



BANQUET DINNER MENU

5122 Clinton Street Rd.
Batavia, NY 14020
(585) 343-0642 X10
www.terryhills.com



HOT SELECTIONS

Serving 50 pieces

Artichokes French \$70

Bacon Wrapped Scallops \$90

Bacon Cheddar Mushrooms \$70

BBQ Meatballs \$95 (100 per order)

Beef Wellington \$70

Bruschetta \$55

Cheese Wedges \$60

Chicken Satay \$70

Chicken Wing Dip Wontons \$75

Italian Sausage Stuffed Mushrooms \$70

Jumbo Chicken Wings \$75

Mozzarella Sticks with Marinara \$70

Pulled Pork Wontons \$75

Seafood Stuffed Mushroom Caps \$70

Spring Rolls \$70

Sweet n Sour Meatballs \$95 (100 per order)

Swedish Meatballs \$95 (100 per order)

Vegetable Wontons \$70

COLD SELECTIONS

Serving 50 pieces

Assorted Deviled Eggs \$55

Beef Tartar \$80

Jumbo Shrimp Cocktail \$125

Caprese Skewers \$75

In-Season Fruit Skewers \$70

DISPLAYED SELECTIONS

Antipasto with Assorted Meats, Cheeses,
Peppers & Olives with French bread \$5 pp

Assorted Vegetables Market Style
with Dipping Sauce \$3 pp

Fresh Seasonal Fruits and Berries \$4 pp

Imported & Domestic Cheeses with
French Bread and Crackers \$4 pp

CAESAR SALAD STATION

Romaine Lettuce, mushrooms, garlic
croutons, Parmesan & Asiago cheeses
tossed to order with our creamy
Caesar dressing \$4 pp

CHEF ATTENDED CARVING STATIONS (Add \$70 Chef Fee)

Glazed Ham \$5 pp

Prime Rib of Beef au jus \$9 pp

Top Round of Beef \$6 pp

Roasted Turkey \$4 pp

PASTA STATION

Penne, Rotini, & Bow Tie Pasta with
Alfredo, Capri, and Marinara Sauce
\$4 pp

HORS D'OEUVRES

BUFFETS

SERVED

SWEETS & SNACKS

BAR

POLICIES



BASIC BUILD YOUR OWN DINNER BUFFET - \$16 PP

Includes served House salad, fresh breadsticks, Chef's selection of vegetable, coffee and tea

Available Sunday - Thursday

YOUR CHOICE OF 2 ENTREES

- Chicken French
- Sweet Pepper Onion Roasted Chicken
- Chicken Bruschetta with Bowties
- Chicken Marsala
- Swedish Meatballs with Egg Noodles
- Italian Atlantic Cod
- Beef Burgundy Tips with Egg Noodles
- Italian Style Scaloppini's of Beef

YOUR CHOICE OF 1 STARCH

Pasta Primavera | Pasta Marinara | Pasta Alfredo | Potato du Jour

YOUR CHOICE OF 1 DESSERT

Cookies and Brownies | Ice Cream Sundaes | Ice Cream Brownie Sundaes | Chef Selected Pie

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DELUXE BUILD YOUR OWN DINNER BUFFET - \$26 PP

Includes served House salad, fresh breadsticks, Chef's selection of vegetable, coffee and tea

YOUR CHOICE OF 1 ENTREE

Stuffed Pork Tenderloin

Chicken Cordon Blue | Seafood Stuffed Atlantic Cod

Herb Rosemary Seared Chicken Breast | Beer Braised Pot Roast

YOUR CHOICE OF 1 SELECTION

Pasta Primavera | Pasta Marinara | Pasta Alfredo

Pasta a la Vodka | Pasta Carbonara | Potato du Jour

(each additional item \$0.75 pp)

YOUR CHOICE OF 1 ENTREE

Sliced Roast Beef with a Mushroom Pinot Sauce

Stuffed Chicken Breast | Chicken French | Italian Atlantic Cod

YOUR CHOICE OF 1 CARVED FEATURE

Glazed Ham | Roasted Turkey

Top Round of Beef | Roast Prime Rib of Beef (Add on \$5 pp)

