

BANQUET DINNER MENU

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





HOT SELECTIONS

Serving 50 pieces

- Bacon Cheddar Mushrooms \$75
- Bacon Wrapped Scallops \$100
- BBQ Meatballs \$60
- Beef Wellington \$130
- Boneless Wings \$75
- Buffalo Wing Wontons \$75
- Chicken Potstickers \$75
- Chicken Quesadillas \$75
- Clams Casino \$125
- Italian Sausage Stuffed Mushrooms \$75
- Jalapeno Fried Ravioli \$75
- Mozzarella Sticks with Marinara \$75
- Pork Belly Bites \$75
- Pretzel Bites \$60
- Pulled Pork Wontons \$75
- Seafood Stuffed Mushroom Caps \$75
- Sweet n Sour Meatballs \$60
- Vegetable Spring Rolls \$75
- Vegetable Wontons \$75

COLD SELECTIONS

Serving 50 pieces

- Antipasto Skewers \$85
- Asparagus Prosciutto Rolls \$85
- Assorted Deviled Eggs \$60
- Bruschetta \$60
- Caprese Skewers \$85
- Fruit Skewers \$85
- Jumbo Shrimp Cocktail \$135
- Smoked Salmon Cucumber Bites \$85

CAESAR SALAD STATION

Romaine Lettuce, croutons,
Parmesan cheese 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 bread, coffee and tea

Available Sunday - Thursday

YOUR CHOICE OF 2 ENTREES

Chicken French

Cornell Roasted Bone-In Chicken

Open Face Chicken Bruschetta

Beef Stir Fry

Italian Atlantic Cod

YOUR CHOICE OF 3 ITEMS

Pasta Marinara | Pasta Alfredo | Rice | Pasta Salad | Macaroni Salad

Fresh Seasonal Vegetables | Garlic Mashed Potatoes

Cookies and Brownies | Ice Cream Sundaes | Ice Cream Brownie Sundaes | Chef Selected Pie

Want to add on another side - the cost is \$1 per extra item



DELUXE BUILD YOUR OWN DINNER BUFFET - \$33 PP

YOUR CHOICE OF 2 SERVED SELECTIONS

Dinner Rolls | Breadsticks
House Salad | Caesar Salad

YOUR CHOICE OF 2 ENTREES

Chicken Cordon Blue | Open Face Chicken Bruschetta | Chicken French
Beer Braised Pot Roast | Stuffed Pork Tenderloin
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)

THE TERRY HILLS BUFFET - \$27 PP

YOUR CHOICE OF TWO SERVED OPTIONS

House Soup | House Salad | House Dessert

BUFFET INCLUDES:

Chicken French
Beer Braised Pot Roast
Mediterranean Cod

Pasta Alfredo
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 | \$25

chicken breast - sautéed baby spinach -
lemon-french sauce

ROASTED CHICKEN BREAST | \$28

8 oz. pan-roasted chicken breast

PASTA GENOVESE | \$22

grape tomato- pesto sauce -
mozzarella - pasta

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

NY 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

RICE BOWL | \$20

grilled chicken - rice - tomatoes - black beans
cheddar cheese - scallions - blue cheese sauce

KIDS CHICKEN FINGERS | \$15

boneless wings - bbq sauce -
chef side of the day

STUFFED PORK TENDERLOIN | \$25

pork tenderloin - sausage stuffing -
fried apples - pork gravy



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 | \$2

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



***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 | Yuengling Lager

PREMIUM DRAFT*

7 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, Liberty Creek Moscatto

HOUSE RED WINE*

Copperidge Cabernet, Ca | Anthony Hill Pinot Noir, Ca

HOUSE BLUSH WINE*

Gallo White Merlot, Ca

MEETING ROOM AND RENTAL INFORMATION



Full Dining Room Rental for \$200 accommodating 150 guests.

Ideal for business meetings, training sessions, banquets, or special events with elegant features like vaulted ceilings, skylights, French doors, and floor-to-ceiling windows overlooking the 9th hole.



Entire Facility Rental for \$500 includes seating for 150-200 guests with a flexible open floor plan. The Dining Room suits meetings and training, while the Bar & Grill area is great for buffet setups.

Outdoor Pavilion - \$300 Room Rental - Accommodates up to 225 guests

Ideal for post-golf tournament meals, this venue is also suitable for informal weddings, family reunions, graduation celebrations, birthday parties, or any other gathering you have in mind.



Conference Room Rental: \$100 - Accommodates 16 Guests

Ideal for a business dinner with privacy or a cozy family gathering with a lovely view of the 18th green. This exclusive room can be arranged in different layouts according to your requirements.



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.