

TWIN PONDS

Golf & Country Club

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STATIONS & HORS D'OEUVRES 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
 - Smoked Salmon Bruschetta
- Crabmeat stuffed Mushrooms
 - Mini Crab Cakes
 - Clams Casino
- 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
- Shaved Tenderloin with Caramelized Onion on Red Crisp Potato with Chipotle Aioli
 - Mini Chicken & Waffles
- 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
 - Asparagus wrapped in Asiago Cheese
 - Raspberry & Brie Phyllo
 - Pesto & Tomato Bruschetta
- Caramelized Onion & Goat Cheese Tartlet
 - Assorted Cocktail Quiche
- 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 20% 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, Lemon Saffron Aioli

COLD DISPLAYS

Imported & Domestic Cheese and Seasonal Fruit with Assorted Crackers

One Hour Display

\$2.50 per person

Fresh Vegetable Crudités with Appropriate dips

One Hour Display

\$1.50 per person

Assorted Pates and Accompaniments

Duck Liver, Chicken Liver, Vegetable Terrine
Market



Charcuterie

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

GRILLED VEGETABLE DISPLAY

\$6 per person

Grilled Red Sweet and Yellow Bell Peppers, Asparagus Spears, Eggplant, Zucchini,
Summer Squash, Portobello Mushrooms

SUSHI DISPLAY

Assorted Rolls and/or Sashimi

One Hour Display

Market Price

**Our Staff of Creative Chefs will be more than happy to create a Dining Station or Display
To meet your budget and taste. We can personalize a menu with your ideas,
Creativity and vision in mind. Don't hesitate to ask!**

Prices are subject to change without notice. Prices do not include 8.75% sales tax and 20% administrative charge.

STATIONS

Appropriate Stations are Chef Attended at no additional charge
Displayed for One Hour



ANTIPASTO STATION

\$8 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

PANZANELLA SALAD STATION

\$6 per person

Fresh Baked Croutons, Diced Cucumber, Tomato, Bell Pepper, Red Onion, Kalamata Olives, Buffalo Mozzarella, Fresh Basil, Arugula Leaf, Extra Virgin Olive Oil and Red Wine Vinegar

CHOPPED SALAD STATION

\$6 per person

Spinach, Romaine, Tomato, Turkey, Bacon, Mozzarella, Chopped Egg, Red Onion, Tossed with a Champagne Vinaigrette Dressing, Served with Rolls and Butter

Both Salad options can be available to your guests at a cost of \$10 per person.

Add Grilled Chicken \$3 or Shrimp \$5 to any Salad Station

PASTA STATION

\$8 per person

Pasta and Fresh Sauces made to order

Choose Two

Egg Bow Ties with Spicy Marinara or Blush Sundried Tomato Sauce

Tortellini with Tomato Vodka Sauce

Ravioli with Wild Mushroom Cream

Penne Primavera

Rigatoni with Grilled Chicken

Fettuccini Alfredo

Orecchiette with Roasted Garlic and Broccoli

Seafood Linguine (add \$2.50 per person)

The above list is merely suggestion; please feel free to create your own combination and design.

HOT COCOA STATION

\$4 per person

Peppermint Sticks, Marshmallows, Cinnamon, Toffee Candy Bar, Whipped Cream, Caffeinated and decaffeinated Coffee and Tea with all appropriate accompaniments

JUST COFFEE AND TEA STATION \$2 PER PERSON

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STATIONS CONTINUED

CARVING STATION

Carved Roasted Meats and Accompaniments, Served with Red Roasted Potatoes OR Braubant Potatoes



Baked Sugar Cured Ham	\$ 8
Oven Roasted Turkey	\$ 8
Marinated Pork Loin	\$ 8
Prime Rib	Market
Tenderloin of Beef	Market

THE PACIFIC RIM

\$11 per person

Asian inspired dishes including:

Vegetable Fried Rice

Ginger Beef and Broccoli

Sesame Chicken

Pad Thai

Vegetable Tempura

Additional

Shrimp Tempura (Market Price)

Fresh Sushi (Market Price)

MASHED POTATO MARTINI BAR

\$5 per person

Yukon Gold, Purple Russet or Sweet Potato

Served in Martini Glasses with the following toppings:

Classic gravy, Butter, Sour Cream, Bacon, Chives, Broccoli, Salsa, Crab Meat,
Cheddar Cheese, Corn, and Peas

Add an extra potato for \$1

ASSORTED PASTRY AND COOKIE STATION

\$7 per person

An Assortment of Miniature Pastries, Cannoli, Cream Puffs, Chocolate Covered Strawberries,
Gourmet Cookies and Wafers with Coffee and Tea



Not Attended

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BEVERAGE PACKAGES

DRAFT BEER - WINE – SODA

1st Hour	6.00
2nd Hour	5.00
3rd Hour	4.00

HOUSE BRANDS - DRAFT BEER - WINE – SODA

1st Hour	7.00
2nd Hour	6.00
3rd Hour	5.00

Top Shelf Add 1.00 per hour

4 hours Anniversary Special	14.00
<i>(House Brands - Wine - Draft Beer - Soda)</i>	

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 or WEDDING BAR PACKAGES
MAY BE 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*
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 Prices Based on Minimum 100 Guests

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** DEPOSIT IS NECESSARY TO CONFIRM DATE OF FUNCTION

A MINIMUM **\$1000.00** DEPOSIT IS NECESSARY TO CONFIRM DATE OF WEDDING

All DEPOSITS are NON-REFUNDABLE

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