

The Catering Menu

AT ONEIDA COMMUNITY GOLF COURSE

Breakfast & Brunch

BREAKFAST MENU

Assorted juices

Fruit Display

Bagels with Cream Cheese

Scrambled Eggs

Home Fried Potatoes

Sausage and Bacon

French Toast

Coffee, Decaf, and Tea

\$11 per person

BRUNCH

All the selections above you can add:

Tossed Salad: \$1

Carved Top Round \$6

Carved Turkey \$4

Greens \$1.50

Chicken Francaise \$3

Vodka Riggies \$2

Fresh Vegetables \$1

Baked Haddock Florentine \$3



CREATIVE CHEFS CATERING

* All packages include a beverage station of coffee, decaf, tea, lemonade and iced tea.
All food and beverage prices are subjected to a 20% gratuity.

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Lunch Buffets

SANDWICH AND SALAD BUFFET

Mixed Green Salad with house dressing

Fruit Salad

Assorted Deli Meats, Cheeses, Breads, and Condiments

Chips

Brownies and Cookies

\$16 per person

HOT LUNCH BUFFET

Soup du Jour (Choices: Chicken Vegetable, Cream of Broccoli or Tomato Florentine)

Caesar Salad and Pasta Salad

Greens

Baked Chicken, Eggplant Parmigiana

Sausage, Peppers, and Potatoes

Pasta Marinara

Mini Cannolis

\$19 per person

BBQ BUFFET

Potato salad and Coleslaw

Southern Fried Chicken

Pulled Pork

Salt Potatoes, Corn and Baked Beans

Rolls

Macaroni and Cheese

Cookies and Blondies

\$19 per person

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Plated Lunches

Served with Soup du Jour

CHICKEN SALAD

On a croissant with fresh fruit

\$14.50

SHRIMP AND VEGETABLE KABOBS

Over rice pilaf

\$17.50

LAKEVIEW SALAD

Crisp romaine topped with strawberries, toasted coconut, crumbly blue cheese, almonds, Mandarin oranges, and grilled chicken

\$16.50

CHICKEN CAESAR SALAD

Torn leaves of Romaine lettuce tossed w/ croutons, Romano cheese, and roasted garlic dressing with garlic bread

\$16.50

TOMATO MOZZARELLA SALAD

Sliced vine ripened tomatoes and fresh mozzarella in a Balsamic and Virgin olive oil dressing with rosemary Filone bread

\$15.50

CHICKEN CAPRICE SANDWICH

Grilled breast of chicken topped with sliced tomatoes, fresh basil, and fresh mozzarella cheese on a grilled roll served with salad of the day

\$15.50

SPINACH AND FETA IN PHYLLO

Served with a Greek salad

\$16

QUICHE DU JOUR

Homemade pie crust filled with egg custard, cheese and, your choice of filler.

Served with Fruit salad

\$15.50

DESSERTS: Apple Crisp, Brownie Sundae, Shortcake



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Hors D'oeuvres

COLD

Shrimp Cocktail (16/20) *50 pieces - \$150*

Vietnamese Spring Rolls - vermacelli and pickled vegetables with lettuce and herbs, with Thai dipping sauce *50 pieces - \$75*

Gazpacho Sippers - Ripe tomatoes, cucumber and herbs with extra virgin olive oil in a shooter glass *50 pieces - \$50*

Caprice Skewers-tomato mozzarella salad on a skewer *50 pieces - \$75*

Tenderloin of Beef and Horseradish Pinwheels *50 pieces - \$100*

Tomato Bruschetta - fresh tomato salad on a Crustini *50 pieces - \$100*

Deviled Eggs - prepared many different ways *50 pieces - \$50*

Asparagus - imported provolone wrapped in soppressata drizzled with blood orange extra olive oil *50 pieces - \$100*

Smithfield Apple Wrap - Granny Smith apples wrapped with Mountain Ham, drizzled with pink salt caramel *50 pieces - \$100*

HOT

Spanokopita - flakey filo dough filled with spinach and Feta cheese *50 pieces - \$100*

Vegetable Spring Rolls - served with Vietnamese dipping sauce *50 pieces - \$75*

Beef Hawaii - Skewers of beef, pineapple, and red peppers *50 pieces - \$100*

Lamb Pops - grilled rib chops drizzled with Balsamic syrup *50 pieces - \$175*

BBQ Shrimp in Bacon - shrimp wrapped in bacon laced with BBQ sauce *50 pieces - \$150*

