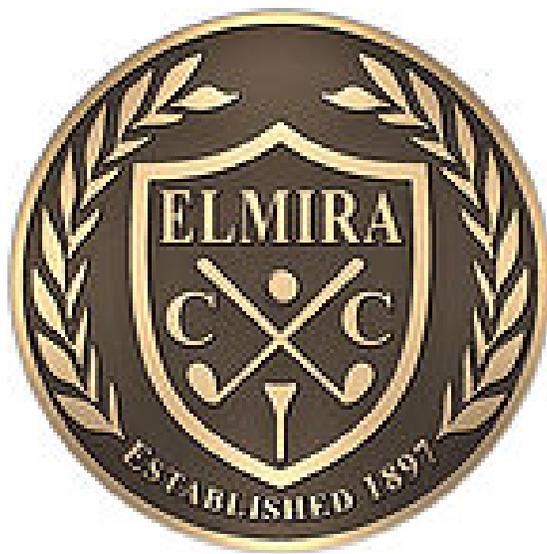


Welcome
To the
Elmira Country Club



Event and Wedding Menus 2018-2019



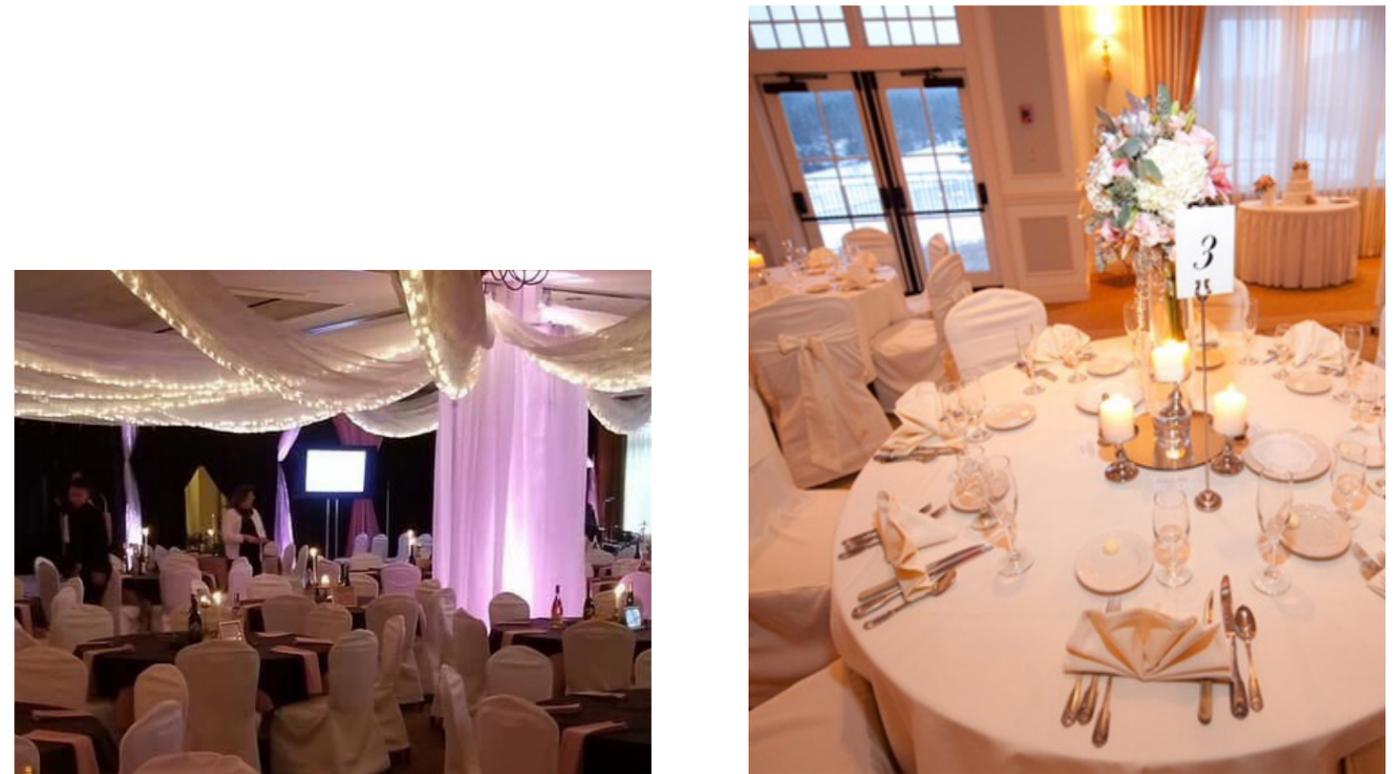
We believe in “exceeding your expectations” for your event or meeting. We are the perfect venue for your wedding, rehearsal dinner, bridal showers, holiday party, retirement party, class reunion, or any special occasion.

