

Brookfield Country Club

Banquet Brunch & Lunch Menu

Come discover what a first class country club can offer; great golf, & elegant surroundings with all of the amenities you have come to expect and more!



Located in Clarence, New York, Brookfield Country Club was established in 1927 and has served as host to such prestigious events as the 1948 Western Open won by Mr. Ben Hogan and the 1985 USGA Junior Boys Championship won by Mr. Charles Rymer. Designed by Canadian Architect William Harries, the golf course spreads over approximately 170 acres and can be described as a traditional layout, with subtle elevation change, mature tree lined fairways and small to medium sized greens

Visit Our Web Site @ www.brookfieldcc.com

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*Brookfield Country Club
5120 Shimerville Road, Clarence, NY 14031*

Breakfast Menu

Continental Breakfast

*Assorted Fresh Juices, Coffee and Tea
Fresh Seasonal Fruits, Assorted
Breakfast Pastries and Muffins
\$6 Per Person*

Deluxe Continental Breakfast

*Assorted Fresh Juices, Coffee and Tea
Fresh Seasonal Fruits, Assorted Breakfast Pastries,
Bagels with Cream Cheese, Butter & Assorted Preserves
Fresh Yogurt and granola
\$8 Per Person*

Traditional Breakfast

*Fresh Seasonal Fruit, Scrambled Eggs, Home Fried Potatoes,
Crisp Bacon, Sausage Links, Coffee & Tea.
\$8 Per Person*

Vegetable Quiche

*Assorted Garden Vegetables with Provolone &
Cheddar Cheeses, Fresh Fruit, Coffee & Tea.
\$10 Per Person*

Breakfast & Meeting Breaks

Beverage Station:

*Assorted Soft Drinks, Water, Coffee & Tea
\$3.50 per person (per (2) hours)*

Coffee & Cookie Break Service:

*Assorted Fresh Baked Cookies, Coffee & Tea
\$5 per person*

Yogurt Bar:

*Vanilla Yogurt, Granola, Fresh Fruit and Assorted Toppings,
Coffee & Tea
\$6 per person*

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Brunch Menu

(Minimum of 35 people)

The Meadowbrook Brunch

*Assorted Fresh Juices, Coffee and Tea
Fresh Seasonal Fruit, Assorted Breakfast Pastries
Scrambled Eggs, Bacon or Sausage Links, Home Fried
Potatoes, French Toast or Belgian Waffles with Syrup & Butter
\$17 Per Person
(Substitute omelet station \$2.00 per person and chef fee)*

Traditional Brookfield Brunch

*Assorted Fresh Juices, Coffee and Tea
Fresh Seasonal Fruits, Assorted Breakfast Pastries and Muffins
Eggs & Omelets Made To Order,
Belgian Waffles with Fruit Toppings, Sliced Virginia Ham,
Crisp Bacon, Sausage Links, Home Fried Potatoes,
Chicken A La King with Pastry Shells
\$20 Per Person*

The Deluxe Brookfield Brunch

*Assorted Fresh Juices, Coffee and Tea
Fresh Seasonal Fruits, Assorted Breakfast Pastries
Eggs & Omelets Made To Order
Bacon, Sausage Links, Home Fried Potatoes,*

Choice of Two:

*Belgian Waffles with Fruit Toppings,
Fresh Cheese Blintzes with Fruit Sauce, or French Toast*

As Well As

Your Choice of Two of the Following:

*Carved Virginia Ham, Beef Bourguignon, Carved Top Round of Beef,
Carved Whole Turkey, Carved Pork Loin, or Chicken A la King
(Carving stations require a chef fee)*

\$24 Per Person

**Add a Mimosa and Bloody Mary bar For An Additional \$5 Per Hour*

Champagne or Wine Punch \$40.00 per gallon

Brookfield Catering Lunch Menu

Luncheon Salads

(Include Soup du Jour, Bread & Butter, Coffee and Tea, Ice Cream Sundae)

Julius Pollo

*Romaine Lettuce Tossed with Our
Homemade Caesar Salad Dressing,
Croutons and Parmesan Cheese,
Topped with Grilled Chicken Breast
\$14 per person*

