



Catering and Special Events Menu



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Planning a Special Event



🌿 If you are looking for a picturesque location, fabulous food, remarkable service, and attention to details, look no more. The Wellsville Country Club combines cutting edge presentation, with impeccable service to create memories that will last a lifetime.

🌿 The Wellsville Country Club is a beautiful 18-Hole Golf Course & Fine Dining Restaurant with a newly renovated event facility.

🌿 Located in Western, New York approximately 75 miles from the greater Buffalo and Rochester areas. Nestled in the foothills of the Appalachian Mountains, long the beautiful Genesee River and blocks from the historic Village of Wellsville.

🌿 Our friendly, trained staff is here to assist you before, during and after your event. Whether you are looking for a fabulous wedding reception destination, casual business buffet, multi-course fine dining experience or business seminar we will ensure your experience is handled with care.

🌿 For your event, the WCC happily provides the following items: White table linens, glassware, flatware, white china, buffet setup with room configurations, full service wait staff and on duty chef.

🌿 Tax and gratuity are not included in the food and beverage pricing. New York State sales tax of 8.5% and a service charge of 18% will be applied to the total food & beverage cost. If you are a tax exempt organization, please provide your information upon booking.

🌿 Upon booking your event a contract is required to hold your date & time. A non-refundable deposit is required, but does apply to the final balance. Discuss details with your coordinator.





Hors d'Oeuvres & Appetizers

Priced per 10 guests

Hot

Pork Pot Stickers with Asian Dipping sauce 30.00

Stuffed Mushrooms with Herb Cream filling 30.00

Slow Simmered Swedish, Marinara, Sweet & Sour or BBQ Meatballs 30.00

Marinated & Grilled Chicken Skewer 35.00

Petite Pulled Pork Sandwich 35.00

Bacon Wrapped Jalapeños with Avocado Ranch 35.00

Sliced Beef, Caramelized Onions and Gorgonzola on Puff Pastry Square 40.00

Signature Lobster & Corn Bisque Shooter 40.00

Signature Mini Crab Cake with Remoulade Sauce 40.00

Cold

Zesty Deviled Egg with horseradish & chives. 20.00

Cucumber Cups filled with herb cheese 20.00

Assorted Deli Pinwheels 25.00

Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella & Basil 30.00

Petite Croissant Chicken Salad Sandwich 30.00

Marinade & Grilled Vegetable Skewer 30.00

Prosciutto Wrapped Asparagus or Melon 30.00

Garlic Crostini with ham salad & fresh dill 30.00

Display

Bruschetta with Fresh Tomato, Garlic & Toasted Baguettes 20.00

Artisan Cheese & Crackers 25.00

Fresh Fruit with Dipping Sauce 25.00

Vegetable Crudités with Dill Dipping Sauce 25.00

Spinach & Artichoke Dip with Toasted Pita Bread 25.00

Antipasto Platter 25.00

Bread Presentation with Assorted Dipping Oils, Flavored Butters and Vinaigrettes 25.00

Chilled Jumbo Shrimp, Traditional Cocktail Sauce & Lemon Slices 35.00

Classic Smoke Salmon with Herb Cream Cheese, Capers, & Sliced Lemon 35.00



Silver Menu

Buffet or Plated

Served with Dinner Rolls & Butter. Tossed Green Salad with House Vinaigrette
Coffee, Ice Tea, Soft Drink & Water Service

Vegetable & Starch

(Choice of Two)

Green Beans sautéed with garlic butter & Cherry Tomatoes

Roasted Seasonal Vegetables

Glazed Carrots

Corn Medley with Diced Red Bell Peppers, Onions & Fresh Parsley

Mashed Potatoes (Garlic, Chive, Red Skins or Sweet Potatoes)

Bacon & Cheddar Smashed Potatoes

Traditional Salt Potatoes with Garlic Butter and Fresh Chives

Classic Rice Pilaf

Main Entrees

(Choice of Two)

