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## **Lunch Buffet Options**

Each buffet includes freshly brewed coffee & tea. All buffets are offered for 90 minutes and require a minimum of 25 guests. All items priced per person.

#### Geneva Lunch Buffet

**Rolls & Butter** 

Choice of 1 Green Salad

Choice of 2 Sides

Choice of Entrée(s)

Fresh Baked Cookies or Ghirardelli Brownies 1 Entrée – \$26

2 Entrées – \$30 Substitute Plated Dessert Upgrade – \$6 See Dessert choices with Plated Lunches

#### Geneva Salad Buffet-\$18

Pick Two: Mixed Greens, Baby Spinach, Iceberg Lettuce, Romaine Lettuce

Warm Rolls & Butter

Grilled Amish Chicken Breast

Toppings: Grape Tomatoes, Cucumbers, Carrots, Red Onions, Banana Peppers, Eggs, Dried Cranberries, Bacon Bits, Sunflower Seeds, Croutons, Parmesan, Cheddar, Blue Cheese Crumbles

Dressings: Sweet Cracked Peppercorn Vinaigrette, Ranch, Honey Mustard, Balsamic Vinaigrette

Geneva Cook-Out Buffet – \$28

Grilled Hamburgers, Hot Dogs, and Amish Chicken Breasts

**Buns & Condiments** 

Sliced Cheese Tray

Relish Tray (Lettuce, Tomato, Pickle, Onion)

Kettle Chips

Geneva House Salad

Baked Beans, Macaroni Salad, or Potato Salad

Fresh Baked Cookies or Ghirardelli Brownies
All prices subject to 22% service charge and current Sales Tax. Menu Prices subject to change. Geneva Country Club | 4147 W. Lake Rd | Geneva, NY 14456 | www.1890atgcc@gmail.com

#### Geneva Deli Buffet-\$22

Assorted Sliced Deli Meats (Roast Beef, Ham, Turkey)

Sliced Cheese Tray

Assorted Breads, Buns & Condiments

Relish Tray (Lettuce, Tomato, Pickle, Onion)

**Kettle Chips** 

Geneva House Salad, Macaroni Salad, or Potato Salad

Fresh Baked Cookies or Ghirardelli Brownies

**Buffet Selections** 

Salads

Geneva House Salad: Mixed Greens, Carrots, Cucumbers, Tomatoes, Sweet Cracked Peppercorn Vinaigrette & Ranch Dressings

Caesar Salad: Crisp Romaine Lettuce, Garlic Croutons, Parmesan Cheese, Caesar Dressing

Chopped Wedge Salad: Iceberg Lettuce, Tomatoes, Bacon Bits, Eggs, Blue Cheese Crumbles, Ranch Dressing

## Sides

Seasonal Vegetable Medley

**Geneva Whipped Potatoes** 

Herb Roasted Red Skin Potatoes

Macaroni Pasta Salad

Rotini Pasta Salad

Zucchini and Yellow Squash Medley

**Buttered Broccoli** 

Traditional Potato Salad
Rice Pilaf

Chicken Marsala - Mushroom & Marsala Wine Cream Sauce

Teriyaki Grilled Chicken – Pineapple & Roasted Red Pepper Relish

Balsamic Grilled Chicken - Tomato & Fresh Mozzarella Relish

Chicken Parmesan – House Marinara & Provolone Cheese

Basil & Dijon Crusted Chicken – Whole Grain Mustard Cream Sauce

Eggplant Parmesan – House Marinara & Provolone Cheese

Braised Beef Tips - Roasted Mushrooms, Spinach, Brie Cheese

Herb Roasted Pork Cutlets - Roasted Garlic & Herb Cream Sauce

Roasted 60-South Salmon – Lemon & Herb Butter Sauce

#### Plated Entrée Salads

Each entrée includes freshly brewed coffee & tea, rolls & butter. Add dessert for \$8

Choice of Soup:

Tomato Basil Bisque

Lemon Chicken and Rice

Vegetable Minestrone

#### Entrée Salad Selections (Choose One):

Chicken or Tuna Salad Plate - Served on Mixed Greens with Fresh Fruit - \$20

Geneva House Specialty Nut Crusted Chicken Salad – Mixed Greens, Candied Walnuts, Peppered Bacon, Smoked Gouda, Diced Tomatoes, Honey Mustard Dressing – \$24

