



LeRoy Country Club

Restaurant, Party House & Catering

Full Service Catering
On or Off Property
For All Occasions



585.768.6000
leroycc.com

7759 East Main Rd.
LeRoy, NY 14482

Lunch Buffet

*\$19.95 per person + 8% tax and 20% gratuity
(Served from 11 am to 2pm)*



Main Entrée - Choice of Two

Slow Roasted Beef

Thinly sliced choice top round of beef slow-roasted for juiciness and flavor your choice or au jus, barbecue or Jack Daniels® sauce

Grilled Tuscan Chicken

Chicken breast marinated in our own Italian seasoning, grilled with peppers and onions, topped with Provolone cheese

Grilled Roma Chicken

Chicken breast marinated in our own Italian seasoning, grilled with spinach and tomatoes, topped with Mozzarella cheese

Italian Sausage with Peppers and Onions

Sweet Italian sausage, grilled with fresh peppers and onions

Swedish Meatballs

Perfect blend of beef and pork, handmade and served in a light cream sauce

Assorted Sandwiches and Wraps

All fresh made for your event

Salads - Choice of Three

Tossed Salad

Macaroni Salad

Pasta Salad

Broccoli Salad

Signature House Potato Salad

Fresh Fruit

Included in every buffet:

Fresh rolls and butter

Fresh Baked Cookie platter

Coffee/Tea

***We can customize your event, just ask your coordinator.
Other menu options are available.***

**** Prices Subject to Change***

\$250 Venue Rental

Sit Down Luncheon Entrées

All luncheon entrées include choice of soup du jour or fresh garden salad, assorted rolls, and choice of vegetable or starch.

Includes coffee or tea.

New York Strip Steak

U.S.D.A. Choice 8 oz. Strip steak topped with beer batter onion rings.

Petite Filet Mignon

Center cut 4 oz. beef tenderloin steak served with sautéed mushroom and demi glaze sauce.

Stuffed Filet of Sole

Filled with our crabmeat stuffing then broiled in lemon juice and white wine .

Shrimp Scampi

Tender gulf shrimp brushed with garlic, lemon, and white wine.

Penne Primavera

Fresh steamed vegetables and penne pasta tossed with sun dried tomatoes and pesto sauce.

Chicken Parmesan

Breaded chicken with marinara sauce and melted cheeses.

Grilled Chicken Breast

Marinated grilled chicken served over rice pilaf.



Prices for Sit Down Luncheons do not include Applicable Sales Tax and 20% Gratuity.

This Package is offered between 11:00 am and 3:00 pm only.

Hors d'Oeuvres

Should you desire an item not listed please ask and we will accommodate your request whenever possible.

Cold Items and Platters

Jumbo Shrimp Cocktail (50)	\$325.00
Fresh Fruit Platter	\$2.95/pp
Assorted Vegetable with Dip	\$2.95/pp
Marinated Mushroom & Artichoke Hearts	\$3.25/pp
Antipasto Tray with Grilled Vegetables	\$3.50/pp

Hot Items

Stuffed Mushrooms	50 pieces	\$170.00
Mini Assorted Quiche	50 pieces	\$150.00
Mini Pizza Bites	50 pieces	\$ 90.00
Swedish Meatballs	50 pieces	\$160.00
Petite Chicken or Beef Wellington	50 pieces	\$175.00
Spanikopita	50 pieces	\$150.00
Sesame Grilled Chicken Strips	50 pieces	\$160.00
Baked Artichoke Hearts French	30 pieces	\$140.00
Breaded Chicken Fingers	25 pieces	\$ 90.00
Chicken Wings	50 pieces	\$175.00
Scallops Wrapped in Bacon	50 pieces	\$175.00
Breaded Fantail Shrimp	50 pieces	\$225.00
Jalapeño Poppers	50 pieces	\$ 90.00
Coconut Shrimp	50 pieces	\$225.00

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just ask your coordinator.**

Prices are Plus Tax and 20% Gratuity

***Prices Subject to Change**

\$250 Venue Rental



Buffet Package 1 \$24.95/ person + tax and tip

Main Entrée - Choice of Two

Slow Roasted Beef

Thinly sliced choice top round of beef slow-roasted for juiciness and flavor moistened with au jus

