

**BATAVIA COUNTRY CLUB WEDDING MENU**

7909 Batavia-Byron Road

Batavia, New York 14020

www.bataviacc.com

(585)344-8367

~ ~ ~ ~ ~ ~ ~ ~ BUFFETS ~ ~ ~ ~ ~ ~ ~ ~

**Choice of...**

Stuffed Chicken Breast ~ Chicken French ~ Chicken Parmesan

with Glazed Ham **or** Sliced Top Round..... \$24.00(\$30.24)

with Glazed Ham **and** Sliced Top Round...\$26.00(\$32.76)

with Prime Rib of Beef au jus .....\$29.00 (\$36.54)

Chicken French ~ Stuffed Pork Tenderloin ~ Crabmeat Stuffed Fish

(topped w/hollandaise sauce)

Choice of Two.....\$26.00(\$32.76)

Add.. Seafood Scampi (Shrimp – Scallops – Crab).....\$3.00 pp

**...Buffets Include...**

Mashed Potatoes ~ Salt Potatoes ~ Red Garlic Smashed **or** Rice Pilaf

Baked Penne Pasta with Marinara Sauce **or** Alfredo Sauce

Chef Choice Vegetables

Tropical Fruit Salad

*Served* Garden Salad

Rolls or Bread Sticks

Coffee and Tea

Prices in Parenthesis are with tax and service fee included  
Minimum of 80 and Maximum of 140 people required for buffets

~ ~ ~ ~ **FULL COURSE *SERVED* ENTREES** ~ ~ ~ ~

<b>Chicken Parmesan w/Penne Pasta.....</b>	<b>\$23.00(\$28.98)</b>
<b>Chicken French.....</b>	<b>\$23.00(\$28.98)</b>
<b>Stuffed Boneless Chicken Breast.....</b>	<b>\$23.00(\$28.98)</b>
<b>Sliced Sirloin of Beef w/ Burgundy Sauce..</b>	<b>\$24.00(30.24)</b>
<b>10 oz. Prime Rib of Beef au ju.....</b>	<b>\$29.00(\$36.54)</b>
<b>6 oz. Sliced Filet of Beef Tenderloin....</b>	<b>\$30.00(\$37.80)</b>
<b>Stuffed Chicken Breast(4oz.)</b>	
<b>w/ Sliced Filet of Beef.....</b>	<b>\$27.00(\$34.02)</b>
<b>(3) Seafood-Stuffed Shrimp</b>	
<b>w/ Sliced Filet of Beef.....</b>	<b>\$29.00(\$36.54)</b>
<b>Crabmeat-Stuffed Fish</b>	
<b>topped w/hollandaise sauce...</b>	<b>\$24.00(\$30.24)</b>

Entrees are served with:

Choice of Appetizer ~ Fruit Skewers, Ravioli OR Italian Wedding Soup

Choice of Baked Potato, Salt Potatoes, Red Smashed, Mashed or Rice Pilaf  
Garden Salad ~ Chefs choice Vegetables  
Rolls and Butter,  
Coffee and Tea

A minimum of 80 guests and a maximum of 175 guests for full course served entrees  
\*\*Prices in parenthesis are with tax and gratuity\*\*

**PRICES ARE SUBJECT TO CHANGE**

~ ~ ~ ~ ~ **BANQUET PACKAGES** ~ ~ ~ ~ ~

*Dinner Choice*  
*Four(4) Hours of Open Bar*  
*(Bottled Beer, House Liquors & Wines)*  
*Wine Toast (head table)*  
*Tax and Service Fee*

~ ~ **BUFFETS** ~ ~

\$24.00 Buffet.....\$52.66  
\$26.00 Buffet.....\$55.18  
\$29.00 Buffet.....\$58.96

~ ~ **SERVED ENTREES** ~ ~

Chicken Parmesan.....\$51.40  
Chicken French..... \$51.40  
Stuffed Chicken Breast.....\$51.40  
Sirloin of Beef w/ burgundy sauce....\$52.66  
Prime Rib of Beef .....\$58.96  
Sliced Filet of Beef Tenderloin.....\$60.22  
Chicken/ Sliced Filet of Beef Platter..\$56.44  
Shrimp/Sliced Filet of Beef Platter...\$58.96  
Crabmeat-Stuffed Fish.....\$52.66

\*\*A MINIMUM BAR OF \$500.00 IS REQUIRED AT ALL EVENTS\*\*

OPEN BAR PRICES

(if not doing package above)

