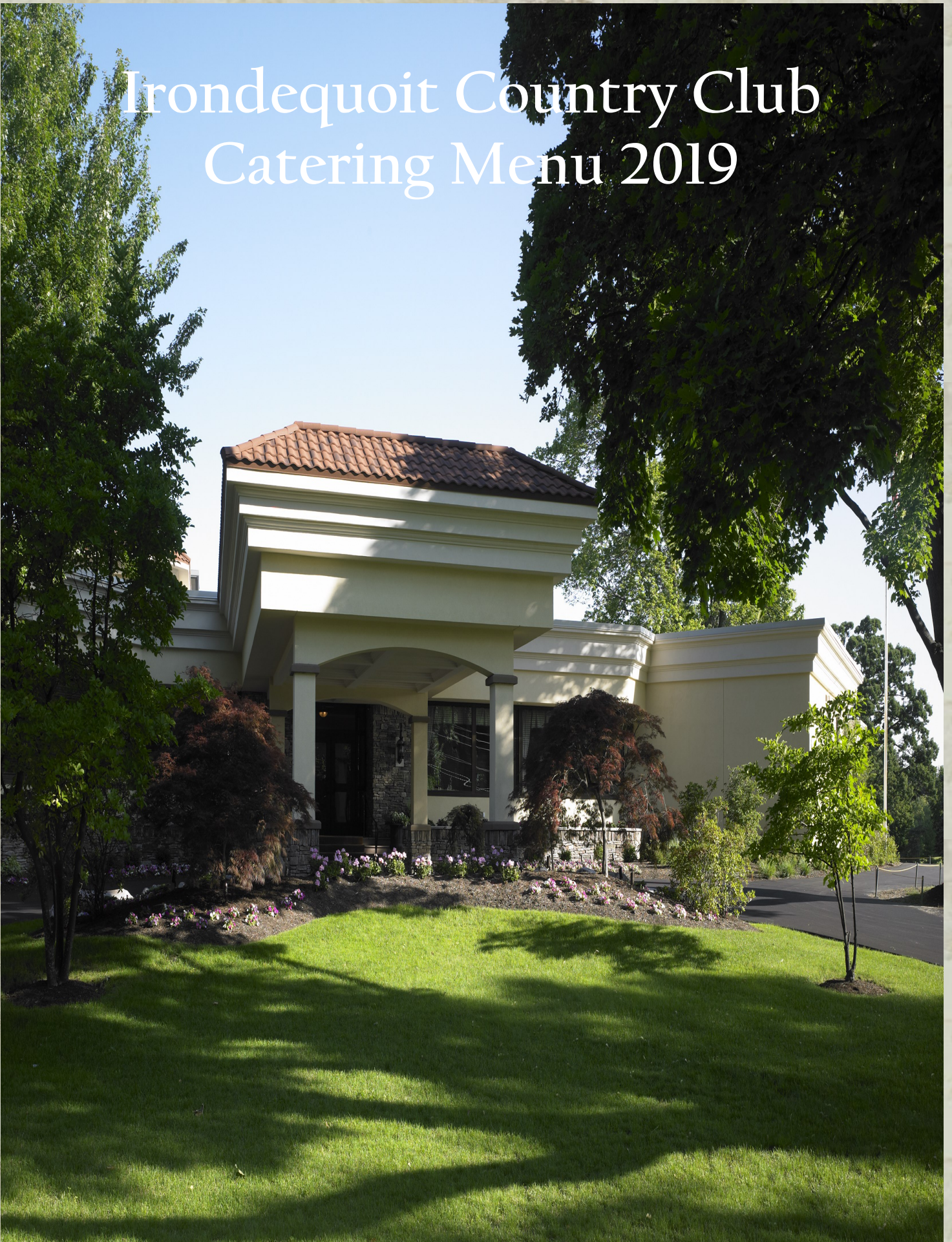


Irondequoit Country Club Catering Menu 2019



Welcome

We would like to thank you for considering Irondequoit Country Club for your upcoming special event. Irondequoit Country Club enjoys a rich history providing guests with an unforgettable experience dating back to 1916. Reminiscent of the prominent villa style mansions along East Avenue, Irondequoit's breathtaking views and well-appointed reception rooms make it an ideal location to host the most special of events. Friends and families, business and social gatherings relax in an atmosphere of understated elegance while our culinary team and service staff provide an unwavering commitment to service and excellence at every turn. After reviewing the enclosed information, Please contact Kathie, our Clubhouse Manager to plan your event. We look forward to working with you!

Kathie Lewis
Clubhouse Manager
klewis@irondequoitcc.org
585.586.5880





All Day Package

All Day

Freshly Brewed Regular, Decaffeinated Coffee and Tea
Assorted Juices in the Morning

Breakfast

Fresh Sliced Seasonal Fruit
Assorted Breakfast Pastries and Danishes
Freshly Baked Fruit Muffins

Mid-Morning

Assortment of Individual Fruit Yogurts with Granola
Mixed Salted Nuts
Assorted Canned Soft Drinks

Lunch

Embellished Mixed Greens with Two Dressings
Macaroni Salad, Pasta Salad, and Coleslaw

Choice of:

Chicken Salad, Tuna Salad, and Egg Salad

Or

An Assortment of Sliced Turkey, Roast Beef, and Corned Beef
(Ham or Salami can be Substituted)
Lettuce, Tomato, and Onion Platter
Swiss, Provolone, and American Cheese Platter

Mid-Afternoon

Warm Soft Pretzels with Mustard
Fresh Popped Regular Popcorn

\$45.00 per guest

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All Day Presidential Package

All Day

Freshly Brewed Regular, Decaffeinated Coffee and Tea
Assorted Juices in the Morning