Roast Beef with Mushrooms and Jack Daniels® Sauce

Carved choice top round of beef slow-roasted and served with sweet and savory Jack Daniels® sauce

Stuffed Pork Loin with red wine reduction

Roasted pork loin herb and bread stuffing served with a delicious red wine reduction

Pan Seared Pork Loin with mushrooms

Hand-breaded pork loin pan seared with sautéed mushrooms

Chicken Marsala

Golden pan-fried chicken cutlets and mushrooms in a rich Marsala wine sauce

Grilled Chicken with Italian Marinade

Chicken breast marinated in our own Italian blend, grilled to perfection

Chicken French with Artichokes

Chicken breast sauteed in olive oil combined with a white wine butter garlic sauce served with tender artichoke hearts

Grilled Tuscan Chicken

Chicken breast, grilled with peppers and onions, topped with Provolone cheese



Potato Side - Choice of One

Garlic Mashed

Rich and creamy mashed potatoes perfectly blended with garlic, Parmesan cheese and sour cream

Roasted

Red potatoes that have been roasted with a zesty seasoning

Cheddar Bacon

Seasoned baked baby potatoes smothered in creamy cheese with crispy bacon bits

Pasta Side - Choice of One

Ziti Parmesan

Ziti pasta covered with red sauce and baked with smooth Parmesan cheese

Vodka ala Pasta

A vodka garlic red creamy marinara served on penne pasta with Italian sausage and mushrooms

Pasta Alfredo

Rich and creamy Parmesan sauce over Penne pasta

Included in every buffet:

Seasonal Vegetable Mix
Tossed Salad with choice of dressings
Bread and butter
Fresh Baked Cookie platter

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\$250 Venue Rental

Buffet Package 2 \$29.95/ person + tax and tip

Main Entrée - Choice of Two

Prime Rib

Carved slow-roasted prime rib of beef moistened with au jus

Beef Tenderloin Tips

Tender cuts of steak tenderloin served with mushrooms in a red wine demi glaze

Chicken French with Artichokes

Chicken breast sautéed olive oil combined with a light sherry cream sauce served with tender artichoke hearts

Chicken Oscar

A sautéed chicken breast, tender crab and hollandaise sauce, topped with asparagus spears

Chicken Parmesan

Hand-breaded chicken smothered in homemade red sauce covered with mozzarella

Crab Stuffed Haddock

Baked haddock filet with crab stuffing topped with a lemon cream sauce

Haddock Florentine

Broiled haddock filet topped with sautéed spinach and mozzarella

Additional haddock choices are available. Additional entrée selections can be made with a \$5.00 per person upcharge.

Please ask your coordinator for more information



Potato/Rice Side - Choice of One

Garlic Mashed

Rich and creamy mashed potatoes perfectly blended with garlic, Parmesan cheese and sour cream

Roasted

Red potatoes that have been roasted with a zesty seasoning

Cheddar Bacon

Seasoned baked baby potatoes smothered in creamy cheese with crispy bacon bits

Rice Pilaf

Pasta Side - Choice of One

Stuffed Shells

Stuffed with creamy ricotta baked in marinara

Pasta Alfredo

Rich and creamy Parmesan sauce over Penne pasta

Homemade Lasagna

Layers of rich cheese and sauce

Ziti Parmesan

Ziti pasta covered with red sauce and baked with smooth Parmesan cheese

Seafood Newburg

Scallops, shrimp and crabmeat in a spicy cream sauce served over pasta

Vegetable Side - Choice of One

Seasonal Vegetable Mix

Amaretto Carrots

Broccoli with cheese sauce

Included in every buffet:

Tossed Salad with choice of three dressings

Rolls and butter

Fresh Baked Cookie and Brownie platter

Sit Down Dinner Entrée Selections

Simple Elegance Choice of 3 selections plus Pasta

Chicken

Marinated Grilled or
Stuffed Chicken

Beef

8 oz. Prime Rib or
8 oz. N.Y. Strip Steak

Seafood

Coconut Shrimp or Broiled
Haddock or Haddock French

Pasta

Fettuccini Alfredo,
Penne Primavera, or
Stuffed Shells

Includes Coffee

All dinner entrée selections include a house tossed salad with dressing, fresh vegetable du jour, and selection of one of the following starches; baked potato, smashed potato, or baked rice pilaf.

