

# Shorewood Country Club

on the Lake



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shorewoodcc.com

Welcome...

Thank you for your interest in hosting your special event at Shorewood Country Club. Situated on the banks of Lake Erie, our clubhouse takes full advantage of its glorious setting. Our spectacular vista offers sunsets that are world renowned.

The Management and Staff offer the highest quality and attention to detail in the area.

Our dining room, grand room, bar and covered patio can accommodate up to 200 guests. Additionally, our lower level Rathskeller has a private bar that can accommodate up to 50 guests. A private board room on our upper level offers a secluded setting and can accommodate up to 20 for business meetings or smaller intimate gatherings. If you are considering a wedding reception at Shorewood, a ceremony under our majestic oak tree with the lake as the backdrop is sure to create a memory that will last a lifetime.

Shorewood Country Club's Executive Chef and Banquet Coordinator have created these menus as a guide to help you create a truly unforgettable experience. If you have any special requests, our Chef will be glad to tailor a menu to your specific desires.

We would like to take this opportunity to once again thank you for your interest in

Shorewood Country Club.

We look forward to serving you.

### Standard Banquets Include-

Linen- Tablecloths and Napkins (Color Options Available)  
White Skirted Display Tables  
Standard Tables and Chairs  
Standard Glassware & Flatware  
Complimentary Cake Cutting  
No Charge for Bartender (s)/ Staff  
Complimentary Coffee & Water Station  
No Charge for Ceremony on Site (standard chairs 40)  
Use of Brides Room/ Men's Locker Room  
Carts for Golf Course Photography (Wedding)  
Event Clean up  
Microphone PA System

### Available Upon Request-

(Charge may Apply)

Additional Bar Service (150 guests or more)  
Gold Charger Plates  
Centerpiece Mirrors  
Table Numbers & Stands  
Signature Drink  
Champagne Toast  
Bottled Wine on Tables with Dinner  
Late Night Snacks  
Sweet Table

## Hors D'oeuvres

\$200 per 100 pieces

Phyllo Mushroom Purses  
Brie with Raspberry en Croute  
Mini Beef Wellington  
Smoked Salmon with Dill Cream Cheese Crostini  
Shrimp Cocktail  
Crispy Wrapped Asparagus with Asiago  
Prosciutto Wrapped Asparagus  
Crab Stuffed Mushrooms  
Scallops Wrapped in Bacon  
Rare Beef Tenderloin Crostini with Horseradish Cream

\$175 per 100 pieces

Mini Crab Cakes with Remoulade Sauce  
Swedish Meatballs  
Meatballs with Sweet Chili Glaze  
Phyllo Cups with Goat Cheese & Grapes  
Caprese Skewer tortellini, mozzarella, tomatoes & basil

\$150 per 100 pieces

Sausage Stuffed Mushrooms  
Spinach Stuffed Mushrooms  
Spana Kopita  
Artichoke & Olive Crostini  
Ham & Asparagus Crostini

## Dips & Things

Priced per person

Grilled Seasonal Vegetable Display with Hummus and Fresh Breads	\$4
Fresh Vegetable Crudit� with Herb Dip	\$3
Imported Domestic Cheeses with Italian Meats & Olives, Assorted Crackers	\$4
Fresh Fruit & Berry Display with Yogurt Dip	\$3
Crab Rangoon Dip with Crispy Wontons	\$3
Creamy Spinach & Artichoke Dip with Pita Chips	\$3

## Served Banquet Dinner Options

(Choice of 3)

**Pan Seared Chicken Breast**  
With White Wine and Dijon Mustard  
Sauce  
\$30

**Artichoke & Parmesan Stuffed  
Airline Chicken**  
With Red Pepper Coulis  
\$30

**Grilled Salmon**  
With Maple Mustard Glaze  
\$30

**Pan Seared Salmon**  
With Dill Cream Sauce of Lemon Beurre  
Blanc  
\$30

**Seasonal Vegetable Risotto**  
With Grilled Cauliflower Steak  
\$30

**Wild Mushroom & Vegetable  
Stroganoff**  
\$30

**Flat Iron Steak**  
Bourbon Marinated with Red Wine  
Mushroom Sauce  
\$34

**Grilled Sirloin**  
Filet of Beef with Bacon Onion Jam  
\$34

**Grilled 8oz Filet of Beef**  
Topped with Gorgonzola Cheese,  
Red Wine Demi-Glace  
\$40

**12 oz NY Strip Steak**  
Topped with Crispy Fried Shallots  
\$40

**Petite Cut Prime Rib of Beef**  
\$40

*Served Banquet Dinner Options and Buffet Dinner Options include the following-*

*Salad Choice, Starch Choice, Vegetable Choice,*

*Dinner Breads & Butter*

*Coffee & Tea*

## Buffet Dinner Options

(\$30 per person- Choice of two Entrees)

