



LeRoy Country Club

Restaurant, Party House & Catering

Full Service Catering
On or Off Property
For All Occasions



Barbie Gozelski
Banquet Coordinator

work: 585.768.6000
cell: 585.261.2592

7759 East Main Rd.
LeRoy, NY 14482
leroycc.com

Luncheon Buffets



Club Selection Buffet **\$11.95**

Select 2 Entrées:

Sliced Roast Beef Au jus
Pork Tenderloin
Grilled Boneless Ham
Italian Sausage with Peppers
Marinated Grilled Chicken
Chicken Artichoke
Swedish or Italian Style Meatballs
Lasagna
Baked Ziti
Stuffed Shells
Turkey and Stuffing

Select 2 Accompaniments:

Baked Rice Pilaf
Twice Baked Potatoes
Seasoned Potato Wedges
Garlic Mashed Potatoes
Fresh Seasonal Vegetable
Penne Primavera

Select 2 Cold Salads:

Italian Pasta Salad
Tomato, Cucumber & Onion Salad
Homestyle Potato Salad
Macaroni Salad
Crab Salad
Broccoli Raisin Salad
Toss Greens Salad
Fresh Fruit & Dessert

Pro Selection Buffet **\$10.25**

Select 2 Entrées:

Marinated Meatballs
Marinated Grilled Chicken
Sliced Roast Beef
Italian Sausage with
Peppers and Onions
Au Gratin Potatoes
Garlic Mashed Potatoes
Baked Ziti
Fresh Veggie

Select 3 Cold Items:

Italian Pasta Salad
Tomato, Cucumber & Onion Salad
Homestyle Potato Salad
Macaroni Salad
Crab Salad
Broccoli Raisin Salad
Toss Greens Salad
and also
Fresh Cut Fruit
Assorted Dessert

Both Buffet Selections Include
Fresh Rolls, Butter and Assorted
Condiments, plus Coffee, Tea,
or Iced Tea.

Prices for Lunch Buffets do not
include applicable sales tax and
gratuity. These Lunch Buffets are
only available from 11:00 am
to 2:30 pm.

Soup and Sandwich Package

\$ 8.95

Choose One Soup:

New England Clam Chowder
Manhattan Chowder
Chicken Noodle
Beef Barley
Italian Wedding
Hearty Vegetable
Cream of Broccoli
Cream of Mushroom

Assorted Meat and Cheese Tray (or Pre-made Sandwiches)

Served With Sides of:

Tomato
Lettuce
Onion
Mayonnaise
Mustard
Assorted Breads

Choose Two Cold Salads:

Toss Salad
Tomato Cucumber Salad
Potato Salad
Macaroni Salad
Crab Salad
Italian Pasta
Broccoli Raisin

Also Includes Bread & Rolls for \$9.95



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. \$12.95

Petite Filet Mignon

Center cut 4 oz. beef tenderloin steak served with sautéed mushroom and demi glaze sauce. \$13.95

Stuffed Filet of Sole

Filled with our crabmeat stuffing then broiled in lemon juice and white wine. \$11.95

Shrimp Scampi

Tender gulf shrimp brushed with garlic, lemon, and white wine. \$11.95

Poached Salmon

Poached salmon served with fresh cucumber garnish and creamy dill sauce. \$11.95

Penne Primavera

Fresh steamed vegetables and penne pasta tossed with sun dried tomatoes and pesto sauce. \$10.95

Chicken Parmesan

Breaded chicken with marinara sauce and melted cheeses. \$10.95

Grilled Chicken Breast

Marinated grilled chicken served over rice pilaf. \$10.95



Prices for Sit Down Luncheons do not include Applicable Sales Tax and 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 pieces	\$125.00
Assorted Cold Canapé	50 pieces	\$ 65.00
Assorted Cheese & Crackers	\$1.75 per person	
Fresh Fruit Platter	\$2.00 per person	
Assorted Vegetable with Dip	\$1.75 per person	
Marinated Mushroom & Artichoke Hearts	\$2.00 per person	
Assorted Relish Tray	\$1.50 per person	
Antipasto Tray with Grilled Vegetables and Bruschetta	\$2.25 per person	

