



# WELLSVILLE COUNTRY CLUB

*Wedding & Banquet Menus*

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## *Your event at the Wellsville Country Club*

If you are looking for a picturesque location, fabulous food, remarkable service, and attention to detail, 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 recently 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 and included in your meal price, the WCC happily provides the following: exclusive use of our event dining room for up to five hours (more hours available at hourly rate), white linen napkins, water goblets, flatware, white china, buffet setup with room configurations, full service wait staff and on duty kitchen staff and catering coordinator. 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 of 25% of the estimated food cost is required, but does apply to the final balance.

***Please remember, these menus are our suggestions. We are always eager to customize menus to include crowd favorites, family traditions, food allergies, and more!***

***Please discuss any details or questions with your coordinator!***

*Thank you for your interest!*



# Cocktail Hour

## The Grand Display:

Selection of Domestic & Imported Cheeses, Crackers, Sliced Baguette, Dried Fruit, Fresh Fruit, Seasoned Nuts, Sliced Meats, Olives, Marinated Vegetables, Deli Pinwheel Bites, Fresh Vegetables, Hummus, Pita and Dips

*Individually Priced Per Item (Please consult your coordinator):*

### **Cold:**

Smoked Salmon on Mini Bagels with Cream cheese, Tomato, and Red Onion  
Chilled New Potato Cups with Bacon, Sour Cream, and Chive  
Tomato & Mozzarella Skewers with Fresh Basil and Balsamic Drizzle  
Horseradish Deviled Eggs  
Shrimp Cocktail  
Assorted Cold Cut Pinwheels  
Mini Avocado Toasts with Chopped Tomato and Red Onion

### **Warm:**

Vegetable Spring Rolls  
Coconut Shrimp with Citrus Chutney  
Mini Chicken Quesadillas  
Southwest Chicken Eggrolls  
Roast Beef & Horseradish Cream Crostini  
Pork & Ginger Pot Stickers  
Fried Ravioli with Marinara  
Boneless Wings - Flavor of your choice  
Meatballs - flavor of your choice  
Cheeseburger Sliders  
Chicken Cordon Blue Sliders  
Lump Crab Cakes  
Spicy Jerk Chicken Skewers with Pineapple Glaze

### **Displays:**

Fresh Seasonal Fruit with Fruit Dip  
Vegetable Crudite with Veggie Dip  
Assorted Cheese, Crackers, and Grapes  
Antipasto with marinated and fresh veggies, cheese, and cured meats

### **Dips:** *(Served with appropriate chips, breads, and veggies!)*

Buffalo Chicken Wing  
Roasted Red Pepper & Cheddar  
Roasted Garlic Hummus  
Chili con Queso  
Guacamole & Salsa  
Crab & Corn Dip



# Classic Buffet

## **Salad (Choose One):**

- Iceberg Garden Salad (tomato, onion, cucumber, cheddar, and croutons)
- Classic Caesar with Shaved Parmesan

## **Included:**

- Baked Ziti topped with Mozzarella
- Meatballs OR Italian Sausage in Marinara Sauce

## **Mains (Choose One):**

- Tuscan Herb Chicken with lemon butter sauce
- Bourbon Glazed Chicken Breast
- Herb Crusted Haddock Filet
- Baked Tilapia with Garlic Breadcrumbs

## **Carved (Choose One):**

- Seasoned Top Round Au Jus
- Honey Roasted Ham with mustard sauce

## **Potato (Choose One):**

- Red-skinned Mashed Potatoes
- Salt Potatoes

## **Vegetable (Choose One):**

- Seasonal Vegetables in Sun-dried Tomato Butter
- Steamed Broccoli and Bell peppers
- Zucchini Parmesan



# *Crawings Buffet*

## **Salad (Choose One):**

- Spinach, Dried Cranberry, Candied Walnut, and Gorgonzola
- Classic Caesar with Shaved Parmesan

## **Mains (Choose One):**

- Bourbon Glazed Chicken Breast
- Everything Bagel Crusted Chicken with Raspberry Sauce
- Lemon Chicken Picatta with Capers
- Country Fried Chicken Breast in White Gravy
- Pecan Crusted Tilapia with Honey Glaze

## **Carved (Choose One):**

- Seasoned Top Round with creamy horseradish sauce
- Pork Tenderloin with Apple Relish

## **Potato (Choose One):**

- Cheesy Scalloped Potatoes
- Red Skinned Mashed Potatoes
- Rosemary Roasted Red Potatoes

## **Veggie (Choose One):**

- Cheesy Cheddar-Broccoli Casserole
- Green Bean Casserole
- Seasonal Vegetables in Sun-dried Tomato Butter

