

Shorewood Country Club
on the Lake
2018



4958 West Lake Road

Dunkirk, N.Y. 14048

716-366-1880

EMAIL: 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 Food & Beverage Director 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.

Breakfast Station Options

Priced Per Person Min 25

(No food is permitted to leave the establishment)

Light Affair 8

Fresh Fruit Skewers

Assorted Fresh Muffins

Breakfast Bagels

Coffee, Tea & Fruit Juices

Continental 10

Sliced Fruit & berries

Yogurt & Granola

Breakfast Muffin- Sausage, Egg and Cheese

Coffee, Tea & Fruit Juices

Executive 14

Sliced Fruit & Berries

Croissants

Belgian Waffle

Scrambled Eggs

Bacon or Sausage

Breakfast Potato (add sautéed onions)

Coffee, Tea & Fruit Juices

Served Lunch Entrees

Priced Per Person

Spring Chicken Salad 16

Lemon Pepper Grilled Chicken Breast over Field Greens and topped with fresh Strawberries and Blueberries, sprinkled with Almond Slivers. Served with House-made Lemon Poppy Seed Dressing

Classic Caesar Salad 14

Chopped Romaine, Croutons and Parmesan Cheese tossed in our House Caesar Dressing.

Add Chicken 3, Shrimp 6, Salmon 6, Sirloin 7

Country Club Cold Plate 16

Choice of: Shrimp Couscous Salad

Roasted Vegetable & Quinoa or

Grilled Chicken, Rice and Roasted Asparagus in a light Lemon Dressing with Pine nuts.

California Cobb Salad 16

Grilled Chicken, Egg, Bacon, Avocado and Bleu Cheese Crumbles over Field Greens, served with House Bleu Cheese.

Meatloaf Sundae 14

Layers of Home-made Meatloaf, Mashed Potatoes and rich Gravy topped with sweet Corn.

Portobello Mushroom Panini 14

Fresh Portobello with Roasted Red Peppers Caramelized Onions, Goat Cheese, Mixed Greens and Balsamic Vinaigrette.

Chicken Piccata 18 (Lunch Portion)

Panko Coated Chicken topped with Asparagus and Lemon Butter Caper Sauce over House Rice.

Beef & Broccoli 18

Sautéed Beef, Steamed Broccoli and Carrots with Asian Flair over Sticky Rice, topped with Green Onion and Sesame Seeds.

Buffet Lunch

Priced Per Person Min 25

(No food is permitted to leave the establishment)

Deli Cut 15 (Family Favorite)

Chef Choice Soup or House Salad

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:

Red Dill Potato Salad, Italian Pasta Salad and Fresh Fruit Skewers

Clubhouse Buffet 18

Tossed House Salad with House Dressing or Chef Choice Soup

Beef on Weck and Pulled Pork

Served with Mini Weck, Mini Costanza and Mini Brioche Rolls

Choice of Two Sides:

Coleslaw, Red Dill Potato Salad, Italian Pasta Salad, Fresh Fruit or Broccoli Salad

Shorewood Signature BBQ 22

Choice of Two:

BBQ Burgers with Caramelized Onions, Italian Sausage with Marinara, Peppers and Onions

or Marinated Grilled Chicken Breast

Includes Fresh Fruit

Choice of Two Sides:

Red Dill Potato, Broccoli Salad, Italian Pasta Salad, Southwest Black bean & Corn Salad or BLT Pasta Salad

Hors D'oeuvres

-Priced Per Person-

Cheese & Pepperoni with Fruit Accents- \$3.00

Italian Sausage Stuffed Mushroom Caps- \$3.00

Mini Crab Cakes with Spicy Remoulade-\$4.00

Seared Scallops & Bacon- \$4.50

Meatballs with Choice of Marinara, Sweet Chili or Swedish Sauce- \$3.00

Prosciutto Wrapped Asparagus-\$3.00

Jumbo Shrimp with Cocktail Sauce- \$4.50

Bruschetta Crostini's- \$3.00

Caprese Kabobs- \$3.00

Sliced Tenderloin Crostini's- \$4.00

Spinach & Artichoke Phyllo Cups- \$3.00

Ham & Asparagus Rolls- \$3.00

Deviled Eggs- \$2.50

Crab Rangoon Phyllo Cups- \$3.00

Hummus Stuffed Sweet Peppers- \$3.00

General Tso Chicken Bites- \$3.50

Dips & Things

Serves 50 People-Priced Per Person

Sliced Seasonal Fruit with Yogurt Dip- \$4.00

Crudités- Crisp Vegetables with House- Made Dipping Sauce- \$2.50

Un-Stuffed Hot Pepper Dip with Pita Crisps- \$2.50

Crab Rangoon Dip with Crispy Wontons- \$2.50

Charcuterie Board - \$4.00

(Imported & Domestic Cheese and Meat with Dried Fruits Olives & more)