Hot Items

Stuffed Mushrooms	50 pieces	\$60.00
Mini Assorted Quiche	50 pieces	\$65.00
Mini Pizza Bites	50 pieces	\$40.00
Swedish Meatballs	50 pieces	\$55.00
Petit Chicken or Beef Wellington	50 pieces	\$55.00
Filo Pastries with Assorted Fillings	50 pieces	\$45.00
Spanikopita	50 pieces	\$75.00
Sesame Grilled Chicken Strips	50 pieces	\$71.50
Baked Artichoke Hearts French	30 pieces	\$55.00
Crab Stuffed Artichoke Hearts	25 pieces	\$42.50
Breaded Chicken Fingers	25 pieces	\$33.00
Chicken Wings	50 pieces	\$65.00
Mini Chicken Tacos	50 pieces	\$42.50
Mini Egg Rolls	50 pieces	\$38.50
Scallops Wrapped in Bacon	50 pieces	\$77.00
Breaded Fantail Shrimp	50 pieces	\$55.00
Skewered Chicken Tenderloins	50 pieces	\$60.00
Jalapeño Poppers	50 pieces	\$47.00
Clams Casino	50 pieces	\$65.00
Salami & Cream Cheese Pin Wheels.	50 pieces	\$42.50



Buffet Packages

Package 1
Simple Elegance
\$14.95

Sliced Roast Beef with Au jus

Italian Roasted or
Lemon Pepper Chicken

Ziti with Marinara Sauce

Baby Parsley Potatoes

Fresh Mixed Vegetables

Fresh Garden Salad with
Choice of (3) Dressings

Homemade Bread & Rolls

Fresh Brewed Coffee & Tea

Package 2
Premier Elegance
\$16.95

Chef's selected
Top Round of Beef

Chicken Marsala or
Stuffed Chicken Breasts

Baked Ziti Parmesan
or Alfredo

Roasted Redskin Potatoes or
Homemade Garlic
Smashed Potatoes

Fresh Seasonal Vegetable

Fresh Garden Salad with
Choice of (3) Dressings or
Caesar Salad

Homemade Bread & Rolls

Fresh Brewed Coffee & Tea

Package 3
Executive Elegance
\$20.95

Choose (2) Entrées:
Chef Carved Prime Rib,
Boneless Ham,
Roast Turkey Breast,
Pork Tenderloin

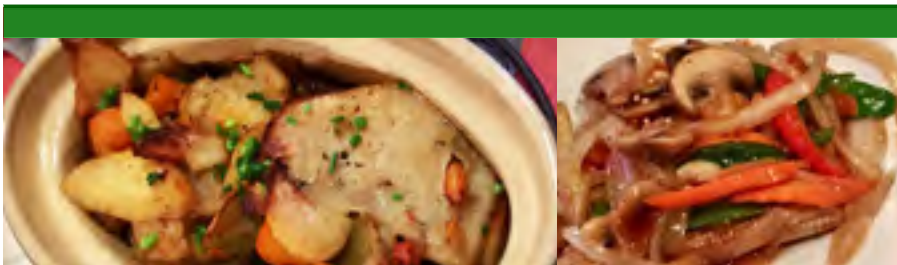
Choose (2) Entrées:
Chicken French or Marsala,
Shrimp with Penne Pasta,
Ziti Primavera,
Stuffed Shells, and
Vegetarian or Meat Lasagna

Choose (2) Accompaniments:
Wild Rice Pilaf,
Fresh Vegetable Medley,
Roasted Redskin Potatoes,
Homemade Garlic
Smashed Potatoes, or
Amaretto Carrots

Choose (1) Salad:
Fresh Garden Salad,
Spinach Salad, or Caesar Salad

Homemade Bread & Rolls

Fresh Brewed Coffee & Tea



Prices For Buffet Packages Do Not Include Applicable Sales Tax and Gratuity.

