

2018 WILLOWBROOK BANQUET MENU, POLICES AND PRODCEDURES

THANK YOU FOR CONSIDERING WILLOWBROOK FOR YOUR FUNCTION. ENCLOSED YOU WILL FIND OUR MENUS. IF OUR MENU DOES NOT SUIT YOUR NEEDS AND CHANGES OR SUBSTITUTIONS ARE NECESSARY, WE WOULD BE HAPPY TO GIVE YOU A QUOTE ON ANY SPECIAL REQUEST. OUR FACILITY IS VERY ACCOMMODATING HOWEVER, INSIDE THERE ARE NO SEPARATE ROOMS . GROUPS LESS THAN 125 PEOPLE SHOULD EXPECT THAT OTHER CUSTOMERS MAY BE USING THE BAR AT THE SAME TIME AS YOUR PARTY. PRIVATE PARTIES CAN BE ACCOMMODATED AT OFF SEASON TIMES DEPENDING ON THE SIZE AND TYPE OF EVENT.

QUOTATIONS AND PRICING

All quotations herein are subject to a proportionate increase to meet increased cost of food, beverage, labor cost, taxes, or currency values. All pricing is calculated at a per person rate unless otherwise noted.

DEPOSIT, PAYMENTS, AND CANCELLATION POLICY

A deposit of \$250.00 is required to guarantee the date and time of your event. If your event calls for a closing of the facility, a \$1,000 deposit is required to guarantee the date. The deposit will be applied to the balance due on your final bill. If it is necessary to cancel your event, the deposit is non refundable. A payment of 50% of your estimated total bill will be due 7 days prior to your event. The balance of your final bill will be due at the conclusion of your event. Use of MasterCard or Visa will be accepted with a 5% service charged added.

GUARANTEE POLICY

An estimate number of guests must be given when booking your event. The final guaranteed guest count is required 7 days prior to event. The host will be billed for the guaranteed number of guests or number of guests served, whichever is greater.

CATERING

Due to New York State Health Department and insurance regulations, all foods and beverages must be purchased from Willowbrook and served by our staff. Any and all remaining food items from a buffet cannot be taken off the premises for consumption. This policy applies to all perished food, including entrées from guaranteed guests unable to attend.

ADMINISTRATIVE FEE AND TAX

New York State sales tax of 8% is charged to all events. A 18% gratuity/service fee be will be added to your final bill.

DATE OF EVENT

ORGANIZER NAME

APPROXIMATE NUMBER OF ATTENDEES

PHONE NUMBER

DATE DEPOSIT REQUIRED

EMAIL ADDRESS

DEPOSIT AMOUNT

SIGNATURE OF PERSON RESPONSIBLE FOR PAYMENT OF EVENT

PLATED DINNER ENTRÉES

ALL OF THE FOLLOWING INCLUDE CHEF SALAD, CHOICE OF ONE POTATO, CHEFS CHOICE OF VEGETABLES, ROLLS, BUTTER, COFFEE AND TEA (SOUP ADDITIONAL \$2.50 PER PERSON) CHOICE OF POTATO~ ROASTED RED POTATOES, GARLIC MASHED OR BAKED POTATO. CHOICE OF THREE DINNER ENTRÉES.

NEW YORK STRIP STEAK

8 oz. center cut seasoned and char broiled ... \$23.99
10 OZ. \$27.99

CHICKEN PARMESAN*

Hand breaded chicken breast smothered in cheese and our homemade marinara sauce served with spaghetti and garlic toast ... \$17.99

ROAST TOP SIRLOIN OF BEEF

with Bordelaise sauce ... \$23.99

CHICKEN CORDON BLEU

Open faced breaded chicken breast layered with ham and Swiss cheese topped with creamy hollandaise sauce ... \$17.99

BAKED STUFFED PORK CHOP

Stuffed with a sausage, sage stuffing ... \$21.99

BROILED HADDOCK

Fresh boneless skinless haddock ... \$14.99

FILET MIGNON

Center cut 8 oz. tenderloin steak seasoned and char broiled with bordelaise sauce ... \$28.99

ROASTED PRIME RIB

Delicious and juicy 10 oz. oven roasted prime rib cut and served with au jus ... \$24.99
LARGER CUTS AVAILABLE

PENNE PASTA PRIMAVERA*

Sautéed garden vegetables with garlic, white wine, and parmesan cheese over penne pasta served with garlic toast ... \$16.99

SAUTÉED CHICKEN BREAST

Served with a mushroom white wine sauce ... \$16.99

SHRIMP SCAMPI*

Sautéed shrimp with fresh garlic, lemon and white wine over angel hair pasta served with garlic toast ... Market

*PLEASE NOTE THAT THESE DISHES DO NOT INCLUDE POTATO OR SIDE OF VEGETABLES



DINNER BUFFETS

DINNER BUFFET #1

Choice of two meats, choice of one vegetable and choice of one potato. Rolls with butter, chef salad with Italian and Ranch dressing, coffee and tea are included.

MINIMUM OF 30 PEOPLE.

