



Catering and Special Events



3006 Riverside Drive, Wellsville, NY 14895

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Events@WellsvilleCC.com

www.WellsvilleCountryClub.com

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, along 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 linen napkins, water goblets, flatware, white china, buffet setup with room configurations, full service wait staff and on duty chef. Table linens and additional glassware is available for rental. Please ask your coordinator!

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 Cheese filling 35.00

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

Marinated & Grilled Chicken Skewer 35.00

Petite Pulled Pork Sandwich 40.00

Sliced Beef, Caramelized Onions and Gorgonzola on Puff Pastry Square 45.00

Signature Mini Crab Cake with Remoulade Sauce 50.00

Coconut Crusted Shrimp with Marmalade Sauce 45.00

Cold

Zesty Deviled Egg with horseradish & chives. 30.00

Cucumber Cups filled with herb cheese 25.00

Assorted Deli Pinwheels 30.00

Caprese Skewers with Cherry Tomatoes, Fresh Mozzarella & Basil 25.00

Petite Croissant Chicken Salad Sandwich 40.00

Marinade & Grilled Vegetable Skewer 30.00

Prosciutto Wrapped Asparagus or Melon 35.00

Garlic Crostini with Ham Salad & Fresh Dill 30.00

Display

Bruschetta with Fresh Tomato, Garlic & Toasted Baguettes 35.00

Artisan Cheese & Crackers 30.00

Fresh Fruit & Dipping Sauce 25.00

Vegetable Crudités with Dill Dipping Sauce 25.00

Spinach & Artichoke Dip with Toasted Pita Bread 25.00

Antipasto Platter 35.00

Bread Presentation with Assorted Dipping Oils, Flavored Butters and Vinaigrettes 35.00

Chilled Jumbo Shrimp, Cocktail Sauce, and Lemon Wedges 50.00

Smoked Salmon with Herb Cream Cheese, Capers, & Sliced Lemon 45.00



Silver Menu

Buffet or Plated

Served with Dinner Rolls & Butter. Plated Tossed Green Salad with House Vinaigrette.
Coffee & Water Service

Vegetable & Starch

(Choose 2)

Glazed Carrots

Steamed Broccoli

Roasted Seasonal Vegetables
(Chef's Choice)

Mashed Potatoes
(Garlic, Red Skins or Sweet
Potatoes)

Traditional Salt Potatoes with
Garlic Butter and Fresh
Chives

Classic Rice Pilaf

Main Entrees

(Choose 2)

Slow Cooked Roast Beef
with Au Jus

Grilled Haddock Filet with
Lemon Butter Sauce

Brown Sugar, Ginger & Pineapple
Glazed Ham

Tuscan Chicken Marinated with
Herbs and Drizzled with Creamy
Lemon Sauce

Vegetarian

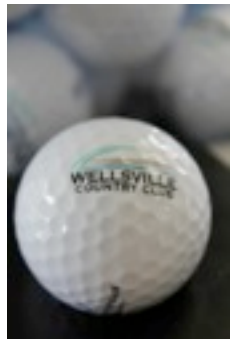
(Choose 1)

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

Parmesan Risotto with
Asparagus and Mushrooms

Buffet – 27.95
Plated – 29.95
(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 & Water Service Included.

Vegetable & Starch

(Choose 2)

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

Main Entree

(Choose 2)

Beef Medallions in a Balsamic
Reduction Sauce

Roasted Pork Loin with Savory
Beef Gravy

Grilled Salmon Filet with Lemon
Butter Sauce

Herb Crusted Haddock with
Dill Cream Sauce

Braised Balsamic Chicken

Chicken Breast with Mushroom
Marsala Wine Sauce

Vegetarian

(Choose 1)

Cheese Ravioli with a Marinara
Sauce, Fresh Parsley & Shaved
Parmesan Cheese

Pasta Primavera tossed with a
Garlic Oil & Seasonal Vegetables
Topped with Parmesan Cheese

Buffet – 34.95

Plated – 36.95

(Select 2 Entrées)



Platinum Menu

Plated

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

Soup or Salad

(Choose 1)

- Classic Caesar Salad with Garlic Crouton & Shaved Parmesan
- Pomegranate Walnut Salad
- Lobster Corn Chowder

Vegetable & Starch

(Choose 2 sides)

- Medley of Seasonal Vegetables with Sun Dried Tomato Butter
- Oven Roasted Asparagus
- Mashed Potatoes (Garlic, Chive, Red Skins or Sweet Potatoes)
- Loaded Baked Potato
- Scalloped Potatoes Au Gratin

Main Entrees

(Choose 2)

- 8 oz. Beef Tenderloin (Filet) Au Poivre
- Slow-Roasted Prime Rib with Au Jus and Creamy Horseradish
- Maine Lobster Tail served with Warm Drawn Butter
- Boneless Pork Chop stuffed with Sausage & Cranberry Stuffing smothered with Savory Beef Gravy
- Signature Maryland Lump Crab Cakes with Hollandaise Sauce
- Pan Seared Sea Bass Filet in Lemon-Butter Sauce

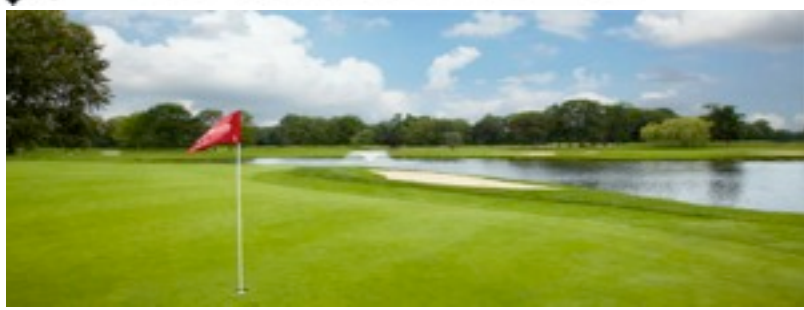
Vegetarian

(Choose 1)

- Cheese Ravioli with 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

Plated – 39.95
(Select 2 Entrées)

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



Luncheon

Buffet or Plated

Coffee, Ice Tea, Soft Drink & Water Service

Luncheon Buffet

14.95 per person
(Choose 2)

- 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
(Choose 2)
- 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

Luncheon Plated

13.95 per person
(Choose 3)

- 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

13.95 per person
(Choose 3)

- 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

Classic Italian Cannoli

Triple Fudge Three Layer Cake

Strawberry Shortcake Parfaits with
Fresh Whipped Cream

Fruit Cobbler
(Peach, Blueberry, or Apple)

New York Style Cheese Cake with
Berry Compote

Assorted Fresh Baked Cookies &
Brownies

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 provide a quote)

Cash Bar

Bars 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

Linens

White & colored tablecloths &
colored cloth napkins are
available at an additional cost.
(Your coordinator will be happy
to provide a quote.)

Event Tents & Specialty
Equipment/Rentals

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

Photographs

Please utilize our beautiful
property as a backdrop for your
event. Use of golf carts subject
to availability. (Some location
restrictions may apply.)

Ceremonies

Have your ceremony at the
Wellsville County Club as well!
(Your coordinator will provide
pricing and options!)

Customer Provided Cakes

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

