

GOLF OUTING MENU

Quick Lunch at the Turn

Hamburgers, Hofmann Hot Dogs, and Chips 8

- add locally made sausage patty 2.50

The Pasta Lunch

Baked Ziti, Salad, and Rolls 15

The Sandwich Board

Assorted Wraps with house made Kettle Chips 16



The Italian Buffet

24, served with soft beverages, salad, seasonal vegetable, bread, and your choices

Choose 3

Chicken Riggies

Hats and Broccoli

Eggplant Parmesan

Greens

Penne a la Vodka

Ziti Bolognese

Baked Italian Marinated

Chicken

Sausage, Peppers, & Onions

Meatballs & Sauce

Lasagna (Meat or Veg)

The BBQ Buffet

24, served soft beverages, all appropriate condiments, cornbread, and your choices

Choose 2

BBQ Pulled Pork with Slider Rolls

BBQ Chicken Quarters

Cornell Chicken

Sliced Spiedie Chicken

Smoked Beef Brisket

Substitute BBQ Baby Back Ribs at MP

Choose 2

BBQ Baked Beans

Mac Salad

Cucumber Onion Salad

Coleslaw

Potato Salad

Salt Potatoes

Smoked Gouda Mac N

Cheese

Corn on the Cob

The Butcher Block

28, served with soft beverages, seasonal vegetable, rolls, and your choices

Choose 2

Sliced Roast Beef in a Marsala Demi-Glace
Roasted Turkey Breast & Cranberry Chutney
Sliced Ham

Roasted Pork Loin
Sirloin Tips in a Red Wine Demi-Glace
Substitute Prime Rib at MP

Choose 2

Crispy Fried Yukon Golds
Rice Pilaf
Seasoned Tater Tots

Mashed Red Skin Potatoes
Sweet Potato Mash

Salt Potatoes
Smoked Gouda Mac N
Cheese

The Steak Cook Out

cook your own steak on the grill or have the culinary staff cook your steaks in the kitchen
served with soft beverages, salad, seasonal vegetable, accompaniments, and bread

Choose 1 option, 1 steak per guest

8oz Sirloin 28

12oz NY Strip 34

Ribeye MP

Choose 1

Baked Potato
Salt Potatoes

Mashed Red Skin Potatoes
Crispy Fried Yukon Golds

Add Cookies or Brownies \$2 per person, Dessert Spread for 6

- ⌈ 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. 50% non-refundable deposit due upon signing.
- ⌈ 8% sales tax and 20% service fee will be added to all restaurant goods and services.
- ⌈ Guarantees: All dinner packages require a 24 person minimum. We ask that your guaranteed minimum count be given 10 days in advance of your event. You can increase the numbers up to 48 hours before the event. Contact agrees to pay for the guest guarantee or the number in actual attendance, whichever is greater.
- ⌈ Beverage Cart: For 72 players or less there will be a \$250 minimum required on the course. For 72 or more the will be 1 beverage cart.
- ⌈ Due to NYS alcohol rules and regulations, guests will not be permitted to bring alcoholic beverages onto the property. This includes all alcoholic beverages that are consumed on the course as well as in the clubhouse. All alcoholic beverages must be purchased through Lakeside Landing. Any alcohol that is not purchased through Lakeside Landing will be removed and discarded.
- ⌈ Cancellation Policy: Golf is an outdoor sport and is very much weather dependent. For this reason, any cancellations must be given 7 days in advance. Provided that you have given the 7 day notice of cancellation, we will hold your deposit to be credited towards any future events that you may have. Any cancellation less than 7 days and the deposit will be forfeited in its entirety.
- ⌈ Our goal is provide our guests with options to help their special dietary needs. Lakeside Landing is not a nut-free, gluten-free, etc. facility. We carry many gluten sensitive items and can omit specific items upon guest request. However, we cannot guarantee that our items are 100% free of any allergen or sensitive ingredient. Lakeside Landing is a Gluten Sensitive Kitchen at all times.
- ⌈ All golfing events with food and golf packages will need final approval from the club general manager.