**House Liquors ~ Bottled Beer ~ Soda ~ House Wine**

One Hour...\$17 - Two Hours...\$18  
Three Hours...\$19 - Four Hours...\$20

\*\*\* Liquor Upgrade to Call \$3.00 per person \*\*\*

**Bottled Beer ~ House Wine ~ Soda**

One Hour...\$12 - Two Hours...\$14  
Three Hours...\$16 - Four Hours....\$18

**~ ~ Soda Bar ~ ~**

\$4.00 pp w/ additional bar  
\$7.00 pp for Non-Alcoholic Weddings  
**(4hr Max)**

**TAB/CASH BAR PRICES**

House Liquor... \$5.00      Call Liquor...\$6.00      Top Shelf...\$8.00  
Bottled Beer....\$3.50      Craft Beer...\$6.00      Premium...\$4.50  
House Wine ...\$6.00      Barefoot - \$7.00

**Wine w/ Dinner**

1 Carafe of Red & 1 Carafe of White per Table

**TOASTS**

Wine....\$2.00 per glass      Champagne....\$2.50 per glass

**PUNCHES**  
**(2 Gallons)**

Fruit.....\$40.00      Wine.....\$60.00      Whiskey Sour....\$70.00  
Champagne.....\$60.00

***\*\*10% service fee 8% tax will be added\*\****

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#####APPETIZER TRAYS#####

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Serve time One Hour

Cheese /Pepperoni/Cracker Tray.....	\$4.00 per person
Vegetable Tray with Dip.....	\$3.00 per person
Fruit Tray in Season.....(June – Sept).....	\$4.00 per person
Antipasto : assorted meats, cheeses, artichokes, peppers and olives.....	\$6.00 per person

\*Appetizer tray must equal total number of guests\*

**HOT HORS d' OEUVRES**

160 Swedish Meatballs.....	\$150.00
160 BBQ Meat Balls.....	\$150.00
150 Cocktail Hots in Sauce.....	\$ 90.00
150 Deep-Fried Raviolis w/ Marinara Sauce.....	\$125.00
100 Pepper Poppers.....	\$85.00
150 Italian Sausage Bites w/ Peppers & Onions....	\$100.00
Mini Roast Beef on Weck/Hard Roll.....	\$3.50 each
100 Sausage stuffed Mushrooms.....	\$120.00
100 Scallops wrapped in Bacon.....	\$165.00
100 Assorted Cheese Puffs.....	\$ 90.00
140 Franks in a blanket .....	\$ 95.00
50 Chicken Sate .....	\$110.00
(skewered chicken tenders brushed with teriyaki sauce, garlic and pineapple syrup)	
50 Sesame Chicken .....	\$80.00
50 Parmesan Artichoke Hearts.....	\$70.00
50 Mini Beef or Chicken Wellington.....	\$110.00
50 Seafood Skewers (scallops and shrimp).....	\$90.00
Buffet Shrimp with cocktail sauce – 300pcs..	price on request

**125 DELUXE ASSORTMENT.....\$175.00**

( CHOOSE 5 – 25pcs of each )

- Sausage stuffed mushroom caps
  - assorted cheese puffs
  - scallops wrapped in bacon
  - franks in a blanket
- teriyaki chicken skewers
  - asiago cheese puffs
  - spanakopita
- beef tenderloin & mushroom brochettes

**Hot Artichoke Dip served with triscuits / crackers \$80.00**

(serves 80 – 100)

**SWEET TABLE : Assorted Cookies, Brownies, Candies,  
Chocolate Mousse w/ Whipped Cream  
Coffee and Tea \$4.50 per person**

**“PREMIER”**

**SWEET TABLE : Assorted petit fours, Brownies  
Cream Puffs, Cannoli, Eclairs,  
Biscotti, Pizelles, Candies,  
Chocolate Mousse w/ Whipped Cream  
Coffee and Tea \$6.50 per person**

**Minimum of 60 for Sweet Table**

**CHOCOLATE FOUNTAIN : with assorted confections  
\$200.00(2 Hours)**

*8.00% Tax and 18%Service fee will be added to Hors d' Oeuvres and Sweet Table*

***OUR PRICES LISTED FOR ENTREES AND BAR ARE COMPLETE BASED ON  
PER PERSON RATE AND DO NOT REQUIRE A MINIMUM MONETARY  
BUDGET***

*~ An Additional Event Fee of \$200 Will Be Applied ~*

For

Bartender

Personal Consultation

Linens

Cake Cutting

Table Set up Service

Set up of gift table, cake table, guest book, dj table and guest tables

Housekeeping

**CALL: 344-8367 FOR FURTHER INFORMATION**

**Due to New York State Health Department and Insurance Regulations**

**All remaining food items from a catered event cannot  
be removed from the premises for consumption.**

**This Includes Entrees For Guaranteed Guests Unable To Attend.**