# Wedding Menu

## TERRY HILLS
golf course & banquet facility

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

# Hors D'oeuvres

## Hot Selections
Serving 50 pieces

Artichokes French $65
Bacon Wrapped Scallops $85
Baked Oysters Blue *market price*
Bacon Cheddar Mushrooms $67
BBQ Meatballs $95 (100 per order)
Beef Burgundy Kabobs $70
Bruschetta $50
Cheese Wedges $55
Chicken/Beef Wellington $65
Clams Casino $78
Escargot Wrapped in Puff Pastry *market price*
Chicken Fingers $65
Italian Sausage Stuffed Mushrooms $67
Jumbo Chicken Wings $70
Mozzarella Sticks with Marinara $60
Seafood Bruschetta $75
Seafood Stuffed Mushroom Caps $67
Spinach and Feta Mushrooms $67
Spanakopita $130
Spring Rolls $65
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 $50
Assorted Pinwheels $67
Melon Wrapped in Prosciutto Ham $57
Salami Coronets $50
Smoked Salmon Pinwheels $75
Tea Sandwiches $60
Shrimp Scampi Skewers $125
Jumbo Shrimp Cocktail $125

## Displayed Selections

Antipasto with Assorted Meats, Cheeses, Peppers & Olives $4.95 pp
Assorted Vegetables Market Style with Dipping Sauce $2.95 pp
Fresh Seasonal Fruits and Berries *$3.95 pp*
House Smoked Salmon $4.95 pp
Imported & Domestic Cheeses with French Bread and Crackers $3.95 pp

# Dinner Buffets

## Deluxe Build Your Own Dinner Buffet – $23.95 pp

**Includes served House salad, fresh breadsticks, Chef's selection of vegetable, Coffee and Tea**

YOUR CHOICE OF 1 ENTREE

Seafood Capri with Bowtie Pasta | Stuffed Pork Tenderloin
Chicken Cordon Blue | Seafood Stuffed Atlantic Cod
Herb Rosemary Seared Chicken Breast | Beer Braised Pot Roast

YOUR CHOICE OF 1 ENTREE

Sliced Roast Beef with a Mushroom Pinot Sauce | Stuffed Chicken Breast
Chicken French | Chicken Marsala | Italian Atlantic Cod

YOUR CHOICE OF 1 SELECTION (each additional item $0.75 pp)

Pasta Primavera | Pasta Marinara | Pasta Alfredo | Soup du Jour
Pasta a la Vodka | Pasta Capri | Pasta Carbonara | Potato du Jour

YOUR CHOICE OF 1 CARVED FEATURE

Pineapple Cherry Glazed Ham | Roast Sage Turkey
Top Round of Beef | Roast Prime Rib of Beef (Add on $4.95 pp)

## The Terry Hills Buffet – $21.95 pp

**Soup and Salad will be Served**

Italian Wedding Soup or Creamy Tomato Basil Soup
House or Caesar Salad

**Buffet Includes:**

Chicken French
Stuffed Pork Tenderloin
Seafood Stuffed Atlantic Cod
Pasta a la Vodka w/Asparagus
Twice Baked Potato
Vegetable du Jour

## The Taste of Italy Buffet– $24.95 pp

**Soup and Salad will be Served**

Italian Wedding Soup
Caprese Salad - Tomato, mozzarella cheese,
and fresh basil with balsamic vinaigrette

**Buffet Includes:**

Eggplant Parmesan Lasagna
Italian Style Scaloppini's of Beef
Tuscan Spiced Rotisserie Chicken
Penne w/ Homemade Meatballs in Marinara
Italian Sausage w/ Sautéed Peppers & Onions
Grilled Vegetables

# Served Duo Entrees

## Basic Served Duo Plate – $18.95 pp GF

**Includes soup, House or Caesar salad, fresh breadsticks,**
**Chef selected starch and 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– $23.95 pp

**Includes soup, House or Caesar salad, fresh breadsticks, Chef selected starch and vegetable**

YOUR CHOICE OF 1 ENTREE

Sliced 8oz Prime Rib of Beef au jus (Add on $1.95 pp)
Sliced Top Round of Beef Topped with a Mushroom Pinot Noir Sauce
4 oz. Bacon Wrapped Tenderloin Tournedo of Beef (Add on $1.95 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

