



BANQUET BREAKFAST & LUNCH MENU

5122 Clinton Street Rd.
Batavia, NY 14020
(585) 343-0642 x10
www.terryhills.com

BREAKFAST

BREAKS

SERVED LUNCHEONS

BUFFETS

POLICIES



BREAKFAST SELECTIONS

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

CONTINENTAL BREAKFAST | \$5

Assorted pastries and muffins

ADD SEASONAL FRUIT | \$4

BAGEL BUFFET | \$8

Assorted bagels with cream cheese and butter accompanied with fresh fruit and yogurt

EGGS BENEDICT | \$10

Poached eggs on a toasted English muffin with Canadian bacon and Hollandaise sauce served with fresh fruit and homefries

CLASSIC BREAKFAST BUFFET \$10

Scrambled eggs, bacon, sausage, homefries, assorted pastries and muffins

WITH FRENCH TOAST | \$11

DELUXE BREAKFAST BUFFET | \$15

Scrambled eggs, quiche, Belgian waffles with warm maple syrup and assorted fruit toppings, homefries, bacon, sausage, and sliced fresh fruit

FRESH FRUIT PLATE | \$10

Seasonal sliced fruit with cottage cheese accompanied with a mini muffin

BREAKFAST COMBO | \$9

Choice of French toast or Silver dollar pancakes served with scrambled eggs, seasoned homefries and your choice of bacon or sausage. Served with butter and warm maple syrup

BREAKFAST PIZZA | \$6

Our breakfast pizza topped with fresh eggs, mozzarella and cheddar cheese, seasoned homefries, sausage and bacon. Served with sour cream and home made salsa

ADD TO ANY BREAKFAST SELECTION | \$3

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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 LUNCHEONS & SHOWER SELECTIONS

All lunch selections are available from 11:00am-3:00pm

YOU MAY ADD:

House or Caesar salad for \$3 pp

Soup du Jour for \$3 pp -- Seafood Bisque for \$4 pp

Cookies & Brownies \$1.50 pp -- Ice Cream Sundaes \$2 pp -- Ice Cream Brownie Sundaes \$2.50 pp -- Pie \$3 pp -- Assorted Cheesecakes \$4 pp



ITEM CAN BE MODIFIED FOR OUR GLUTEN-SENSITIVE GUESTS

BBQ CHICKEN SALAD | \$12.5

Bbq chicken breast with bell peppers, scallions, tomatoes and cheddar cheese atop a bed of tossed garden greens served with ranch dressing and a bread stick

GREEK SALAD | \$10

Mixed Greens, feta cheese, black olives, tomatoes, red onion & grilled seasoned flatbread, topped with our homemade Greek Dressing

COBB SALAD | \$10.5

Roasted turkey with tomatoes, bacon, scallions, diced egg and crumbly blue cheese atop a bed of tossed garden greens served with bread stick and choice of dressing

GRILLED CHICKEN | \$11.5

GRILLED STEAK | \$13

PEACH PECAN ROMAINE SALAD | \$10.5

Romaine lettuce tossed with juicy peaches, dried cranberries & toasted pecans in our peach Riviera dressing served with bread stick

GRILLED CHICKEN | \$12.5

CAESAR SALAD | \$10

Romaine lettuce, croutons, parmesan & Asiago cheeses, and bacon tossed in our creamy Caesar dressing served with bread stick

GRILLED CHICKEN | \$12

ORIENTAL CHICKEN SALAD | \$12.5

A crispy bed of chopped Romaine layered with marinated grilled chicken breast, scallions, toasted almonds, Mai Fong, chow mein noodles, & mandarin oranges with our house oriental dressing served with bread stick



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OPEN FACE N.Y. STRIP SANDWICH | \$13

Broiled 8oz strip steak served on toasted garlic bread with a side of au jus. Served with a side of homemade potato chips

BEEF ON WECK | \$10

Simmered roast beef au jus on a kimmelweck roll with horseradish

PESTO CHICKEN SANDWICH | \$10

Marinated grilled chicken breast topped with pesto lime spread, lettuce & roasted red peppers served on a Kaiser roll with a side of homemade potato chips