## **Pasta/Grains (Choose One):**

- Red Beans and Rice
- Spicy Tomato Cream Penne with Pancetta
- Truffled Four Cheese Macaroni & Cheese
- Tri-Color Tortellini in Parmesan Pesto



# *Decadence Buffet*

## **Plated Salad (Choose One)**

- Spinach, Dried Cranberry, Walnut, and Gorgonzola
- Petite Wedge Salad with Bacon, Tomato, Red Onion, and Blue Cheese Dressing
- Tomato and Mozzarella with Fresh Basil and Balsamic Drizzle

## BUFFET:

### **Mains (Choose One)**

- Chicken Marsala with Mushrooms and Prosciutto
- Spinach and Artichoke baked Chicken Breast
- Braised Balsamic Chicken Breast
- Honey-Key Lime Glazed Salmon
- Jumbo Shrimp Scampi (+\$3)

### **Carved (Choose One)**

- Seasoned Top Round Au jus with creamy horseradish sauce
- Dry Rubbed Center Cut Pork Tenderloin with Dijon Marsala Sauce
- Whole Smoked BBQ Beef Brisket
- Slow Roasted Turkey breast stuffed with cranberry cornbread stuffing

### **Pasta/Grains (Choose One)**

- Herbed Savory Bread Stuffing
- Classic Creamy Mushroom Risotto
- Stuffed Shells in Marinara
- Tri-Color Tortellini in Parmesan Pesto

### **Potato (Choose One)**

- Cheesy Scalloped Potatoes
- Hashbrown Casserole with crushed Corn Flake topping
- Rosemary Roasted Red Potatoes

### **Vegetable (Choose One)**

- Bacon Balsamic Brussels Spouts
- Cheesy Cheddar-Broccoli Casserole
- Zucchini Parmesan
- Green Beans and Cherry Tomato with Garlic Butter



# *Excellence Buffet*

***Included: Warm Dinner Rolls & Butter***

## ***Plated Salad (Choose One)***

- Classic Panzanella Salad
- Tomato and Mozzarella Caprese with Fresh Basil and Balsamic Drizzle
- Goat Cheese Medallion & Strawberry Salad
- Petite Wedge Salad with Bacon, Tomato, Red Onion, and Blue Cheese Dressing

## **BUFFET:**

### ***Chicken (Choose One)***

- Sun-dried Tomato, Spinach, and Mozzarella Stuffed Breaded Chicken Breast
- White Balsamic glazed chicken with stewed tomatoes
- Herb Seared Chicken with Garden Tomato Balsamic Vinaigrette

### ***Seafood (Choose One)***

- Chorizo Crusted Mahi Mahi
- Crab Cake Stuffed Sole in Lemon Butter
- Atlantic Salmon with Lemon Ginger Sauce

### ***Carved (Choose One)***

- Slow Roasted Petite Prime Rib
- Beef Tenderloin with Garlic Mushroom Sauce
- Herb Crusted Lamb Loin
- Bacon Wrapped Center Cut Pork Tenderloin

### ***Potato (Choose One)***

- Caramelized Onion Gorgonzola Mashed Potatoes
- Bacon Cheddar Mashed Potatoes
- Roasted Sweet Potato, Purple Potato, and Red Potato Medley
- Cheesy Scalloped Potatoes

### ***Pasta (Choose One)***

- Wild Mushroom Ravioli with Porcini Mushroom Cream
- Ricotta and Mozzarella Ravioli with Alfredo and Marinara Sauces
- Rigatoni a la Vodka with peas and pancetta

### ***Vegetable (Choose One)***

- Zucchini Parmesan
- Grilled Asparagus and Bell Pepper Medley
- Seasonal Vegetables in Sun-dried Tomato Butter
- Bacon Balsamic Brussels Sprouts
- Lemon & Garlic Roasted Broccoli



## *Five Star Plated Dinner*

With our plated meal option, you will select a chicken or fish, a beef, and a pasta (vegetarian option) and collect a meal preference for each guest (for weddings, this is typically done on the RSVP card). Assigned tables must be used, and place cards with each guest and their meal selection will be provided by the WCC.

***Included: Warm Dinner Rolls & Butter***

### Choose One Plated Salad:

- Spinach, Dried Cranberries, Candied Walnut, and Gorgonzola*
- Classic Caesar with Shaved Parmesan and Croutons*
- Petite Wedge Salad with Bacon, Tomato, Red Onion, and Blue Cheese Dressing*
- Tomato and Mozzarella Caprese with Fresh Basil and Balsamic Drizzle*
- Goat Cheese Medallion & Strawberry Salad*