MEAT CHOICES

Fresh Turkey Breast, Sliced Roasted Sirloin, Baked Ham, BBQ or Herb Roasted Chicken

CHOICE OF VEGETABLE

Seasonal Medley Of Vegetables, Corn With Roasted Red Peppers, Green Beans or Broccoli

CHOICE OF POTATO

Roasted Red Potatoes, Garlic Mashed, Au Gratin Potatoes or Baked Potato

\$26.99

DINNER BUFFET #2

Choice of one or two meats, choice of one salad, choice of one potato and choice of one vegetable. Includes rolls, butter, coffee and tea.

MINIMUM OF 30 PEOPLE

CHOICE OF MEATS

St. Louis Ribs with our homemade BBQ Sauce, Italian Sausage with Peppers and Onions, Herb Roasted Chicken or BBQ Chicken

CHOICE OF VEGETABLE

Seasonal Medley Of Vegetables, Corn With Roasted Red Peppers, Broccoli or Green Beans

CHOICE OF POTATO

Roasted Red Potatoes, Garlic Mashed, Baked Potatoes, Au gratin Potatoes or Baked Beans

CHOICE OF SALAD

Homemade Potato Salad, Homemade Macaroni Salad or Fresh Chef Salad with Italian and Ranch dressing

ONE MEAT ... \$19.99

TWO MEATS ... \$25.99

HORS D'OEUVRES

HOT SELECTIONS

SERVING SIZE 50 PIECES. * HAVE 100 PIECES.

SAUSAGE STUFFED
MUSHROOMS
\$100

CLAMS CASINO
\$125

SCALLOPS WRAPPED IN BACON
market

MINI BEEF ON WECKS
25 pieces ... \$130

*ITALIAN or SWEDISH
MEATBALLS

\$70
VEGETABLE SPRING
ROLLS

\$95

SPINACH AND CHEESE

BLOSSOMS
\$45

CRAB RANGOON
\$55

SHEET PIZZA WITH TWO
TOPPINGS 24.PCS

\$45

ADD \$2.00 FOR EACH ADDITIONAL TOPPING

SPANAKOPITA

\$80

*CHICKEN WINGS

with the choice of two sauces:
hot, medium, mild or our
homemade BBQ sauce ... \$135

DEEP FRIED RAVIOLIS WITH
HOMEMADE MARINARA SAUCE

\$65

COLD SELECTIONS

SERVING SIZE 25 PIECES

ANTIPASTO SKEWERS
\$90

ASSORTED CHEESE AND
PEPPERONI TRAY WITH
CRACKERS
\$80

FRESH SHRIMP BOWL
16/20 per pound ...
market

DEVEILED EGGS
50 pieces ... \$45

FRESH VEGETABLE TRAY WITH
OUR HOMEMADE BLEU CHEESE
\$75

HOMEMADE POTATO SALAD
\$45

FRESH FRUIT BOWL
\$75

BREAD BOWL WITH A HAM AND
DILL DIP
\$80

HOMEMADE MACARONI SALAD
\$45

BREAKFAST AND BRUNCH BUFFETS

SERVED FROM 11AM TO 2PM

TRADITIONAL BREAKFAST BRUNCH

Includes the following: Scrambled Eggs, French Toast With Warm Maple Syrup, Home fries, Breakfast Sausage, Roasted Sliced Ham, Fresh Fruit Salad, Breakfast Pastries, Coffee and Tea
MINIMUM OF 25 PEOPLE

\$15.99

BRUNCH BUFFET

Includes the Following: Hand Carved Top Round Of Beef, Scrambled Eggs, Breakfast Sausage and Bacon, Chicken Ala King with Biscuits, Sausage Gravy with Biscuits, Roasted Sliced Ham, Homefries, Meatballs with Homemade Marinara Sauce, Mashed Potatoes, French Toast with Warm Maple Syrup, Fresh Fruit Salad, Maple Glazed Carrots, Chilled Juices, Breakfast Pastries, Coffee and Tea
MINIMUM OF 50 PEOPLE

\$26.99

MIMOSA & CHAMPAGNE INFUSION BAR

GET CREATIVE AND MAKE YOUR OWN MIMOSAS OR CHAMPAGNE INFUSION FRUIT DRINK

INCLUDES THE FOLLOWING

Orange Juice

Mango Juice

Two Bottles of Champagne

Flavored Schnapps

An Array of Fresh fruits

\$8.99

LUNCHEON BANQUET #1

SOUP AND SANDWICH BUFFET

SELF SERVED BUFFET

INCLUDES THE FOLLOWING

VARIETY OF BREADS

CONDIMENTS

LETTUCE AND TOMATO TRAY

RELISH TRAY

SELECTION OF FRESHLY SLICED

DELI MEATS:

turkey, ham and roast beef

CHOICE OF ONE SOUP

VEGETABLE BEEF SOUP

CHICKEN NOODLE

*other soups available upon request

CHOICE OF ONE SALAD

FRESH CHEF SALAD
with Italian & ranch
dressings

HOMEMADE POTATO SALAD

HOMEMADE MACARONI SALAD

\$11.99



LUNCHEON BANQUET #2

SIT DOWN SOUP AND SALAD LUNCHEON

CHOICE OF ONE

CHICKEN NOODLE SOUP

VEGETABLE BEEF SOUP

*other soups available upon request

CHOICE OF THREE ENTRÉES

PINEAPPLE CHICKEN SALAD

Delicious chicken salad served on top of a juicy golden pineapple with fresh cantaloupe, honeydew, grapes, and apples

