

# BANQUET DINNER MENU



5122 Clinton Street Rd.  
Batavia, NY 14020  
(585) 343-0642 X-5  
[www.terryhills.com](http://www.terryhills.com)



## HOT SELECTIONS

Serving 50 pieces

- Artichokes French \$75
- BBQ Meatballs \$80 (100 per order)
- Bacon Cheddar Mushrooms \$75
- Bacon Wrapped Scallops \$100
- Beef Wellington \$125
- Buffalo Wing Wontons \$75
- Chicken Fingers \$75
- Chicken Satay \$80
- Clams Casino \$110
- Italian Sausage Stuffed Mushrooms \$75
- Jalapeno Fried Ravioli \$75
- Jumbo Chicken Wings \$125
- Mozzarella Sticks with Marinara \$75
- Pulled Pork Wontons \$75
- Seafood Stuffed Mushroom Caps \$75
- Spring Rolls \$75
- Sweet n Sour Meatballs \$80 (100 per order)
- Vegetable Wontons \$75

## COLD SELECTIONS

Serving 50 pieces

- Antipasto Skewers \$75
- Asparagus Prosciutto Ham Rolls \$85
- Assorted Deviled Eggs \$60
- Bruschetta \$60
- Caprese Skewers \$75
- Fruit Skewers \$75
- Shrimp Scampi Skewers \$135
- Jumbo Shrimp Cocktail \$135

## CAESAR SALAD STATION

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

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

Glazed Ham \$5 pp  
 Prime Rib of Beef au jus \$12 pp  
 Top Round of Beef \$7 pp  
 Roasted Turkey \$5 pp  
 served with rolls

## PASTA STATION

Pasta Marinara, Pasta Alfredo and Macaroni & Cheese \$6 pp



## **BASIC BUILD YOUR OWN DINNER BUFFET - \$19 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

Cornell Roasted Bone-In Chicken

Open Face Chicken Bruschetta

Herb Rosemary Seared Chicken Breast

Sliced Roast Beef with a Demi Glace

Italian Atlantic Cod

### **YOUR CHOICE OF 1 STARCH**

Pasta Genovese | 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



## DELUXE BUILD YOUR OWN DINNER BUFFET - \$32 PP

### YOUR CHOICE OF 2 SERVED

Assorted Rolls | Breadsticks  
House Salad | Caesar Salad

### YOUR CHOICE OF 2 ENTREES

Chicken Cordon Blue | Herb Rosemary Seared Chicken Breast | Chicken French  
Beer Braised Pot Roast | Stuffed Pork | Sliced Roast Beef with Demi Glace  
Mediterranean Cod | Grilled Salmon

### YOUR CHOICE OF 2 SELECTIONS

Pasta Genovese | Pasta Marinara | Pasta Alfredo  
Pasta a la Vodka | Potato du Jour | Vegetable du Jour  
(each additional item \$1.00 pp)

### YOUR CHOICE OF 1 CARVED FEATURE

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

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## THE TERRY HILLS BUFFET - \$27 PP

SOUP AND SALAD WILL BE SERVED

Minestrone  
House Salad

### BUFFET INCLUDES:

Chicken French  
Stuffed Pork  
Mediterranean Cod

Pasta Marinara  
Chef Selected Potato  
Roasted Seasonal Vegetables

## SERVED DINNER ENTREES

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

### CHICKEN CORDON BLEU | \$27

breaded chicken breast - ham -  
swiss cheese - hollandaise sauce

### CHICKEN FRENCH | \$26

chicken breast - sautéed baby spinach -  
lemon-french sauce

### ROASTED CHICKEN BREAST | \$28

6 oz. pan-roasted chicken breast -  
herb beurre blanc sauce

### PASTA GENOVESE | \$22

grape tomato- pesto sauce -  
mozzarella - linguine

### GRILLED SALMON | \$30

8 oz. Grilled Atlantic salmon -  
scallion dill sauce

### MEDITERRANEAN COD | \$27

8 oz. baked cod - spinach -  
oven roasted tomatoes - artichokes -  
extra virgin olive oil