Slow Cooked Roast Beef with Au Jus

Grilled Salmon Filet with Lemon Butter Sauce

Baked Red Snapper with Orange Citrus Glaze

Roasted Pork Loin with Herb & Garlic Crust

Brown Sugar, Ginger & Pineapple Glazed Ham

Classic Chicken Parmesan

Tuscan Chicken Marinated with Herbs and Drizzled with Creamy Lemon Sauce

Vegetarian

(Choice of One)

Pasta Primavera tossed with a Garlic Oil & Seasonal Vegetables

Baked Ziti tossed with marinara sauce & topped with Mozzarella Cheese & Fresh Parsley

Parmesan Risotto

Penne pasta tossed with a Creamy Pesto Sauce and topped with Toasted Pine Nuts and Shaved Parmesan Cheese

Buffet - 21.95

Plated - 22.95

(Select 2 Entrées)

Per Person Price does not include Sales Tax & Service Charge.



Gold Menu

Buffet or Plated

Served with Dinner Rolls & Butter. Tossed Green Salad with House Vinaigrette
Coffee, Ice Tea, Soft Drink & Water Service

Vegetable & Starch

(Choice of Two)

- Oven Roasted Asparagus
- Green Beans sautéed with Garlic Butter & Cherry Tomatoes
- Medley of Seasonal Vegetables with Sun Dried Tomato Butter
- Mashed Potatoes (Garlic, Chive, Red Skins or Sweet Potatoes)
- Rosemary Roasted Red Potatoes drizzled with Olive Oil
- Classic Rice Pilaf

Main Entrees

(Choice of Two)

- Prime Rib with Au Jus & Creamy Horseradish Sauce
- Beef Medallions with Red Wine Reduction Sauce
- Roasted Pork Loin with Herb & Garlic Crust
- Grilled Salmon Filet with Lemon Butter Sauce
- Herb Crusted Haddock with Dill Cream Sauce
- Tuscan Chicken Marinated with Herbs and Drizzled with Creamy Lemon Sauce
- Braised Balsamic Chicken
- Chicken Breast with Marsala Sauce

Vegetarian

(Choice of One)

- Cheese Ravioli with a Marinara Sauce, Fresh Parsley & Shaved Parmesan Cheese
- Pasta Primavera tossed with a Garlic Oil & Seasonal Vegetables Drizzled with Truffle Oil
- Golden Lasagna with Layers of Noodles, Vegetables, Bechamel Parmesan Sauce and Four Chesses
- Wild Mushroom & Chive Risotto
- Gnocchi with Fresh Spinach in a light Cream Sauce

Buffet - 25.95
Plated - 26.95
(Select 2 Entrées)

Per Person Price does not include Sales Tax & Service Charge.



Platinum Menu

Buffet or Plated

Served with Dinner Rolls & Butter. Coffee, Ice Tea, Soft Drink & Water Service

Soup or Salad

(Choice of One)

Classic Caesar Salad with
Garlic Crouton & Shaved
Parmesan

Pomegranate Walnut Salad

Lobster Corn Chowder or
Specialty Soup

Vegetable

& Starch

(Choice of Two)

Medley of Seasonal Vegetables
with Sun Dried Tomato Butter

Oven Roasted Asparagus

Mashed Potatoes
(Garlic, Chive, Red Skins or
Sweet Potatoes)

Stuffed Baked Potato

Saffron Vegetable Rice Pilaf

Main Entrees

(Choice of Two)

Beef Tenderloin with Red Wine
Reduction Sauce

Beef Roulade filled with Provolone
Cheese, Roasted Red Bell Peppers
& Fresh Spinach

Stuffed Boneless Pork Chop with
Apple Sage Dressing & Port Wine
Sauce

Broiled Cod Filet with
Kaffir Lime Beurre Blanc

Signature Maryland Lump Crab
Cake with Hollandaise Sauce

Chicken Béarnaise topped with
Roasted Asparagus and
Béarnaise Sauce

Chicken Breast filled with Herb
Cream Cheese, Prosciutto &
topped with a Light Butter Sauce

Vegetarian

(Choice of One)