Premier Elegance Choice of 3 selections plus Pasta

Chicken

French or Marsala

Beef

12 oz. Prime Rib,
10 oz. N.Y. Strip Steak or
10 oz. Marinated Sirloin Steak

Seafood

Shrimp Scampi,
Grilled Salmon, or
Crab Stuffed Sole

Pasta

Chicken Alfredo or
Stuffed Ravioli

Includes Coffee

Each function must select one package, and may choose any items from that package.
(Minimum of 30 Guests)

Prices Do Not Include Applicable
Sales Tax and 20% Gratuity.

Executive Elegance Choice of 3 selections plus Pasta

Chicken or Veal

Oscar (Sautéed with crab meat,
asparagus, and béarnaise sauce.
or Saltimbocca (Sautéed mush-
rooms, spinach, proscuitto ham,
and provolone cheese.

Beef

12 oz. Prime Rib,
14 oz. N.Y. Strip,
Twin 4 oz. Filet Mignon, or
14 oz. Marinated Sirloin Steak.

Seafood

Broiled Scallops,
Shrimp & Scallop Medley, or
Broiled Seafood Platter

Pasta

Coippino (Fresh seafood
simmered in a marinara. or
Seafood Fettuccine

Includes Coffee



Breakfast Buffet



Buffet Includes:

- Scrambled Eggs
- Smoked Bacon
- O'Brien Home Fried Potatoes
- Sausage Links
- Fresh Texas French Toast
- Homemade Pancakes
- Assorted Danish
- Fresh Fruit
- Coffee
- Chilled JuiceCo



**\$17.95 per person + tax and tip
(Until 11 AM)**

Deluxe Brunch Buffet

*\$23.95 per person + tax and tip
(Served from 11 AM- 2 PM)*

Prime Rib

Carved slow-roasted prime rib of beef moistened with au jus

Ziti Parmesan **or Alfredo**

Baked ziti with your choice of red sauce or creamy alfredo

Choice of One

Seafood Newburg

Scallops, shrimp and crabmeat in a spicy cream sauce served over pasta

Chicken and Biscuits

Creamy chicken and vegetable gravy served with fresh baked country biscuits

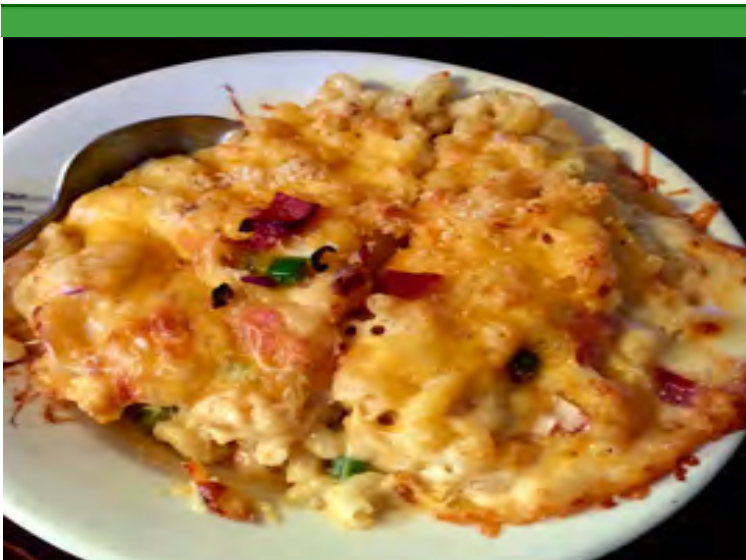
Choice of One

Fresh Texas French Toast **or
Homemade Pancakes**

Included in every buffet

Scrambled Eggs
Smoked Bacon
O'Brien Home Fried Potatoes
Sausage Links
Assorted Danish
Fresh Fruit
Coffee
Choice of Chilled Juice

****Prices Subject to Change
\$250 Venue Rental***



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School Sport Banquet Menu



Buffet Includes:

Choice of Roast Beef or Ham
Roasted Chicken
Pasta with Red Sauce
Mixed Steamed Vegetables
Homemade Mashed or Roasted Red Potatoes
Tossed Garden Salad with Choice of 2 Dressings
Rolls
Brownies & Cookies

ONLY FOR HIGH SCHOOL EVENTS

All Restaurant Packages subject to sales tax and 20% gratuity.

