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Wendy Soroka – Event Director Ext. 221
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Banquet Menus

Thank you for considering Eagle Crest Golf Club for your event. Our event coordinators will be more than happy to assist you in designing your special event. If you don't see something you are looking for, feel free to ask us. We strive to make your event perfect.

Prices valid through December 31, 2009

Ala Carte Menu

Please Select One Salad

Traditional House Salad

Crisp Romaine & Iceberg lettuce with tomato wedges, cucumbers, croutons, red onion with Balsamic

Classic Caesar Salad

Romaine lettuce tossed with our creamy Caesar dressing, garlic croutons and shaved Pecorino cheese

Entrees – Please Select Two Entrees

Prime Rib of Beef Au Jus - \$26.00

Slow-roasted, herbed prime rib prepared to medium rare

Filet Mignon - \$29.00

Tender Filet Mignon seasoned, seared and topped with sherry mushrooms

Strip Steak Au Poivre - \$23.00

NY Strip Steak seared with a black pepper crust and finished with a cognac reduction

Veal "Elizabeth" - \$26.00

Tender veal scaloppini breaded and sautéed with an herbed butter sauce

Mediterranean Chicken - \$21.00

Boneless chicken breast dredged in seasoned flour, roasted & topped with smoked mozzarella, artichokes, calamata olives, tomatoes, red onions

Stuffed Chicken Amaretto - \$23.00

Boneless chicken breast filled with almond-apple stuffing & finished with a light amaretto cream sauce and sliced toasted almonds

Chicken Marsala - \$21.00

Juicy chicken breast lightly seasoned & pan seared with a Marsala wine reduction

Chicken Parmesan - \$21.00

Boneless chicken, breaded and topped with red sauce and mozzarella cheese

Slow-Roasted Pork Loin - \$21.00

Juicy pork loin medallions, herbed and slow roasted with a mushroom demi glaze

Bone-In Pork Chop - \$21.00

A bone-in, apple marinated pork chop seasoned and grilled

Honey Bourbon Salmon - \$24.00

Salmon filet marinated and grilled with a honey-bourbon glaze

Seafood Stuffed Sole - \$24.00

Filet of Sole stuffed with crab and scallop stuffing in a light lemon-herb wine sauce

Lemon Garlic Swordfish - \$26.00

Fresh grilled swordfish served with lemon and herbed garlic butter

Pacific Rim Crabcakes - \$24.00

Seasoned lump crabmeat with exotic fruit salsa

Eggplant Parmigiana - \$19.00

Fresh eggplant, breaded and topped with red sauce and mozzarella cheese

Grilled Marinated Vegetables - \$19.00

A seasonal blend of marinated vegetables lightly grilled

Entrée Duets (Please select one for all guests)

Petit Filet & Bourbon Salmon - \$34.00

Tender filet accompanied by our honey-bourbon marinated and glazed salmon

Chicken Francaise & Stuffed Shrimp - \$31.50

Breast of chicken with a lemon-white wine sauce with seafood stuffed jumbo shrimp

****All entrees include chef's choice accompaniments, warm rolls & butter, coffee and tea service****



The Open Buffet

Salad

(please select one)

Mixed Green Salad
Traditional Caesar Salad

Entrée Selections

(Select Two)

Chicken Marsala
Stuffed Chicken Amaretto
Chicken Parmigiana
Chicken Piccata
Italian Sausage & Peppers
Haddock Scampi
Bourbon Glazed Salmon
Herb Roasted Pork Loin
Roast Beef Bordelaise
Baked Scrod Francaise
Eggplant Parmigiana

Accompaniments

(Select Three)

Scalloped Potatoes
Potatoes Au Gratin
Roasted Rosemary Potatoes
Garlic Mashed Potatoes
Penne Pasta with Vodka Cream Sauce
Tortellini with Tomato-Basil Cream Sauce
Fusilli alla Pappone
Rice Pilaf
Wild Rice
Fresh Vegetable Medley

Desserts

(Select One)

Assorted Cookie & Brownie Trays on Tables
Chocolate Layer Cake
NY Style Cheesecake with Strawberry Topping
Tiramisu
Occasion Cake

Buffet includes warm rolls & butter
&
Coffee and Tea Station

\$23.95

Additional Entrée Selections

\$3.00 /person

Additional Accompaniments

\$1.50 /person

All pricing is per person and is subject to a 20% service charge and NYS Sales Tax



The Masters Station Buffet

Pasta Station

Antipasto Display

Fresh mixed greens with assorted sliced Italian meats, roasted red peppers, banana peppers, cherry peppers, tomatoes, red onions and crumbled bleu cheese.
Served with warm rolls and butter & our house vinaigrette.

