

LAKE SIDE LANDING Restaurant



Oneida Community Golf Course

Catering Menu

Thank you for choosing Lakeside Landing at the Oneida Community Golf Club for your event. A birthday party, baby or bridal shower, corporate event, or just an excuse to get the group together... we are honored to help you host your special day. We are happy to accommodate special requests, dietary needs, or service styles.

Contact us with any questions that you may have,
or to reserve a date!

eventslakesidelanding@gmail.com
315-361-6111

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Catering Menu

The Lakeside Breakfast Buffet

Buffet includes toast with butter & jam, as well as a beverage bar of coffee, water, orange juice, & cranberry juice

Select 2 Entree:

- Quiche - choice of breakfast meats or vegetables
- Monte cristo sandwich
- Western scrambled eggs - with ham, peppers, & onions
- Banana foster french toast bake
- PBJ Stuffed french toast
- Eggs benedict
- Pancakes
- French toast
- Eggs your way
- Toast with butter & jam

Select 1 Meat:

- Bacon
- Sausage links
- Turkey sausage
- Turkey bacon
- Corned beef hash

Select 1 Side:

- Hashbrowns
- Home fries - with onion & peppers
- Yogurt - with berries & granola
- Sweet potato hash
- Fresh fruit
- Biscuits & sausage gravy

Boozy brunch selections - served by the premixed gallon

Mimosas

premixed with orange juice and served with fresh fruit embellishments

Specialty Cocktails

house specials crafted to coordinate with the season of your event

White or Red Sangria

with fresh fruits of the season, white or red wine, spirits, and juices

Bloody Mary

with horseradish, served with salt-n-pepper rimmed glasses & fresh garnishes

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Hors d'oeuvres

50 pieces per selection

- Fresh tomato bruschetta
- Italian meatballs
- Caprese skewers
- Raspberry brie tartlet
- Chicken or beef sate
- Bang bang shrimp
- Stuffed mushrooms - sausage or spinach asago
- Coconut shrimp - with sweet orange dipping sauce
- Panko crusted chicken bites, sweet chili sauce
- Vegetarian potstickers
- Bacon wrapped scallops
- Shrimp cocktail
- London broil on crostini

Appetizer Displays

Vegetable crudite

Hand cut vegetables with ranch

Domestic cheese tray

Cheddar, swiss, & pepperjack served with assorted crackers

Fruit tray

Fresh cut fruit served with a local honey dip

The Boxed Lunch

Lunch on the go - your individually boxed lunch will include:

One wrap - assorted meats
Bag of potato chips
Chocolate chip cookie
Soft beverage of your choice

OR

Hot dog & hamburger
Bag of potato chips
Chocolate chip cookie
Soft beverage of your choice

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The Deli Board

With a beverage bar of iced tea, lemonade, & water
House made kettle chips and a choice of cookie or brownie are
included with your selections

Select 2 assorted wraps

- Turkey club
- Curried chicken salad
- Southwest BBQ chicken
- Humus & vegetable
- Ham & swiss
- Chicken waldorf salad
- Albacore tuna
- Chicken caesar
- Egg salad
- Assorted meats

Select 1 green salad

- House salad
- Lakeside salad
- Caesar
- Antipasto salad

Select 1 side salad

- Macaroni salad
- Cucumber & tomato salad
- Pasta salad
- Potato salad
- Coleslaw

The Pit Master BBQ all-you-can-eat buffet

With a beverage bar of iced tea, lemonade, & water
Corn bread & salad included with the buffet with a choice of brownie or cookie

Select 2 meats

- House smoked pulled pork
- BBQ chicken
- Brisket
- Ribs

Select 2 sides

- Salt potatoes
- BBQ baked beans
- Jalapeno creamed corn
- Corn on the cob
- Smoked gouda mac'n'cheese
- Coleslaw

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The Lakeside Landing Dinner Buffet

With a beverage bar of iced tea, lemonade, & water

Buffet includes house salad, rolls with butter, & brownie or cookie

Select 2 main courses

- Grilled salmon
- Herb-roasted chicken
- Pork loin
- Chicken francaise
- Haddock francaise
- London broil

Select 2 side dishes

- Wild mushroom risotto
- Sauteed mixed vegetables
- Mashed potatoes
- Roasted brussels sprouts
- Roasted root vegetables
- Green beans
- Rice pilaf

The Taste of Italy buffet

With a beverage bar of iced tea, lemonade, & water

Buffet includes rolls with butter & mini cannolis

Select 2 side dishes

- Utica greens
- Baked ziti
- Vodka riggies
- Meatballs
- Sausage & peppers
- Italian roasted potatoes
- Choice of pasta
marinara, vodka, alfredo sauce

Select 1 main course

- Lasagna
- Eggplant parmesan
- Chicken parmesan
- Chicken riggies
- Chicken francaise
- Marinated baked chicken

Select 1 salad

- Caesar
- Caprese
- House salad
- Antipasto



Catering Policies

The fine print...

- A 50% non-refundable deposit is due upon booking.
- All prices and selections are subject to change based on market conditions and supply chain issues. Prices will be locked in at time of deposit.
- All events require specific adult minimums.
- All parties must have \$800 subtotal food and beverage charge on Friday evenings. A \$700 food and beverage subtotal minimum is required at any other time.
- For any event requesting a private room, a room fee will apply.
- 8% sales tax and 20% service fee/gratuuity will be added to all restaurant goods and services. A 3.5% service charge is applied to all sales. Pay by cash and save - as an incentive to our valued guests we now provide a discount to pay cash by giving an extra 3.5% discount on service charges.
- Clients' menu choices and number of guests is due at least 10 days in advance. Clients can increase the number up to 48 hours before the event. Client agrees to pay for the guest guarantee or number in actual attendance whichever is greater. Special menu orders may not be possible without proper notice.
- All food must be purchased from Lakeside Landing at OCGC we do not allow buffet style serve food to be taken off the premises
- All alcoholic beverages must be purchased and served by Lakeside Landing at OCGC per NYS liquor laws. Bartenders and servers will proof any guest at any time - identification is required. Bartenders and servers will not serve any alcoholic beverages to any guest who is under the age of 21 or intoxicated.
- Decorating is done by the client. Table linens can be added to any package (for a fee??). Client will be financially responsible for any damage done to the building or grounds. All decoration removal including garbage is the responsibility of the client. A \$200 cleaning fee will be added for any excess mess left behind by a party. Additional setup fees may apply.
- The final balance is due at the close of the event.
- Our goal is to provide our guests with options to help their special dietary needs. Lakeside Landing is not a nut free, gluten free, etc. facility. However, we cannot guarantee that our items are 100% free of any allergen or sensitive ingredient.