

BREAKFAST & LUNCH MENUS



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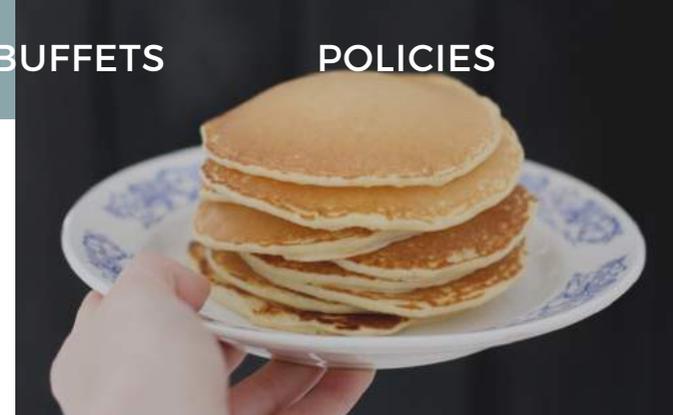
BREAKFAST

BREAKS

SERVED LUNCHEONS

BUFFETS

POLICIES



BREAKFAST SELECTIONS

All Breakfasts include coffee & juice. All buffets require a minimum of 30 ppl.

CLASSIC BREAKFAST BUFFET \$13

scrambled eggs - bacon - sausage -
homefries - french toast - maple syrup

CONTINENTAL BREAKFAST BUFFET | \$6

assorted pastries and muffins
assorted bagels with cream cheese

ADD YOGURT AND GRANOLA | \$2

ADD SEASONAL FRUIT | \$4

SERVED BREAKFAST COMBO | \$11

french toast or silver dollar pancakes -
bacon or sausage - scrambled eggs -
homefries - maple syrup

ADD SEASONAL FRUIT | \$3

BRUNCH BUFFET | \$18

quiche - bacon - french toast -
maple syrup - homefries -
assorted muffins - roasted turkey -
in season vegetables

BREAKFAST PIZZA | \$30

eggs - mozzarella - cheddar -
seasoned homefries - sausage - bacon -
pizza dough - sour cream - salsa

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MEETING BREAKS

BEVERAGE BREAK | \$3

Freshly brewed coffee and tea selections
with assorted soft drinks and water

MORNING BREAK | \$4

Freshly brewed coffee and tea selections
with water accompanied with assorted
granola bars and snack packs

AFTERNOON BREAK | \$5

Freshly brewed coffee and tea selections
with assorted soft drinks and water
accompanied with homemade
cookies and brownies

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SERVED SALAD SELECTIONS

YOU MAY ADD:

Cookies & Brownies \$2 pp -- Ice Cream Sundaes \$2 pp -- Ice Cream Brownie Sundaes \$2.50 pp -- Pie \$3 pp

GREEK SALAD | \$12

romaine - tomatoes - cucumbers
red onion - kalamata olives
feta cheese - greek dressing

ADD GRILLED CHICKEN | \$15

ADD BLACKENED SHRIMP | \$19

CHOPPED SALAD | \$15

iceburg- roasted turkey -
swiss - bacon - tomatoes - egg
balsamic dressing

CAESAR SALAD | \$12

romaine - parmesan -
garlic croutons - caesar dressing

ADD GRILLED CHICKEN | \$15

ADD BLACKENED SHRIMP | \$19

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SERVED HANDHELD AND PLATED SELECTIONS

YOU MAY ADD:

House or Caesar salad for \$3 pp -- Soup du Jour for \$3 pp
Cookies & Brownies \$2 pp -- Ice Cream Sundaes \$2 pp -- Ice Cream Brownie Sundaes \$2.50 pp -- Pie \$3 pp

BBQ PULLED PORK | \$14

smoked pulled pork - bbq sauce - pickles - roll - chef selected side

BEEF ON WECK | \$14

slow roasted top round - au jus - horseradish - kimmelweck roll - chef selected side

BUFFALO CHICKEN SANDWICH | \$14

breaded chicken breast - buffalo sauce - lettuce - tomato - blue cheese - roll - chef selected side

CHICKEN QUESADILLA | \$15

cheddar jack cheese - jalapenos - roasted peppers - salsa - sour cream

ITALIAN SAUSAGE | \$14

italian sausage - peppers - onions - roll - chef selected side

CLUB STACK | \$15

roasted turkey - lettuce - bacon - tomato - mayo - bread - chef selected side

CHICKEN FRENCH | \$15

lightly battered chicken breast - lemon & fresh herbs - chef selected side

SOUP AND SANDWICH | \$13

ask about our current availability

PASTA GENOVESE | \$15

grape tomatoes - mozzarella - pesto sauce - linguine

GRILLED CHICKEN | \$17

BUILD YOUR OWN LUNCHEON BUFFET

Your Choice of One Luncheon Entrees for \$12 pp

Your Choice of Two Luncheon Entrees for \$15 pp

Your Choice of Three Luncheon Entrees for \$18 pp

Add a Soda Station for \$2 pp

Buffet Includes Water, Coffee, and Tea

YOUR CHOICE OF LUNCHEON ENTREES:

Chicken French | BBQ Bone-In Chicken Quarters | Shaved Turkey with Rolls

Open Face Chicken Bruschetta | Roasted Bone-In Chicken Quarters

BBQ Pulled Pork with Rolls | Swedish Meatballs with Rice

Shaved Roast Beef with Rolls and Condiments | Italian Atlantic Cod

Italian Sausage with Peppers and Onions

YOUR CHOICE OF 2 SELECTIONS:

(Each additional selection add \$1 pp)

Pasta Marinara | Pasta Alfredo

Fresh Seasonal Vegetables | Garlic Mashed Potatoes

Pasta Salad | Macaroni Salad | House Salad

Soup du Jour | Breadsticks

ADD A HOUSE DESSERT:

Cookies and Brownies \$2 pp

Ice Cream Sundaes \$2 pp

Chef Selected Pie \$3 pp

Cheesecake \$4 pp



TACO BUFFET

ground beef - shredded cheddar cheese -
 diced tomato - onion - lettuce - jalapeños - salsa -
 hot sauce - guacamole - sour cream -
 hard and soft shells - rice and beans -
 fudge brownies and homemade cookies

\$16

TERRY HILLS DELI BUFFET

two homemade soups
 assorted cold cuts
 assorted sliced cheeses - bread
 sliced tomato, onion and lettuce
 tossed salad
 fudge brownies and homemade cookies

\$16

PUNCH

(per gallon)

Mimosa - \$55

N/A Fruit - \$35

MEETING ROOM AND RENTAL INFORMATION



Conference Room - \$100 Room Rental

Privacy for a business dinner or the perfect setting for an intimate family gathering overlooking the 18th green. This private room can be set-up in a variety of formats to suit your needs.

Seats up to 16 people.



Entire Dining Room - \$150 Room Rental

Formal gathering area with vaulted ceilings, skylights, French doors, and floor to ceiling windows overlooking the 9th hole. Perfect for any large business meeting, training, banquet, or event.

Seats up to 175 people.



Entire Facility - \$500 Room Rental

Perfect for any large gatherings. The open floor plan lends itself to a variety of set-up styles. Use the Dining Room as your meeting/training room, while the Bar & Grill area provides you with a separate area for your buffet or breakout areas.

Seats up to 200 people.



Outdoor Pavilion - \$300 Room Rental

The perfect place to enjoy a meal at the end your golf tournament. Also available for casual weddings, family reunions, graduation parties, birthday parties, or any type of gathering.

Seats up to 225 people.



Outdoor Patio

Enjoy patio dining at its best overlooking the starting and finishing holes of our front nine.

One covered seating area for up to 40 or an additional smaller covered area for up to 24 people.

Whole patio can seat up to 100 people.



Bar and Grill Room - \$100 Room Rental

Informal gathering area with an amazing granite top bar and big screen televisions. This area is a great place to host a cocktail reception. Accessible to outdoor covered patio overlooking the 1st hole.

Seats up to 50 people.

BANQUET POLICIES & PROCEDURES

QUOTATIONS AND PRICING

All quotations herein are subject to a proportionate increase to meet increased cost of food, beverage, commodity prices, labor cost, taxes, or currency values. All pricing is calculated at a per person rate unless otherwise noted.

DEPOSIT, PAYMENT, AND CANCELLATION POLICY

A deposit is required to guarantee the date and time of your event. The deposit will be applied to the balance due on your final bill. If it is necessary to cancel your event, the deposit and all payments are non-refundable.

CATERING

Due to New York State Health Department and insurance regulations, all foods except desserts must be purchased from Terry Hills and served by our staff. Also due to New York State Health Department and insurance regulations, remaining food items from a catered function cannot be taken off the premises for consumption. This policy applies to all perishable food, including entrees from guaranteed guests unable to attend.

GUARANTEE POLICY

An estimated number of guests must be given when booking your event. The final guaranteed guest count is required 10 days prior to the event. A 5% allowance over your guarantee will be permitted. The host will be billed for the guaranteed number of guests or number of guests served, whichever is greater.

LENGTH OF EVENT

Typical time allotted for an event is a total of 4 hours. If your event calls for the closing of the entire facility, the maximum time allotted is 6 hours. If you anticipate that your event may exceed this time, review this issue with our Banquet Manager and note that an additional room fee may apply.

RESPONSIBILITY AND DAMAGES

Terry Hills reserves the right to refuse to serve alcoholic beverages to anyone who may jeopardize his or her safety and the safety of others. Any damages to our facility or equipment during your event will be billed to the host of the event. No rice or other materials may be thrown inside or outside of the facility. All items not owned by Terry Hills must be removed from the building at the conclusion of the event.

SMOKING POLICY

By law of New York State, smoking will not be permitted indoors. Smoking will be permitted in designated outdoor areas.

MINIMUM REQUIREMENTS

All buffets require a minimum of 30 people. An additional 10% surcharge will be applied to all groups of less than these minimums.

ROOM AVAILABILITY

Terry Hills reserves the right to substitute an alternate function room should the projected attendance fall considerably below the original estimate.

ROOM AND LINEN FEES

A room and/or linen surcharge may be applied to your final bill. Please review the fees with our Banquet Manager during the planning of your event.

ADMINISTRATIVE FEE AND TAX

We compensate our staff above the legal minimum wage and, therefore, do not charge any gratuity for the service they render. We do charge a 20% administrative charge for all events; this charge covers various administrative costs related to your event and is not distributed to our employees as a gratuity. In addition, New York State sales tax (at the applicable rate) is charged for all events.