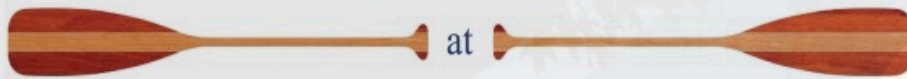


LAKESIDE LANDING Restaurant



Oneida Community Golf Club

Thank you for choosing Lakeside Landing @ Oneida Community Golf Club for your event. A birthday party, baby or bridal shower, corporate event, golf tournament, or just an excuse to get the group together... we would be honored to help you host your special day. We are happy to accommodate special requests, dietary needs or service styles. Please contact us soon to book your event. Thank you!

The Lakeside Breakfast Buffet \$21, 25 adult minimum

with a beverage bar of Coffee, Water, Orange Juice, and Cranberry Juice

Totally customizable!

Your breakfast or brunch buffet includes Freshly Baked Pastries and Sliced Fruit Platter, along with the following selections.

Select 1 Breakfast Entrée

Scrambled Eggs	Frittata • choice of breakfast meats or vegetables	
Quiche • choice of breakfast meats or vegetables	Asparagus and Ham Strata	
Western Scrambled Eggs • with ham, peppers and onions	Giambotte • scrambled eggs, Lakeside greens, potatoes	+2.25
Banana Foster French Toast Bake	Eggs Benedict	+3.25

Select 1 Breakfast Meat

Applewood Smoked Bacon	Breakfast Maple Sausage Links	Ham
Turkey Bacon	Vegan Bacon	Turkey Sausage

Select 1 Breakfast Side

Hashbrowns	Breakfast Potato with Onion and Peppers	
Tomato Basil Cream Penne Pasta	Biscuits and Gravy	+3.25
Yogurt with Local Honey, Fresh Berries, and Granola	Corned Beef Hash	+3.25

turn you breakfast into The Lakeside Brunch Buffet

Choose 2 Enhancements +4

Rice Pilaf	Fresh Vegetables	Vodka Riggies
House Salad	Broccoli Pasta Alfredo	Classic Caesar Salad
Caprese Salad	Pasta Salad	Tomato and Cucumber Salad
Potato Salad	Tomato Basil Penne	

Main Courses +7.50, Chef Attended +80

Carved Bach Family Farms Country Ham	Roasted Beef in Marsala Demi-Glace
Carved Turkey Breast	Stuffed Portobello Mushrooms
Stuffed Pork Loin • with Dried Fruits and a Maple Bourbon Glaze	Chicken Lucia • pan seared with mushrooms, sundried tomatoes, and spinach cream sauce
Chicken Francaise	

Boozy Brunch Selections, served by the premixed gallon

Mimosas • premixed with orange juice and served with fresh fruit embellishments	85
Specialty Cocktails • house specials crafted to coordinate with the season or your event	105
White or Red Sangria • with fresh fruits of the season, white or red wine, spirits, and juices	105
Bloody Mary • with horseradish, served with fresh garnishes and salt-n-pepper rimmed glasses	125

The Deli Board \$19, 15 adult minimum

with a beverage bar of Iced Tea, Lemonade and Water

Great for a Hot Summer Day!

House Made Kettle Chips and Freshly Baked Cookies or Brownies, along with the following selections.

Select 3 Assorted Wraps

Turkey Club	Ham and Swiss	Beef and Bleu
Curried Chicken Salad	Chicken Waldorf Salad	Chicken Caesar
Southwest BBQ Chicken	Albacore Tuna	Roasted Curried Cauliflower and Chickpea
Hummus and Vegetable	Italian Meats	

Select 1 Green Salad

House Salad	Caesar
Lakeside Salad • with dried cranberries, walnuts, +4.25 bacon, tomato, cucumber, red onion, olives, Feta, and house vinaigrette	Chopped Salad • spinach and Romaine with +4.25 turkey, bacon, Mozzarella, tomatoes, red onion, and egg

Select 1 Side Salad

Macaroni Salad	Tri-Colored Pasta Salad	Asian Faro Salad
Quinoa Salad	Tri-Colored Tortellini and +2.25 Pesto Salad	Caprese Salad
Cucumber and Red Onion		

The Light Lunch Buffet \$22, 15 adult minimum

Available 11am-2pm. A lighter portion for a mid-day meal, design your buffet with the following selections.