Our ballroom can accommodate up to 400, and has a private outdoor patio overlooking our breathtaking golf course. For smaller events, our formal dining room can seat up to 40. We have 4 event spaces that we can configure to be the perfect size for your event or meeting.

We appreciate your interest in using The Elmira Country Club for your special event, wedding, or meeting. We encourage you to come visit us and see first-hand what we can do for you. For any future inquiries please contact our event coordinators;

Bev Markowski or Tammy Pedalty
(607) 734-6251

e-mail Bev@elmiracountryclub.com or Tammy@elmiracountryclub.com



All prices are subject to 8% New York Sales tax and 18% gratuity

Refreshment Breaks

Mini Break

Fresh sliced fruit, domestic cheese, and crackers

Dessert Break

Petit fours, cookies, brownies, and fresh fruit

Health Break

Fresh vegetables with dip, domestic cheeses, pepperoni, and crackers

Coffee Break

Fresh baked pastries and fresh fruit

Breakfast

Continental Breakfast

Choice of freshly baked pastries or bagels with cream cheese, and seasonal fresh fruit. Chilled fruit juice, freshly brewed coffee, and tea

Breakfast Buffet #1

Soft scrambled eggs, smoked bacon and sausage, home fries, bowl of fresh fruit, fresh baked pastries, assorted chilled fruit juice, fresh brewed coffee, and tea

Breakfast Buffet # 2

Soft scrambled eggs, sausage patties, bacon, bagels and cream cheese, English muffins, American cheese, home fries, fresh fruit, chilled fruit juice, fresh brewed coffee and tea

Beverages

Assorted Soft Drinks

We proudly serve Pepsi products

Bottled Water

Sparkling or still. We proudly serve Saratoga

Freshly-Brewed Regular and Decaffeinated Coffee

Assorted Hot Tea



Brunch or Lunch Buffet Build Your Own Buffet

Choice of Salad

Tossed with choice of dressing, macaroni, or pasta

Choice of Soup

Choice of corn chowder, loaded baked potato, tomato basil, or broccoli cheddar

Deli Sandwiches

Choice of ham, turkey, or roast beef on choice of bread (marble rye, white, wheat, 12-grain, or croissant) with condiment tray (lettuce, tomato, American and Swiss cheese)

Chicken and Waffle Skewers

Fried chicken with mini Belgian waffles served with maple syrup

Quiche (serves 8)

Choice of broccoli & cheese, classic four cheese, bacon and cheddar, or Quiche Lorraine

Tea Sandwiches

Choice of chicken salad, tuna salad, egg salad, or cucumber and dill on choice of bread (marble rye, white, wheat, 12-grain, or croissant)

Mini Pancakes

Served with lemon zested cream cheese, topped with strawberries

Sliced Fruit or Fruit Salad

Brunch or Lunch Buffet Make Your Buffet Extra Special

Premium Salads

Choice of broccoli, Caesar, or Waldorf

Cuban Sandwich

Ham, pulled pork, dijon mustard, pickles and Swiss cheese on ciabatta bread

Salad Bar (display)

Mixed greens, tomatoes, cucumbers, onions, and shredded cheese. Served with house made Italian and ranch dressings. Add chicken, bacon, hard-boiled eggs, sunflower seeds, and black olives
Caesar salad