APPLE PECAN SALAD

Grilled marinated chicken over greens with apples, mandarin oranges, and candied pecans

SOUVLAKI SALAD

Grilled, marinated chicken over greens with tomatoes, red onions, black olives, pepperoncini, feta cheese and a grilled pita bread

PITTSBURGH CHICKEN SALAD

Grilled, marinated chicken over greens with tomatoes, red onions, cucumbers, cheddar and pepper jack cheese topped with French fries served with warm Rivera dressing on the side

CAESAR GRILL

Grilled, marinated chicken over crisp romaine lettuce tossed with parmesan cheese, seasoned croutons and Caesar dressing

ALSO INCLUDES

Rolls

Butter

Coffee & Tea

\$15.99

LUNCHEON BANQUET #3

SIT DOWN SANDWICH AND WRAP PLATES. ALL PLATES ARE SERVED WITH A PICKLE AND CHOICE OF CHIPS, HOMEMADE MACARONI SALAD, HOMEMADE POTATO SALAD OR FRENCH FRIES. OTHER OPTIONS AVAILABLE.

CHOICE OF THREE ENTRÉES

GRILLED CHICKEN BREAST

Served on a craft beer infused roll with lettuce, tomato, onion and mayo

BEEF ON WECK

Thin slices of tender roast beef piled high on a weck roll

CHICKEN SALAD WRAP

Fresh chicken salad with crisp romaine lettuce, grapes, sliced almonds, on a wheat wrap

GRILLED ZUCCHINI SANDWICH

Zucchini planks lightly grilled, topped with fresh mozzarella, tomato, raw spinach, and drizzled with a balsamic glaze. Served on a ciabatta roll

POT ROAST BURGER

Slow roasted angus chuck, thick sliced and topped with caramelized onions, cheddar cheese and horseradish mayo served on a craft beer infused roll

TEX MEX CHICKEN WRAP

Grilled marinated chicken with crisp romaine, bacon, tomatoes, red onions, pepper jack cheese, cheddar cheese and Ranch dressing wrapped in a roasted red pepper wrap

TRADITIONAL GRILLED REUBEN

Tender corn beef with Swiss Cheese, sauerkraut and Thousand island dressing on Marble Rye bread

\$13.99



LUNCHEON BANQUET #4

BUFFET LUNCHEON MINIMUM 25 PEOPLE

LUNCH INCLUDES THE FOLLOWING

MINI BEEF ON WECKS

CARROTS AND CELERY TRAY
served with our homemade Bleu Cheese

150 CHICKEN WINGS
with the choice of two sauces Hot, Medium, Mild or
our homemade BBQ sauce

FRESH CHEF SALAD
served with Italian and Ranch dressing

CHOICE OF ONE

HOMEMADE MACARONI SALAD

HOMEMADE POTATO SALAD

CHOICE OF ONE

ITALIAN MEATBALLS
With Our Homemade Marinara

PENNE PASTA
With Our Homemade Marinara

\$18.99



BEVERAGES

SOFT DRINK BUFFET

\$3.00 pp

COFFEE AND TEA BUFFET

\$3.00 pp

DRAFT BEER

Domestic \$3.00, Premium \$4.00-\$5.00, Craft \$6.00-\$9.00

BOTTLE BEER

Domestic \$3.00 , Premium \$4.00-\$5.00

COCKTAILS

Well \$3.75 , Call \$4.50 , Premium \$6.00

HOUSE WINE

Glass \$6.00 , ½ Carafe \$14.00, Carafe \$23.00

SODA AND BOTTLED WATER

Per case \$30.00

PUNCH BOWL

Wine and Fruit per gallon ... \$60.00

NON-ALCOHOLIC FRUIT BOWL

Per gallon ... \$40.00

½ KEG COORS

Available for golf events or with banquet meals of \$7.00 or more per person ... \$225.00

¼ KEG COORS

Other beers available for additional price ... \$125.00

OPEN BAR

OPEN BAR INCLUDES DRAFT BEER AND HOUSE WINE. BOTTLE BEER ADDITIONAL \$3.00 PER PERSON

ONE HOUR

Well \$10.00 , Call \$12.00 , Premium \$15.00

TWO HOUR

Well \$13.00 , Call \$15.00 , Premium \$18.00

THREE HOUR

Well \$15.00 , Call \$18.00 , Premium \$20.00

ANYONE CONSUMING ALCOHOL MUST BE 21 YEARS OLD OR OLDER. THIS IS NYS LAW **10**
AND WILL BE STRICTLY ENFORCED.