Select 1 Green Salad

House Salad	Caesar
Lakeside or Chopped Salad +4.50	Casa Salad • mixed greens with almonds, Goat +2.25 Cheese, and Red Wine Vinaigrette

Select 1 Main Course

Mediterranean Chicken • layered with fresh Mozzarella, sundried tomatoes, Kalamata olives, artichoke hearts, capers, and basil

Chicken Piccata • with lemon, white wine, and capers

Teres Major Steak • tender shoulder cut with a Shiitake red wine demi-glace

Seasonal Stuffed Portobello Mushroom

Pan Seared Salmon • with a Miso Glaze

Select 2 Sides

Parmesan Risotto	Garlic Mashed Potatoes	Fingerling Potatoes
Roasted Cauliflower	Rice Pilaf	Penne in Charred Tomato Sauce
Brussels Sprouts	Grilled Vegetables	

The Boxed Lunch \$15, no minimum, no seating

Lunch on the Go. Your Individually Boxed Lunch will include all of the following.

One Wrap • a variety, please choose 3 from the Assorted Wraps Selection (see Deli Board)

Fresh Fruit

1 bag potato chips

Chocolate Chip Cookie

Soft Beverage

The Pit Master BBQ Buffet \$24, 25 adult minimum

with a beverage bar of Iced tea, Lemonade and Water

Your Pit Master Buffet includes all of the following, your side selection, and freshly baked cookies.

House Smoked Pulled Pork

Smoked Gouda Mac & Cheese

BBQ Chicken

Coleslaw

Select 1 Side

Salt Potatoes

Corn on the Cob

Baked Beans

Honey Corn Bread

The Taste of Italy \$24, 25 adult minimum

with a beverage bar of Iced tea, Lemonade and Water

The classic! Your Taste of Italy Buffet includes all of the following, your selections, and Mini Cannoli.

Lakeside Greens

Garlic Flatbread

Sausage, Peppers, and

Meatballs

Vodka Riggies

Potatoes

Select 1 Salad

House Salad

Caesar

Antipasto

+3.25

Select 1 Main Course

Marinated Baked Chicken

Chicken Francaise

+4

Sunset Lake Seafood Boil \$MP, 25 adult minimum

with a beverage bar of Iced tea, Lemonade and Water

Your Seafood Buffet comes with all of the following selections, cooked to perfection.

Jumbo Shrimp, Mussels, Clams, Andouille Sausage, Red Potatoes, and Sweet Corn •

all seasoned with Old Bay Seasoning and served with Lemons, Butter, and our Homemade Cocktail Sauce

Seafood and Raw Bar

\$MP as an add on to any package, 15 adult minimum

Oysters on the Half Shell • cocktail or mignonette sauce, lemon wedges, hot sauce

Shrimp Cocktail • martini glass of 3 jumbo shrimp

Clams on the Half Shell

Select 1 Seafood Salad

Calamari

Lobster

Crab

== The Lakeside Landing Dinner Buffet \$35/39, 25 adult minimum ==
with a beverage bar of Iced tea, Lemonade and Water

Create your experience with this customizable dinner buffet.

A House Salad and Rolls with Butter will accompany your selections, as well as Freshly Baked Cookies for Dessert.

Select 2 Main Course for \$35 per person, Select 3 for \$39 per person

Pan Seared Salmon • with Champagne Cream
Sauce

Herb Roasted Airline Chicken Breast • with
fennel wine sauce

Dried Cherry, Spinach, and Fontina Stuffed Bone-in
Pork Chop

Caprese Stuffed Portobello Mushrooms

Vegetable Lasagna Roulade

Teres Major Steak • with a Shiitake demi-glace

Chicken Francaise • egg dipped chicken breast in
a lemon white wine sauce

Ginger Duck Confit

Seafood Pasta

Pork Loin • stuffed with dried fruits and topped
with a pan au jus

Sliced Flank Steak • with chimichurri

Chicken Lucia • pan seared with mushrooms,
sundried tomatoes, and spinach cream sauce

Add or Substitute Prime Rib at Market Price

Select 2 Side Dishes

Sautéed Mixed Vegetables

Risotto

Smashed Yukon Gold Potatoes

Roasted Brussels Sprouts

Creamy Basil Penne

Roasted Root Vegetables

Roasted Green Beans, Parsnips,
and Carrots

Rice Pilaf

== The Fall Classic \$35, 15 adult minimum ==
with a beverage bar of Iced tea, Lemonade and Water

A house favorite once summer winds down and the wine tips up!

