

# Shorewood Country Club

on the Lake



4958 West Lake Road

Dunkirk, N.Y. 14048

716-366-1880

EMAIL: [stimmerman@shorewoodcc.com](mailto:stimmerman@shorewoodcc.com)

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

Table Numbers & Stands

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

Signature Drink

Champagne Toast

Bottled Wine on Tables with Dinner

Late Night Snacks

Sweet Table

## Breakfast & Brunch Options

### Continental Breakfast-8

Seasonal Fresh Fruit and an assortment of Breakfast Breads & Muffins

Coffee, Juice and Infused Water

### Breakfast Buffet-14

Scrambled Eggs, Home Fries (with or without sautéed onions), Bacon, Sausage Links,

Waffles & Condiments

Coffee, Juice & Infused Water

Add the following enhancements for a **Brunch Buffet-** (additional charge)

Quiche

Carved Ham, Carved Turkey, Carved Prime Rib

Garden Salad or Caesar Salad

Soup du Jour

Marinara Pasta

Herbed Baby Red Potatoes

Mini Roast Beef on Weck

## Standard Buffets

### Deli Cut- 16

Sliced Turkey Breast, Sliced Ham, Sliced Roast Beef.

Served with Sliced Assorted Cheeses, Lettuce, Tomato, Onion and Assorted Rolls

Or Croissant Sandwiches with Tuna, Chicken Salad or Egg Salad

Choice of Two Sides:

Garden Salad, Caesar Salad, Coleslaw, Italian Pasta Salad and Fresh Fruit

### Italian Buffet- 19

Tossed Salad with Balsamic Vinaigrette and Ranch Dressing

Fresh Baked Breadsticks

Penne Pasta with Alfredo Sauce

Cavatappi with Marinara Sauce

Grilled Chicken and Beef Meatballs

Sautéed Zucchini, Summer Squash and Red Peppers

Dessert- Tiramisu

### Backyard BBQ- 22

Tangy Coleslaw, Old Fashioned Potato Salad, Grilled Vegetables,

Herb Marinated Grilled Chicken Breast

Grilled Angus Beef Burger with all the fixings

Dessert- Apple Pie

### Classic Buffet- 26

Caesar Salad with Shaved Parmesan Cheese, House made Croutons and Creamy Caesar Dressing

Herb Roasted Baby Red Potatoes, Fresh Seasonal Vegetable

Sautéed Chicken with Wine Mushroom Sauce

Roast Sirloin of Beef with Red Wine Demi-Glace

Dessert- Cheesecake with Fruit Topping

## 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**

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

## Served Banquet Dinner Options

### **Pan Seared Chicken Breast**

With White Wine and Dijon Mustard Sauce  
\$30

### **Grilled Salmon**

With Maple Mustard Glaze  
\$30

### **Seasonal Vegetable Risotto**

With Grilled Cauliflower Steak  
\$30

### **Flat Iron Steak**

Bourbon Marinated with Red Wine  
Mushroom Sauce  
\$34

### **Grilled 8oz Filet of Beef**

Topped with Gorgonzola Cheese,  
Red Wine Demi-Glace  
\$40

### **Artichoke & Parmesan Stuffed**

#### **Airline Chicken**

With Red Pepper Coulis  
\$30

### **Pan Seared Salmon**

With Dill Cream Sauce of Lemon Beurre Blanc  
\$30

### **Wild Mushroom & Vegetable**

#### **Stroganoff**

\$30

### **Grilled Sirloin**

Filet of Beef with Bacon Onion Jam  
\$34

### **12 oz NY Strip Steak**

Topped with Crispy Fried Shallots  
\$40

### **Petite Cut Prime Rib of Beef Au Jus**

\$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

Roasted 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 \$5 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 Pilaf

Rice and Quinoa Blend

Golden Fruit Rice Blend

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 Open Bar Prices 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, Wine & Soda Bar- 16**

### Non- Alcoholic Bar- 8

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

### House Wine Selection

*Offering..*

Chardonnay, Pinot Grigio, Riesling, Moscato, Cabernet Sauvignon, Merlot and Pinot Noir

*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 SCC 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.