Breakfast

Seasonal Fresh Fruit Platter
Assorted Breakfast Pastries, Muffins and Scones
Bagels with Cream Cheese, Butter and Preserves
Farm Fresh Scrambled Eggs
Bacon or Sausage Links
Home Fried Potatoes

Mid-Morning

Assortment of Individual Fruit Yogurts with Granola
Mixed Salted Nuts
Assorted Canned Soft Drinks

Lunch

Caesar Salad or Embellished Mixed Green with Two Dressings
Chicken French with Sherry Lemon Garlic Sauce
Pasta with Roasted Vegetables and Tomato Basil Sauce
Scallion Whipped Potatoes or Roasted Red Bliss Potatoes
Seasonal Vegetables

Mid-Afternoon

Your Choice for Afternoon Break Snacks

\$60.00 per guest

Requires a Minimum of 25 Guests

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Breakfast Selections

Continental Breakfast

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Fresh Juices
Assorted Breakfast Pastries, Muffins, and Scones
\$8.75 per guest

Deluxe Continental Breakfast

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Fresh Juices
Seasonal Fresh Fruit Platter
Assorted Breakfast Pastries, Muffins, and Scones
\$11.50 per guest

Additions:

(Priced per guest)

Bagels with Cream Cheese, Butter, Preserves \$2.75
Individual Assorted Geek Yogurt \$3.00

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Breakfast Selections

Plated Traditional Breakfast

Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Assorted Fresh Juices

Fresh Seasonal Fruit Cups

Basket of Assorted Breakfast Pastries

Farm Fresh Scrambled Eggs

Choice of Bacon or Sausage Links

Home Fried Potatoes

\$16.50 per guest



Additions:

(Priced per guest)

Bagels with Cream Cheese, Butter, Preserves \$2.75

Individual Assorted Geek Yogurt \$3.00

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Brunch Menu

(Minimum of 25 Guests)

Irondequoit Country Club Sunrise Special

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Fresh Juices
Seasonal Fresh Fruit Platter
Assorted Breakfast Pasties, Muffins and Scones
Farm Fresh Scrambled Eggs
Bacon and Sausage Links
Home Fried Potatoes
French Toast, Belgian Waffles or Pancakes
with Fruit Sauce, Warm Maple Syrup & Sweet Butter
\$20.50 per guest

Country Club Brunch Buffet

Freshly Brewed Coffee, Decaffeinated Coffee & Tea
Assorted Fruit Juices
Bagels with Cream Cheese, Butter, and Preserves
Assorted Breakfast Pastries, Muffins and Scones
Seasonal Fresh Fruit Platter
Embellished Mixed Greens with Two Dressings
Tuna Salad, Egg Salad, and Seafood Salad
Farm Fresh Scrambles Eggs
Bacon and Sausage Links
Home Fried Potatoes
French Toast, Belgian Waffles or Pancakes
With Fruit Sauce, Warm Maple Syrup & Sweet Butter
\$27.50 per guest



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Add Any of the Following:

(Priced Per Guest)

Bagels with Cream Cheese, Butter and Preserves \$2.75

Greek Yogurt with Fresh Berry Bowl and Granola \$4.50

Breakfast Wraps (Choice of Meat, Cheese, & Bread) \$5.00

Challah French Toast, Belgian Waffles, Buttermilk Pancakes \$4.00

Eggs Benedict with Hollandaise Sauce \$4.00

Cheese Blintzes with Fruit Sauce \$4.00

Cheesy Scrambled Eggs \$1.50

Golden Hash Brown Patties \$2.50

Gravlax with Traditional Accompaniments \$6.00

Poached Atlantic Salmon with Cucumber Dill Sauce \$6.00

Chef Prepared Omelet Station

\$8.00 per person plus \$50.00 per Chef

(Assorted Cheeses, Ham, Bacon, Onions, Peppers,
Mushrooms, Spinach, Tomatoes & Scallions)

Will Substitute Ham and Bacon for Kosher Salami

Carving Station:

Certified Angus Beef Strip Loin \$12.00

Certified Angus Beef Top Round \$8.00

Leg of Lamb \$10.00

Roasted Turkey Breast \$6.00

Peameal Bacon \$5.00

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Buffet Selections

Irondequoit BBQ Cookout Buffet

Embellished Salad with Two Dressings
Pasta Salad

Choice of Macaroni Salad or Potato Salad
Certified Angus Beef Hamburgers
Zweigle Hot Dogs

Served with Assorted Rolls and Condiments
Lettuce, Tomato, and Onion Platter
Swiss, Provolone and American Cheese Platter
Brownies and Assorted Cookies
Ice Tea & Lemonade

\$17.00 per guest

House Smoked BBQ Meats:

Beef Brisket
\$8.00 per guest

Rotisserie Chicken
\$6.00 per guest

Pulled Pork
\$5.00 per guest

Italian or Chicken Sausage
\$4.00 per guest

Chicken Breast
\$4.00 per guest

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Buffet Selections

President's Buffet

25 person minimum

Chef's Soup of the Day
Assorted Fresh Baked Rolls and Butter
Choice of Plated House or Caesar Salad
Choice of Seasonal Vegetable & Starch
Choice of Two Entrees
Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Choice of One of the Following Entrees:

Poultry:

Chicken Parmesan, Chicken Francasise, Chicken Milanese, Chicken Piccata, Chicken Marsala, Grilled Marinated Balsamic Chicken with Warm Chive Vinaigrette, Rotisserie Style Oven Roasted Chicken, Southern Fried Chicken, Sliced Roasted Turkey Breast

Beef:

Sliced Flank Steak with Demi-Glace, Braised Beef Brisket with Jus lie, Bourbon Glazed Smoked Pork Loin with Apple Compote, Honey Glazed Ham

Seafood:

Grilled Salmon, Horseradish Crusted Salmon, Teriyaki Salmon, Salmon Provencal, Boiled Boston Cod, Greek Style Cod