Chef Manned Omelet Station

Chef Manned Pancake Station

Mimosa Bar

Sparkling wine with orange and cranberry juice and a fruit bar with strawberries, raspberries, and fresh cut oranges



Plated Lunch

Salads

All salads served with choice of dressing

Popcorn Chicken Salad

Club mix of greens, cucumbers, grape tomatoes, smoked gouda cheese, bacon, and hard boiled egg. Choice of fried or grilled chicken tossed in your choice of honey mustard BBQ, buffalo sauce or plain

ECC Cobb Salad

Club mix of greens, grilled chicken, grape tomatoes, avocados, red onion, cucumbers, bacon, and hard boiled egg with bleu cheese crumbles

Steak Salad

Club mix of greens, cucumbers, carrots and tomato, topped with a perfectly cooked steak

Sandwiches

All sandwiches are served with your choice of club made chips, french fries, or tater tots

ECC Club Sandwich

Triple stack of turkey and ham, lettuce, tomato, cheese, and bacon. On your choice of bread

Philly Cheese Steak or Chicken

Shaved prime rib or chicken on a 6" rustic roll, with sauteed peppers and onions, topped with provolone cheese

Cuban Sandwich

Ham, pulled pork, dijon mustard, pickles and Swiss cheese on ciabatta bread

Burgers

All burgers are served with your choice of club made chips, french fries, or tater tots

ECC Burger

Perfectly cooked burger with your choice of cheese, lettuce and tomato

Black n' Bleu Burger

Cajun seasoned burger topped with bleu cheese crumbles

Veggie Burger

Mix of black beans, veggies, and quinoa

Entrees

All entrees served with a tossed salad with choice of dressing

Pasta

Choice of linguini or penne, choice of house-made marinara or Alfredo sauce.

Greek Chicken

Grilled chicken topped with spinach and feta cheese over rice. A club favorite!

Chicken Parm over Spaghetti

Breaded and lightly fried chicken cutlet topped with melted mozzarella cheese and finished with our house-made marinara

Fish Your Way

Atlantic haddock served broiled, breaded, or beer battered. Served with garlic mashed potatoes



Hors D' Oeuvres Chef Recommendations

Chef Recommendation # 1

Vegetables and dip, domestic cheese and crackers, fresh sliced fruit.

Choice of meatballs; Swedish, marinara, or buffalo stlye

Chef Recommendation # 2

Vegetables and dip, domestic cheese and crackers, fresh sliced fruit.

Choice of meatballs; Swedish, marinara, or buffalo

Server passed fresh buschetta crostini and chicken pesto purses.

Chef Recommendation #3

Vegetables and dip, domestic cheese and fruit display with crackers.

Choice of charcuterie display or grilled vegetable display.

Server passed stuffed mushrooms (choice of sausage or feta and spinach), and raspbrry brie wrapped in phyllo

Upgrade Your Server Passed Hor D'Oeuvres

Shrimp Cocktail

Bacon Wrapped Scallops or Shrimp

Crab Rangoons

Stuffed Jalapenos

Hors D' Oeuvres Displays

Cheese

Assorted domestic cheeses with crackers

Cheese and Fresh Fruit

Seasonal fruits with assorted domestic cheese and crackers

Cheese, Fresh Fruit & Vegetable

Seasonal fruits, assorted domestic cheeses, crackers and fresh-cut vegetables

Charcuterie Display

Cured meats, assorted cheeses, olives, brushetta, served with crostini and Naan bread

Grilled Vegetable Display

Brussel sprouts, asparagus, squash onions, peppers, mushrooms, assorted cheeses, and brushetta. Served with crostini and Naan bread

Salad Bar (display)

Mixed greens, tomatoes, cucumbers, onions, and shredded cheese. Served with house made Italian and ranch dressings.

Add chicken, bacon, hard-boiled eggs, sunflower seeds, and black olives \$6 per person.

