LE ROY COUNTRY CLUB

Brunch Served 11 am to 2 pm

CHOICE OF ONE

Slow Roasted Beef
Slow Roasted in House, Sliced, & Covered in our House Au Jus

Honey Ham Off the Bone
Cooked in House, Carved, & Topped with a Light Honey Sauce & Cherries

Prime Rib +$5.00 pp
Cooked in House, Sliced & Served Medium

CHOICE OF ONE

Ziti Parmesan
Penne Pasta Smothered in Our House Red Sauce & Mozzarella Cheese

Ziti Alfredo
Penne Pasta Smothered in Our House Alfredo Sauce

Chicken & Biscuits
Chunks of Chicken & Mixed Vegetables Topped with Fresh Biscuits

Vodka Ala Pasta Add Chicken $2.00 pp
Penne Pasta in a Vodka Garlic Cream Red Cream Sauce, with Sautéed Mushrooms and Italian Sausage, Topped with Crumbly Bleu Cheese

CHOICE OF ONE: HOUSEMATE TEXAS FRENCH TOAST OR PANACAKES
BACON OR SAUSAGE PATTIES

INCLUDED

Scrambled Eggs

Assorted Danish

O'Brien Home Fried Potatoes

Fresh Fruit

Coffee

WE CAN CUSTOMIZE YOUR EVENT - JUST ASK YOUR COORDINATOR

Minimum 25 People for Buffet

Set Up/Cleaning Fees Apply

*Prices Subject to Change

Plus 8% Tax & 20% Gratuity

$25 Fee for All Outside Bakery Items

NYS Health Prohibts Customers From Taking Leftovers

LE ROY COUNTRY CLUB

Lunch Buffet

(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

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.

Minimum for Buffet is 25

Prices Subject to Change
Set Up/Cleaning Fees Apply

LE ROY COUNTRY CLUB

Lite Lunch Package

Sandwiches & More – Pick 3

Fresh Mozzarella, Tomato, Basil, and Pesto Sliders
Turkey, Ham or Roast Beef – Wrap or Sub
Ham Salad, Tuna Salad or Chicken Salad on a Croissant
BLT Sliders
Veggie and Hummus on Wheat or White

Soups – Pick 2

Italian Wedding
Broccoli Cheddar
Creamy Potato
Chicken Noodle
Butternut Squash
Minestrone

Cold Salads & Sides – Pick 1

Mac Salad
Potato Salad
Fresh Toss or Caesar Salad
Fresh Fruit
Chips & Dip

Cookies, Coffee, & Water Included
8% Sales Tax and 20% Gratuity Added

*NYS Health prohibits customers from taking leftovers. All outside bakery items $25 fee

LeRoy Country Club

Buffet I

$27.95 per 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

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

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

****Prices Subject to Change*** Minimum for Buffet- 25 ***Set Up/Cleaning Fees Apply***

Tax and 20% Gratuity Added
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LeRoy Country Club

Buffet 2

$32.95 per person + tax and tip

Main Entrée - Choice of Two

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.

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

Ziti Parmesan
Pasta covered with red sauce and baked with smooth Parmesan cheese. Add meatballs...$2/pp

Vegetable Side - Choice of One

Seasonal Vegetable Mix **Honey Glazed Carrots** **Broccoli with cheese sauce**

Included in every buffet:

Tossed Salad with choice of three dressings
Rolls and butter
Fresh Baked Cookie Platter

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

****Prices Subject to Change*** *Minimum for Buffet is 25* ***Set Up/Cleaning Fees Apply***

Tax and 20% Gratuity Added

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Hors d'oeuvres

COLD ITEMS & PLATTERS

(50) Shrimp Cocktail
Fresh Fruit Platter
Assorted Cheese, Cracker, & Pepperoni Platter
Assorted Vegetables with Dip
Antipasto Tray

HOT ITEMS

(50) Stuffed Mushrooms
(50) Mini Assorted Quiche
(50) Swedish Meatballs
(50) Mini Beef Wellington
(50) Spanikopita
(50) Sesame Grilled Chicken Strips
(50) Breaded Chicken Fingers
(50) Chicken Wings
(50) Scallops Wrapped in Bacon
(50) Coconut Shrimp
(50) Jalapeno Poppers
Spinach Dip with Bread

We Can Customize Your Event, Just Ask Your Coordinator
All Prices Are Plus 8% Tax and 20% Gratuity
Prices Subject to Change - Set Up Fees Apply
DUE TO NYS HEALTH DEPARTMENT REGULATIONS, TAKE OUT IS NOT PROHIBITED