Sit Down Dinner Entrée Selections

Simple Elegance

Choice of 3 selections \$14.95

Chicken

Marinated Grilled or
Stuffed Chicken

Beef

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

Seafood

Crabmeat stuffed sole or Broiled
Haddock or Haddock Frenchs

Pasta

Fettuccini Alfredo,
Penne Primavera, or
Stuffed Shells

Includes Coffee

Premier Elegance

Choice of 4 selections \$16.95

Chicken

French or Marsala
Top Round of Beef

Beef

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

Seafood

Shrimp Scampi,
Grilled Salmon, or
Broiled Scallops

Pasta

Chicken Alfredo or
Jumbo Lobster Ravioli

Includes Coffee

Executive Elegance

Choice of 4 selections \$22.95

Chicken or Veal

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

Beef

18 oz. Prime Rib,
16 oz. N.Y. Strip,
8 oz. Filet Mignon, or
16 oz. Marinated Sirloin Steak.

Seafood

1/2 lb. Alaskan King Crab Legs,
6 oz. Lobster Tail, or
Broiled Seafood Platter

Pasta

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

Includes Coffee

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

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 Gratuity.



Catering Banquet Beverages

Cash Bar

Well Drinks \$4.50
 Call Drinks \$5.00
 Call Drinks Rocks \$6.00

Well Manhattan/ Martini \$5.50
 Call Manhattan/ Martini \$6.50
 Premium Manhattan/ Martini \$8.00

House Wine \$5.00
 Premium Wines \$6.50 & Up

½ Carafe House Wine \$11.00
 Full Carafe House Wine \$20.00

Domestic Beer \$3.00
 Premium Beer \$4.00

**You may also just give us
 a set dollar amount
 (The amount you would
 like to spend)**

Mimosa Bar

With Fresh Fruit and Juice Choices
 \$6.00 per person



Host Bar

Groups are charged at the conclusion of the function based on the amount of liquor consumed. This price includes mixers. The prices below are per liter bottle which are inventoried to the nearest 10th of a bottle. You pay only for the liquor consumed.

House Brands \$65.00 Per Bottle
 Call Brands \$70.00 Per Bottle
 Premium Brands \$85.00 Per Bottle

Wines

House White Wine \$20.00 / 750ml
 House Red Wine \$20.00 / 750 ml
 Other Wines Available

Champagne

House Champagne \$22.00 Per Bottle
 Other Champagne Available

Punches

Non-Alcoholic Punch \$38.00, 1.5 Gallons
 Wine or Champagne Punch \$58.00, 1.5 Gallons
 Spiked Punch \$58.00, 1.5 Gallons
 Mimosasa \$52.00, 1.5 Gallons

Bar Packages

	House Brands	Call Brands	Premium Brands
First Hour	\$15.00 PP	\$17.00 PP	\$19.00 PP
Second Hour	\$17.00 PP	\$19.00 PP	\$21.00 PP
Third Hour	\$19.00 PP	\$21.00 PP	\$23.00 PP

Beer

¼ Keg Domestic Beer \$135.00
 ½ Keg Domestic Beer \$225.00
 ½ Keg Imported Beer \$245.00

Bottled Beer

Domestic Beer \$3.00
 Imported Beer \$4.00

Pig Roast / Chicken BBQ



PIG ROAST AND / OR CHICKEN BBQ
BAKED BEANS & SALT POTATOES

Corn on the Cob (Seasonal)
Fresh Garden Salad (With Choice of Two Dressings)
Choice of Two Cold Salads (Three Bean, Italian Pasta, Potato,
Macaroni, Broccoli Raisin, Coleslaw, Tomato Cucumber)
Rolls
Cookies

PIG ROAST \$15.95
CHICKEN BBQ \$11.95
PIG ROAST AND CHICKEN BBQ \$17.95
BBQ PULLED PORK \$12.95
BBQ PULLED PORK & MARINATED
CHICKEN \$14.95

With Ice Tea, Lemonade or Punch add \$1.50 per person
With Soda Station add \$2.00 per person
All Prices are subject to service charge and NYS sales tax