THE TERRY HILLS BUFFET - \$22 PP

SOUP AND SALAD WILL BE SERVED

Italian Wedding Soup or Creamy Tomato Basil Soup

House or Caesar Salad

BUFFET INCLUDES:

Chicken French

Pasta a la Vodka

Stuffed Pork Tenderloin

Roasted Potatoes

Italian Atlantic Cod

Vegetable du Jour

THE TASTE OF ITALY BUFFET- \$26 PP

SOUP AND SALAD WILL BE SERVED

Italian Wedding Soup

Caprese Salad

BUFFET INCLUDES:

Eggplant Parmesan Lasagna

Italian Style Scaloppini's of Beef

Tuscan Spiced Rotisserie Chicken

Penne w/ Homemade Meatballs in Marinara

Grilled Vegetables



BASIC SERVED DUO PLATE - \$20 PP

Includes soup, House or Caesar salad, fresh breadsticks, Chef selected starch & of vegetable

Sliced Top Round of Beef Topped with a Mushroom Pinot Noir Sauce
Paired with a Herb Rosemary Seared Chicken Breast

BUILD YOUR OWN SERVED DUO PLATE- \$24 PP

Includes soup, House or Caesar salad, fresh breadsticks, Chef selected starch & of vegetable

YOUR CHOICE OF 1 ENTREE

- Sliced 8oz Prime Rib of Beef au jus (Add on \$2 pp)
- Sliced Top Round of Beef Topped with a Mushroom Pinot Noir Sauce
- 4 oz. Bacon Wrapped Tenderloin Tournedo of Beef (Add on \$2 pp)
- Grilled Salmon with Scallion Dill Sauce

YOUR CHOICE OF 1 ENTREE

- Chicken French in a Lemon Wine Sauce
- Chicken Wellington Topped with Mushroom Onion Pate
- 2 Jumbo Seafood Stuffed Shrimp Topped with Hollandaise Sauce
- Chicken Breast Stuffed with Sausage Bread Dressing



SERVED DINNER ENTREES

All served dinners include a House or Caesar salad with fresh breadsticks, starch and vegetable

STUFFED CHICKEN BREAST | \$20

Chicken breast stuffed with sausage bread dressing finished with a vegetable cream sauce

CHICKEN FRENCH | \$20

Lightly battered chicken breast served atop sautéed escarole finished with lemon & fresh herbs

CHICKEN PARMESAN | \$20

Italian breaded chicken breast topped with Provolone & Asiago cheeses over our house red sauce accompanied with pasta

CHICKEN CORDON BLEU | \$21

Open faced breaded chicken breast topped and baked with Julienne ham and Swiss cheese. Ribboned with creamy Hollandaise sauce

CHICKEN EN CROUTE | \$21

Breast of chicken stuffed with brie cheese and sun-dried fruit wrapped in a puff pastry and topped with a champagne cream sauce

CHICKEN CACCIATORE | \$20

Chicken breast simmered in classic Italian seasoned red sauce, with onions, peppers, black olives, & burgundy wine

COD PROVENCAL | \$20

Broiled filet of cod simmered in a white wine Romano sauce, with peppers, onions & tomato

STUFFED PORK TENDERLOIN | \$21

Roast tenderloin of pork stuffed with sausage bread dressing accompanied with fried apples

PORK PROVENCAL | \$19

Pork Tenderloin simmered in a white wine Romano sauce, with peppers, onions, mushrooms & tomatoes

SEAFOOD STUFFED ATLANTIC COD | \$20

Atlantic Cod stuffed with our signature seafood stuffing and laced with Hollandaise sauce



SERVED DINNER ENTREES CONTINUED

GRILLED SALMON | \$24

6 oz. Grilled Atlantic salmon served with scallion dill sauce

BEER BRAISED POT ROAST | \$20

Prime Certified Angus beef braised & slow roasted in a classic blend of herbs & spices

NY STRIP STEAK | \$24

10 oz. grilled NY Strip with sauteed mushrooms

GRAIN MEDLEY | \$18

A trio of grains (lentils, rice, quinoa) mixed with mirepoix and chickpeas tossed in salsa verde. Toasted peanuts on top.