Your dinner buffet comes with the selections below and a dessert of the chef's choice.

Pear Salad • with mixed greens, Champagne honey vinaigrette, and goat's cheese

Braised Beef Short Ribs • with mirepoix and Gorgonzola cream

Herb Crusted Chicken • French airline chicken breast with a fennel white wine sauce

Select 2 Sides

Wild Mushroom Risotto

Smashed Red Potatoes

Roasted Root Vegetables

Brussels Sprouts

Hors d'oeuvres

\$125++ per selection for 50 pieces, minimum of 3 selections

<p>Fresh Tomato Bruschetta</p> <p>Candied Bacon Skewers</p> <p>Italian Meatballs</p> <p>Caprese Skewers</p> <p>Seared Beef Tenderloin on Crostini, Candied Onions and Horseradish Sauce</p> <p>Raspberry Brie Tartlet</p> <p>Chicken or Beef Sate</p> <p>Bang Bang Shrimp</p> <p>Roasted Eggplant Bruschetta • with green olives, capers, red peppers, and goat cheese</p> <p>Sweet Corn Arancini • with goat cheese, Parmesan and red pepper cream sauce</p>	<p>Crab Cakes, Spicy Aioli</p> <p>Stuffed Mushrooms - sausage, or spinach Asiago</p> <p>Coconut Shrimp • with sweet orange dipping sauce</p> <p>Panko Crusted Chicken Bites, Sweet Chili Sauce</p> <p>Curried Chicken Salad on Toast Points</p> <p>Vegetarian Potstickers</p> <p>Lobster Arancini • with Champagne cream sauce</p> <p>Sweet Potato Sadie • whipped sweet potatoes and Mascarpone in a wonton with blue cheese and candied walnuts</p> <p>Bacon Wrapped Scallops MP++</p> <p>Shrimp Cocktail MP++</p>
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Appetizer Displays

<p>Vegetable Crudite • hand cut seasonal vegetables with ranch</p> <p>Domestic Cheese Tray • Cheddar, Swiss, and Pepperjack, served with assorted crackers</p> <p>Fruit Tray • fresh cut fruit served with a local honey dip</p> <p>Classic Chef's Market Display • featuring a display of fresh vegetables with ranch dip; grapes, strawberries and assorted melon; Chef's selection of locally made cheeses, marinated olives, hummus, pita chips; cured meats; freshly baked breads, crackers, jams. Minimum of 20 people.</p> <p>Signature Chef's Market Display • grilled vegetables with EVOO, sea salt, and Balsamic drizzle, Caprese skewers; grapes, strawberries, and assorted melon; cured meats, baked Brie wheel with candied walnuts and honey; local cheeses, marinated olives, and roasted red peppers; assorted chutneys and fig jams, dried fruits, with baked bread, Olive Oil, Mike's Hot Honey. Minimum of 20 people.</p>	<p>25people - \$80/50 people - \$130</p> <p>25 people - \$105/50 people - \$180</p> <p>25 people - \$105/50 people - \$180</p> <p>\$12.50 per person /\$8.50 per person with 3 hors d'oeuvres</p> <p>\$14.50 per person /\$10.50 per person with 3 hors d'oeuvres</p>
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Dessert

Additional Cookies, Brownies, or Cannoli	\$2.50
Dessert Spread • assorted desserts on a self serve buffet, gluten free options made available upon request	\$6.50

and 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. Children 5 and under are free, 6-12 are half price.
- All parties must an \$800 subtotal food and beverage subtotal minimum on Friday evenings. \$700 food and beverage subtotal minimum at any other time.
- All events will incur a \$50 set up fee. This will be waived for members.
- For any event requesting a private room, a room fee may apply.
- 8% sales tax and 20% service fee / gratuity 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 a 3.5% instant discount on service charges.
- Menu choices and number of guest guarantee is due at least 10 days in advance. You can increase the number up to 48 hours before the event. Contact agrees to pay for the guest guarantee or the number in actual attendance, whichever is greater. Special menu orders will require additional time.
- All food must be purchased from Lakeside Landing @ OCGC. We do not allow buffet style served food to be taken off the premises.
- All alcoholic beverages must be purchased and served by Lakeside Landing @ 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.
- A \$75 service fee applies to all outside desserts. Guests may not cut their own cakes under any circumstances.
- Decorating is done by the client. Table linens can be added to any package. 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 glitter/confetti removal. Additional set up fees may apply.
- The final balance is due at the close of the event.

- 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.