### PRIME RIB | MP

10 oz. Prime Rib of Beef -  
au jus - horseradish

### CHAR RUBBED STRIP STEAK | MP

10 oz. grilled NY Strip -  
chimichurri sauce

### BACON WRAPPED FILET | MP

duo of 4 oz. bacon wrapped tenderloin  
tournedos - herb-seasoned mushrooms

### KIDS CHICKEN FINGERS | \$15

chicken fingers - bbq sauce -  
French fries - fruit cup

HORS D'OEUVRES

BUFFETS

SERVED

SWEETS & SNACKS

BAR

POLICIES



**COOKIES & BROWNIES | \$2.50**

**ICE CREAM SUNDAES | \$2**

**ICE CREAM BROWNIE SUNDAES | \$2.50**

**CHEF SELECTED PIE | \$3**

**SWEETS TABLE | \$6**

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

**ICE CREAM SUNDAE STATION | \$5**

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

**NACHO BAR | \$5**

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

**DELUXE DESSERT STATION | \$9**

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

**DELUXE COFFEE STATION | \$4**

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

**GARBAGE PLATE | \$8**

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

**BASIC COFFEE STATION | \$2**

Freshly brewed coffee put out at the conclusion of dinner

**ICE CREAM SERVED WITH CAKE | \$1**

Your choice of Chocolate, Vanilla ice cream served along your cake

**SHEET PIZZA | serves 50 pcs**

**CHEESE | \$32**

**VEGETARIAN | \$35**

**MEAT & CHEESE | \$38**

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

Marshmallows for roasting, graham crackers & assorted chocolates

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 | \$18  
Three Hours | \$21  
Four Hours | \$23  
Five Hours | \$25

#### CALL LIQUOR

One Hour | \$22  
Two Hours | \$24  
Three Hours | \$26  
Four Hours | \$28  
Five Hours | \$30

#### PREMIUM LIQUOR

One Hour | \$26  
Two Hours | \$28  
Three Hours | \$30  
Four Hours | \$32  
Five Hours | \$34

### OPEN BAR UPGRADES

Bottled Beer \$6  
Premium Bottled Beer \$8  
Premium Draft Beer \$5

### WINE & CHAMPAGNE

Champagne Toast \$3  
Sparkling Grape Juice Toast \$3

### BEER, WINE, & SODA BAR

Includes House Draft Beer, House Wine, and Soda

One Hour | \$12  
Two Hours | \$15  
Three Hours | \$17  
Four Hours | \$19  
Five Hours | \$21

### PUNCH

per gallon

Mimosa \$55  
N/A Fruit \$35

### 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

BUFFETS

SERVED

SWEETS & SNACKS

BAR

POLICIES

\*TERRY HILLS HAS A NO SHOT, ROCKS, NEATS OR  
DOUBLES POLICY WITH OPEN BAR PACKAGES\*

## VODKA

**HOUSE:** Barton  
**CALL:** Deep Eddy  
**PREMIUM:** Titos

## SCOTCH

**HOUSE:** Barton  
**CALL:** J & B  
**PREMIUM:** Dewars

## GIN

**HOUSE:** Barton  
**CALL:** Bombay  
**PREMIUM:** Tanqueray

## BOURBON

**HOUSE:** Barton  
**CALL:** 1792  
**PREMIUM:** Jim Beam

## RUM

**HOUSE:** Barton  
**CALL:** Trader Vic's  
**PREMIUM:** Bacardi Silver

## WHISKEY

**HOUSE:** Barton  
**CALL:** Black Velvet  
**PREMIUM:** Jack Daniels

## TEQUILA

**HOUSE:** Barton  
**CALL:** Cuervo Silver  
**PREMIUM:** Milagro

## HOUSE DRAFT\*

Labatt Blue  
Labatt Blue Light | Michelob Ultra  
PBR | Yuengling Lager

## PREMIUM DRAFT\*

Sam Adams Seasonal Ale  
Southern Tier Seasonal Ale  
5 Rotating Drafts

## HOUSE BOTTLED\*

Budweiser | Bud Light  
Coors Light | Labatt Blue  
Labatt Blue Light | Michelob Ultra

## PREMIUM BOTTLED\*

Rotating

## HOUSE WHITE WINE\*

Copperidge Chardonnay, Ca  
Copperidge Pinot Grigio, Ca  
Bae Riesling, NY

## HOUSE RED WINE\*

Copperidge Cabernet, Ca | Anthony Hill Pinot Noir, Ca

## HOUSE BLUSH WINE\*

Gallo White Merlot, Ca

\*Subject to change based on availability



# 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.