Caesar salad \$9 per person

Hummus Dip

Layered hummus served with costini and Naan bread

A la Carte

Hor D'Oeuvres

Bruschetta Crostini

Italian bread brushed with virgin olive oil and topped with chopped Roma tomatoes, red onions, garlic and fresh basil

Chilled Shrimp Cocktail

Served with house-made cocktail sauce

Caprese Skewer

Mozzarella cheese, tomatoes, and basil

Deviled Eggs

Chicken Cornucopia

Served with a Cajun sour cream

Chicken and Pesto Purses

Chicken and pesto wrapped in phyllo

Raspberry and Brie Wrapped in Phyllo

Stuffed Mushroom Caps

Chorizo sausage and provolone cheese or feta and spinach

Scallops or Shrimp Wrapped in Bacon

Spanakopita

Spinach and feta in phyllo

Vegetable Spring Rolls

With ginger soy sauce

Crab Rangoon

House-made famous crab meat stuffed fried wontons, served with oyster sauce

Stuffed Jalapenos

Fresh cored jalapenos filled with a blend of cheeses wrapped in bacon and grilled. Finished with a black raspberry reduction

Meatballs

Marinara, Swedish or buffalo style

Stations

Chef Manned Pasta Station

Penne and bow tie pastas with house-made marinara and Alfredo sauces. Make it your own with mini meatballs, chicken, roasted vegetables, and broccoli.

Served with garlic knots or garlic bread

Mashed Potato Bar

Served with all your favorite toppings. Sour cream, chives, bacon crumbles, cheddar cheese, scallions, and steamed broccoli

Chef Manned Carving Station

Tenderloin

Turkey

Prime rib

Ham

Salad Bar (display)

Mixed greens, tomatoes, cucumbers, onions, and shredded cheese. Served with house made Italian and ranch dressings.

Add chicken, bacon, hard-boiled eggs, sunflower seeds, and black olives

Caesar salad



Plated Dinner

All dinners are served with a tossed salad with house-made ranch and Italian dressings
chef's choice of vegetable, and a choice of starch, and fresh baked rolls with butter

Poultry

Chicken Piccata
Boneless chicken breast sautéed with butter and capers in a light lemon sauce

Chicken Almandine
Almond crusted chicken finished with a raspberry reduction

Stuffed Chicken
Boursin cheese and red peppers stuffed chicken breast

Honey Rosemary
Sautéed chicken breast with a honey rosemary glaze

Chicken Marsala
Sautéed chicken in a mushroom marsala sauce

Chicken Cordon Bleu
Chicken stuffed with ham, Swiss cheese then breaded and topped with a dijon cheese sauce

Chicken Scampi
Sautéed chicken in a garlic, lemon, white wine, and butter sauce

Sweet and Spicy Chicken
Sautéed or grilled chicken with a sweet and spicy chili sauce

From the Grill

Filet Mignon
Six or eight ounce beef filet mignon

12 oz. N.Y. Strip Steak

Sirloin
Six or eight ounce center cut sirloin

Pork Chop
Fourteen ounce grilled pork chop

Stuffed Pork Loin

Seafood

Grilled Salmon Filet
Salmon filet grilled and served with choice of Asian style, dill cream, or lemon butter sauce

Cottage Style Haddock
Cottage style baked haddock in a lemon butter sauce, topped with mushrooms, scallions, and bacon

Mahi-Mahi
Grilled and served with a pineapple salsa

Halibut
Grilled or seared

Crab Stuffed Flounder

Pasta/Vegetarian

Pasta Primavera
Broccoli, cauliflower and carrots tossed with a creamy Alfredo sauce with bowtie pasta.
Add chicken \$4

Vegetable Plate
Grilled zucchini, yellow squash, asparagus, red peppers and mushrooms served with roasted red-skinned potatoes, finished with olive oil

Vegetarian Lasagna
Layers of noodles, ricotta and Parmesan cheeses, fresh vegetables, marinara sauce and melted mozzarella cheese

Carnivore Lasagna
Layers of noodles, ricotta and Parmesan cheeses, ground sausage and beef, marinara sauce and melted mozzarella cheese