Vegetarian:

Cheese Ravioli with Tomato Basil Sauce, Orecchiette and Tortellini with Peas Asparagus Olive Oil and Cheese, Artichoke Ravioli with Lemon Garlic Sauce, Cannellini Bean Roasted Garlic Spinach Ravioli (Vegan)

\$25.00 per guest

Choice of Two Entrees- \$30.00 per guest

Choice of Three Entrees- \$35.00 per guest

Choice of Four Entrees- \$40.00 per guest

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Lunch Selections

Includes Soup, Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Tomato Artichoke, Italian Wedding, Chicken and Rice, Chicken Noodle, Cream of Broccoli, Cream of Mushroom, Vegetable or Beef Minestrone, Lentil, Split Pea, Potato Leek, Gazpacho

Salads

Caesar Salad

Classic Romaine Salad with a Garlic Anchovy Emulsion and Parmesan Cheese
\$15.00 per guest

Spinach & Strawberry Salad

Baby Spinach and Frisee Salad with Strawberries, Raspberries, Blueberries, Craisins, Red Onion, Candies Pecans, Quinoa and Crumbled Goat Cheese. Served with a Strawberry Poppy seed Vinaigrette
\$17.00 per guest

Asian Salad

Romaine and Napa Slaw, Edamame, Mandarin Oranges, Green Beans, Avocado, Toasted Slivered Almonds and Crispy Wonton Chips, Sesame Vinaigrette
\$16.00 per guest

Greek Style Salad

Artisan Greens, Tomatoes, Cucumber, Peppers, Sliced Onions, Garbanzo Beans, Kalamata Olives and Feta Cheese. Served with Greek Vinaigrette
\$16.00 per guest

Salad Additions:

Grilled Chicken \$5.00, Grilled Salmon \$8.00,
Grilled Shrimp \$10.00, Sliced Hanger Steak \$10.00

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Lunch Selections

Includes Soup, Rolls & Butter, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

Tomato Artichoke, Italian Wedding, Chicken and Rice, Chicken Noodle, Cream or Broccoli, Cream of Mushroom, Vegetable or Beef Minestrone, Lentil, Split Pea, Potato Leek, Gazpacho

Salads

Greens & Gorgonzola Salad

Artisan Greens with Apples, Pears, Craisins, Candied Pecans, Gorgonzola Cheese and Tri Color Quinoa. Served with Balsamic Vinaigrette

\$17.00 per guest

Deli Chopped Salad

Diced Turkey and Corned Beef with Assorted Cheeses, Hardboiled Egg, Peppers, Assorted Crispy Greens, Choice of Dressing

\$19.00 per guest

Trio Salad

Tuna Salad, Chicken Salad and Cottage Cheese. Served with a Side Salad and Fresh Fruit.

\$19.00 per guest

Salad Additions:

Grilled Chicken \$5.00, Grilled Salmon \$8.00,

Grilled Shrimp \$10.00, Sliced Hanger Steak \$10.00

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Served Lunch Entrees

**Includes Soup OR House Salad or Caesar Salad, Bread and Butter, Choice of Seasonal Vegetable & Starch,
Freshly Brewed Coffee, Decaffeinated Coffee & Tea**

Soup:

Tomato Artichoke, Italian Wedding, Chicken and Rice, Chicken Noodle, Cream of Broccoli,
Cream of Mushroom, Vegetable or Beef Minestrone, Lentil, Split Pea, Potato Leek, Gazpacho

Chicken Francaise

Lightly Battered, Sautéed Chicken Breast, Sherry Lemon Garlic Sauce.

\$22.00 per guest

Chicken Milano

Italian Breaded Chicken Breast, Roasted Grape Tomatoes, Baby Arugula, Grated Parmesan,
Balsamic Glaze.

\$22.00 per guest

Chicken Asiago

Sautéed Breast of Chicken, Herbal Asiago Crust, Chardonnay Lemon Garlic Sauce with Wild
Mushroom and Artichokes.

\$22.00 per guest

Chicken Al Forno

Sautéed Chicken Breast, Mezzi Rigatoni, Broccoli, Sundried Tomatoes, Baby Spinach, Light
Garlic Cream Sauce, Herbal Toasted Breadcrumbs.

\$21.00 per guest

Teriyaki Salmon

Grilled Atlantic Salmon, Honey Garlic Soy Ginger Glaze.

\$24.00 per guest

Lamb Chops

Grilled Twin 4oz Porterhouse Style Lamb Chops, Herbal Rub,
Dijon Rub, Sauce Demi-Glace

\$26.00 per guest

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Served Lunch Entrees

**Includes Soup OR House Salad or Caesar Salad, Bread and Butter, Choice of Seasonal Vegetable & Starch,
Freshly Brewed Coffee, Decaffeinated Coffee & Tea**

Soup:

Tomato Artichoke, Italian Wedding, Chicken and Rice, Chicken Noodle, Cream of Broccoli,
Cream of Mushroom, Vegetable or Beef Minestrone, Lentil, Split Pea, Potato Leek, Gazpacho

Atlantic Salmon Provencal

Grilled Salmon, Herbal Rub, Roasted Tomatoes, Fennel Kalamata Compote.

\$24.00 per guest

Horseradish Crusted Salmon

Pan Seared Atlantic Salmon, Dijon Rub, Horseradish Breadcrumbs, Dill Beurre Blanc

\$24.00 per guest

Braised Beef Brisket

Tender Certified Angus Beef, Aromatic Vegetables, Sauce jure lie.

\$23.00 per guest

Prime Hanger Steak

Certified Angus Beef, Grilled Balsamic Marinated Prime Hanger Steak,
Cayenne Onion Straws, Red Wine Infused Demi-Glaze.

