



# BANQUET DINNER MENU

5122 Clinton Street Rd.  
Batavia, NY 14020  
(585) 343-0642 x10  
[www.terryhills.com](http://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 Burgundy Kabobs \$70

Bruschetta \$55

Cheese Wedges \$60

Chicken/Beef Wellington \$70

Chicken Wing Dip Wontons \$75

Clams Casino \$85

Chicken Fingers \$70

Italian Sausage Stuffed Mushrooms \$70

Jumbo Chicken Wings \$75

Mozzarella Sticks with Marinara \$70

Pulled Pork Wontons \$75

Seafood Bruschetta \$75

Seafood Stuffed Mushroom Caps \$70

Spanakopita \$130

Spring Rolls \$70

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

Swedish Meatballs \$95 (100 per order)

## COLD SELECTIONS

Serving 50 pieces

Asparagus Prosciutto Ham Rolls \$70

Assorted Deviled Eggs \$55

Assorted Pinwheels \$70

Melon Wrapped in Prosciutto Ham \$57

Smoked Salmon Pinwheels \$75

Shrimp Scampi Skewers \$125

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



## **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

HORS D'OEUVRES

**BUFFETS**

SERVED

SWEETS & SNACKS

BAR

POLICIES



## 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 CORDON BLEU | \$21

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

### CHICKEN CACCIATORE | \$20

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

### CAPRI SEAFOOD PASTA | \$25

A mixture of shrimp, scallops & crab sautéed with fresh tomatoes, black olives and scallions in a garlic butter sauce tossed with linguini & freshly grated cheese

### CHICKEN FRENCH | \$20

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

### 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

### STUFFED PORK TENDERLOIN | \$21

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

### SEAFOOD STUFFED ATLANTIC COD | \$20

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

### CHICKEN PARMESAN | \$20

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

### CHICKEN WELLINGTON | \$21

Chicken breast topped with a mushroom onion pate wrapped in a puff pastry

### PORK PROVENCAL | \$19

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

### COD PROVENCAL | \$20

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



## SERVED DINNER ENTREES CONTINUED

### GRILLED SALMON | \$24

6 oz. Grilled Atlantic salmon served with scallion dill sauce

### SEAFOOD STUFFED SHRIMP | \$24

3 jumbo shrimp stuffed with our signature seafood stuffing and laced with Hollandaise sauce

### ROAST BEEF PINOT NOIR | \$20

Sliced roast beef with a mushroom pinot noir sauce

### BEER BRAISED POT ROAST | \$20

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

### BACON WRAPPED FILET Tournedos | \$28

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

### 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

### NY STRIP STEAK | \$24

10 oz. grilled NY Strip with sauteed mushrooms

### CAJUN NY BLUE | \$26

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

### PRIME RIB | \$26

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

### GRAIN MEDLEY | \$18

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

### KIDS CHICKEN FINGERS | \$15

Served with french fries & fresh fruit

### GRILLED VEGETABLE STACK | \$18

A stack of grilled fresh vegetables served with seasoned rice



HORS D'OEUVRES

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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

## HOUSE BOTTLED

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

## PREMIUM DRAFT

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

## PREMIUM BOTTLED

Rotating

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## 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.