Trio Salad

*One Scoop of Tuna Salad, Chicken
Salad and Shrimp Salad; Served
on a Bed of Lettuce and
Garnished with Fresh Fruit
\$14 per person*

Brookfield Delight Salad

*Mixed Greens Crowned with Apples,
Pears, Candied Walnuts, Gorgonzola
Cheese, Sun-Dried Cranberries and
Topped with Grilled Chicken Breast;
Served with a Port Wine Vinaigrette
\$15*

Oriental Beef Salad

*Bed of Mixed Greens Garnished with
Peppers, Cucumber, Radishes,
Mandarin Oranges and Chow Mien
Noodles; Topped with Chilled Beef
Tenderloin and Served with a
Sesame Vinaigrette
\$16*

China Town Salad

*Bed of Mixed Greens Garnished with
Broccoli, Red Peppers, Mushrooms,
Onions and Snow Peas; Served with a
Ginger Orange Vinaigrette*

Horseradish Encrusted Salmon

*Mixed Greens, Cucumbers,
Tomatoes, Mixed Dried Fruit and
Chow Mien Noodles; Served with a
Raspberry Vinaigrette*

*Topped with Popcorn Chicken
\$14*

\$16

*Topped with Popcorn Shrimp
\$16*

Various Soups available:

*Chicken Noodle, Minestrone, Turkey Vegetable, Vegetarian Vegetable, Beef Vegetable, Italian
Wedding, Tomato Florentine, Cream of Broccoli, Cream of Mushroom, Potato Ham,
New England Clam Chowder, Cream of Chicken*

(Additional soups available as well)

Luncheon Entrees

(Includes Salad, Bread & Butter, Chef's Choice of Seasonal Vegetable & Starch, Coffee & Tea, Ice Cream Sundae)

Chicken

Chicken Francaise

Egg Battered Chicken Breast, Sautéed and Served with a Light Lemon Sauce
\$16

Chicken Invaltine

Chicken Breast Stuffed with Spinach, Fresh Tomatoes, Mushrooms and Cheese. Served with a Poulet Sauce
\$16

Chicken Pierre

Sautéed Chicken with Artichoke Hearts, Mushrooms and Sliced Almonds; Served with a White Wine Brown Sauce
\$16

Fish

(Availability & pricing may vary)

Orange Roughy

Broiled and Served with Lemon Butter
\$16

Parmesan Encrusted Salmon

Served with a Red Pesto Sauce
\$16

Grilled Shrimp

Marinated and Grilled Shrimp, Served with a Creamy Pesto Sauce
\$17

Beef/ Pork

Sliced New York Sirloin

Served with a Madeira Wine Sauce
\$16

Duffer's Delight

5 oz Filet Served with Demi Glace
\$17

Sliced Pork Loin

Served with a Seasonal Fruit Chutney
\$16

Sliced Pork Tenderloin

Served with a Sourdough, Dried Cherry Dressing and a Rosemary Scented au Jus
\$17

Vegetarian

Vegetable Lasagna

Layered with Ricotta, Mozzarella and Fresh Vegetables; Served with Marinara
\$12

Vegetable Risotto

Roasted Pepper and Parmesan Risotto, Topped with an Assortment of Grilled Vegetables.
\$14

Tofu Stir Fry

Assorted Oriental Vegetables in a Teriyaki Sauce; Served with Rice and Topped with Grilled Tofu
\$14

Catering Lunch Buffets

The All American Buffet

*Assorted Sliced Cold Cuts (Includes Turkey, Ham, & Roast Beef),
Assorted Breads & Cheeses, Lettuce, Sliced Tomato, Onion, Mayonnaise,
Mustard, Tossed Salad with Two Dressings, Macaroni Salad,
Assorted Cookies and Brownies
Ice Tea & Lemonade.
\$13 Per Person*

Brookfield Cook Out Buffet:

*Potato Salad & Macaroni Salad, Hamburgers and Hot Dogs with
Assorted Rolls and Condiments, Brownies and Assorted Cookies
Iced tea and lemonade
\$15 Per Person*

*Add Sausage and Peppers \$2.00 Per Person
Add Grilled Chicken Breast \$2.00 Per Person*