BACON WRAPPED FILET TournEDOS | \$28

A duo of 4 oz. bacon wrapped tenderloin tournedos of beef topped with herb-seasoned mushrooms

CAJUN NY BLUE | \$26

10 oz. NY Strip steak grilled with Cajun seasoning topped with crumbly blue cheese and asparagus spears

KIDS CHICKEN FINGERS | \$15

Served with french fries & fresh fruit

ROAST BEEF PINOT NOIR | \$20

Sliced roast beef with a mushroom pinot noir sauce

FILET & SHRIMP | \$26

4 oz. bacon wrapped tenderloin Tournedo of beef with herb-seasoned mushroom cap paired with two seafood stuffed jumbo shrimp finished in Hollandaise sauce

PRIME RIB | \$26

10 oz. Prime Rib of Beef served with au jus and horseradish



HORS D'OEUVRES

BUFFETS

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SWEETS & SNACKS

BAR

POLICIES



COOKIES & BROWNIES | \$2.50

CHEF SELECTED PIE | \$3

SWEETS TABLE | \$5

Freshly brewed coffee, assorted cookies & brownies, miniature pastries & whipped cream

DELUXE DESSERT STATION | \$8

Freshly brewed coffee, assorted mini desserts, Cannolis, chocolate dipped strawberries & whipped cream

BASIC COFFEE STATION | \$2

Freshly brewed coffee put out at the conclusion of dinner

CHOCOLATE FOUNTAIN | \$8

Assorted cakes, cookies, fresh fruit, & snacks served with warm chocolate fondue

ICE CREAM SUNDAES | \$2

CHEESECAKE | \$4

ICE CREAM SUNDAE STATION | \$5

Chocolate, Vanilla & Strawberry Ice cream served with cherries, assorted sprinkles, whipped cream, nuts & chocolate sauce

DELUXE COFFEE STATION | \$4

Freshly brewed coffee with flavored creamers, cherries, chocolate shavings, whipped cream, cinnamon & sugar sticks

NACHO BAR | \$4

Tortilla chips, warmed nacho cheese, salsa, sour cream, black olives and jalapenos.

GARBAGE PLATE | \$4

Burgers or dogs, macaroni salad, french fries, meat sauce, condiments

ICE CREAM BROWNIE SUNDAES | \$2.50

HOMEMADE DESSERT | price varies

S'MORES BAR | \$75 per 50 S'mores

Marshmallows for roasting, graham crackers & assorted chocolates

ICE CREAM SERVED WITH CAKE | \$1

Your choice of Chocolate, Vanilla or Strawberry Ice cream served along with your wedding cake

SHEET PIZZA | serves 60 pcs

CHEESE | \$32

VEGETARIAN | \$34

MEAT & CHEESE | \$37

SUPREME | \$42

JUMBO CHICKEN WINGS

\$75 FOR 50

MOZZARELLA STICKS

\$70 FOR 50

We can work with you to customize any snack or dessert station!



COCKTAIL SERVICE

Consumption-based and Cash Bar pricing available upon request.
All Satellite and cash bars have a \$75.00 bartender fee

OPEN BAR PACKAGES

Includes House Draft Beer, House Wine, and Soda

HOUSE LIQUOR

- One Hour | \$15
- Two Hours | \$17
- Three Hours | \$19
- Four Hours | \$21
- Five Hours | \$23
- Six Hours | \$25

CALL LIQUOR

- One Hour | \$17
- Two Hours | \$19
- Three Hours | \$21
- Four Hours | \$23
- Five Hours | \$25
- Six Hours | \$27

PREMIUM LIQUOR

- One Hour | \$19
- Two Hours | \$21
- Three Hours | \$23
- Four Hours | \$25
- Five Hours | \$27
- Six Hours | \$29

OPEN BAR UPGRADES

- Bottled Beer \$5
- Premium Bottled Beer \$6
- Premium Draft Beer \$4

WINE & CHAMPAGNE

- Champagne Toast \$2
- Sparkling Grape Juice Toast \$2
- Wine Served with Dinner \$4

BEER, WINE, & SODA BAR

Includes House Draft Beer, House Wine, and Soda

- One Hour | \$11
- Two Hours | \$13
- Three Hours | \$15
- Four Hours | \$17
- Five Hours | \$19