CONTACT

BARBIE GOZELSKI

W: 585-768-6000

Cell: 585-261-2592



NAME: _____

DATE: _____

TEE TIME: _____

EAT TIME: _____

Build Your Tournament Package

Food Packages

Package 1 \$11.95

Chicken BBQ

Salt Potatoes

Baked Beans

1 Cold Salad
of Your Choice

Rolls & Butter

Add Pulled Pork
\$2.00 per person

Add Italian Sausage
\$2.00 per person

Golf:

18 Holes with a Cart
Weekdays anytime
Weekends after 12 pm
\$21.00 per person

Package 2 \$14.95

Top Round Roast Beef

Marinated Grilled
Chicken

Choice of Red or
White Pasta

Salt or Mashed
Potatoes

Seasonal Vegetable

Tossed Salad with
Choice of (3) Dressings

Rolls & Butter

Food on the Turn:

Choice of Red Hot, White Hot,
or Hamburger with Chips \$5.00
With Chips & a Soda \$6.50
With Chips & a Can of Beer \$7.50

Package 3 \$17.95

10 ox. New York
Strip Steak

Jack Daniels Demi
Glaze & Onion Straws

Choice of Red or
White Pasta

Choice of Potato

Seasonal Vegetable

Tossed Salad with
Choice of (3) Dressings

Rolls & Butter

Package 4 \$20.95

Choose 2 Entrées:

Chef Carved Prime Rib,
Boneless Ham,
Roast Turkey Breast,
Pork Tenderloin

Choose 2 Entrées:

Chicken French or Marsala,
Shrimp with Penne Pasta,
Stuffed Shells, and
Vegetarian or Meat
Lasagna

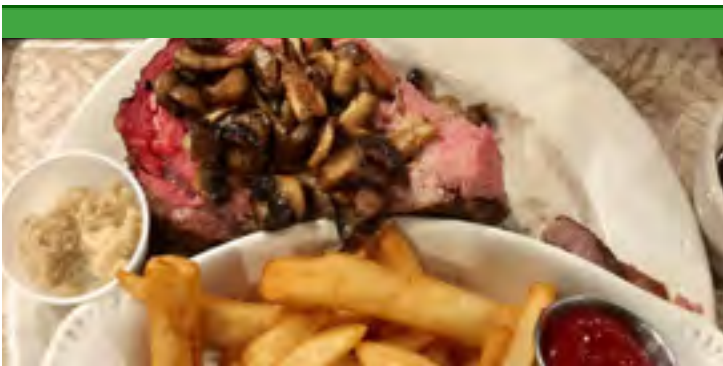
Choose 2 Accompaniments:

Wild Rice Pilaf,
Fresh Vegetable Medley,
Roasted Redskin Potatoes,
Homemade Garlic
Smashed Potatoes, or
Amaretto Carrots

Choose 1 Salad:

Fresh Garden Salad,
Spinach Salad, or
Caesar Salad

Bread, Rolls & Butter



All Restaurant Packages subject to sales tax and gratuity

Hors d'Oeuvre Buffet

Cold Items:

Assorted Cheeses & Crackers
Assorted Vegetables with Dip
Assorted Fruit Tray
Relish Tray

Hot Items (Choice of Three):

Mini Pizza Bites
Swedish Meat Balls
Chicken Wings
Stuffed Mushrooms
Filo Pastries with Assorted Fillings
Jalapeno Poppers
Mini Assorted Quiche

Other Items Upon Request

\$9.95 PER PERSON
(plus 8% tax & 18% gratuity)



Breakfast Buffet



Buffet Includes:

Scrambled Eggs
Honey Cured Bacon Strips
Maple Sausage Links
Home Fried Potatoes
French Toast
Pancakes
Assorted Danish
\$7.95 per person

With Coffee & Tea
\$8.95 per person

Additions You Can Make:

Chicken & Biscuits \$1.00
Sliced Roast Beef or Honey Ham \$1.00
Baked Ziti \$1.00
Fresh Fruit \$1.00
Fruit Crepes \$1.00
Eggs Benedict \$1.50
Vegetable or Meat Lasagna \$2.00
Penne Seafood \$1.50
Juice Bar \$1.50

Plus 8% tax & 18% gratuity



Brunch Menu



Fresh Scrambled Eggs
Hickory Smoked Bacon
Sausage Link
Homemade Pancakes
French Toast
Hash Browns (with peppers and onions)
Mashed Potatoes
Chicken and Biscuits
Barbie's Homemade Pastries
Fresh Fruit
\$8.95

w/ Coffee or Tea
\$9.95

Prices do not include applicable sales tax
and gratuity.