Scallops & Bacon - fresh scallops wrapped in smoky bacon *50 pieces - \$150*

Thai Chicken & Snow Pea - spicy chicken nugget wrapped in a snow pea *50 pieces - \$75*

Crab Balls - deep fried crab mixture served with Cajun Mayo *50 pieces - \$100*

Stuffed Mushrooms - stuffed with one of three fillings:
50 pieces Crab *\$100*, Sausage *\$75*, or Spinach & Asiago *\$75*

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Specialty Displays

VEGETABLE CRUDITÉS - Hand cut seasonal vegetables with ranch dip

25 people - \$75 50 people - \$125

CHEESE AND FRUIT DISPLAY - A beautiful arrangement of mild and sharp cheeses w/ sliced melon, fresh berries, and grapes

25 people - \$100 50 people - \$175

FRUIT DISPLAY - An array of domestic and tropical fruits w/ honey yogurt dip.

25 people - \$125 50 people - \$175

BRIE EN CROUTE - Baked wheel of imported Brie cheese in puff pastry served with fresh berry coulis and grapes.

50 people - \$225

MEDITERRANEAN TABLE - Three types of hummus, Greek olives, Feta cheese, roasted peppers, and grilled balsamic eggplant, served with pita chips

25 people - \$175 50 people - \$300

ANTIPASTO GALA - Sliced meats, cheeses, fresh mozzarella, roasted peppers, olives, hot peppers, grilled vegetables, and more.

Accompanied with virgin olive oil and aged Balsamic vinegar.

25 people - \$200 50 people - \$325

CHILLED ASIAN NOODLE BAR - with soy, teriyaki chicken, cashews, pickled vegetables,

spinach, scallions, snow peas, corn, chili sauce and more *25 people - \$125*

STUFFED ROLLS - Your choice of antipasto, sausage, greens and sausage, broccoli, or spinach all with mozzarella cheese

25 people - \$100

PIZZA PLATTERS - a combo of tomato and garlic pies

25 people - \$100



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Dinner Buffets

THE CLASSIC

Tossed Salad with house dressing, bread & butter

Rosemary Roasted Chicken, Greens and Red Skin Potatoes

Pasta Marinara, Meatballs

Brownies

\$18 per person

THE LAKEVIEW

Tossed Salad with house dressing, bread and butter and Fruit Salad

Chicken Mediterranean or Chicken Divan

Bullion Potatoes and Grilled Vegetables

Tortellini Marinara

Hot Fudge Sundae

\$20 per person

THE SHERRILL

Tossed Salad with house dressing, bread and butter

Pork Loin with Cranberry Demi-Glaze, Broiled Salmon Béarnaise and Chicken Marco Polo (Mornay Sauce and Broccoli)

Vegetable du Jour, Yukon Mashed Potatoes

New York Style Cheesecake with fresh berries

\$27 per person

CARVINGS

Tavern Ham *\$5 per person*

Top Round of Beef *\$6 per person*

French Cut Turkey *\$5 per person*

Pork loin *\$6 per person* Stuffed *\$7 per person*

Prime Rib *\$9 per person*

Strip loin *\$10 per person*

Tenderloin *\$12 per person*



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Plated Dinners

Entrees: included is salad with house dressing, vegetable, appropriate starch, bread, dessert and coffee

SALMON BÉARNAISE - Salmon with a tarragon butter sauce \$30

ASIAN TUNA - Pan seared rare with fresh ginger and Wasabi drizzle \$30

STUFFED SOLE - Stuffed with crab and vegetables \$27

HADDOCK OVER GREENS - Pan broiled Haddock in a sherry Veloute over mild greens \$24

SOFT CRABS AMANDINE (IN SEASON) - Twin crabs coated in almonds with an Amaretto butter sauce \$31

CRAB CAKES - 2 cakes filled with fresh crab meat topped with Cajun Mayo \$29

CIOPPINO - An array of fresh shell fish and seafood in a spicy tomato broth \$44

CHICKEN MEDITERRANEAN - Sauteed breast of chicken topped with artichokes, spinach, capers, sundried tomatoes, and Feta cheese \$25

CHICKEN FLORENTINE - Breast of chicken topped with Proscito ham, spinach, and cheddar cheese, laced with mushroom cream sauce \$25

