



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



BRUNCH/SHOWER 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: _____

BRUNCH BUFFETS

35 Person Minimum \$100 Deposit Required

JORDAN'S BRUNCH \$20 PER PERSON

Variety of Chilled Fruit Juices, Fresh Fruit Tray, Twin Ponds' Braubant Potatoes, Crisp Hickory Bacon & Country Style Sausage, Fresh Steamed OR Grilled Vegetables, Coffee, Decaffeinated Coffee, Tea, Mimosa

Hot Entrees

Your Choice of Two:

Eggs Benedict, Fluffy Scrambled Eggs, Cinnamon Vanilla French Toast w/ Peaches, Old Kentucky Brown, Blueberry or Apple Crepes w/ Vanilla Mascarpone Sauce, Apple Pancakes, Broccoli & Gruyere Cheese Strata

AND

Your Choice of One Hot Luncheon Item:

Champagne Chicken or Chicken Lucia or Salmon and Dill Sauce

AND

Your Choice of One:

Buttery Croissants or Assorted Muffins or Assorted Danishes

CHAMPAGNE BRUNCH \$16 PER PERSON

Chicken Francaise, Scrambled Eggs, French Toast Amaretto, Breakfast Ham, Belgian Waffles with Whipped Cream and Seasonal Berries, Twin Ponds' Braubant Potatoes, Fresh Cut Assorted Fruit, Assorted Muffins, Orange and Cranberry Juice, Champagne Toast with Strawberry, and Coffee Station

WE ALSO OFFER

Mimosas	\$50 per gallon
Stoli Doli	\$70 per gallon
Margaritas/Bloody Mary's	\$60 per gallon
Fruit Punch	\$30 per gallon
Signature Drink	Market
Artichoke and Cheese Dip	\$ 2 per person
Bagels w/assorted cream cheese	\$ 3 per person
Ice Cream or Sherbet Served	\$2 per person
Hot Cocoa Bar	\$2 per person

*Prices are subject to change without notice. Prices do not include 8.75% sales tax and 20% administrative charge
Credit Cards are subject to processing fee*

I D BBQ BUFFET \$16 PER PERSON

Slider's Bar w/ fixings – Pulled Pork, BBQ Chicken, and Mini Burgers
Salt Potatoes, Corn on the Cob, Macaroni Salad, Gazpacho, Seasonal Fruit & Dip, Lemonade & Iced Tea
Strawberry Shortcakes \$2.50



HIGH TEA

\$18 PER PERSON
35 PERSON MINIMUM \$100 DEPOSIT REQUIRED

Selections of Tea (and Coffee)
Freshly Baked Savory Scones with Jams and Honey

Assorted Tea Sandwiches:
Curry Chicken on Rye Round
Cucumber with Chive and Cream Cheese
Asparagus wrapped in Prosciutto on toast point with Dijon Mustard
Smoked Salmon on Cucumber with Crème Fraiche
Sesame Egg on Rye Round with Horseradish Mayo

Additional Tea Sandwiches can be created upon request

Strawberries with Grand Marnier and Orange Zest
Selection of Petit Fors

WINE TASTING EVENTS

Let us create a unique culinary treat for your guests
With our fine wine and food pairing experience.
Always fun and memorable, it's an event you'll want to try over and over again!

*Prices are subject to change without notice. Prices do not include 8.75% sales tax and 20% administrative charge
Credit Cards are subject to processing fee*