GF - Item can be modified for our gluten-sensitive guests

# Served Entrees

## 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 $1.95 pp; Seafood Bisque for $2.95 pp; Pasta Course for $1.95 pp**

*Stuffed Chicken Breast* – Chicken breast stuffed with sausage bread dressing finished with a vegetable cream sauce $18.95

*Chicken French* - Lightly battered chicken breast served atop sautéed escarole finished with lemon and fresh herbs $18.95 GF

*Chicken Parmesan* - Italian breaded chicken breast topped with Provolone and Asiago cheeses over our house red sauce accompanied with spaghetti $19.95

*Chicken Cordon Bleu* - Open faced breaded chicken breast topped and baked with Julienne ham and Swiss cheese. Ribboned with creamy Hollandaise sauce $19.95

*Chicken en Croute* - Breast of chicken stuffed with brie cheese and sun-dried fruit wrapped in a puff pastry and topped with a champagne cream sauce $19.95

*Chicken Wellington* – Chicken breast topped with a mushroom onion pate wrapped in a puff pastry $19.95

*Chicken Cacciatore* – Chicken breast simmered in classic Italian seasoned red sauce, with onions, peppers, black olives, and burgundy wine $18.95

*Stuffed Pork Tenderloin* - Roast tenderloin of pork stuffed with sausage bread dressing accompanied with fried apples $19.95

*Seared Pork Chop* - One 8 oz. center cut pork chops pan seared and crowned with crispy stick potatoes served atop a vegetable wine demi glaze $18.95

*Pasta Primavera* - Penne pasta sautéed with fresh garden vegetables and tossed in a garlic butter sauce $17.95 V GF

*Capri Seafood Pasta* - A mixture of shrimp, scallops and crab sautéed with fresh tomatoes, black olives and scallions in a garlic butter sauce tossed with linguini and freshly grated cheese $23.95

# Served Entrees Continued

*Seafood Stuffed Atlantic Cod* – Atlantic Cod stuffed with our signature seafood stuffing and laced with Hollandaise sauce $19.95

*Cod Provencal* –Broiled filet of cod simmered in a white wine Romano sauce, with peppers, onions & black olives $19.95

*Grilled Salmon* – Grilled Atlantic salmon served with scallion dill sauce $22.95 GF

*Seafood Stuffed Shrimp* – 3 jumbo shrimp stuffed with our signature seafood stuffing and laced with Hollandaise sauce $22.95

*Filet and Shrimp* – 4 oz. bacon wrapped tenderloin Tournedo of beef with herb-seasoned mushroom cap paired with two seafood stuffed jumbo shrimp finished in Hollandaise sauce $25.95

*Roast Prime Rib of Beef* – 8 oz. Prime Rib of Beef served with au jus and horseradish $24.95 GF

*Beer Braised Pot Roast* - Prime Certified Angus beef braised and slow roasted in a classic blend of herbs and spices $20.95

*Bacon Wrapped Filet Tournedos* – A duo of 4 oz. bacon wrapped tenderloin tournedos of beef topped with herb-seasoned mushrooms $27.95

*Roast Beef Pinot Noir* – Sliced roast beef with a mushroom pinot noir sauce $19.95 GF

*NY Strip Steak* – 10 oz. grilled NY Strip with burgundy butter and mushrooms $23.95 GF

*Cajun NY Blue* – 10 oz. NY Strip steak grilled with Cajun seasoning topped with crumbly blue cheese and asparagus spears $25.95

*Beef and Lobster* – Broiled lobster tail paired with a 4 oz. tenderloin tournedos of beef *market price*

*Grilled Vegetable Stack* – A stack of grilled fresh vegetables served with seasoned rice $17.95 GF V

*Moussaka* – A layered blend of eggplant, zucchini, and selected legumes baked in a sundried tomato sauce, topped with a cream crust of feta, romano and asiago cheeses. $17.95 V

*Kids Chicken Fingers* - Served with french fries and fresh fruit $12.95

V - Item can be modified for vegetarian and/or vegan diets

GF - Item can be modified for our gluten-sensitive guests

# SPECIAL TOUCHES & SNACK STATIONS

*Sweets Table* – Freshly brewed coffee and select teas, assorted cookies and brownies, miniature pastries and whipped cream. $5.95 pp