\$26.00 per guest

Artichoke Ravioli

Artisan Ravioli, Wild Mushrooms, Herbal Lemon Garlic Sauce.

\$20.00 per guest

Gnocchi & Vegetables

Crispy House Ricotta Potato Gnocchi with Grilled Vegetables.

\$20.00 per guest

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Meeting Breaks

Ballpark Escape

Hot Bavarian Pretzel Sticks with Mustard, Nacho Cheese Sauce, Tortilla Chips and Pastry Wrapped Franks.

\$8.00 per guest

Energy Burst Break

Granola Bars, Assorted Vitamin Waters, Assorted Mixed Nuts, and Whole Fresh Fruit

\$10.00 per guest

Fit For You Break

Whole Fresh Fruit, Assorted Granola Bars, Fruit Yogurts, Bottled Water, Freshly Brewed Coffee, Decaffeinated Coffee & Tea

\$10.00 per guest

Pizza Break!

Hearth Baked Bistro Pizza, Your Choice of 3 Toppings
With White or Red Sauce

(Any Additional Toppings \$0.50)

Assorted Soft Drinks and Bottled Water

\$15.00 per guest

Add Crispy Buffalo Style Chicken Wings With Blue Cheese, Celery and Carrots

\$1.25 per wing

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Meeting Breaks

Submarine Your Break!!

Sub or Wrap Platter

\$15.00 per guest

White or Wheat Sub Roll or Wrap

Condiments: Italian Flavored Oil, Mayo (Plain, Sweet Chili, Sundried Basil, Horseradish), Mustard (Yellow, Spicy Brown, Honey), Ranch, Blue Cheese, Pesto

Toppings: Red Leaf Lettuce, Shredded Lettuce, Tomato, Onions, Peppers, Hot Banana Peppers, Black Olives, Dill Pickle Chips

Proteins: Turkey, Ham, Roast Beef, Capicola, Salami, Chicken Salad

Cheese: Provolone, Swiss, American, Pepper Jack, Cheddar, Mozzarella
(Assorted Soft Drinks and Bottled Water)

Break A la Carte:

Seasonal Fruit Platter and Berries

\$4.75 per guest

Fresh Fruit Cup

\$3.50 per guest

Fresh Vegetable Display with Assorted Dips

\$4.50 per guest

Domestic & Imported Cheese with Assorted Crackers, Candied Pecans, Marcona Almonds and Honey

\$6.50 per guest

Fresh Garden Vegetables & Cheese Combination Display

\$9.00 per guest

Fresh Assorted Gourmet Cookies

\$2.25 per guest

Assorted Individual Bags of Kettle Chips and Mini Pretzels

\$3.00 per guest

Assorted Granola and Power Bars

\$4.00 per guest

Assorted Fruit Yogurt

\$3.50 per guest

Bottled Water or Soda

\$2.50 per guest

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Stationary Displays

Fresh Vegetable Display with Assorted Dips

\$4.50 per guest

Domestic & Imported Cheese

Berries and Dried Fruit, Candied Pecans,
Marco Almonds and Honey

\$6.50 per guest

Mediterranean Display

Spinach Artichoke Dip with Fresh Vegetable Platter, Hummus, Baba Ghanoush & Olive Tapenade, Grilled Marinated Vegetables, Falafel with Tzatziki Sauce, Fresh Fruit Platter, Baked Pita Points & Crostini's

\$13.00 per guest

Tuscan Bar

Cheese Fondue with an Array of Fresh Vegetables, Imported Olives,
Domestic and Imported Cheeses, Fresh Mozzarella,
Italian Deli Meats, Marinated Grilled Vegetables, Crostini, Fresh Fruit

\$13.00 per guest

Smoked Salmon Display

Hot & Cold Smoked Salmon with Assorted Crackers & Traditional Accompanies

\$8.00 per guest

Raw Bar

Shrimp Cocktail Accompanied by Cocktail Sauce, Pink Peppercorn Mignonette, Lemon Wedge

East Coast Littleneck Clams and Oyster on the Half Shell

Market Price per guest

Sushi Bar

A collection of Tuna, Salmon, Shrimp, Spicy Crab, Vegetable, and Californian Rolls

\$14.00 per guest

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Hand Passed Hors d' Oeuvres

Vegetable:

Brie & Raspberry in Phyllo Cups

\$2.25 per piece

Assorted Bruschetta

(Tomato Bruschetta, Tomato and Mozzarella, Caramelized Onion & Maytag Blue Cheese, Black Olive Tapenade, Brie and Pomegranate)

\$2.25 per piece

Strawberry & Brie Bites Skewered Seasonal Strawberries, Brie,
Fresh Basil & Aged Balsamic

\$2.25 per piece

Watermelon & Feta Skewers with Aged Balsamic

\$2.25 per piece

Yukon Gold Potato Latkes with Sour Cream,
Apple Wood Smoked Bacon & Chives

\$2.50 per piece

Pierogis Potato Cheddar Filled with Caramelized Onions & Crème Fraiche

\$2.75 per piece

Spinach and Feta Spanakopita

\$2.00 per piece

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Hand Passed Hors d' Oeuvres

Vegetable:

Asian Spring Rolls with Soy Dipping Sauce

\$2.75 per piece

Thai Summer Rolls with Sweet Chili Dipping Sauce

\$2.75 per piece

Vegetable Pot Stickers with Soy Dipping Sauce

\$2.75 per piece

Arancini Creamy Risotto Filled with Fresh Mozzarella,
Lightly Breaded with a Tomato Basil Sauce

\$2.75 per piece

Tomato Soup and Grilled Cheese Shooters

\$3.00 per piece

Artichoke Ravioli with Lemon Garlic Sauce on Micro China

\$2.75 per piece



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Hand Passed Hors d' Oeuvres

Meat & Poultry:

Prosciutto Caprese Bites with Ciliegine Mozzarella, Cherry Tomato,
Fresh Basil & Aged Balsamic

\$3.00 per piece

Italian Style Stuffed Mushrooms

\$2.75 per piece

Honey Sriracha Meatball with Sweet and Spicy Glaze

\$3.00 per piece

Chicken Quesadilla Cone with Sour Cream & Salsa

\$2.75 per piece

Buffalo Chicken Pot Stickers with Dipping Sauce

\$2.75 per piece

Beef Teriyaki Skewers

\$3.25 per piece

Mini Beef Wellingtons

\$3.75 per piece

Beef Tenderloin Crostini with Caramelized Onions,
Maytag Blue Cheese & Spicy Micro Greens

\$4.00 per piece

Meatball Slider with Tomato Basil Sauce & Parmesan Cheese

\$3.25 per piece

Philly Cheesesteak Egg Rolls Shaved Rib-eye Steak
with Sautéed Onions, Peppers & Cheese

\$3.50 per piece

Grilled Lamb Lollipops Rosemary & Garlic Rub
with Mint Infused Demi-Glace

\$4.25 per piece

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Hand Passed Hors d' Oeuvres

Seafood:

Jumbo Shrimp Cocktail with Spicy Cocktail Sauce
\$4.25 per piece

Coconut Shrimp with Orange Chili Dipping Sauce
\$3.75 per piece

Shrimp Tempura with Sweet Chili Aioli
\$3.75 per piece

Ahi Tuna Chip with Rare Sesame Crusted Yellow Fin Tuna with Asian Slaw,
Wasabi & Sriracha on a Toasted Tortilla Chip
\$3.75 per piece

Crab Cakes with Cajun Remoulade
\$4.00 per piece

Bacon Wrapped Scallops
\$3.75 per piece



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Served Dinner Entrees

**All Dinner Selections Include House Salad with Dressing or Caesar Salad,
Fresh Baked Rolls and Butter,
Coffee and Tea**

Vegetarian

Cannellini Bean and Roasted Garlic Spinach Ravioli

Artisan Ravioli, Slow Roasted Tomatoes, Extra Virgin Olive Oil, Fresh Herbs
(Vegan)
\$29.00 per guest

Eggplant Stack

Italian Breaded Eggplant, Herbal Goat Cheese, Vegetable Ratatouille, Tomato Coulis
\$29.00 per guest

Squash Noodle Bowl

Sautéed Zucchini and Yellow Squash, Roasted Corn, Crimson Lentils, Fresh Herbs,
Grated Parmesan and Tomato Basil Sauce
(Gluten Free)
\$29.00 per guest

Sweet Potato Gnocchi

Crispy Sweet Potato Gnocchi, Broccolini, Garlic Sage Scented Olive Oil
(Gluten Free & Vegan)
\$29.00 per guest

Artichoke Ravioli

Served with a Wild Mushroom, Lemon Garlic Sauce and Fresh Herbs
\$29.00 per guest

Layered Vegetable Napoleon

Grilled, Fresh Garden Vegetables, Layered with Goat Cheese, Tomato Basil Sauce, Quinoa
Medley
(Gluten Free)
\$29.00 per guest

Gnocchi and Vegetables

Crispy Ricotta Potato Gnocchi with Grilled Vegetables
\$29.00 per guest

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Served Dinner Entrees

**All Dinner Selections Include House Salad with Dressing or Caesar Salad,
Fresh Baked Rolls and Butter, Coffee and Tea**

Poultry

Herb Roasted Kosher Chicken

Semi Deboned Half of Chicken, Herbal Rub,
Rosemary Infused Olive Oil Drizzle
\$33.00 per guest

Chicken A La Grecque

Frenched Chicken Breast, Boursin Cheese &
Sundried Tomato Filling, Sage Infused Chicken Jus
\$31.00 per guest

Hudson Valley Duck Breast

Crispy Pan Seared Duck Breast, Dried Cherry & Port Wine Demi-Glace
\$33.00 per guest

Chicken Asiago

Sautéed Breast of Chicken, Herbal Asiago Crust,
Chardonnay Lemon Garlic Sauce with Wild Mushroom and Artichokes
\$31.00 per guest

Chicken Roulade

Italian Breaded Chicken Breast, Prosciutto, Sundried Tomato,
Spinach & Mozzarella Cheese Filling, Roasted Chicken Jus
\$31.00 per guest

Chicken Francaise

Lightly Battered, Sautéed Chicken Breast, Sherry Lemon Garlic Sauce
\$31.00 per guest

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Served Dinner Entrees

**All Dinner Selections Include House Salad with Dressing or Caesar Salad,
Fresh Baked Rolls and Butter, Coffee and Tea**

Beef

Filet Mignon

Grilled 8 oz. Filet of Certified Angus Beef Tenderloin, Sauce Demi-Glace
\$48.00 per guest

NY Strip Steak

Grilled 12 oz. Angus Strip Steak, Wild Mushroom Glace di Viande
\$41.00 per guest

Tournedos au Poivre

Medallions of Tenderloin, Peppercorn Crusted & Pan Seared,
Cognac Cream Demi-Glace
\$48.00 per guest

Tenderloin of Beef With Blue Cheese Crust

Seared 8 oz. Beef Tenderloin,
Blue Cheese Herbal Crust, Fond de Veau Lie
\$49.00 per guest

Lamb Chops

Grilled Twin 6 oz. Porterhouse Style Lamb Chops, Dijon Rub, Herbal Crust,
Sauce Demi-Glace
\$48.00 per guest

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Served Dinner Entrees

**All Dinner Selections Include House Salad with Dressing or Caesar Salad,
Fresh Baked Rolls and Butter, Coffee and Tea**