Cheese Ravioli with Creamy
Alfredo & Rich Marinara
Sauce, Fresh Parsley and
Shaved Parmesan Cheese

Sun Dried Tomato & Goat
Cheese Risotto topped with
Fresh Herbs

Bruschetta Tortellini Pasta
with Fresh Tomatoes, Garlic,
Basil & Feta Cheese

Pasta Primavera tossed with
a Garlic Oil & Seasonal
Vegetables Drizzled with
Truffle Oil

Lobster Macaroni & Cheese

Buffet - 34.95

Plated - 35.95

(Select 2 Entrées)



Luncheon

Buffet or Plated

Coffee, Ice Tea, Soft Drink & Water Service

Luncheon Buffet

11.95 per person
(Choice of Two)

- Tossed Green Salad
- Fruit Salad
- Pasta Salad
- Creamy Potato Salad
- Macaroni Salad
- Salt Potatoes with Garlic Butter
- Corn Medley with Diced Red Bell Peppers, Onions & Fresh Parsley
- (Choice of Two)
- Assorted Deli Wraps & Petite Sandwiches
- Baked Ziti topped with Mozzarella Cheese
- Chicken Wings with choice of sauce
- Fresh House-Made Soup
- Chicken Salad on a Fresh Croissant
- Assorted Cookies

Luncheon Plated

11.95 per person
(Choice of Two)

- Chicken Salad on a Fresh Croissant served with Pasta Salad
- Tuscan Chicken Marinated with Herbs with Rice Pilaf & Drizzled with Creamy Lemon Sauce
- Turkey Wrap with Bacon, Cheese, Lettuce, Avocado with Pasta Salad
- Beef on Weck with Creamy Coleslaw
- Classic Cheeseburger, with Lettuce Tomato, Onion and Cheddar Cheese Served with Chips & a Pickle
- Cheese Ravioli with a Marinara Sauce, Fresh Parsley and Shaved Parmesan Cheese
- Risotto Primavera served with an assortment of fresh sautéed vegetables, garlic, & parmesan cheese

Menu Selection

12.95 per person
(Choice of Three)

- Pomegranate Walnut Salad with Gorgonzola Crumbles & Pomegranate Vinaigrette
- Cheese Ravioli with a Marinara Sauce, Fresh Parsley and Shaved Parmesan Cheese
- Pork & Ginger Pot Stickers served with White Rice & Ponzu Sauce
- Pressed Reuben Sandwich served with Pasta Salad & Pickle
- Buffalo Chicken Sandwich Served with Chips & Pickle
- Chicken Salad on a Fresh Croissant with Pasta Salad & Pickle



Additional Menu & Event Items

Dessert

Buffet - 2.95 Plated 3.95

🌿 (Choice of one) *🌿*

Italian Cannoli, Puff Pastry Tube with a Sweet Creamy Filling

Classic Triple Fudge Cake topped with Chantilly Cream & Shaved Chocolate

Shortcake Filled with Fresh Strawberries & Topped with Fresh Whipped Cream

Traditional Cobbler Choice of Peach, Blueberry or Apple

New York Style Cheese Cake with Berry Compote

Assorted Fresh Baked Cookies

Customer Provided Cakes

Specialty Cutting Service Charge. Includes China, Dessert Fork, Cutting & Service .75¢ Per Person

Coffee, Ice Tea, Soft Drink & Water Service

Carving Station

100.00 per event

Items on your menu can be setup as a carving station on the buffet line with one of our staff cooks assisting.

Bar Packages

(Your coordinator will be happy to provide a quote)

Cash Bar

Tab's are available by the hour or until a set price limit has been reached.

Beer & Wine Hosted Bar

Pre-paid Beer & Wine Purchase

Champagne Toast

Options

Colored Linens

Colored tablecloths & cloth napkins are available at an additional cost.

(Your coordinator will be happy to provide a quote.)

Event Tents & Specialty Equipment

(Your coordinator will be happy to provide a quote.)

Photographs

Please utilize our beautiful property as a backdrop for your event. Golf carts are available to transport you to your desired location.

Some location restrictions may apply.