*Chocolate Fountain* – Assorted cakes, cookies, fresh fruit, and snacks served with warm chocolate fondue $7.95 pp

*S'Mores Bar* – Marshmallows for roasting, graham crackers, and assorted chocolates $75 per 50 s'mores

*Deluxe Dessert Station* – Freshly brewed coffee and select tea, assorted French pastries, Cannoli's, éclairs, fresh fruit, chocolate dipped strawberries and whipped cream. $7.95 pp

*Ice Cream Sundae Station* – Chocolate, Vanilla and Strawberry Ice cream served with cherries, assorted sprinkles, whipped cream, nuts and chocolate sauce. $4.50 pp (Add $60 Chef Fee)

*Ice Cream Served with Cake* – Your choice of Chocolate, Vanilla or Strawberry Ice cream served along with your wedding cake. $0.95 pp

*Basic Coffee Station* – Freshly brewed coffee and select teas put out at the conclusion of dinner. $1.95 pp

*Deluxe Coffee Station* – Freshly brewed coffee and select tea with flavored creamer, cherries, chocolate shavings, whipped cream, cinnamon and sugar sticks $3.95 pp

*Sheet Pizza* – (Serves 60 pieces) Cheese Pizza $30, Vegetarian $32, Meat and Cheese $35, Supreme $40

*Jumbo Chicken Wings* – $65 for 50

*Mozzarella Sticks with Marinara* – $60 for 50

*Nacho Bar* – Tortilla chips, warmed nacho cheese, and assorted toppings $3.95 pp

*Don't see what you had in mind?*

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

# Cocktail Service

## Open Bar Packages

*Includes House Draft Beer, House Wine, and Soda*

**House Liquor**

Three Hours $16.95 pp
Four Hours $18.95 pp
Five Hours $20.95 pp
Six Hours $22.95 pp

**Call Liquor**

Three Hours $18.95 pp
Four Hours $20.95 pp
Five Hours $22.95 pp
Six Hours $24.95 pp

**Premium Liquor**

Three Hours $20.95 pp
Four Hours $22.95 pp
Five Hours $24.95 pp
Six Hours $26.95 pp

## Open Bar Upgrades

| | |
|---|---|
| Bottled Beer | $4.95 per person |
| Premium Bottled Beer | $5.95 per person |
| Premium Draft Beer | $3.95 per person |

## Beer, Wine, & Soda Bar

*Includes House Draft Beer, House Wine, and Soda*

Three Hours - $12.95 pp
Four Hours - $14.95 pp
Five Hours - $16.95 pp
Six Hours - $18.95 pp

## Wine & Champagne

Champagne Toast – $2.00 pp
Sparkling Grape Juice Toast - $2.00 pp
Wine Served with Dinner – $3.75 pp

## Under 21 Bar

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

**$10.00 per person**

**See Following Page for all Liquor/Wine/Beer Selections**

**Terry Hills has a no shot policy with open bar packages**

# Liquor/Wine/Beer Listings

## Vodka

**House:** Barton
**Call:** Smirnoff
**Premium:** Stoli

## Gin

**House:** Barton
**Call:** Bombay
**Premium:** Beefeaters

## Rum

**House:** Barton
**Call:** Trader Vic's
**Premium:** Bacardi Silver

## Scotch

**House:** Barton
**Call:** J & B
**Premium:** Dewars

## Tequila

**House:** Barton
**Call:** Sauza Silver
**Premium:** Cuervo Gold

## Bourbon

**House:** Barton
**Call:** Old Grand Dad
**Premium:** Jim Beam

## Whiskey

**House:** Barton
**Call:** Black Velvet
**Premium:** Canadian Club

## House Draft Beer

Budweiser Light
Coors Light
Labatt Blue
Labatt Blue Light
Miller Lite
Molson Canadian
Yuengling Lager

## Premium Draft Beer

Sam Adams Seasonal Ale
Blue Moon
Guinness
Southern Tier Seasonal Ale

## House Bottled Beer

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

## Premium Bottled Beer

Corona
Heineken
Sam Adams

## House White Wine

Copperidge Chardonnay, Ca
Copperidge Pinot Grigio, Ca
Bolla Riesling, Italy

## House Red Wine

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

## House Blush Wine

Copperidge White Zinfandel, Ca
E&J Twin Valley 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 14 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 14 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 $600.00 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 $500.00 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.