



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, along the beautiful Genesee River and blocks from the historic downtown 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, 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.





Silver Menu

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

Vegetable/Starch (Choice of 2)

- Green Beans sautéed with garlic butter & Cherry Tomatoes
- Roasted Seasonal Vegetables
- Glazed Baby 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
- Wild Rice Pilaf

Main Entree (Choice of 2)

- 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
- Chicken Breast with Marsala Sauce

Vegetarian (Choice of 1)

- Pasta Primavera tossed with a Garlic Oil & Seasonal Vegetables
- Baked Ziti topped with Mozzarella Cheese & Fresh Parsley
- Au Gratin Potatoes with Layers of Vegetables, Creamy White Sauce and Blended Cheeses
- Penne pasta tossed with a Creamy Pesto Sauce and topped with Toasted Pine Nuts and Shaved Parmesan Cheese

Buffet - 21.95
Plated - 21.95
(select 2 entrees)

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



Gold Menu

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

Vegetable/Starch (Choice of 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 Skinned or Sweet Potatoes)

Rosemary Roasted Red Potatoes

Toasted Almond Wild Rice Pilaf

Main Entree (Choice of 2)

Prime Rib with Au Jus & Creamy Horseradish Sauce

Beef Medallions with Red Wine Reduction Sauce

Pork Tenderloin Marinated & Grilled

Grilled Salmon Filet with Lemon Butter Sauce

Herb Crusted Haddock with Dill Cream Sauce

Tuscan Chicken Marinated with Herbs & Drizzled with Creamy Lemon Sauce

Braised Balsamic Chicken

Vegetarian (Choice of 1)

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

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

Golden Lasagna with Layers of Noodles, Vegetables, Béchamel Parmesan Sauce & Four Chesses

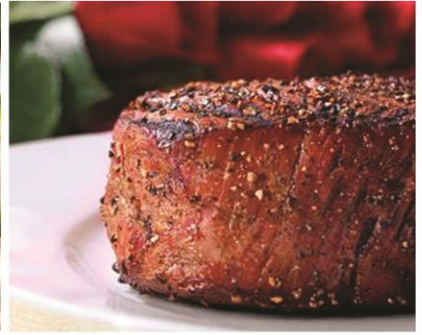
Wild Mushroom & Chive Risotto Gnocchi with Fresh Spinach in a light Cream Sauce

Buffet - 25.95

Plated - 25.95

(select 2 entrees)

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



Platinum Menu

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

Salad (Choice of 1)

Classic Caesar Salad
with Garlic Croutons &
Shaved Parmesan

Pomegranate Walnut
Salad

Caprese Salad

Vegetable/Starch (Choice of 2)

Medley of Seasonal
Vegetables with
Sun Dried Tomato
Butter

Oven Roasted
Asparagus

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

Stuffed Baked Potato

Toasted Almond Wild
Rice Pilaf

Main Entree (Choice of 2)

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 Mahi Mahi with
Kaffir Lime Beurre Blanc

Signature Maryland
Lump Crab Cake with
Cajun Remoulade 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 1)

Butternut Squash
Ravioli with a Sage
Brown Butter Sauce,
Fresh Parsley and
Shaved Parmesan
Cheese

Sun Dried Tomato &
Goat Cheese Risotto
topped with Fresh
Herbs

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

Lobster Macaroni &
Cheese

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

Buffet - 34.95

Plated - 34.95
(select 2 entrees)