(Select Two)

Fusilli Alla Pappone
Penne with Vodka Cream Sauce
Penne alla Puttanesca
Penne Pasta with Broccoli, Garlic and Olive Oil
Tortellini with Tomato-Basil Cream Sauce

Carving Station

(please select two)

Herb-roasted Pork Loin
Roast Sirloin of Beef
Pan Roasted Turkey
Honey-cured Virginia Ham

Buffet Station

Honey-Bourbon Glazed Salmon
Fresh Vegetable Medley
Roasted Rosemary Potatoes

Dessert Station

Assorted Cakes, Cookies & Pastries
Flavored Coffee & Herbal Teas

\$34.95

All pricing is per person and is subject to a 20% service charge and NYS Sales Tax



Beverage Service Options

Full Open Bar

Five hours of bar service, including premium brand liquors, selected bottled & draft beers, Chardonnay, White Zinfandel, Merlot and soft drinks
\$21.00 per person

One Hour Open Bar

One hour of bar service, including premium brand liquors, selected bottled & draft beers, Chardonnay, White Zinfandel, Merlot and soft drinks
\$10.00 per person
1st additional hour open bar \$4.25 per person
Each additional hour open bar \$2.25 per person
(consecutive hours only)

Open Draft Beer, Wine and Soda

Includes selected draft beers, Chardonnay, White Zinfandel, Burgundy and soft drinks
\$7.00 per person
1st additional hour open bar \$2.00 per person
Each additional hour open bar \$1.75 per person
(consecutive hours only)

Cash Bar

A \$75.00 bartender fee will apply

Champagne Toast \$2.00 per person

Enhancements

We suggest the following additions to enhance your event

Cocktail Hour Selections

Fruit, Vegetable and Cheese Display

An elegant display of fresh seasonal fruits, imported and domestic cheeses, fresh vegetables, pepperoni, crackers and creamy dips
\$6.00 per person

Butler passed hors d'oeuvres

A chef's selection of four hors d'oeuvres, butler passed continually for one hour
\$5.00 per person

(Both Hot & Cold Hors d'Oeuvres for
\$10.00 per person)

Butler Passed Sushi – Assorted sushi & sashimi passed during your cocktail hour
\$1.50 per piece (minimum 50 pieces)

Shrimp Cocktail – Jumbo shrimp butler passed during your cocktail hour
\$225.00/100 pieces

Smoked Salmon – Smoked salmon display with dill remoulade during the cocktail hour
\$2.00 per person

Cheese and Cracker Display – Imported and domestic cheeses with crackers and flatbreads
\$4.00 per person

Appetizer Selections (for ala carte dinners) - \$2.00 per person

Penne alla Basil

Penne pasta, roasted peppers and fresh basil in a tomato cream sauce

Fusilli alla Pappone

Fusilli pasta with fresh zucchini and squash in a light Alfredo sauce

Fresh Fruit Plate with Raspberry Sauce

Fresh, sliced seasonal melon drizzled with raspberry sauce

Fresh Berry Mélange

Assorted fresh berries in a champagne Sauce served in a champagne glass

Cream of Mushroom and Swiss Soup

Pasta E Fagioli

Tomato Vegetable Soup

Cream of Broccoli and Cheddar Soup

Desserts & Amenities

Italian Pastries and Cookies – Assorted Villa Italia pastries and cookies on your tables
\$30.00 per Table

Custom Celebration Cake – A custom designed occasion cake made by Villa Italia
Call for Pricing

Assorted Dessert Station – Complete assortment of cakes, Italian pastries, fresh-baked cookies & brownies
\$4.00 per person

Flavored Coffee & Tea Station – Coffee station with assorted flavors & a selection of herbal and flavored teas
\$2.50 per person

Gourmet Chocolate Fountain - Belgian dark chocolate with assorted items for dipping.
\$5.00 per person

Fresh Floral Centerpieces - Decorate your tables with floral centerpieces
\$40.00 per table & up

Floor Length Table Linens - Elegant floor length linens on each table
\$12.00 per table

Linen Chair Covers - Ivory linen chair covers with matching satin sash
\$4.50 per person

Eagle Crest Information & Policies

Deposit & Payment Policy

To reserve your date, a non-refundable deposit of \$500.00 will be required. All deposits and payments will be deducted from the final bill. Payments must be made by cash, cashier's check or certified personal check. Credit cards are not accepted for payment.

Guarantee

Events require a minimum of **50** guests. A final guarantee must be made one week prior to the event. This guarantee cannot be reduced. Any additional guests attending will be payable on the day of your event.

Tax & Service Charge

All prices are subject to a 20% service charge and applicable New York State sales tax.

Children's Pricing

Children 12 and under will be charged \$19.95 plus service charge and tax. Any children attending your event that do not order a meal will be charged a \$5.00 setting fee.

Professional Pricing

Professional meals will be charged at regular price plus service charge and tax.

Overtime Fee

Events are based on a **four** hour time period. Any additional time will be billed at a rate of \$500.00 per hour and is at the discretion of the management. This fee does not include any bar or service charges. The maximum allowable overtime is two hours. At no time shall any event go past 1:00 am.

Decorations

Eagle Crest Golf Club does not permit the affixing or attaching of anything to the walls, floors or ceilings with nails, staples, tacks, tape or any other substance that might otherwise mar the facility.

Early Arrivals

Your event will begin promptly at the scheduled time. Guests may not be able to enter the facility if they arrive early. We ask for your assistance by making your guests aware of this policy.

Responsible Alcohol Service Policy

Eagle Crest Golf Club practices responsible alcohol service. As per New York State law, only persons over the age of 21 years will be permitted to consume alcohol at any function. All Eagle Crest Golf Club staff reserve the right to obtain government issued photo identification from any guest. Our staff also reserves the right to terminate the consumption of alcoholic beverages on an individual basis.

Pitchers of beer or shots of any type will not be served.

For the safety of guests and staff, no beverages of any type are permitted on the dance floor.