Grilled Amish Chicken Caesar Salad – Romaine, Garlic Croutons, Shaved Parmesan,
House Caesar Dressing – \$22

Grilled 60-South Salmon Spinach Salad – Baby Spinach, Strawberries, Toasted Almonds, Blue Cheese Crumbles, Red Onion Vinaigrette – \$25

## Displayed Hors D'Oeuvres

All items priced per person

Crudités with Ranch & Pesto Dips - \$6

Spinach & Artichoke Dip with Warm Pita Chips - \$8

Hummus Display (Garbanzo & Roasted Red Pepper) with Pita & Fresh Vegetables – \$6

Fresh Fruit Display (Seasonal Variety) - \$7

Grilled Asparagus & Marinated Mushrooms with Balsamic Reduction & Truffle Oil – \$10

Imported & Domestic Cheese Display with Dried Fruit & Crackers – \$9

Grilled Vegetable Display with Red Pepper Coulis – \$8

Antipasto Display: Cured Meats, Cheeses, Pickled Veggies, Olives, Dried Fruit – \$12

Gourmet Tapas Display (for 50+ guests): Prosciutto-Wrapped Asparagus, Pistachio Crusted Boursin, Cheeses, Crudités, Hummus Duo, Tapenade, Pesto, Crostini, Grapes – \$14

# Geneva Country Club Catering & Events Menu Hot Hors D'Oeuvres

Priced per piece

Sausage-Stuffed Mushrooms with Boursin - \$2.95

Mini Eggplant Parmesan – \$2.95

Crab Rangoon with Sweet & Sour – \$3.95

Grilled Chicken Crostini with Roasted Garlic, Tomato & Basil - \$3.95

Cocktail Meatballs (BBQ, Marinara, or Teriyaki) – \$3.95

Phyllo-Wrapped Asparagus with Asiago – \$3.95

Sesame Chicken Tenders with Ginger Soy – \$3.95

Pecan Chicken Tenders with Maple-Mustard – \$3.95

Coconut Shrimp with Orange Chili – \$5.50

Crab-Stuffed Mushrooms with Lemon Aioli – \$5.50

BBQ Pork Belly with Swiss, Red Onion Relish & BBQ Sauce – \$5.50

Bacon-Wrapped Filet Mignon with House Steak Sauce - \$5.50

Roasted Baby Lamb Chops with Balsamic Reduction – \$5.50

Mini Crab Cakes with Remoulade - \$5.50

#### Cold Hors D'Oeuvres

Priced per piece

Brie-Filled Strawberries with Poppy Seeds – \$2.95

Bruschetta with Tomato, Basil & Mozzarella – \$2.95

Candied Bacon Crisps - \$2.95

Boursin & Cream Cheese Mousse on Cucumber – \$2.95

Port Wine Pear Tart with Gorgonzola & Walnuts – \$2.95

Prosciutto-Wrapped Asparagus – \$3.95

Spicy Tuna Cucumber Rolls – \$3.95

Jumbo Shrimp Cocktail – \$5.50

Beef & Blue Cheese Bruschetta with Port Shallots - \$5.50

Pepper-Crusted Tuna on Wonton Crisp - \$5.50

#### **Dinner Buffets**

#### The Geneva Dinner Buffet

Warm Rolls & Butter

Choice of 1 Green Salad

Choice of 2 Sides

#### Choice of Entrées

Fresh Baked Cookies & Brownies

2 Entrées - \$40 3 Entrées - \$44

Substitute Plated Dessert - Add \$6 See dessert choices under "Plated Dinners"

#### Salad Options:

Geneva House Salad – Mixed Greens, Carrots, Cucumbers, Tomatoes, Sweet Cracked
Peppercorn Vinaigrette, Ranch

Caesar Salad – Romaine, Garlic Croutons, Parmesan, Caesar Dressing

Spinach Salad – Spinach, Strawberries, Toasted Almonds, Blue Cheese Crumbles, Red

Onion Vinaigrette

Chopped Wedge – Iceberg, Tomatoes, Bacon Bits, Eggs, Blue Cheese Crumbles, Ranch

#### Side Options:

Geneva Whipped Potatoes

Garlic Whipped Potatoes

Parmesan & Herb Risotto

Herb Roasted Redskin Potatoes

Red Onion Smashed Redskin Potatoes

#### Rice Pilaf

Haricot Verts w/ Red Peppers

Zucchini & Yellow Squash

Buttered Broccoli & Cauliflower

**Roasted Brussels Sprouts** 

Entrée Options:

Chicken Marsala

Balsamic Grilled Chicken

Chicken Parmesan

Basil Dijon Crusted Chicken

**Braised Beef Tips** 

Roasted 60-South Salmon

Meat Lasagna

Cajun Roasted Pork Loin
Cajun Shrimp Penne Pasta
Teriyaki Grilled Chicken

## Carving Station Add-On (Chef Fee: \$75)

Whole Turkey with Cranberry - Market Price

Prime Rib with Horseradish Cream - Market Price

Herb-Crusted Tenderloin - Market Price

#### **Plated Dinners**

Includes Coffee & Tea, Warm Rolls & Butter, Side Salad, Starch, and Vegetable. All items priced per person

#### Side Salad Options:

Geneva House Salad

Caesar Salad

Spinach Salad

Chopped Wedge Salad

Entrées:

Balsamic Chicken - \$30

Grilled NY Strip (10 oz) – \$48

Duet of Roasted Salmon & Chicken - \$38

Chicken Marsala – \$30

Filet (6 oz) – \$50

Filet & Shrimp Scampi Duet – \$44

Chicken Florentine – \$36

Duet of Beef Tenderloin & Chicken – \$40

Roasted Salmon - \$38

Pork Chop with Peach Chutney – \$34

Duet of Filet & Salmon - \$44

## Themed Buffets-\$30/person

#### Italian Buffet

Garlic Bread, Italian Salad, Bow Tie/Penne/Rigatoni Pasta, Alfredo & Marinara, Meatballs, Grilled Chicken, Roasted Veggies, Mini Cannoli

#### Mexican Buffet

Chips & Salsa, Southwest Salad, Ground Beef & Grilled Chicken, Tortillas, Spanish Rice, Black Beans, Salsa, Sour Cream, Cheddar, Lettuce, Tomato, Cinnamon Churros

#### Desserts - \$8 each

Choose One:

Pecan Ball: Vanilla Ice Cream rolled in chopped pecans, chocolate sauce, whipped cream, cherry

Chocolate Mousse Parfait: Whipped cream, fresh berries

Brownie Sundae: Ghirardelli brownie, vanilla ice cream, hot fudge, whipped cream, cherry

Pound Cake: Whipped cream, macerated strawberries

New York Cheesecake: Whipped cream

Mini Brown Butter Cake: Whipped cream, macerated strawberries

## Beverage Station - \$5 per person

Includes:

Crimson Cup Regular & Decaf Coffee

Hot Tea

Iced Tea & Lemonade

Add-Ons:

Canned Soda (Pepsi, Diet Pepsi, Sierra Mist) - \$3

Fruit or Grape Punch - \$2.50

Gatorade (assorted flavors) – \$3.50

Bottled Water - \$2

Sparkling Water (Pellegrino) - \$4

Hot Chocolate – \$2.50

Assorted Juices (Cranberry, Apple, Orange) – \$2.50

Bailey's Irish Cream & Kahlua – \$6



#### Cash Bar Service

Minimum \$300 per bar – difference will be billed if not met Includes glassware, mixers, garnishes. Bartenders available for \$150 each.

**Liquor Tiers** 

Club Liquors - \$9

Premium - \$10

Superior - \$14

Wine, Beer, and Soft Drinks

House Wines: Merlot, Cab Sauv, Chardonnay, Pinot Grigio, White Zin – \$10/glass

Domestic Beer (Budweiser, Bud Light, Yuengling) - \$6/bottle

Soda & Juices (Pepsi, Diet Pepsi, Sierra Mist, Cranberry, Orange, Pineapple, Tonic & Soda Water) – \$3

#### **Liquor Brands**

Club Tier: New Amsterdam Vodka, Seagram's Gin, Bacardi Rum, Evan Williams Bourbon, Jose Cuervo Gold Premium: Tito's, Tanqueray, Captain Morgan, Jack Daniel's, Dewar's, Maker's Mark, 1800 Gold Tequila Superior: Grey Goose, Ketel One, Bombay Sapphire, Crown Royal, Johnny Walker Black, Cazadores Silver Tequila

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