Seafood

North Atlantic Salmon

Grilled Salmon, Spicy Cucumber Relish, Roasted Tomato Beurre Blanc
\$34.00 per guest

Horseradish Crusted Salmon

Pan Seared Atlantic Salmon, Dijon Rub, Horseradish Infused Bread Crumbs
With a Dill Beurre Blanc Sauce
\$34.00 per guest

Teriyaki Salmon

Grilled Atlantic Salmon, Honey Garlic Soy Ginger Glaze
\$34.00 per guest

Diver Scallops

Pan Seared Jumbo Scallops with Seasonal Puree and Garnish
\$40.00 per guest

Chilean Sea Bass

Pan Seared Bass Served with Oven Roasted Tomato,
Braised Greens, Chive Beurre Blanc
\$48.00 per guest

Shellfish Risotto

Brazilian Split Lobster Tail, Jumbo Shrimp, Day Boat Scallops,
Lump Crab Risotto with Peas and Corn
\$45.00 per guest

Maryland Style Crab Cake

Twin Jumbo Lump Crab Cake, Pan Seared with Dill Beurre Blanc Sauce
\$45.00 per guest

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Combination Entrées

**All Dinner Selections Include House Salad with Dressing or Caesar Salad
Fresh Baked Rolls and Butter, Coffee and Tea**

Chicken and Shrimp

Pan Roasted Frenched Chicken Breast, Fine Herb Sauce, Maryland
Lump Crab Stuffed Shrimp and Chive Beurre Blanc
\$38.00 per guest

Filet and Chicken

6 oz. Petite Beef Tenderloin, Sauce Demi-Glace,
7-8oz. Roasted Frenched Chicken Breast
And Fine Herbs Sauce
\$44.00 per guest

Surf and Turf

6 oz. Broiled Brazilian Lobster Tail,
Grilled 4 oz. Petite Angus Filet Mignon, Sauce Demi-Glace
\$54.00 per guest

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Enhanced Salads

Strawberry and Spinach

Seasonal Berries, Toasted Walnuts, Sliced Red Onion, Crumbled Goat Cheese, Strawberry Poppy seed Vinaigrette

Pear and Cherry

Crisp Pears, Dried Cherries, Bleu Cheese, Toasted Walnuts
With Aged Balsamic Vinaigrette

Greens and Gorgonzola

Sliced Apples, Craisins, Red Onion, Gorgonzola Cheese, Candies Pecans,
Champagne Vinaigrette

Additional \$3.00 per guest



Starch Selections

Rosemary Twice Baked Potato
Roasted Garlic Whipped Potato
Anna Style Potato
Chive Risotto Cake
Basmati Rice Blend
Roasted Red Bliss Potatoes
Healthy Grains

(Medley of Tri-Colored Orzo, Couscous,
Quinoa and Split Baby Garbanzo Beans)

Roasted Fingerling Potatoes Additional
\$1.50 per guest

Vegetable Selections

Roasted Broccoli, Carrots & Cauliflower
Steamed Asparagus or Green Beans
Garlic Scented Broccolini
Carrot Bouquet with Asparagus
Roasted Root Vegetables
(Butternut Squash, Parsnip, Carrot,
Brussel Sprouts)

Baby Carrots or Haricot Verte
Additional \$1.50 per guest

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Dinner Stations

**All Dinners Include House Salad with Dressing or Caesar Salad,
Fresh Baked Rolls and Butter, Coffee and Tea**

Three Stations: \$36.00 per guest

Four Stations: \$46.00 per guest

Five Stations: \$55.00 per guest

Six Stations: \$64.00 per guest

Carving Station (Choice of One)

Certified Angus Beef Tenderloin

Strip Loin of Beef

Roasted Turkey Breast,

Leg of Lamb

Honey Glazed Ham

Bourbon lazed Smoked

\$8.00 Upcharge for Any Additional Carved Item

Spud Bar

Choice of Two Whipped Potatoes:

Roasted Garlic

Traditional

Cheddar

Sweet Potato

Served with a Variety of Condiments

Sauté Bar (Choice of One)

Chicken Francaise

Chicken Piccata

Chicken Milanese

Chicken Marsala

Served with Blended Rice

Add Artichoke Francaise for An Additional \$2.00 per guest

Italian Bar** (Choice of Two)

Mezzi Rigatoni with Bolognese Sauce

Penne Pasta

Cheese Ravioli with Tomato Basil Sauce

Orecchiette & Cheese Tortellini with Peas, Asparagus, Spinach & Fresh Herbs

Olive Oil and Lemon Garlic Sauce

Roasted Fresh Vegetables

Light Creamy Alfredo Sauce

Macaroni & Cheese Station (Choice of Two)

Traditional Three Cheese

Truffle Cheese

Buffalo Blue Cheese,

Smoked Gouda

Served with a Variety of Accompaniments

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Dinner Stations

**All Dinners Include House Salad with Dressing or Caesar Salad,
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Five Stations: \$55.00 per guest

Six Stations: \$64.00 per guest

Mediterranean Station

Lamb Kabobs

Falafel with Tzatziki Sauce

Baba Ghanoush

Hummus with Pita Chips

Vegetable Kabobs

Greek Style Stuffed Grape Leaves

Grilled Marinated Vegetables

Baja Taco Stand

Grilled Fajita Seasoned Flank Steak

Sweet & Spicy Ancho Seasoned Chicken Breast

Cilantro Lime Rice,

Assorted Grated Cheese

Sour Cream

Chimichurri Salmon

Assorted House Salsas

Stewed Black Beans

Olives Sliced Jalapenos

Warm Tortillas & Hard Taco Shells

Shrimp & Scallop Risotto Station**

Sautéed Shrimp & Bay Scallops with a Variety of Seasonal Vegetables

Asian Stir Fry Station**

Stir Fried Chicken & Beef

Steamed Artisan Blended Rice OR Fried Rice

Asian Vegetables

Add to Any Station

Chicken \$2.00 per guest

Shrimp \$4.00 per guest

Salmon \$4.00 per guest

London Broil \$4.00 per guest

****Stations can be an Action Station with an Additional \$50.00 per Uniformed Attendant****

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Delightful Desserts

We Can Customize Any Dessert to Your Specification

Trio of Sorbet

Three Gourmet Sorbets, Presented in a Dark Chocolate Cup,
Garnished with Fresh Mint and Raspberry Coulis

