

BOOK YOUR EVENT TODAY

Holiday Parties, Showers, Private Events, Corporate Events, Gala Dinners, Reunions, and other Special Occasions

BOOK YOUR EVENT AT THE ANTLERS COUNTRY CLUB BAR
OR BY CALLING (518) 829-4007



Dinner Buffet Pricing

Buffet Option One - \$30pp

Choose 2 Entrees, 1 Salad, 1 Vegetable, 1 Starch

Buffet Option Two - \$33pp

Choose 3 Entrees, 1 Salad, 2 Vegetables, 2 Starches

Buffet Extras

Pulled Pork Slider Station \$7pp

Served with all the fixings
Rolls, Coleslaw, Pickles, Jalapenos, BBQ Sauce, Baked Beans

Braised Short Ribs \$2pp

Slowly simmered Beef in a rich Red Wine Sauce

Baked Potato Bar \$4pp

Baked Potatoes served with all the fixings Cheese, Sour Cream, Bacon, Broccoli, Chives

Soup \$3pp

Broccoli Cheddar, Chicken Noodle, loaded Potato, Italian Wedding, or Clam Chowder

Cookie Platter \$2pp

Chocolate Chip, Double Chocolate, M&M, and Peanut Butter

Cake \$4pp

Choice of Two
Tiramisu, Red Velvet, Carrot, Chocolate or Vanilla

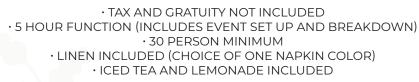
Chocolate Fondue Fountain \$5pp

Milk Chocolate, Assorted Candies, Fruit and other dippable snacks

S'mores Station \$5pp

SEASONAL

Cook, build and enjoy your own sweet sandwich creation on our patio Includes: Marshmallows, Graham Crackers, assorted Chocolates and assorted Cookies





ANTLERS COUNTRY CLUB

2258 State Highway 5, Fort Johnson NY, 12070

Dinner Buffet Menu

ENTREES

Shepherd's Pie

Ground Beef, Corn, Carrots, Peas, Beef Gravy, Mashed Potatoes

Fried Chicken

Your choice of Bone-less or Bone-in Chicken, hand breaded

Burgundy Beef Tips

Slowly cooked with Mushrooms in our Burgundy Beef Gravy

Three Meat Lasagna

Sausage, Beef and Pepperoni layered with House Made Red Sauce, Mozzarella, Ricotta and Parmesan Cheese

Chicken Piccata

Pan-fried Chicken Breast Cutlets in a Lemon Butter Caper Sauce

Chicken or Sausage Ala Vodka

House Made Vodka and Tomato Cream Sauce tossed in Penne Pasta

Maple Glazed Salmon

Salmon Filets dusted with Balsamic Maple Glaze

Chicken Marsala

Pan-Fried Chicken Breast Cutlets in a sweet Marsala Wine and Mushroom Sauce

Chicken Alfredo

House Made Parmesan Cream Sauce tossed in Fettuccine Pasta

Parmesan Crusted Haddock

Tender, flaky Haddock baked with a Parmesan Cheese and Breadcrumb topping

Jerk Chicken or Haddock

Grilled Bone-in Chicken or baked Haddock, marinated in Jamaican Jerk Spices

Shrimp or Chicken Tortellini

Cheese Tortellini tossed in our House Made Pesto Cream Sauce

Salads

Tossed Salad
Italian Dressing
Caesar Salad
Chef Salad
Macaroni Salad
Potato Salad

Vegetables

Glazed Carrots Steamed Broccoli Sauteed Zucchini & Squash Roasted Cauliflower Green Beans

Starches

Rice Pilaf or Yellow Rice Roasted Potatoes Garlic Mashed Potatoes Penne Pasta *Add classic Red Sauce & meatballs \$1PP* Gourmet Mac and Cheese

• TAX AND GRATUITY NOT INCLUDED
• 5 HOUR FUNCTION (INCLUDES EVENT SET UP AND BREAKDOWN)
• 30 PERSON MINIMUM
• LINEN INCLUDED (CHOICE OF ONE NAPKIN COLOR)
• ICED TEA AND LEMONADE INCLUDED



Plated Dinner Menu

All dinners are served with Dinner Rolls, Side Salad, and Seasonal Vegetable

Strip Steak

Grilled NY Strip topped with Sauteed Mushrooms and Onions
Served with Roasted Garlic Mashed Potatoes

Braised Short Ribs

Seared and Roasted with Vegetables
Topped with a Rich Red Wine Sauce, and served over Garlic Mashed Potatoes

Maple Glazed Salmon

Salmon Filets dusted with a Balsamic Maple Glaze
Served with Yellow Rice

Stuffed Portobello

Large Mushroom Cup packed with Spinach, Onion, Garlic, Fete,
Mozzarella, Bell Peppers and Tomatoes, and topped with seasoned Breadcrumbs
Served with Rice Pilaf

Stuffed Chicken Breast

Oven Baked Chicken Breast stuffed with Spinach, Mushrooms, Mozzarella, and topped with a light Garlic Parmesan Cream Sauce
Served with choice of Rice Pilaf or Pesto Pasta

Shrimp & Chicken Pesto

Grilled Shrimp, Chicken, and Vegetables tossed in a Pesto Cream Sauce
Served over Pasta

Stuffed Peppers

Tender Bell Peppers stuffed with Ground Beef, Peppers, Onions, and Rice Mixture in Tomato Sauce

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Hors d'Oeuvres

PER PERSON

Italian Bmt Pinwheels \$5pp

Salami, Pepperoni, Ham, Provolone Cheese, Lettuce and a Cream Cheese spread rolled in a Flour Tortilla