GRILLED OPEN FACED TURKEY CLUB | \$10

Grilled egg-dipped white bread with shaved turkey, melted American cheese, bacon topped with Hollandaise sauce

CHICKEN FRENCH | \$12

Lightly battered chicken breast with lemon & fresh herbs served with chef's selection of starch & fresh vegetables

ROAST BEEF PINOT NOIR | \$12

Sliced roast beef with a mushroom pinot noir sauce served with chef's selection of starch and fresh vegetables

CHICKEN BRUSCHETTA PASTA | \$11

Grilled chicken breast tossed with diced tomatoes, onions and fresh herbs served over linguini and finished with our house parmesan sauce

WITHOUT CHICKEN | \$9

SEAFOOD STUFFED ATLANTIC COD | \$12

Cod stuffed with our signature seafood dressing. Baked & topped with a creamy Hollandaise sauce served with chef's selection of starch and fresh vegetables

OPEN FACE CHICKEN CORDON BLEU | \$12

Chicken breast topped with smoked ham, Swiss cheese and Hollandaise sauce served with chef's selection of starch and fresh vegetables

GRILLED SALMON | \$14

Fresh grilled Atlantic salmon filet accompanied with scallion dill sauce served with chef's selection of starch and fresh vegetables

HAM & ASPARAGUS CREPES | \$12

Fresh steamed asparagus, ham, and Swiss cheese wrapped in a fluffy crepe, and drizzled with Hollandaise sauce. Served with a side salad

BUILD YOUR OWN LUNCHEON BUFFET

Your Choice of Two Luncheon Entrees for \$13 pp
Your Choice of Three Luncheon Entrees for \$15 pp
Add a Soda Station for \$2 pp

Buffet Includes Coffee, and Tea

YOUR CHOICE OF LUNCHEON ENTREES:

Chicken French | Sweet Pepper Onion Roasted Chicken | Shaved Turkey with rolls
 Chicken Bruschetta with Bowties | Chicken Marsala | Roasted Chicken
 Swedish Meatballs with Egg Noodles | Shaved Roast Beef with Rolls and Condiments
 Italian Atlantic Cod
 Seafood Stuffed Atlantic Cod | Salmon Filet (add \$1 pp)

YOUR CHOICE OF 2 SELECTIONS:

(Each additional selection add \$1 pp)

Pasta Primavera | Pasta Marinara | Pasta Alfredo
 Fresh Seasonal Vegetables | Potato du Jour | California Vegetables
 Specialty Salad | House Salad
 Soup du Jour | Breadsticks

ADD A HOUSE DESSERT:

Cookies and Brownies \$1.50 pp
 Ice Cream Sundaes \$2 pp
 Ice Cream Brownie Sundaes \$2.50 pp
 Chef Selected Pie \$3 pp
 Cheesecake \$4 pp
 Homemade Dessert - Price Varies

CHICKEN BBQ BUFFET

Grilled 1/4 Chicken (BBQ or Cornell Style)
 Herb Salt Potatoes
 Baked Beans
 Cole Slaw
 Fresh Rolls
 Fudge Brownies and Homemade Cookies

\$17

TERRY HILLS DELI BUFFET

Two Homemade Soups
 Deli Style Turkey, Ham and Roast Beef
 Selection of Sliced Cheeses
 Sliced Tomato, Onion and Lettuce
 Tossed Salad
 Fudge Brownies and Homemade Cookies

\$14

SERVED SOUP & SANDWICH

YOUR CHOICE OF ONE SOUP

Creamy Tomato Basil | Cream of Mushroom | Creamy Broccoli and Cheese
 Italian Wedding | Chicken and Rice | Vegetable Beef | Minestrone

YOUR CHOICE OF ONE SANDWICH

Chicken Salad | Egg Salad | Tuna Salad | Grilled Ham and Cheese | Grilled Panini

\$10

PUNCH

(per gallon)

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



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.