\$8.00 per guest

Petite Viennese Table

A Beautiful Assortment of Cookies, Petit Fours, Cream Puffs, Eclairs, Napoleons, Assorted
Cakes, Tarts, Cannoli's and Fresh Fruit

\$14.00 per guest

Plated Dinner Desserts

\$8.00 per guest

Double Cream Cheesecake

Traditional NY Style Cheesecake with Fluffy Cream Topping with Strawberry Sauce and Assorted Berries

Crème Brule

Vanilla Bean Custard, Burnt Sugar, Berries with Chocolate Cigarette

Molten Lava Cake

Chocolate Decadent Lava Cake, Fresh Berries and Whipped Cream

Carmel Apple Torte

Warmed Spiced Apples with Buttery Caramel and Toffee, Shortbread Crust

Tiramisu Cake

Coffee and Rum Soaked Ladyfingers, Italian Custard with Mascarpone and Whipped Cream, Fresh Berries

Raspberry White Chocolate Cheesecake

White Chocolate Cheesecake, Red Raspberry Swirls and a Traditional Crust

Ice Cream Sundae Bar

Pittsford Dairy Vanilla and Chocolate Ice Cream

Toppings: Hot Fudge, Caramel, Chocolate Syrup, Whipped Cream, Rainbow Sprinkles, Mini M&Ms,
Chocolate Chips, Maraschino Cherries, Crushed Oreos, Mini Marshmallows, Reese's Pieces

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Late Night Snack Stations

Bistro Pizza Station

Your Choice of Displayed Gourmet Pizza
\$10.00 per guest

Poutine Station

Traditional French Fires, Curly Fries, Sweet Potato Fries
Toppings: Cheese Sauce, Gravy, Bacon, Jalapenos, Sour Cream, Chopped Onions, Assorted Mustard, Ketchup
\$6.50 per guest

Garbage Plate Station

Cheeseburgers, Red Hots, Home Fries, Macaroni Salad, Ketchup, Mustard, Onions, Meat Hot Sauce
Served with Italian Bread and Butter
\$11.00 per guest

Slider Station

Western Pulled Pork Slider: Slow Cooked Pork with Signature BBQ Sauce, Coleslaw, Pickle Slices
Beef Sliders: Onion Straws, Ketchup, Mustard
Southern Fried Chicken Sliders: American Cheese, Ancho Chili Ranch Sauce
\$11.00 per guest



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Catering Beverage Options

House Bar Brands Include:

Gin, Vodka, Whiskey, Scotch and Rum

First Hour:	\$10.00 per guest
Second Hour:	\$7.00 per guest
Third Hour:	\$5.00 per guest
Fourth Hour:	\$5.00 per guest

Call Bar Brands Include:

Tito's, Svedka, Smirnoff, Absolut, Stolichnaya, Tangueray, Beefeater, Captain Morgan, Malibu, Bacardi, Cuervo Gold, Sauza Silver, Jack Daniels, Jim Beam, Evan Williams, Dewars, Johnnie Walker Red, Famous Grouse, Seagrams 7, Seagrams VO, Canadian Club, George Dickel Rye, Jameson Irish, Baileys, Kahlua, Crème De Menthe, Campari

First Hour:	\$13.00 per guest
Second Hour:	\$9.00 per guest
Third Hour:	\$6.00 per guest
Fourth Hour:	\$6.00 per guest

Premium Bar Brands Include:

(All Call Brands Plus Premium)

Grey Goose, Ketel One, Belvedere, Chopin, Bombay Sapphire, Hendricks, Mount Gay, Myers, Goslings, Patron Silver, Don Julio Reposado, Herradura Anejo, Makers Mark, Woodford Reserve, Knob Creek, Johnnie Walker Black, Chivas Regal, Dewars 12 Year, Macallan 12 Year, Oban 14 Year, Glenlivet 12 Year, Glenfiddich 12 Year, Crown Royal, Woodford Reserve Rye, Bushmills Black Bush, Remy Martian V.S.O.P, Hennessy V.S.O.P, B&B, Grand Marnier, Frangelico, Romana Sambuca, Drambuie, Disaronno

First Hour:	\$15.00 per guest
Second Hour:	\$10.00 per guest
Third Hour:	\$7.00 per guest
Fourth Hour:	\$7.00 per guest

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Catering Beverage Options

Beer & Wine Bar Service

Bottle:

Bud, Bud Light, Labatt Blue Light, Corrs Light, Miller Light, Michelob Ultra, Corona, Sam Adams, Yuengling, Blue Moon, Southern Tier IPA, Bucklers N.A

Draft:

Stella Artois, Seasonal, IPA
Draft Beer at Main Bar Only

Wine:

White:

Chardonnay (Ca.), Pinot Grigio (Italy), Savignon Blac (N.Z), Riesling (Germany), White Zinfandel (Ca.), Kendall Jackson Chardonnay, Kim Crawford Sauvignon Blac

Red:

Cabernet Sauvignon (Ca.), Merlot (Ca.), Shiraz (Australia), Pinot Noir (France), Rodney Strong Cabernet Sauvignon, Genesis Meritage, Diseno Malbac

First Hour:	\$7.00 per guest
Second Hour:	\$5.00 per guest
Third Hour:	\$4.00 per guest
Fourth Hour:	\$4.00 per guest

Champagne Toast:

\$24.00 per bottle

Mimosa or Bloody Mary Bar:

\$6.00 per guest

Consumption Bar:

This Bar Plan is Where The Host Pays For All Beverages Consumed by Their Guest. The Total Amount Charged to the Party Host Will Reflect The Actual Number of Beverages Consumed

Wine Service:

A Full Wine List is Available For Your Selection. A Corkage Fee of \$15.00 Per Bottle Will Be Charged For Any Wine or Champagne Brought in By The Client.

