



WEDDING 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 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

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

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SERVED DINNER ENTREES

All served dinners include a House or Caesar salad with fresh breadsticks, starch and vegetable
You may add: Soup du Jour for \$2 pp; Seafood Bisque for \$3 pp; Pasta Course for \$2 pp

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 WELLINGTON | \$21

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

CHICKEN CACCIATORE | \$20

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

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

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

SEAFOOD STUFFED ATLANTIC COD | \$20

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

COD PROVENCAL | \$20

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

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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



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SPECIAL TOUCHES & SNACK STATIONS

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

SWEETS TABLE | \$5

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

CHOCOLATE FOUNTAIN | \$8

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

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

Marshmallows for roasting, graham crackers & assorted chocolates

DELUXE DESSERT STATION | \$8

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

ICE CREAM SUNDAE STATION | \$5

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

ICE CREAM SERVED WITH CAKE | \$1

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

BASIC COFFEE STATION | \$2

Freshly brewed coffee put out at the conclusion of dinner

DELUXE COFFEE STATION | \$4

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

SHEET PIZZA | serves 60 pcs

CHEESE | \$32

VEGETARIAN | \$34

MEAT & CHEESE | \$37

SUPREME | \$42

NACHO BAR | \$4

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

GARBAGE PLATE | \$4

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

JUMBO CHICKEN WINGS

\$75 FOR 50

MOZZARELLA STICKS

\$70 FOR 50



COCKTAIL SERVICE

OPEN BAR PACKAGES

Includes House Draft Beer, House Wine, and Soda

HOUSE LIQUOR

Three Hours | \$19
Four Hours | \$21
Five Hours | \$23
Six Hours | \$25

CALL LIQUOR

Three Hours | \$21
Four Hours | \$23
Five Hours | \$25
Six Hours | \$27

PREMIUM LIQUOR

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

Three Hours | \$15
Four Hours | \$17
Five Hours | \$19
Six Hours | \$21

UNDER 21 BAR

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

\$15 PER PERSON

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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

WHISKEY

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

RUM

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

BOURBON

HOUSE: Barton
CALL: 1792
PREMIUM: Jim Beam

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

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 \$1,000.00 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. A payment of 25% of your estimated total bill is due at the time of the wedding tasting, 50% of your total bill will be due 20 business days prior to the event. The balance of your final bill will be due the day before your event.

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 your reception is a total of 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.

FACILITY FEE

A facility fee of \$900.00 will be applied to your final bill to cover the costs associated with linen rentals, setting up and breaking down all decorations, centerpieces, favors, place cards etc. for your event.

CEREMONY FEE

A wedding ceremony held at Terry Hills will be subject to a \$600.00 set up fee. This covers the cost of set up and break down and a ceremony walk thru prior to the event.

MINIMUMS

All weddings at Terry Hills are subject to a minimum amount you must spend before tax and administrative fee.

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.