PUNCH

per gallon

- Champagne \$45
- Mimosa \$50
- N/A Fruit \$25
- Sangria \$40

NON ALCOHOLIC SODA BAR

- Coke | Diet Coke | Sprite | Root Beer | Ginger Ale
- Lemonade | Unsweetened & Raspberry Iced Tea

\$5 | UP TO 4 HOURS



HORS D'OEUVRES

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*TERRY HILLS HAS A NO SHOT POLICY WITH
OPEN BAR PACKAGES*

VODKA

HOUSE: Barton
CALL: Smirnoff
PREMIUM: Stolichnoff

SCOTCH

HOUSE: Barton
CALL: J & B
PREMIUM: Dewar's

GIN

HOUSE: Barton
CALL: Bombay
PREMIUM: Beefeaters

BOURBON

HOUSE: Barton
CALL: 1792
PREMIUM: Jim Beam

RUM

HOUSE: Barton
CALL: Trader Vic's or
Trader Vic's
Spiced Rum
PREMIUM: Bacardi Silver
or Kraken
Black Spiced
Rum

WHISKEY

HOUSE: Barton
CALL: Seagram's 7
PREMIUM: Jack Daniels

TEQUILA

HOUSE: Barton
CALL: Cuervo Silver
or Cuervo Gold
PREMIUM: Milagro

HOUSE DRAFT

Bud Light | Coors Light | Labatt Blue
Labatt Blue Light | Miller Lite
Yuengling Lager

PREMIUM DRAFT

Sam Adams Seasonal Ale
Southern Tier Seasonal Ale
Blue Moon
4 Rotating Drafts

HOUSE BOTTLED

Budweiser | Bud Light
Coors Light | Labatt Blue
Labatt Blue Light | Michelob Ultra
Miller Light | O'Doul's

PREMIUM BOTTLED

Rotating

HOUSE WHITE WINE

Copperidge Chardonnay, Ca | Copperidge Pinot Grigio, Ca
Anthony Hill Riesling, Ca

HOUSE RED WINE

Copperidge Cabernet, Ca | Copperidge Merlot, Ca
Lindeman's Shiraz, Australia | Riunite Lambrusco, Italy

HOUSE BLUSH WINE

Copperidge White Zinfandel, Ca | Gallo White Merlot



MEETING ROOM & RENTAL INFORMATION

Conference Room - privacy for a business dinner or the perfect setting for an intimate family gathering (overlooks the 18th green)

- Seats up to 16 people
- 14x14 (196 square feet)
- \$100 Room Rental

Lounge & Grill Room - informal gathering area with an amazing granite top bar and big screen plasma televisions (overlooks the first hole)

- Seats up to 50 people
- 25x30 (750 square feet)
- \$100 Room Rental

East/West Banquet Area - formal gathering area with vaulted ceilings (overlooks the ninth green/hole)

- Seats up to 75 people
- West: 30x30 (900 sq. ft.)/East: 25x40 (1,000 sq. ft.)
- \$100 Room Rental

East & West Banquet Areas - formal gathering area with vaulted ceilings (overlooks the ninth hole)

- Seats up to 200 people
- 55x35 (1,925 square feet)
- \$200 Room Rental

East & West Banquet Areas w/ the Lounge

- Perfect for large gatherings offering cocktails and hors d'oeuvres in the lounge upon arrival and then moving into the banquet area for the formal event (overlooks the first and ninth holes)

- Seats up to 200 people
- 80x35 (2,800 square feet)
- \$500 Room Rental

Covered Patio - Enjoy patio dining at its best (overlooks the first hole)

- Seats up to 50 people
- 30x20 (600 square feet)
- \$100 Rental Fee for Linens

Outdoor Pavilion - a more casual option for weddings, family reunions, graduation parties, birthday parties, or any type of gathering

- Seats up to 225 people
- 40x100 (4000 square feet)
- \$300 Rental Fee

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 of \$500.00 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 wedding cakes 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 20 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, please review this issue with our sales staff and note that an additional per hour 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. All events from January to March 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.

LINEN SURCHARGE

A linen surcharge may be applied to your final bill. Please review the per piece charge with the 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.