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Wine List



Chardonnay

Sycamore Lane \$24.00 per bottle
Franciscan \$30.00 per bottle
Kendall Jackson \$31.00 per bottle
Sonoma Cutrer \$32.00 per bottle

Pinot Grigio

Gabbiano Promesso \$24.00 per bottle
Santa Margherita \$42.00 per bottle

Sauvignon Blanc

Crossings \$24.00 per bottle
Kim Crawford \$27.00 per bottle

Riesling

Bully Hill \$22.00 per bottle
Blu Feld Medium Sweet \$27.00 per bottle

White Zinfandel

Sutter Home \$24.00 per bottle

Champagne

Cooks \$23.00 per bottle
Moet et Chandon Imperial \$65.00 per bottle
Veuve Cliquot Ponsardin \$75.00 per bottle
Moet et Chandon Dom Perignon \$175.00 per bottle

Cabernet Sauvignon

Sycamore Lane \$24.00 per bottle
Kendall Jackson \$33.00 per bottle
Rodney Strong \$35.00 per bottle

Merlot

Sycamore Lane \$24.00 per bottle
Bully Hill \$25.00 per bottle
Markham Merlot \$35.00 per bottle

Pinot Nior

Hob Nob \$24.00 per bottle
Estancia \$30.00 per bottle

Red Zinfandel

Gnarly Head Old Vine \$24.00 per bottle

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Beverage Stations

Classic Coffee Station

Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas
\$4.00 per guest

Deluxe Coffee Station

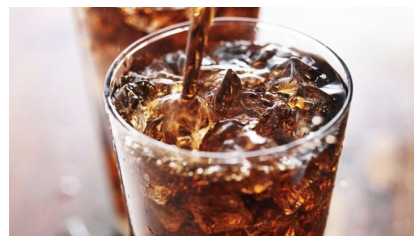
Freshly Brewed Coffee, Decaffeinated Coffee & Assorted Herbal Teas
Flavored Syrups, Chocolate Shavings, Cinnamon Sticks,
Rock Sugar Swizzle Sticks, and Fresh Whipped Cream
\$6.00 per guest

Coffee & Cookie Break Service

Assorted Gourmet Cookies
Freshly Brewed Coffee, Decaffeinated Coffee, & Herbal Teas
\$6.25 per guest

Unlimited Soda Station

\$4.00 per guest



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Notes

Services and Guidelines

The following have been established in order to provide a safe, enjoyable and successful event for you and your guests. Please read this information carefully.

Our most important job is to make your event memorable and worry free. We will customize everything to satisfy your needs. Our food and beverage staff will be available to assist you with all of your event planning.

Menu Planning

When selecting a menu, if your party is 15 people or less you may select 2 meal choices to be ordered off a limited menu. If your party is above 16 people you may select 4 meal choices and you will need to have your guests preselect their choices ahead of time.

Guarantees

In arranging for private functions, the attendance must be confirmed and communicated to the Irondequoit Country Club management staff by 12:00pm, 72 hours in advance. This number will be a guarantee, and charges will be made accordingly. If Irondequoit Country Club management staff is not advised by this time, the estimated figure will automatically become the guarantee, and charges will be made accordingly. guarantees for Sunday, Monday and Tuesday are due by 12:00pm the proceeding Thursday.

ICC will not enter into any third party contracts

Administrative Charge and Sales Tax

An Administrative Charge of 20% is added to all private events. The administrative charge is not a gratuity that is paid to employees working the event. Instead, it is for overhead and similar items. If you would like the staff that worked your event to receive a gratuity, you may add one to the bill. If it is added to the bill, it will be distributed evenly to the staff working the event, and the Club receives no portion of the gratuity you have added for the staff. Sales tax of 8% will be applied to all food, beverage, administrative charge, and other miscellaneous fees.

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Services and Guidelines

Additional Charges:

Valet Service- \$100.00 per 100 guests

Up lighting- \$15.00 per light

Ceremony Set Up and Breakdown -\$750.00

Setup and Take Down of Chivari Chairs-\$1.50 per chair

Additional Bartenders or Chef- \$50.00 per individual

Dance Floor-No Charge

Additional setup will require an additional cost at Club's discretion

Food and Beverages

No outside food or beverages are allowed into the club by the member/guest, except specialty cakes with prior permission of the Irondequoit Country Club management staff. Food and beverage prices are subject to change, Menu pricing will be guaranteed 90 days prior to the event.

Deposits

A non-refundable deposit of \$2,500 is required for a Saturday evening event.

Additional deposits may be required.

Cakes

Cakes may be brought into the club with prior arrangements made between you and the event coordinator. Complimentary cake cutting.

Damage Policy

The cost of club property damaged, destroyed or removed from the premises by meeting or banquet attendees will be assessed to the sponsoring member or contracted individual. An assessment would be necessary for damage to any club facility or property beyond ordinary wear and use that can reasonably be attributed to a meeting or banquet function. Clean up costs, which are excessive and beyond that of normal banquet function may also be assessed.

Minimum two security people for Bar/Bat Mitzvahs

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Irondequoit Country Club

4045 East Avenue

Rochester, NY 14618

www.irondequoitcc.org

(585) 586-5880