

Brierwood Country Club

Lunch Menu



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20% Taxable Club Service Charge & 8.75% Sales Tax Will Be Added to all Food and Beverage Sales

Cold Lunch Buffet

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 8.75% tax.

All Lunch Buffets include a Beverage Station with Coffee and Hot Tea.

Cold Lunch Buffet | 17.95

Garden Salad with Balsamic Vinaigrette and House-Made Ranch Dressing

with Assorted Salad Toppings

Fresh Fruit Salad

Choice of Chef's Pasta Salad with Vinaigrette or Potato Salad

Assorted Cookies and Brownies

Assorted Condiments

Option 1: Sandwich Wraps

Choice of Turkey Wrap, Roast Beef Wrap, Ham Wrap, and Vegetarian Wraps (Choose Three)

Option 2: House Salads

Choice of Egg Salad, Tuna Salad, or Chicken Salad with optional Grapes and Walnuts (Choose Two)

Served with Petite Rolls and Miniature Croissants

With Sandwich Rolls and Assorted Condiments

Create Your Own Hot Buffet

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% service charge and 8.75% tax.

All Lunch Buffets include Dinner Rolls and Butter, Garden Salad with Choice of Dressings, Choice of Vegetable and Potato, and Chef's Pasta Marinara. Beverage Station with Coffee and Hot Tea. Served Salad Course option \$2.

Bruschetta Pasta Primavera

Chicken Marsala

Chicken Picatta

Chicken Florentine

Asiago Chicken (Add 2)

Chicken Breast stuffed with Sundried Tomatoes & Asiago Cheese served with an Herb-Cream Sauce

Chicken Cordon Bleu (Add 2)

Chicken Breast stuffed with Honey Ham and Aged Swiss Cheese topped with a Basil-Cream Sauce

Tuscan Chicken (Add 2)

Chicken Breast stuffed with Goat Cheese and Spinach served with a White Wine Butter Sauce

Sliced Sirloin of Beef

With Sandwich Rolls and Assorted Condiments (Dinner Rolls not included)

8oz Filet of Sirloin with Rich Demi-Glace (Add 3)

(2) Two Entrées: 20.95

(3) Three Entrées: 22.95

Themed Lunch Buffets

Prices listed below are PER PERSON and are subject to 20% service charge and 8.75% tax.

BBQ | 20.95

Coleslaw
Potato Salad
Baked Beans
Pulled Pork
Barbecued Chicken
Cornbread
Assorted Brownies
Barbecue Sauce and Assorted Condiments

American Grill | 16.95

Tossed Garden Salad
Pasta Salad, Potato Salad
CHOICE OF (2): Hamburgers, Hot Dogs, and Italian Sausage with Onions and Peppers
Cookies
Brownies
Assorted Condiments

Cajun | 22.95

Caesar Salad with Deep Fried Spicy Cornbread Croutons
Sweetwater Seafood Gumbo
Blackened Snapper OR Blackened Chicken with a Cajun Cream Sauce
Shrimp Creole
Cajun Style Red Beans with Steamed White Rice
Dinner Rolls & Butter
Traditional Bread Pudding with Bourbon Sauce

Course Classic | 18.95

Tossed Garden Salad
Seasonal Vegetable Medley,
Rosemary Roasted Red Potatoes
Marinated Grilled Chicken
Sliced Sirloin of Beef with Au Jus
Sandwich Rolls and Assorted Condiments
Assorted Cookies

Homestyle | 22.95

Tossed Garden Green Salad
Coleslaw
CHOICE OF (2) TWO: Smothered Pork Chops, Fried Chicken, or Meatloaf
Mashed Potatoes with Gravy
Country Style Green Beans
Old Fashioned Buttermilk Biscuits
Fruit Cobbler

Plated Lunch

Prices listed below are PER PERSON and are subject to 20% service charge and 8.75% tax.

All Dinners are served with Dinner Rolls and Butter, Garden Salad with House Balsamic Vinaigrette, Choice of Vegetable and Potato, Coffee and Hot Tea Service.

Chicken Entrées

Chicken Marsala | 24

Chicken Piccata | 24

Chicken Florentine | 24

Asiago Chicken | 26

Chicken Breast stuffed with Sundried Tomatoes & Asiago Cheese served with an Herb-Cream Sauce

Chicken Cordon Bleu | 26

Chicken Breast stuffed with Honey Ham and Aged Swiss Cheese, Topped with a Basil-Cream Sauce

Tuscan Chicken | 26

Chicken Breast stuffed with Goat Cheese & Spinach served with a White Wine Sauce

Seafood Entrées

Shrimp Scampi | 25

with Angel Hair Pasta and Lemon Butter Sauce

Bruschetta Grouper | 26

Brown Sugar and Mustard Glazed Salmon | 26

Pistachio Crusted Sea Bass with lemon Beurre Blanc | 46

Lamb & Beef Entrées

Pistachio Crusted Rack of Lamb | 29

with Mint Chimichurri OR Traditional with Mint Jelly

8oz. Filet of Sirloin | 26

8oz. Filet Mignon | 46

Vegetarian Entrées

Butternut Squash Ravioli | 22

with Brown Butter Sauce and Dried Cherries

Baked Eggplant Parmesan | 22

Bruschetta Pasta | 22

Combination Entrées

Filet of Sirloin & Choice of Chicken | 28

Filet of Sirloin & Fish Entree | 28

Additional Options and Add-Ons Available



To give a third choice of entrée, a \$3 charge for the additional entrée selection will be applied. Quantity of each entrée selection must be given to the Catering Department 14 days before event.

Dinner Enhancements & Desserts

Prices listed below are PER PERSON and are subject to 20% service charge and 8.75% tax.

Salads | 4

Brierwood Salad

Feta Cheese, Sundried Cranberries, Spiced Pecans and Balsamic Vinaigrette

Traditional Caesar Salad

Herb Croutons and Parmesan Cheese

Cranberry Salad

Feta Cheese, Candied Walnuts, Dried Cranberries, and Red Onion with Cranberry Vinaigrette

Greek Salad

Feta Cheese, Greek Olives, Tomatoes, Red Onion, and Greek Vinaigrette

Traditional Wedge

Bacon, Tomatoes, and Bleu Cheese Dressing

Caprese Salad

Fresh Mozzarella, Basil and Tomato with Balsamic Glaze

Desserts | 3

Chocolate Mousse with Berry Sauce

Petite Original Cheesecake with Chocolate Sauce

Petite Chocolate Cake with Chocolate Ganache

Vanilla Ice Cream with Chocolate, Berry or Caramel Sauce

Desserts | 6

Orange Creamsicle Cake

Additional Seasonal Options available!