

Brierwood Country Club

Reception & Dinner Menu



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

Hors D'oeuvres

Priced per 100 pieces and can be butler passed or displayed.
Prices are subject to 20% service charge and 8.75% tax.

Fresh Fruit and Mascarpone Canape | \$100

Caprese Skewers | \$100

Spinach Phyllo Triangles | \$100

Mushroom Caps stuffed with Spinach & Imported Feta | \$100

Assorted Miniature Gourmet Pizzas | \$100

Crisp Vegetable Spring Rolls with Sweet & Sour Sauce | \$100

Petite Potatoes with piped Herb Sour Cream, Chives, Cheddar and Bacon | \$100

Roasted Grape Tomato & Goat Cheese on Crostini with Basil Oil | \$150

Beef Skewers with Ponzu Sauce | \$150

Chicken Quesadillas | \$150

Steak Quesadillas | \$150

Phyllo Tart Caramelized Onions and Goat Cheese Mousse | \$150

Strawberry Bruschetta with Brie and Balsamic | \$150

Mushrooms Caps Stuffed with Italian Sausage and Asiago Cheese | \$150

Seafood Salad Endive | \$200

Smoked Salmon and Cream Cheese Pinwheels | \$200

Crab Dip Tartlett | \$250

Rare Seared Ahi Tuna with Wasabi Cream on Crispy Wonton | \$250

Mini Lump Crab Cake with Dill Aioli | \$250

Shrimp Cocktail with House-made Cocktail Sauce | \$250

Sea Scallops Wrapped in Hickory Smoked Bacon | \$250

Coconut Shrimp with House-made Pineapple Sauce | \$250

Lamb Chop Lollipop with Mint Chimichurri | \$250



Distinctive Displays

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

Fresh Fruit Display | 3

Garden Fresh Vegetable Crudité | 3

with House-made Ranch Dip

Build Your Own Bruschetta Display | 3

with House-made Crostini, Tomato Bruschetta, Basil Pesto, and Goat Cheese herb Spread

Imported and Domestic Cheese Board | 4

with Gourmet Crackers & Baguettes

Assorted Baked Brie Display | 5

Vegetable Crudité and Fresh Fruit Display | 5

Fresh Fruit Display and Cheese Display | 6



Stations

An additional \$75 Chef Attendant fee will apply when applicable. Prices listed below are PER PERSON and are subject to 20% service charge and 8.75% tax. Minimum of 4 stations if not accompanying a full buffet. Each station must be ordered for full guest count; minimum of 50 people.

Tex Mex Station | 11.95

Marinated Chicken and Beef Fajitas
Grilled Peppers, Onions, Sour Cream, Guacamole, Pico de Gallo, Grated Cheese
Warm Flour Tortillas
Chips and Salsa

Mashed Potato Martini Bar | 8.95

White Yukon Gold Mashed Potatoes and Bourbon Sweet Potatoes

Smoked Gouda, Mixed Cheese, Butter, Salsa, Bacon, Chives, Sour Cream, Marshmallows, Brown Sugar and Cinnamon

Pasta Station | 9.95

Choice of (2) Pastas: Fettuccine, Penne, Ziti, Cheese Tortellini, and Bowtie

Choice of (2) Sauces: Marinara, Pesto Cream, Alfredo, and Creamy White Mushroom

Mushrooms, Black Olives, Sweet Bell Peppers, Onions, Fresh Herbs, Garlic, Olive Oil, Sun-Dried Tomatoes and Parmesan Cheese

Garlic Bread

Shrimp | additional \$3.95

Grilled Chicken | additional \$2.75

Carving Board

ATTENDANT REQUIRED

Smoked Breast of Turkey | 4.95
Roasted Top Sirloin of Beef | 7.95
Seared Beef Tenderloin | 13.95
Steamship Round of Beef | 6.95 (*Minimum of 100 people*)
Herb & Garlic Crusted Prime Rib | 9.95
Smoked Ham with Bourbon Glaze | 5.95
Brown Sugar Crusted Pork Loin | 6.95

All served with petite rolls and appropriate condiments

Create Your Own Buffet

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

Create Your Own Dinner Buffets include Dinner Rolls and Butter, Garden Salad with Choice of Dressings, Choice of Vegetable and Potato, and Chef's Pasta Marinara. 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

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

(2) Two Entrées: 22.95

(3) Three Entrées: 24.95

Themed Dinner Buffets

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

BBQ | 22.95

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

American Grill | 18.95

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 | 24.95

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 | 21.95

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 | 24.95

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 Dinner

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.

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!

From the Bar

Alcohol pricing is subject to 20% service charge and 8.75% tax.

Call Liquor | 6.00

Smirnoff Vodka
Gordon's Gin
Bacardi Rum
Seagram's 7 Whiskey
Jim Beam Bourbon
Cutty Sark Scotch

Premium Liquor | 7.00

Stoli Vodka
Tanqueray Gin
Captain Morgan Rum
Jack Daniels Whiskey
Buffalo Trace Bourbon
Dewars White Label Scotch

Reserve Liquor | 8.00

JW Black
Crown Royal
Bombay Sapphire Gin
Grey Goose Vodka

Wine & Champagne | 24.00 bottle

CK Mondavi Chardonnay
CK Mondavi Pinot Grigio
CK Mondavi White Zinfandel
CK Mondavi Cabernet Sauvignon
CK Mondavi Merlot
Additional options available on request.

Craft and Imported Beer | 4.50

Heineken
Blue Moon
Sam Adams
Southerntier IPA
Corona
Rusty Chain
Hamburg

Domestic Beer | 3.50

Labatt Blue
Labatt Blue Light
Molson Canadian
Budweiser
Bud Light
Coors Light
Michelob Ultra



From the Bar

Alcohol pricing is subject to 20% service charge and 8.75% tax.

Bar Package

(minimum of 50 guests)

Beer & Wine Bar

House Wine, Domestic Beer and Soda

1st Two Hours | 13.95 Additional Hour Per Person | 3.95

Call Bar

Call Liquor, House Wine, Domestic Beer and Soda

1st Two Hours | 15.95 Additional Hour Per Person | 4.95

Premium Bar

Premium Liquor, House Wine, Domestic & Imported Beer and Soda

1st Two Hours | 17.95 Additional Hour Per Person | 5.95

Hosted Bar

Reserve Liquor | 8.00

Premium Liquor | 7.00

Call Liquor | 6.00

Domestic Beer | 3.50

Imported Beer | 4.50

Sodas | 1.95

House Wine | 24.00 bottle

Cash Bar

Host is responsible for a bar setup fee of \$100 and bartender fee (4 hours) of \$100 per bartender. Prices listed below **INCLUDE 20% service charge and tax.**

Reserve Liquor | 10.00

Premium Liquor | 9.00

Call Liquor | 8.00

Domestic Beer | 4.00

Imported Beer | 5.00

House Wine | 8.00

Soda | 2.50

Additional Beverage Options

Priced per gallon

Specialty Cocktail

Mimosas | 95.00

Bloody Mary | 95.00

Margaritas | 95.00

Champagne Punch | 95.00

Keg Beer

Domestic | 250.00

Craft/Imported | 350.00

Non-Alcoholic

Sparkling Fruit Punch | 50.00

Sparkling Cider | 18.00

Beverage Station of Iced Tea, Coffee & Soda

1st Two Hours | 6.00 per person

Additional Hour | 2.00 per person