Pan Seared Chicken Breast with White Wine Dijon Mustard Sauce

Artichoke and Parmesan Stuffed Chicken with Red Pepper Coulis

Parmesan Crusted Chicken with Mushroom Marsala Sauce

Sautéed Chicken Breast with Lemon Caper Sauce

Grilled Salmon with Maple Mustard Glaze

Pan Seared Salmon with Dill Cream Sauce

Pan Seared Salmon with lemon Beurre Blanc

Grilled Mahi Mahi with Salsa Verde

Honey Glazed Pork Loin with Sautéed Apples and Toasted Walnuts

Roasted Herb Stuffed Pork Loin with Au Jus

Grilled Marinated Flank Steak with Chimichurri Sauce

Roast Sirloin of Beef with Red Wine and Mushroom Demi-Glace

Seasonal Vegetable Risotto with Grilled Cauliflower Steak

Wild Mushroom and Vegetable Stroganoff with Penne Pasta

Add an additional Entrée for \$7 per person

*Served Banquet Dinner Options and Buffet Dinner Options include the following-*

*Salad Choice, Starch Choice, Vegetable Choice,*

*Dinner Breads & Butter*

*Coffee & Tea*

## Accompaniments

House Garden Salad

Or

Caesar Salad

Yukon Gold Mashed Potatoes

Baby Red Mashed Potatoes

Garlic & Herb Mashed Potatoes

Horseradish Mashed Potatoes

Herb Crusted Baby Red Potatoes

Parsley & Butter Red Potatoes

Wild Rice Blend

Rice and Quinoa Blend

Golden Fruit Rice Blend

Rice Pilaf

Seasonal Grilled Vegetables-

(Sautéed Zucchini, Summer Squash and Red Peppers with Fresh Herbs)

Dilled Carrots

Green Beans Almondine

Broccoli and Cauliflower Blend

## Bar Packages

All Bar Packages listed below are based on 4 Hours and Priced Per Person and exclude shots.

### **S.C.C. House Pour 18**

House Brand- Vodka, Gin, Rum, Whiskey, Bourbon, Scotch,  
Peach Schnapps,  
Tequila, Amaretto,  
Triple Sec & Vermouth  
House Draft (2) House Wine Selection

### **Country Club Pour 22**

Tito's Vodka, Gordons Gin, Bacardi Rum,  
Black Velvet Whiskey,  
Jim Beam Bourbon, Ballentine's Scotch  
House Draft (2) House Wine Selection

### **Deluxe Pour 25**

Absolut Vodka, Tanqueray Gin, Captain Morgan Rum,  
Bacardi Rum,  
Jack Daniels Whiskey,  
Bulleit Bourbon, Dewar's Scotch  
House Draft (2) House Selection Wine



**Premium Pour 27**

Grey Goose Vodka, Kettle One Vodka, Bombay Gin,  
Appleton Rum, Crown Royal Whiskey,  
Makers Mark Bourbon, Johnnie Walker Red Scotch  
2 Choices of Domestic Bottled Beer  
House Draft (2) House Wine Selection

**Draft Beer, House Wine & Soda Bar 16**

Molson Canadian & Miller Light Draft Beer  
House Wines- Cabernet Sauvignon, Merlot, Pinot Noir, Chardonnay, Pinot Grigio,  
Riesling & Moscato

**Non- Alcoholic Bar 8**

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Club Soda, Tonic, Brisk Lemon Tea, Lemonade,  
Cranberry Juice & Orange Juice

*Add an Extra Hour to Any Bar Package for Additional Charge*

*Shots are not permitted with any bar package*

### **BEVERAGES:**

We offer a complete selection of beverages to compliment your function. Please note that alcoholic beverage sales are regulated by the New York State Liquor Authority. As a licensee, Shorewood Country Club is responsible for administration of these regulations. Therefore, no alcoholic beverages may be brought onto Shorewood Country Club property. Shorewood Country Club management reserves the right to limit or deny alcohol as it deems necessary.

### **FOOD:**

We offer a wide variety of entrée choices to compliment your function. All food items must be supplied and prepared by Shorewood Country Club. We do not package food for off premises consumption. We recommend that your menu selections be completed at least three weeks prior to your event.

The Host of the event is responsible for the conduct of their guests, Shorewood Country Club Management reserves the right to refuse service at any time should the situation arise.

Service Charge (20%) and NYS Sales Tax (8%) will be applied to final invoice.