Brunch served from 10 - 2 on Sunday



Executive Brunch

Adult \$13.95

Children (4-10) \$6.95

Under 3 and Under Free

Brunch Includes:

Sliced Roast Beef or
Honey Glazed Ham

Penne Seafood or
Baked Ziti Marinara

Chicken and Bisquits
Garlic Mashed Potatoes

Bacon

Sausage

Waffles

French Toast

O'Brien Potatoes

Scrambled Eggs

Fresh Fruit & Jello

Tossed Garden Salad

Homemade Muffins

Pastries

Cookies

w/ Coffee or Tea

Prices For Brunch Packages

Do Not Include Applicable

Sales Tax and Gratuity.



School Sport Banquet Menu



Buffet Includes:

Choice of Roast Beef, Turkey, 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

Price \$11.00 per person

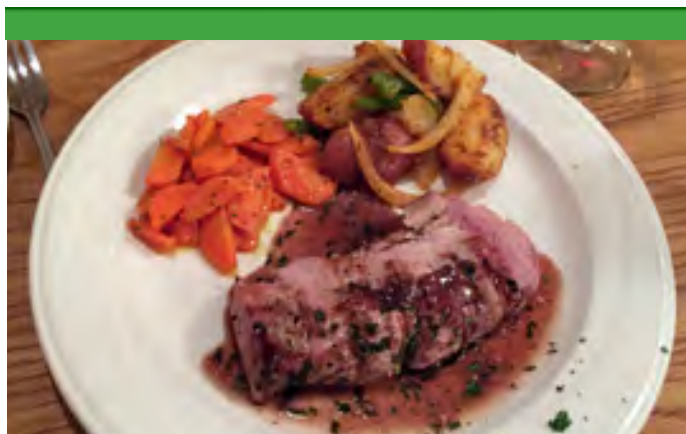
(Price IS subject to service charge)

Price \$12.00 per person with soda

(Price IS subject to service charge)

ONLY FOR HIGH SCHOOL EVENTS

All Restaurant Packages subject to sales tax and gratuity





Important Questions to Answer For Your Reception Choice

- 1) Is my wedding time and date available? _____
- 2) How many people can the room hold? _____
- 3) Is there a rental fee? _____
- 4) What are the bar options?
(cash, open, limited amount, or pay as you go)

- 5) How will the room be set up? _____
Number of people at the head table? _____
Parents Table? Bride _____ Groom _____
Cake Table (Square or Round) _____
Gift Table _____
Sign In/ Place Card Table? _____
Music Area? _____
Do I need linen for tables? _____
- 6) What day would you like to set up? _____
Do you have favors for the tables? _____
- 7) Do you have a florist? _____
Florist name _____
Phone number _____
Day of Wedding drop off time: _____
Any extra for the caterer to decorate platters?

- 8) Music for the reception? _____
Name: _____
Phone number: _____
Day of Wedding drop off time: _____
- 9) Ask who will act as the Master of Ceremony
at your reception? Your Caterer or DJ

- 10) How to reserve your caterer?

Is there a deposit? _____
How much? _____
When do you need a final head count? _____



Event Planning Sheet

Date of the Event _____

LeRoy Clubhouse | Tent Off Clubhouse | Clubhouse Deck
Jones Hall | Off Site- Location:

Time of the Event (Day) _____ (Eve) _____

Name of Client _____

Function _____

of Guests _____ Final Count _____

Contact Person _____

Phone _____
Home Work Cell

Address _____

Bride / _____
Address _____

Bride's _____
Parents _____

Groom / _____
Address _____

Groom's _____
Parents _____

Ceremony On Site: Yes No

Church: _____

Bakery: _____

Phone: _____

Licensed Bakery: Yes No

Cut and Serve: Yes No

Florist: _____

Phone: _____

Leaving extra flowers to decorate platters and buffet Yes No

DJ (Greg 905-7453)