CHICKEN CHAMPLAIN - Breast of chicken topped with wild mushroom ragout and mixture of Fontina and Romano cheeses \$25

CHICKEN PARMIGANA - Italian breaded chicken topped with marinara sauce and mozzarella cheese \$21

CHICKEN FRANCAISE - Egg dipped chicken breast coated with a lemon sherry sauce \$23

FILET MIGNON - Char-grilled 9 ounce tenderloin steak \$40

NY STRIP STEAK - 12 ounce hand cut center steak \$36

PRIME RIB AU JUS - Roasted rib of beef sliced to order au Jus \$30

SLICED BEEF - English cut of top round topped with a mushroom sauce \$25

PORK SCALOPPINI - Medallions of pork in a sherry tomato sauce with onions, peppers, and mushrooms \$26

VEAL OSCAR - Tender cutlets of veal topped with crab meat, asparagus, and Béarnaise sauce \$32

LAMBS CHOPS - Center cut loin chops marinated in Mango chutney \$42



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Station Displays

PASTA

Three pastas and two sauces tossed to order with grilled vegetable's on the side

*Can be an unmanned station

\$7 per person

PANINI BAR

Paninis made fresh right in front of you! Choose from Hamlet, Reubens, Black Russians or Turkey Devonshires.

\$6 per person

MASHED POTATO MARTINI BAR

Piped Russet or sweet potatoes in a Martini glass served a variety of toppings from sour cream to tenderloin tips

\$10 per person

MINI PIES

Assortment of apple, peach, blueberry, pecan or your request.

\$6 per person

SHORTCAKE BAR

Sweet strawberries and ripe peaches are served over biscuits, pound cake, or angel food cake along with vanilla ice cream and whipped cream

\$7 per person

FONDUE

Two types of chocolate fondues with fun stuff to dip like: pretzels, fruit, pound cake, angel food cake, brownies, and more

\$7 per person



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Desserts

CHEESECAKES

Coconut Cream, Chocolate Truffle, Black Forest, Bailey's Irish Cream, Cappuccino,
Plain with assorted toppings, Creamsicle, White Chocolate, Lemon, Mounds

\$45

3 LAYER CAKES

Carrot, Chocolate Peanut Butter Mousse, Lemon Cream, Tiramisu,
Chocolate Molten, Triple Chocolate Torte

\$42

Death by Chocolate Torte (Grand Marnier flavored)

\$45

Wedding Cakes are available

\$2.75 - \$4.25 per slice

PIES

Key Lime *\$25*

Chocolate Peanut Butter Mousse *\$25*

Fruit Pies *\$25*

Pumpkin *\$25*

Coconut Cream *\$25*

Chocolate Banana Cream *\$25*

ASSORTED

Creme Brulee *\$8 each*

White Chocolate Strawberry Mousse *\$8 each*

Fresh Fruit Tart - drizzled with white and dark chocolate *\$42*

Tiramisu *\$40 (13" x 9")*

Napoleons *\$8 each*

– PASTRY TABLE AVAILABLE –



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Beverages

WELL BAR

1st hour *\$10 per person* 2nd hour *\$9 per person* 3rd hour *\$6 per person*

CALL BAR

1st hour *\$13 per person* 2nd hour *\$10 per person* 3rd hour *\$7 per person*

CASH OR HOST (RUNNING TAB)

house pricing

BEER AND WINE BAR

(includes soft drinks)

1st hour *\$8 per person* 2nd hour *\$6 per person* 3rd hour *\$5 per person*

**subject to change based on quality of wine or beer*

PUNCHES

Non-alcoholic *\$28 gallon*

Champagne *\$52 gallon*

Liquor *\$72 gallon*

KEGS

Domestic *\$200* Imported *\$260*

WINE

Priced by the bottle according to wine list

Carafes of wine *\$14 each*

SODA

Priced by bottle or can

Pitchers *\$7 each*

COFFEE

\$20 per 25 people



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Outside Charges

LINENS

Tablecloths *\$5 each*

Large to the ground tablecloths *\$18 each*

Napkins *\$2 each*

SET UP FEE

\$1 per person

LABOR COSTS

\$30 per hour, per employee

Carvers \$75/hour

EXTENSIVE TRAVEL FEE

\$50 - \$300

TRASH REMOVAL

\$100

CAKE CUTTING FEES

\$15 - \$75



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