### Choose One (Chicken or Fish):

***Chicken Marsala with Mushrooms and Prosciutto***  
over red skinned smashed potatoes and seasonal vegetables \$34.00

***Marinara Chicken Parmesan***  
over a bed of Spaghetti Alfredo with broccoli florets \$32.00

***Sun-dried Tomato, Spinach, and Mozzarella Stuffed Chicken Breast***  
served over mushroom risotto \$36.00

***White Balsamic Glazed Chicken Breast***  
with stewed tomatoes and wild rice pilaf \$36.00

***Pecan Crusted Tilapia with Mango Salsa***  
served over a bed of mashed potatoes and roasted zucchini and squash \$32.00

***Honey-Key Lime Glazed Salmon***  
with red beans & rice and green beans \$34.00

***Parmesan Lemon Pepper Crusted Salmon***  
served over a bed of mashed potatoes and roasted zucchini and squash \$34.00

***Pan Seared Haddock Topped with Lump Crab and Bearnaise Sauce***  
served with rosemary roasted red potatoes and roasted asparagus \$34.00

***Jumbo Lump Crab Cakes with Remoulade Sauce***  
served over a sweet corn & potato Mash with roasted asparagus and balsamic glaze \$36.00

***Macadamia Crusted Mahi Mahi***  
served with Coconut Rice and Buttered Snap Peas \$36.00

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## *Five Star Plated Dinner - Continued*

### Choose One (Beef or Surf n' Turf):

***Marinated Pork Tenderloin with Dijon Mushroom Marsala Sauce***

Garlic Mashed Potatoes, and Roasted Seasonal Vegetables \$41.00

***10 oz. NY Strip Steak***

served with Cheesy Scalloped Potatoes and Broccoli Florets with Cherry Tomatoes \$39.00

***8 oz. Filet Mignon Au Pourve***

served with Garlic Mashed Potatoes and Seasoned Asparagus \$45.00

***NY Strip Steak Topped with Grilled Jumbo Shrimp and Bearnaise Sauce***

served with Garlic Mashed Potatoes, and Roasted Seasonal Vegetables \$48.00

***Seasoned & Roasted Prime Rib Au Jus***

with Broccoli Florets and Caramelized Onion Gorgonzola Mashed Potatoes \$42.00

***5 oz. Filet Mignon & 5 oz. Jumbo Lump Crab Cake***

with Remoulade Sauce, Balsamic Glaze, Seasonal Vegetable Medley, and Choice of Potato \$49.00

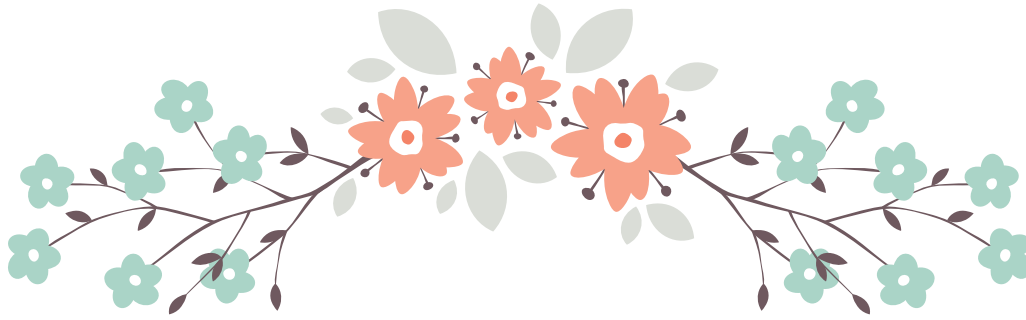
### Choose one (Pasta/Vegetarian):

***-Wild Mushroom Ravioli with Porcini Mushroom Cream*** \$29.00

***-Ricotta and Mozzarella Ravioli with Alfredo and Marinara Sauces*** \$29.00

***-Gorgonzola Alfredo Penne with roasted red peppers, mushrooms, and peas*** \$29.00





## *Additions*

Your coordinator will be happy to provide a quote.

### Bar Packages & More

- Cash Bar
- Tabs are available by the hour or until a pre-determined price limit has been reached
- Beer & Wine Hosted Bar
- Signature Drink
- Hosted Bar ("Open Bar") by the hour
- Prepaid Beer & Wine Purchase
- Champagne Toast

### Candy Bar

-Skip the cake! Let us create a custom candy bar based on your color scheme or theme! We will provide bags for your guests to package their goodies. Doubles as dessert and a favor! \$3.50 per guest

### Customer Provided Cakes (Must be provided by a licensed and insured baker)

- Cutting Service Charge. Includes China, Dessert Fork, Cutting & Service - 95¢ Per Person

### Linens

-White & colored tablecloths & colored cloth napkins are available at an additional cost.

### Outdoor Events, Tents, and Specialty Rentals

-Your coordinator will be happy to provide a quote.

### Photographs

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

### Wedding Ceremonies

Have your ceremony at the Wellsville County Club as well! Your coordinator can provide you with individualized pricing and rentals.