Stuffed Mushrooms \$5pp

Italian Sausage, Parmesan Cheese, Breadcrumbs

Parmesan Asparagus \$5pp

Wrapped in Puff Pastry

Fried Ravioli \$5pp

Served with Marinara Sauce

Pretzel Bites \$5pp

Served with Beer Cheese and Brown Mustard

Flatbreads \$7pp

Barbeque Chicken, Buffalo Chicken, White with Broccoli, Margherita, Sausage and Pepperoni, or vegetable

Crab Cake Bites \$7pp

Served with Lemon Garlic Sauce

Spinach Artichoke Dip \$7pp

Served with Tortilla Chips, Cracker or Crostini

Buffalo Chicken Dip \$7pp

Served with Tortilla Chips, Cracker or Crostini

Bruschetta \$6pp

Grilled Bread, Tomatoes, Basil, Garlic, Italian Cheese

Meatballs \$6pp

Coated in Marinara, Gravy or Swedish Sauce

Chicken Skewers \$6pp

Teriyaki or Jerk Chicken

Stuffed Bread \$6pp

Salami, Ham, Pepperoni and Mozzarella Cheese or Sausage, Spinach and Mozzarella Cheese

Caprese Skewers \$6pp

Mozzarella, Cherry Tomatoes, Fresh Basil, Balsamic Glaze

Charcuterie Board \$6pp Add a Cheese Fondue Fountain \$2pp

Assorted Meats, Cheese, Fruits and Vegetables *Crackers, Breads, Olive Oil and Balsamic*

Bacon Wrapped Jalapenos Peppers \$6pp

Stuffed with Cream Cheese

Shrimp Cocktail \$9pp

Served with Cocktail Sauce

Broiled Scallops \$9pp

Wrapped in Bacon

Brunch Buffet Menu

ALL OF YOUR FAVORITE BREAKFAST DELIGHTS

Bacon or Sausage

French Toast Sticks or Pancakes

Add Strawberries \$2 per guest

Southwestern Home Fries

Diced Potatoes, Peppers, Onions and Seasonings

Breakfast Casserole

Choice of Cheese and 2 added ingredients
*Bacon, Sausage, Tomatoes, Spinach,
Mushrooms, Roasted Peppers, Onions*

CHOICE OF SALAD

Chef Salad

Classic House Salad

Caesar Salad

Potato Salad

Macaroni salad

CHOICE OF ONE HOT ENTRÉE

Chicken Marsala

Served with Penne Pasta

Sausage Ala Vodka

Served with Penne Pasta

Chicken or Haddock Piccata

Served with Rice

Shrimp or Chicken Tortellini

Cheese Tortellini tossed in our House Made Pesto Cream Sauce

BRUNCH BUFFET EXTRAS

Brunch Buffet Extras

Sausage Gravy & Biscuits \$3PP

Bagel, Muffin, and Danish Assortment \$4PP

Fresh Seasonal Fruit \$4PP

Yogurt, Granola and Fruit \$6PP

Mimosa Display \$7PP

Choice of 2 Juices
orange, cranberry, pineapple

For more Buffet Extras see first page



- \$25 PER GUEST (TAX & GRATUITY NOT INCLUDED)
- · 4 HOUR FUNCTION (INCLUDES EVENT SET UP AND BREAKDOWN)
- · 30 PERSON MINIMUM
- · LINEN INCLUDED (CHOICE OF ONE NAPKIN COLOR)
- · COFFEE & JUICE INCLUDED



Assorted Breads and Wraps

COLD CUTS CHOICE OF 2

Chicken Salad

Tuna Salad

Ham

Turkey

Roast Beef

FILLINGS

Lettuce

Tomato

Onion

Assorted Cheeses

Mayo

Mustard

Oil & Vinegar

Ranch

Horseradish Cream sauce

FILLINGS CHOICE OF 2

Macaroni Salad

Potato Salad

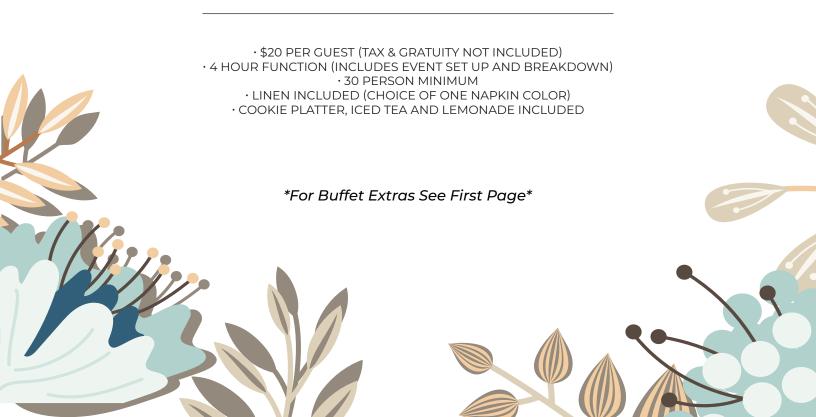
Pasta Salad

Tossed Salad

Coleslaw

Garden Salad

French Fries



Lunches On The Course

Boxed Lunch \$10pp

Cold Cut Sandwich with your choice of Deli Meat: Turkey or Ham *Prepared with Cheese, Lettuce and Tomato*

or

Ceggie Wrap: Mixed Greens, Avocado, Carrots, Tomato, Cucumber and Hummus Each lunch includes Chips, a fresh Baked Cookie, and a Canned Beverage or Bottled Water

Food At The Turn

Chef Attended Grill Station

Cheeseburger \$6PP

Hot Dog \$3PP

Pulled Pork Sandwich \$6PP

• \$30 PERSON MINIMUM





