TWIN PONDS
Golf & Country Club

169 Main Street, New York Mills • Phone: 315-736-9303 • Fax: 315-736-9304 • www.twinpondsgolf.net





BANQUET MENU

How do you define a place steeped in decades of gracious hospitality, yet alive with fresh possibility? Twin Ponds Golf & Country Club would like to welcome the fourth generation of superlative levels of service and culinary expertise to create a place where every guest is a VIP and every visit is special.

Once you travel up the majestic drive and take in the panoramic views, exquisite floral gardens, meticulously manicured greens, and the beautifully refashioned interior you will be welcomed by traditions of elegance, creative culinary knowledge and service standards that have been the pinnacle of our business for over 70 years. The Girmonde Family and the professional staff at Twin Ponds Golf & Country Club invite you, whether for business or pleasure, to come embody an experience that will truly be unsurpassed.

How do you define a place steeped in decades of gracious hospitality, yet alive with fresh possibility?

Twin Ponds Golf and Country Club

Come and visit us in person or on the web.

Presented To: _____ Date Issued: _____

HORS D'OEUVRES

Average serving is 4 pieces per person

SEAFOOD SELECTIONS - *MARKET PRICE*

• Shrimp Cocktail
• Bacon wrapped Shrimp Skewers with Pineapple Wedge
• Smoked Salmon w/ Dill Crème Fraiche on a Cucumber Slice
• Caviar • Clams Casino
• Smoked Salmon Bruschetta
• Crabmeat stuffed Mushrooms
• Mini Crab Cakes • Mini Lobster Rolls
• Bacon Wrapped Scallops
• California Roll
• Shrimp Cocktail Shooters

MEAT SELECTIONS - *$140 TRAY (50 PIECES)*

CHAR-BROILED BABY LAMB CHOPS AVAILABLE AT MARKET PRICE
• Marinated Grilled Beef Skewers
• Melon wrapped with Prosciutto, Drizzled with Basil Oil
• Mini Chicken Cordon Bleu • Italian Greens in Pastry Shell
• Shaved Tenderloin with Caramelized Onion on Red Crisp Potato with Chipotle Aioli
• Mini Chicken & Waffles
• Mini Loaded Potato Skins
• Cider Braised Pulled Pork in a Bourbon scented Pastry Shell
• Sausage Mushroom Cap
• Chicken & Pineapple Brochettes
• Mini Beef Wellingtons

VEGETARIAN SELECTIONS - *$130 TRAY (50 PIECES)*

• Feta and Spinach stuffed Mushroom Caps
• Tomato, Basil & Mozzarella Skewers
• Asparagus wrapped in Asiago Cheese • Assorted Cocktail Quiche
• Raspberry & Brie Phyllo
• Pesto & Tomato Bruschetta
• Caramelized Onion & Goat Cheese Tartlet
• Grilled Cheese & Tomato Soup Shooters

ICE CARVINGS

Beautiful Ice Sculptures are Available for your special event.
Prices vary from design to degree of difficulty.
We require a 60 day advance notice.
*Cancellation is **NOT AN OPTION** once booked.*

Prices are subject to change without notice. Prices do not include 8.75% sales tax and 21% administrative charge.

STATIONARY DISPLAYS

RAW BAR DISPLAY - *MARKET PRICE (UNLIMITED SUPPLY)*

Littleneck Clams, Alaskan Crab Claws, Shucked Oysters, Jumbo Shrimp Cocktail,
Marinated Mussels, Calamari Salad

Condiments include:
Cocktail Sauce, Lemon Wedges, Tabasco Sauce, Remoulade Sauce, Mignonette, Lemon Saffron Aioli

COLD DISPLAYS

Imported & Domestic Cheese and Seasonal Fruit with Assorted Crackers
One Hour Display
$3.50 per person

Fresh Vegetable Crudités with Appropriate dips
One Hour Display
$2 per person

Charcuterie
Artisanal Meats & Cheeses, Marinated Olives, Sweet & Hot Peppers, Baguettes, Crackers, Crudités
$9 per person

ANTIPASTO DISPLAY

$7 per person
Sliced Meats and Assorted Cheeses with Fresh Cut Lettuces, Roasted Red Peppers, Artichoke Hearts,
Kalamata Olives, Hot Peppers, Pepperoncini, Tuna, Fresh Grilled Vegetables, Baguettes,
Assorted Dressings and Dipping Oils

SUSHI DISPLAY

Assorted Rolls and/or Sashimi
One Hour Diplay
Market Price

OUR STAFF OF CREATIVE CHEFS WILL BE MORE THAN HAPPY TO CREATE A DINING STATION OR DISPLAYTO MEET YOUR BUDGET AND TASTE. WE CAN PERSONALIZE A MENU WITH YOUR IDEAS, CREATIVITY AND VISION IN MIND. DON'T HESITATE TO ASK!