DJ / Band: _____

Arrival Time: _____ Phone _____

Time of Ceremony: _____

Receiving Line On Site: Yes No

Delivery Time: _____

Address: _____

Delivery Time: _____

Address: _____

Address: _____

Maid of Honor _____
Best Man: _____
Photographer _____
Phone: _____
Special Request: _____

Flower Girl _____
Ring Bearer: _____
Arrival Time: _____
Address: _____

Linen Color: White or Off White

Napkin Color: _____

Napkin Fold: _____

Special Request: _____

*** Linen cost is the exact amount billed (50-250 people not to exceed \$60.00-\$175.00) unless you choose from the Executive Package.

Party Setup

Head Table: Yes No # of Guests _____ Where: _____
of Guest Tables: _____ Guests/Table: _____ Table Type: Round _____ Banquet _____
Assigned Seating: Yes No Place Cards: Yes No Reserced Tables: Yes No # _____
Buffet Lines: # of Lines _____ Carving Station: Yes No Hors d' Oeuvres Table: Yes No
Cake Table:: Round _____ Banquet _____ Punch Table: Yes No
Registration Table: Yes No Sweets Table: Yes No
Gift Table: Yes No DJ Table: Yes No Table Type: Round _____ Banquet _____
Bride drop off the favors: Date: _____ Time: _____

Bar Request

Bar Package: _____ # of Hours:: _____ Before Meal: _____ After Meal : _____
During Dinner: Open Cash Closed
Toast: Yes No All guest Head Table Only Reserved Tables
Champagne Toast: _____ House or Special _____
Wine Toast: _____ House or Special _____ Non-Alcoholic Toast: Yes No

Wine with Dinner: Yes No

Type of Wine: _____

Carafes on the Tables: Yes No

Corkage Fee: \$_____ per bottle

Punch: Alcoholic _____ Non-Alcoholic _____

Type of Punch: _____

Punch Fountain: \$15.00 Rental Fee Yes No

Time of Event Recap

_____	Wedding Time	_____	Dinner
_____	Pictures	_____	Call for Seconds and Clearing
_____	Guest Arrival at Site	_____	Bridal Dance
_____	Bar Open / Hors d' Oeuvres	_____	Cut the Cake
_____	Toast	_____	Put the Sweets Out

Deposit: #1 _____ #2 _____ #3 _____ #4 _____

Deposit is due when the reservation is booked. The deposit will act as a non-refundable deposit.

No date will be held without a deposit. Prices are guaranteed 120 days prior to the date of the event.

The deposits are as follows:

LeRoy Country Club Clubhouse: \$100.00

Jones Hall (or off property catering events): \$250.00

Please note, the deposit will be applied toward your final invoice. The balance will be paid in full 24 hours prior to the event or the day of the event, by cash, bank check, money order or personal check with DL.

If paid with a credit card, please add 2.5% to the total of the bill. Your final count is given the Tuesday before your party with a 10% variance either way.

Fees/Tax/Service Charge:

18% service charge for Buffet Dinners and 20% service charge for Served Dinners and applicable NYS sales tax is in addition to the other prices. **Please make all checks payable to LeRoy Country Club.**

Thank you for your business,

Barbie Gozelski 585.261.2592

Client

x: _____

x _____

Please mail deposit to: LeRoy Country Club | Barbie Gozelski | PO Box 345 | LeRoy, NY 14482



Off Site Liquor Permit Form

Please fill out this form for Off Site
Liquor Catering only

Event Name _____

Event Date _____ Start Time _____ End Time _____

Is this a fundraiser? Circle one YES NO

If so, who is the beneficiary? _____

Public or Private Event? _____

What activities, if any? (like raffle, silent auction?) _____

Number of attendees _____

Business name, address and phone number requesting the event.

Phone# _____

Contact person _____

Contact person's email address _____

Where will you advertise, if a public event? (newspaper?, flyer distribution?)

Note: A copy of your advertisement is required for the permit(s), only if it is open to the public.