Dinner Station Options

Pricing starts at \$25 Per Person Min 50

(No food is permitted to leave the establishment)

Salads

Choice of:

Tossed House Salad or Caesar Salad

(Served Option add \$1.00 per person)

Sides

Choose Two:

Traditional Mashed Potatoes

Parsley Potatoes

Scalloped Potatoes

Wild Rice Pilaf

Baked Macaroni & Cheese

Green Beans Almondine

Seasonal Medley

Sweet Buttered Corn

Italian Pasta Salad (cold)

Entrées (Service)

Choose Two- Additional Entrée for \$4.00 Per Person

Chicken Piccata

Chicken Marsala

Sliced Roast Sirloin in Au Jus

Mezze Penne Pasta with Marinara & Cheese (meat optional)

Shrimp & Broccoli Alfredo

Apple Demi Pork Loin

Maple Mustard Glazed Salmon- \$5.00

Carved Ham or Turkey Breast- \$5.00

Carved Prime Rib with Au Jus- \$9.00

Carved Beef Tenderloin with Horseradish Cream Sauce- \$12

Served Dinner Options

All Plated Dinner Entrees include House Salad and Warm Dinner Bread

Burgundy Bleu Sirloin 30

Choice Sirloin grilled to perfection with Red Wine Reduction and Melted Bleu Cheese Crumbles, served with a Stuffed Baked Potato and Vegetable.

New York Strip Steak 32

12oz Choice Strip Steak grilled to perfection and topped with Brandied Mushrooms, served with a Stuffed Baked Potato and Vegetable.

Prime Rib 36

Delectable Roasted Prime Rib served with Horseradish Cream Sauce, served with a Stuffed Baked Potato and Vegetable.

Cedar Planked Salmon 28

Fire Roasted Cedar Planked Salmon finished with a Sweet & Spicy Glaze and served with House Rice and Vegetable.

Mahi Mahi 28

Grilled Mahi Mahi served with Pineapple Mango Salsa and House Rice and Vegetable.

Romano Haddock 25

Broiled Skinless Haddock filet with a Cheese and Herb topping, finished with a Parmesan Cheese Crust, served with House Rice and Vegetable.

Crab Stuffed Shrimp Scampi 30

Large Tiger Shrimp stuffed with Crabmeat and finished in Scampi Butter, served with House Rice and Vegetable.

Bruschetta Chicken 26

Panko Coated Chicken Breast topped with Sandy's Signature Bruschetta over Penne Pasta with Basil Cream Sauce, finished with Balsamic Reduction, served with Angel Hair Pasta and Vegetable.

Chicken Piccata 27

A dish we are famous for- Panko Coated Chicken Breast with Asparagus, Lemon Caper Cream Sauce and a sprinkle of Pine Nuts, served with House Rice or Angel Hair Pasta.

Eggplant Stack 23

Layers of Breaded Eggplant with fresh sliced Tomatoes, Pesto infused Goat Cheese and topped with Marinara, served with Angel Hair Pasta.

Tortellini 23

Sautéed Mushrooms, Artichoke Hearts, Sundried Tomatoes and Cheese Tortellini in a light Garlic Cream Sauce.

Add Chicken 3, or Shrimp 6

Vegetable Asian Stir-Fry 22

Mixed Asian Vegetables with Sticky Rice in a Sesame Asian Sauce.

Add Chicken 3, or Shrimp 6

Bar Packages

All Open Bar Prices listed below are based on 4 Hours and Priced Per Person

S.C.C. House Pour- 18.00

House Brand- Vodka, Gin, Rum, Whiskey, Bourbon, Scotch, Peach Schnapps, Tequila, Amaretto,

Triple Sec & Vermouth

House Draft (2)

House Wine Selection

Country Club Pour- 21.00

Skyy Vodka, Gordons Gin, Bacardi Rum, Black Velvet Whiskey, Jim Beam Bourbon, Cutty Sark Scotch

House Draft (2)

House Wine Selection

Deluxe Pour- 24.00

Absolut Vodka, Tito's Vodka, Tanqueray Gin, Captain Morgan Rum, Bacardi Rum, Jack Daniels Whiskey,

Bulleit Bourbon, Dewar's Scotch

House Draft (2)

House Selection Wine

Premium Pour- 27.00

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- 15.00

Non- Alcoholic Bar- 8.00

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, White Zinfandel, Cabernet Sauvignon, Merlot and Pinot Noir

Champagne Toast- \$2.50 Per Person

Add an Extra Hour to Any Bar Package for Additional Charge

Optional Additions to Bar Packages Available Upon Request

SHOTS ARE NOT ALLOWED ON ANY PER PERSON BAR PACKAGE,
BUT CAN BE PURCHASED AT THE BAR IF PERMITTED BY THE HOST OF THE 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.