Almost any item throughout the menu can be made Gluten Free and
We will be able to accommodate any other dietary needs upon request

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PLATED ENTREES

All of our Dinner Entrees include Twin Ponds' House Salad, Fresh Baked Bread and Butter
(Choose Three)

ROAST RACK OF LAMB - *MARKET PRICE*

Oven Roasted, Herb Crusted New Zealand Lamb Rack served over a bed of Ratatouille
finished with a Brandied demi-glace

PRIME RIB – *MARKET PRICE*

Slow Roasted Angus Beef Rib Eye made to your desired doneness, with Au Jus and a side of Horseradish

CHICKEN WATERFORD - *$27*

Chicken Breast stuffed with Spinach, sautéed Mushrooms, Roasted Red Peppers and
Smoked Gouda baked in Flaky Puff Pastry

MANGO MAHI MAHI - *$25*

Blackened Mahi Mahi filet served over Arugula topped with pan seared Scallops and fresh Tomato and Mango Salsa

CHICKEN MARGHERITA - *$25*

Frenched Chicken Breast baked with fresh Garlic, Herbs, Wine and
Layered with Vine Tomatoes and Fresh Buffalo Mozzarella

SALMON ST. GEORGE - *$29*

Grilled fillet of Salmon finished with a White Wine and Shallot Cream, topped with Gulf Shrimp

PORK OSSO BUCCO - *$26*

Braised and Slow Roasted Pork Shank simmered in a Red Wine & Tomato demi-glace
with fresh vegetables, and a gremolata of fresh parsley, garlic & lemon zest

GOURMET STEAK DIANE - *$27*

Choice Sirloin Steak finished in a flambé of Brandy, Shallots, Green Peppercorns and Dijon demi-glace

CHICKEN RAVELLO - *$26*

Boneless Chicken Breast Baked with a filling of Italian Greens, Prosciutto and Provolone
Finished with a Creamy Garlic and Herb Boursin Cheese Sauce

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PLATED ENTREES (CONT'D.)

All of our Dinner Entrees include Twin Ponds' House Salad, Fresh Baked Bread and Butter
(Choose Three)

FILET MIGNON – *MARKET PRICE*

A Tender Cut of Beef Tenderloin seasoned and Charbroiled to your desired doneness,
served with Gorgonzola Cream Sauce, topped with Tumbleweed Onions

SURF AND TURF - *MARKET PRICE*

A 6oz Brazilian lobster tail butterflied over the shell and basted with lemon, butter, and wine
A 6 oz cut of choice tenderloin char grilled to your desired doneness topped with gorgonzola cream sauce

SEA BASS - *MARKET PRICE*

Oven Broiled with a Sesame-Honey Glaze, Chive Oil, Aged Balsamic Syrup

STUFFED HADDOCK - *$26*

Haddock wrapped around homemade crabmeat dressing, finished with Lemon Tarragon studded Hollandaise

HADDOCK OREGANATA - $24

Fresh Haddock filet encrusted with a blend of Parmesan, Cracker Crumb, fresh Oregano, Garlic and Basil,
baked with White Wine and Lemon Butter

ROASTED VEGETABLE RAVIOLI - $24

Slowly roasted Carrots, String Beans, Cauliflower, Broccoli, Sweet Peas, Sweet Corn, Caramelized Onions and
Red Peppers wrapped in an Eggless Pasta served with a Sun-Dried Tomato Béchamel

CHICKEN FRANCAISE - *$24*

Boneless Chicken Breast dipped in Parmesan Egg Batter, Pan Sautéed, finished with a
Light Garlic-Lemon White Wine Sauce

AUTUMN ROAST PORK - *$24*

Grilled duo of tender Pork Mignons wrapped in Applewood Smoked Bacon and Basted with a
Maple and Caramelized Onion Glaze, finished with Grilled Burgundy Rubbed Apple Slices

CHICKEN CORDON BLEU - *$24*

Boneless Breaded Chicken Breast, stuffed with Swiss Cheese and Ham, topped with a White Wine Herb Cream Sauce