Dinner Buffet Stationed Buffet

Salad Bar (display)
Mixed greens, tomatoes, cucumbers, onions, and shredded cheese. Served with house made Italian and ranch dressings.
Add chicken, bacon, hard-boiled eggs, sunflower seeds, and black olives
Caesar salad

Mashed Potato Bar
Served with all your favorite toppings. Sour cream, chives, bacon crumbles, cheddar cheese, scallions, and steamed broccoli

Chef Manned Carving Station with Ham

Chef Manned Pasta Station
Penne and bow tie pastas with house-made marinara and Alfredo sauces. Make it your own with mini meatballs, chicken, roasted vegetables, and broccoli.
Served with garlic knots or garlic bread

Dessert Station
Petit fours, mini cheesecakes, brownies, chocolate fondue station with rice crispy treats, marshmallows, and strawberries.

Upgrade Your Carving Station
Tenderloin
Turkey
Prime rib

Dinner Buffet Traditional Buffet

Our traditional dinner buffet comes with a plated salad with table dressing, rolls and butter,
fruit salad, seasonal salad, seasonal chef choice vegetable, choice of two entrees, and choice of one starch.

Starch Options
Roasted potatoes
Twice baked potato
Scalloped potato
Au gratin potatoes
Wild rice

Entree Options
Vegetarian lasagna
Baked ziti
Stuffed shells
Stuffed chicken (Boursin cheese and red peppers)
Chicken almandine
Chicken picatta
Honey rosemary chicken
Salmon with choice of sauce
Mahi-mahi with pineapple salsa
Haddock your way (ask about options)
Chicken parm
Shaved beef in au jus
Roast pork loin
Roast turkey in gravy



Dinner Buffet Extras Make Your Buffet Even Better!

Chef Manned Carving Station
Tenderloin
Turkey
Prime rib
Ham

Mashed Potato Bar

Salad Bar (display)

Children's Meals

Children's entrees include the following:
Choice of one entrée and one side item from the following list. E.C.C.
defines "Children" as persons ages 12 years old and under

Children's Entree

Chicken tenders
Pasta with butter
Mac and cheese

Children's Side Dishes

French fries
Applesauce
Fresh fruit

Dessert

Ice Cream Sundae Bar

Vanilla ice cream, hot fudge, caramel topping, Oreo cookie pieces, brownie pieces, rainbow sprinkles, maraschino cherries, and whipped cream

Chocolate Fondue Station

Chocolate fondue with rice crispy treats, marshmallows, strawberries, bananas, and pineapple

Plated Desserts

upon request

Dessert Station

Petit fours, mini cheesecakes, cookies, and brownies



Golf Outings

Breakfast

All golf outing breakfast choices come with fresh brewed coffee and chilled orange juice

Quick Bite

Fresh baked pastries, apples and bananas, and granola bars

Breakfast Pizza

Breakfast Sandwiches

Something More

Bagels and cream cheese, fresh baked pastries, apples, bananas, and granola bars

Golf Outings

Lunch on Patio before tee-off

All golf outing lunch choices come with bag of chips and bottle of water or can of soda

Lunch #1

Hot dog with rolls and condiments

Lunch #3

Platter of cold cuts with assorted breads, a cheese, lettuce, and tomato tray, and pasta salad

Lunch #2

Hamburger with cheese, lettuce, tomato, and onion tray or sausage with peppers and onions

Add Hot Dog, Hamburger, or Sausage to any Lunch for

Golf Outings Dinner

Dinner Buffet # 1

Tossed salad with ranch and Italian dressings, penne and bow tie pasta with house-made marinara and Alfredo sauces, mini meatballs and chicken, choice of garlic bread or garlic knots, and fresh baked cookies and brownies

Dinner Buffet #2

Tossed salad with ranch and Italian dressings, choice of broccoli salad, pasta salad, or macaroni salad, fruit salad, baked beans, salt potatoes, choice of BBQ chicken, ribs or pulled pork, fresh baked cookies and brownies

Additional Options Available Upon Request



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Elmira Country Club
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