



HOLIDAY EVENT PACKAGES

We offer a variety of options to cater your needs from small gatherings to large events up to 200 guests. All packages include table linens and holiday centerpieces and decor

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PACKAGE #1

Appetizers for 10 or more
Choose from a sampling of appetizers to be enjoyed with drinks by the bar or in our private banquet room

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PACKAGE #2

Small Buffets
Choose from a variety of buffet options from simple - exquisite. Perfect for lunches or smaller time frame gatherings. Package includes desserts, water and coffee

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PACKAGE #3

Appetizers, Mains and Desserts
Choose from a sampling of appetizers to start, followed by a buffet meal and desserts. Package includes, waters and coffee

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Package #1 Appetizers

Appetizer Table:

Cheese, crackers, pepperoni
Seasonal Fruit crudité of Apples, Pears, Kiwis and
Citrus with sweet dips
Vegetable crudité
Small meatballs in choice of marinara or Swedish
sauces
\$5/guest


Appetizer Additions +\$3 ea.

Scallops Wrapped in Bacon	Franks in a blanket
Bacon Wrapped Dates	Shrimp Cocktail
Stuffed Mushrooms	Mini Egg Rolls
Bruschetta/mozz and tomato	Chicken Quesada
Spanakopita	Brie and Raspberry Phyllo
Spinach and Artichoke Tortilla crisps	

Charcuterie Table:

A sampling of artisanal cheeses, cured meats
paired with olive and relish selections,
baguettes and seasonal jam

Pricing flat rate based on guest amount
Inquire for a quote





Package #2

Spaghetti Buffet:

Spaghetti, House Marinara, Meatballs
Italian Sausage, Garlic Bread, Tossed Salad
\$15/guest

Pizza and Wings:

Choice of pizza and toppings:
Cheese, pepperoni, sausage, white garlic, mushrooms
peppers and onions
Wing sauce choices:
Mild, Medium, Buffalo, BBQ, Kickin' Bourbon, Sweet Chili
Options to add: Garlic and Parmesan
\$15/guest

Taco Salad Bar:

Warm Tortilla Chips, Taco Seasoned Ground Beef,
Nacho Cheese, Lettuce, Tomatoes, Diced Onions, Black Olives,
Sour Cream, and Salsa
\$10/guest

Add Pizza or Wings for an extra \$5/guest





Package #2

1 Entrée Buffet:

Choose 1 Entrée, 1 Potato Dish, 1 warm vegetable dish

Includes tossed Salad and Rolls

\$25/guest (\$20 + Sales tax and Service gratuity)

Entrée Choices

- Marinated Chicken - House marinated baked chicken breast
- Chicken Parmesan - Breaded chicken breast, marinara, topped with broiled mix of mozzarella cheese and parmesan
- Chicken Codon Bleu - breaded chicken filled with ham and Swiss cheese topped in cordon bleu sauce
- Roasted Chicken on the bone - Lemon Garlic Roasted Chicken Halves
- Roast Turkey - Oven Roasted White Meat Turkey
- Glazed Ham - Honey and Brown Sugar Glazed Ham
- BBQ Brisket - Slow cooked Brisket in house BBQ sauce
- Roast Beef in Aju - Sliced Roast beef rested in our Garlic aju Gravy
- Rosemary Pork Loin - Pork Loin rubbed in Rosemary and Garlic

Potatoes

Garlic and Rosemary Roasted Red Potatoes

Garlic Mashed Potatoes

Scalloped Potatoes

Salt Potatoes

Pasta Dish substitutes available upon request

Vegetable Dishes:

Green Beans with Almonds

Seasonal Vegetable Blend

Roasted Brussel Sprouts

Corn

Glazed Carrots

Broccoli





Package #3


Appetizers, Mains and Desserts

Includes Appetizer Table*, Tossed Salad and Rolls
Choose 2 Entrées, 1 Potato Dish, 1 Pasta Dish, and 1 warm vegetable dish

\$32/guest (\$25 + Sales Tax and Service Gratuity)

*Appetizer upgrades available

Entrée Choices

- Marinated Chicken - House marinated baked chicken breast
 - Chicken Parmesan - Breaded chicken breast, marinara, topped with broiled mix of mozzarella cheese and parmesan
 - Chicken Codon Bleu - breaded chicken filled with ham and Swiss cheese topped in cordon bleu sauce
 - Roasted Chicken on the bone - Lemon Garlic Roasted Chicken Halves
 - Roast Turkey - Oven Roasted White Meat Turkey
 - Glazed Ham - Honey and Brown Sugar Glazed Ham
 - BBQ Brisket - Slow cooked Brisket in house BBQ sauce
 - Roast Beef in Aju - Sliced Roast beef rested in our Garlic aju Gravy
 - Rosemary Pork Loin - Pork Loin rubbed in Rosemary and Garlic
 - Salmon - Blackened, Lemon dill or Maple Mustard Glazed
 - London Broil - Charbroiled beef in house London marinade
 - Prime Rib - Thick slices of prime rib chef served with aju and fresh horseradish (+\$4 /guest)
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Package #3

Potatoes

Garlic and Rosemary Roasted Red Potatoes

Scalloped Potatoes

Garlic Mashed Potatoes

Salt Potatoes

Pasta Dishes:

Baked Ziti - Cheesy marinara baked ziti with mushroom

Baked Manicotti - Manicotti Pasta Stuffed with ricotta
cheese in marinara sauce

or

Choose your pasta: Spaghetti, Fettuccini, Penne, Bowties, Elbow Macaroni

Choose your sauce: Marinara, Vodka, Alfredo, Pesto, Cheese

Vegetable Dishes:

Green Beans with Almonds

Seasonal Vegetable Blend

Roasted Brussel Sprouts

Corn

Glazed Carrots

Broccoli





Vegetarian and Vegan Entrees:

- Tofu and Vegetable Stir Fry - Baked Tofu, and Stir fry veggies in a soy glaze
- Eggplant Parmesan - Breaded eggplant, in marinara sauce with broiled mozzarella and parmesan cheese
- Seasonal Grain and Vegetables Mixture - Rice, Roasted Sweet Potatoes and Chickpeas, Kale, Apple pieces and white cheddar with a Maple Cinnamon Vinaigrette

Dessert Choices

- Cookies and Brownies - A mix of chocolate chip, oatmeal raisin cookies and double chocolate brownies
- Cheesecakes - NY Style cheesecakes with assorted toppings
- Crumb Cakes - Assorted crumb cake assortment
- Pies - Assorted warm pies
- Dessert Assortment - House selected variety of mini desserts and sweets
sure to please everyone
- *Specialty desserts Available upon request*

Open Bar

With a variety of options to suit every size party and budget please inquire for pricing

Contact:

Madison Andrus - Event Manager

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