Children's Party

*Juice and Assorted Soft Drinks, Tossed Salad,
Chicken Fingers with French Fries, Bleu Cheese, Carrots and Celery;
Choice of Pizza, Baked Ziti, or Pasta Alfredo
Complete with an Ice Cream Sundae for Dessert.
\$10 Per Child Under 12/ \$16 Per Adult*

The Executive's Luncheon Buffet (35 Person Minimum)

*Mini Salad Bar with Two Dressings, Assorted Fresh Baked Breads and Butter
Chef's Choice Seasonal Vegetable & Starch, Coffee & Tea,
And an Ice Cream Sundae with a Cookie*

*-Chicken Francaise or Marsala
-Oven Roasted Chicken
-Beef Bourguignon
- Sliced NY Sirloin with Madeira Wine Sauce
-Broiled Orange Roughy or Haddock with Lemon Butter Sauce
-Pork Loin with Dressing
-Vegetable Lasagna or Creamy Pasta Primavera with Fresh Vegetables*

Choice of 2 \$17 per person

Choice of 3 \$25 per person

Luncheon Desserts

Fruit Crisp

*Apple or Mixed Berry Filling Topped with Strudel;
Baked and Served with Vanilla Bean Ice Cream
\$3.25*

French Toast Bread Pudding

*A Classic Bread Pudding Flavored with Cinnamon and
Served Warm with Vanilla Bean Ice Cream
\$3.25*

Chocolate Decadence

*Rich Flourless Chocolate Cake Garnished with Fruit Sauce and Fresh Berries
\$4.25*

Deluxe Ice Cream Sandwich

*Macadamia Nut and White Chocolate Chip Cookies Filled with a
Candied Pineapple Ice Cream and Served with Strawberry Sauce
\$4.25*

Assorted cookies

*Chocolate Chip, Oatmeal Raisin, M & M, Double Chocolate, Red, White & Blue, White
Chocolate Macadamia Nut, Peanut Butter, Sugar, Macaroons
\$9.00 per dozen*

Assorted Iced Cut-Out Cookies

\$12.00 per dozen

Special Occasion Cakes

*Basic White, Yellow or Chocolate Cake with Vanilla or Chocolate
Buttercream Frosting; Served with Fruit Sauce and Berries.
\$2 per person*

(Additional Fillings and Decorations Available)

The Brookfield Country Club Banquet Menu
Terms Of Agreement

*-A Non-refundable 25% Deposit is due Along with the Signed Contract to Confirm Your Event (*Deposit is NOT Required for Brookfield Members).*

-An additional charge of 8.75% Tax and 20% Gratuity (15% for Non-Member Functions) will be automatically added to your bill.

*-Payment is due prior to your event by **cash or check only**. (For Brookfield members, the balance of the event will be billed to your member charge).*

-All food and beverage prices and availability are subject to change due to market fluctuations.

-The minimum guaranteed number of guests is due no later than (7) seven days prior to your function. Your count may increase, but never decrease after the minimum guarantee has been established. All charges will be based on the guarantee, or the actual number of guests served, if greater than the guarantee.

*-If choices are to be offered, selections must be communicated to the Banquet Coordinator (7) seven days prior to your scheduled function. **It is required to have place cards designating choices for all events offering more than one meal.** Finalized room diagrams must be provided 3 days prior to the event*

-Special permission must be given by the General Manager for all outside food and beverages the host desires to bring into the Club. (Exceptions are Special occasion cakes & cookies). Plating and corkage fees may be applied.

-We reserve the right to substitute an alternate room should the number of attendees increase or decrease significantly.

-Brookfield Country Club reserves the right to refuse alcoholic service for guests judged to be intoxicated. Alcoholic beverages may not be served to persons under the age of 21. Shots of alcohol are forbidden at any function at the club.

-Valet Parking is required for all functions (at an additional cost) over 180 guests.

-Brookfield Country Club will not be responsible for personal property brought in by members, guests, or visitors.

-Brookfield Country Club must be notified of event cancellation at least 90 days prior to the event. If appropriate notice is not given, the host will be charged 50% of the estimated function cost. Please read your event contract for further obligations.

*-Brookfield Country Club does **not permit denim of any kind** on the premises. It is the host's responsibility to inform his/her guests of this policy in order to avoid embarrassment for everyone*