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DINNER BUFFETS

All Buffets include Twin Ponds' House Salad, Fresh Baked Bread and Butter

THE BUHR-STONE - *$19*

Rosemary Roasted Chicken; Sausage, Peppers & Onions; Penne with Marinara; Homemade Meatballs & Sauce; Parmesan Cheese, Crushed Red Pepper; Twin Ponds' Braubant Potatoes

JORDAN'S CHOICE - *$25*

Sliced Sirloin Diane, Chicken Francaise, Penne a la Vodka
Add an accompaniment and vegetable from below

THE BENJAMIN MARSHALL - *$29*

(Choose Three)
Chicken Marsala - Tenderloin Tips Diane - Pan seared Pork Loin with a Jack Daniels Glaze – Chicken Riggies
Open-Faced Chicken Ravello - Salmon St. George - Chicken Lucia – Hats and Broccoli – Haddock Oreganata
Add an accompaniment and vegetable from below

You may customize your buffet with Additional entrée choices listed below.
Please add the appropriate per guest price to the base price of your Buffet selection.

Tournedos of Beef Tenderloin with Brandied Mushrooms $8
Chef Carved Prime Rib Au Jus $8 - Vegetable Lasagna Roulade $3
Stuffed Haddock with Hollandaise $5 - Fresh Eggplant Parmesan $3
Sliced Roast Beef OR Turkey $3 - Pork Scaloppini $3

Family Style Served Buffets (Additional $2.75 Per Person Charge)
The Dinner Buffets include two Accompaniments from the following (except Buhr-Stone):

Accompaniments

Twin Ponds' Braubant Potatoes
Roasted Red Bliss Potatoes with Fresh Herbs
Whipped Potatoes
Blended Wild Rice
Mashed Potato Martini Bar (add $4 per guest)
Sautéed Fresh Mixed Vegetable Medley
Honey Glazed Carrots or Sautéed Green Beans
Grilled Seasonal Vegetables (add $1 per guest)
Asparagus with Lemon Butter (add $1 per guest)
Italian Greens (add $2 per guest)

Should you desire an additional Accompaniment please add $1 additional per guest

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TWIN PONDS SPECIAL BANQUET PACKAGE - *$54*

Assorted Cheese & Crackers, Fresh Vegetable Crudités w/ Dip Display
Chef Carved Prime Rib and Roasted Turkey
Pasta Station: Choice of 2 Pastas: Rigatoni, Penne or Bow Ties***
Choice of 2 Sauces: Marinara, Vodka, Alfredo, Fra Diavolo or Garlic & Wine
2 hours of Open Bar Including (1 before, 1 after): Draft Beer, Wine, Soda, and House Brand Liquors**
Add two accompaniments
**Top Shelf add $4 ***Tortellini add $1





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BEVERAGE PACKAGES

DRAFT BEER - WINE – SODA

1st Hour 8.00
2nd Hour 5.00
3rd Hour 4.00

HOUSE BRANDS - DRAFT BEER - WINE – SODA

1st Hour 9.00
2nd Hour 6.00
3rd Hour 5.00

Top Shelf Add $2.00 per hour

4 hours Anniversary Special 16.00
(House Brands - Wine - Draft Beer - Soda)

PUNCHES (GALLON)

(Approximately 35 drinks per gallon)

Fruit Punch 30.00
Wine Punch 40.00
Screwdriver, Mimosa or Champagne Punch 50.00
Specialty Drinks .....Market

CASH BAR or BAR BY THE BOTTLE AVAILABLE FOR YOUR FUNCTION.....PLEASE INQUIRE

BEER – WINE – SODA

Pitcher of Soda 8.00
House Carafe (liter) 16.00
*Quarter Keg – House (approximately 125 glasses) 175.00**
*Half Keg – House (approximately 250 glasses) 195.00**
Craft/Import Keg.....Market
Domestic Bottle Beer by the Case 72.00
Craft/Import Bottle Beer Available By The Case.....Market
(Domestic add $10 for 1/4 & $25 for 1/2 Kegs)*

PLEASE NOTE

Menu Choice Required 4 Weeks Prior to Function.
A Final Attendance Guarantee is Required 1 Week Prior to Function.
We Will Prepare for 5% Over the Guarantee Number (Account Will Be Charged on the Minimum Guarantee)
A MINIMUM **$250.00** NON-REFUNDABLE DEPOSIT IS NECESSARY TO CONFIRM DATE OF FUNCTION
Credit Cards are Subject to Processing Fee

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