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



Hors d'Oeuvres & Appetizers

Priced per 10 guests

Cold

Goat Cheese Crostini with
Fresh Chives 20.00

Bruschetta with Fresh
Tomato & Garlic 20.00

Assorted Deli Pinwheels
25.00

Chilled Gazpacho Soup
Shooter 30.00

Caprese Skewers with
Cherry Tomatoes, Fresh
Mozzarella & Basil 30.00

Shrimp Cocktail with
traditional horseradish
cocktail sauce 30.00

Petite Croissant Chicken
Salad Sandwich 35.00

Smoke Salmon served
with Herb Cream Cheese
on Baguette 35.00

Prosciutto Wrapped
Asparagus or Melon
35.00

Hot

Signature Mini Crab
Cake with Remoulade
Sauce 45.00

Marinated & Grilled
Chicken Skewer
40.00

Petite Pulled Pork
Sandwich 35.00

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

Pork Pot Stickers with
Asian Dipping sauce
30.00

Sausage or Herb
Cream Cheese
Stuffed Mushrooms
30.00

Signature Lobster &
Corn Bisque Shooter
40.00

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

Bacon Wrapped
Jalapeños with
Avocado Ranch &
Salsa Dipping Sauces
40.00

Display

Artisan Cheese &
Crackers 25.00

Fresh Fruit with
Dipping Sauce 25.00

Vegetable Crudités
with Dill Dipping Sauce
25.00

Chilled Jumbo
Shrimp, Traditional
Cocktail Sauce &
Lemon Slices 35.00

Spinach & Artichoke
Dip, Roasted Red
Pepper Hummus &
Pita Chips 20.00

Antipasto Platter 25.00

Baked Clams with
Garlic Butter, Diced
Tomatoes & Fresh
Spinach 35.00

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

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





X Luncheon Menu X

Coffee, Ice Tea, Soft Drink & Water Service

Luncheon Buffet

11.95 per person

(Choice of 2)

Tossed Green Salad
Vegetable Crudités
Pasta Salad
Potato Salad or Macaroni Salad
Salt Potatoes with Garlic Butter
House Made Potato Chips
Corn Medley with Diced Red Bell Peppers, Onions & Fresh Parsley

(Choice of 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
Assorted Cookies

Luncheon Plated

(Choice of 2, Pre-Selected)

11.95 per person

Chicken Salad on a Fresh Croissant served with Pasta Salad

Tuscan Chicken Marinated with Herbs with Rice Pilaf & Drizzled with Creamy Lemon Sauce

Sun Dried Tomato Turkey Wrap with Pasta Salad

Beef on Weck with Creamy Coleslaw

Pressed Reuben Sandwich with Creamy Potato Salad

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

Classic Cheeseburger, with Lettuce Tomato, Onion and Cheddar Cheese Served with Chips & a Pickle

Menu Selection

(Choice of 3 Items)

13.95 per person

Pomegranate Walnut Salad with Gorgonzola Crumbles & Pomegranate Vinaigrette

Southwest Chopped Salad with Mixed Greens, Corn, Black Beans, Mango Salsa Crispy Onions, Cheddar Cheese & House made Ranch.

Pork & Ginger Pot Stickers service with Lo Mein Noodles

Pressed Reuben Sandwich with Creamy Potato Salad

Classic Cheeseburger, with Lettuce Tomato, Onion and Cheddar Cheese Served with Chips & a Pickle

Buffalo Chicken Sandwich with choice of sauce & French Fries

Chicken Salad on a Fresh Croissant with Pasta Salad

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



Additional Menu & Event Options

Desserts

Buffet - 2.95/Plated 3.95
(Choice of 1)

Italian Cannoli
Puff Pastry Tube with a
Sweet Creamy Filling

Classic 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 Cake

Specialty Cutting Service
Charge. Includes China,
Dessert Fork,
Cutting & Service
.50¢ Per Person

Carving Station (\$100.00)

Slow Cooked Roast Beef
with Au Jus

Roasted Pork Loin with
Herb & Garlic Crust

Brown Sugar, Ginger &
Pineapple Glazed Baked
Ham

Prime Rib with Au Jus &
Creamy Horseradish
Sauce

Bar Packages

(Your coordinator will be happy to
provide a quote)

Cash Bar

Tabs are available by the
hour or until a set price
limit has been reached.

Beer & Wine/ Tier 1/Tier 2
Hosted Bar

Pre-paid Beer & Wine
Purchase

Champagne Toast

Options

Colored Linens
Colored table cloths &
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.