

D & H 1929 Grill



At the Cobleskill Country Club

Banquet and Catering Information

2322 NY State Rt. 7
Cobleskill, NY 12043

Morning Meeting Selections

Wake-up Call **\$7.95**

Chefs selection of assorted pastries, orange juice, fresh brewed coffee, decaffeinated coffee and herbal tea

Continental Breakfast **\$9.95**

Chefs selection of assorted pastries, sliced fresh fruit, orange juice, fresh brewed coffee, decaffeinated coffee and herbal tea

Executive Continental Breakfast \$ **11.95**

Miniature ham and cheese croissants, chefs selection of assorted pastries, sliced fresh fruit, selection of fruit juices, fresh brewed coffee, decaffeinated coffee and herbal tea

The Breakfast Buffet **\$14.95**

Orange & tomato juice

Fresh brewed coffee, decaffeinated coffee and herbal tea

Sliced fresh fruit

Fresh strawberries, sour cream and butter

Assorted rolls, muffins, bagels, and pastries

Scrambled eggs (Egg Beaters available upon request)

Crisp bacon and sausage

American potatoes or hash browns

French toast or pancakes with warm maple syrup

Cold cereal display

Items listed are per person price and are prepared for the total number of guests guaranteed. This price list does not include the 18% service fee or 8% sales tax.

Banquet Menu Lunch

SANDWICH BUFFET

Sliced White, Wheat and Rye Bread
Ham, Beef and Turkey
Standard Sandwich Condiments
2 Deli Style Salads
Mixed Salad Greens
3 Dressings and Condiments
Potato Chips
Assorted Cookies and Brownies
\$13.50 per Person

ADD-ONS

Soup of the Day	\$ 2.75
Tuna & Chicken Salad	\$ 4.95
Fruit Tray	\$ 3.95
One Hot Item	Varied

Refer to Morning Meetings 8%

LUNCHEON BANQUETS

See Lunch Menu

Items at menu prices limit to 3 selections ordered in advance.

Banquet Menu Dinner

Available Anytime

ENTREES

Roast Prime Rib of Beef (10 -11 oz.)	\$26.95
New York Strip Steak (10 oz.)	\$28.95
Sliced Roast Pork Loin	\$22.95

Poultry Selections

Chicken Marsala	\$21.95
Chicken Piccatta	\$21.95
Chicken Parmigiana	\$21.95
Blackened Chicken Pasta	\$21.95

Seafood Selections

Fillet of Salmon - Sauce Choice	\$24.95
Broiled Whitefish	\$21.90
Lobster Tail	Market Price

Salads: Garden Mixed Greens, Caesar or House Salad

Starch:

Baked Potato	Roasted Red Skins	Mac & Cheese
Twice Baked	Garlic Smashed Potato	Rice Medley
Parsley Buttered		

Vegetable:

Honey Glazed Carrots	Green Beans	Mixed Vegetables
Garlic Broccoli	Roasted Squash	Sweet Corn
Green Peas		

All dinner items include a salad choice, vegetable, starch, rolls with butter, fountain beverage. This price list does not include the 18% gratuity or 8% sales tax.

Banquet Menu

BUFFETS

<u>Buffet #1</u>	\$26.95
2 Items Listed Below	
1 Starch	
1 Vegetable	

<u>Buffet #1</u>	\$31.95
3 Items Listed Below	
1 Starch	
1 Vegetable	

Buffet Entrée Selections

- Sliced Roast Beef
- Beef Tips & Mushrooms
- Blackened Chicken Pasta
- Chicken Marsala
- Chicken Quesadillas
- Broiled Whitefish
- Spaghetti & Meatballs
- Pasta Primavera
- Pulled Pork
- Pulled Chicken

Buffets include individual cheese spread with crackers and garlic toast on each table, plus a salad (2 choices), dinner rolls with butter and fountain beverages. Starch and vegetable choices are found with the banquet dinner selections. This price list does not include the 18% gratuity or 8% sales tax.

Stations

Attended Pasta Bar \$17.95 per person

Pasta - Choice of Two

Tri-Color Cheese Tortellini
Penne Pasta
Bow Tie Pasta
Tri-Color Rotini

Sauce - Choice of Two

Parmesan Cream
Marinara
Pesto
Aglio'olio (Garlic and Olive Oil)

Accompaniments

Artichoke Hearts
Black Olives
Mushrooms
Proscuitto
Oven Roasted Vegetables
Sun Dried Tomatoes
Mixed Vegetables
Tomatoes
Seafood & Shrimp
Chicken
Includes Garlic Bread, Rolls and Butter
Add Salad Bar for \$5.95

Buffet Style Pasta Station \$14.95 per Person Choice of Three

Blackened Chicken Pasta
Baby Shrimp Scampi with Linguini
Spaghetti and Meatballs
Pasta Primavera
Chicken and Marinara
Classic Fettuccini
Sausage, Basil, Garlic, Tomatoes with Romano Cheese

Includes Garlic Bread, Rolls and Butter
Add Salad Bar for \$5.95

This price list does not include the 18% gratuity or 8% sales tax.

Carved Items

Roasted Tenderloin of Beef

Wholegrain Mustard, Dijon Mustard, Horseradish Sauce,
Bearnaise and Assorted Silver Dollar Rolls
\$210.00 (serves 15-20 people)

Roasted Pork Loin with Mustard Glaze

Wholegrain Mustard, Assorted Silver Dollar Rolls
\$130.00 (serves 15-25 people)

Herb Roasted Turkey Breast

Cranberry Sauce, Sage Mayonnaise, Dijon Mustard
and Assorted Silver Dollar Rolls
\$115.00 (serves 20-30 people)

Steamship of Beef

As Assortment of Mustards, Horseradish Sauce
\$625.00 (serves 125-150 people)

English Cut Prime Rib

Whole Grain Mustard, Dijon Mustard, Horseradish Sauce,
Au Jus and Assorted Silver Dollar Rolls
\$205.00 (serves 15-20 people)

This price does not include the chef and attendant fees,
18% gratuity or 8% sales tax.

Banquet Menu
Desserts

DESSERTS

Mousse in Chocolate Cups	\$4.95
Parfaits - Fruit and Cream Cheese	\$4.95
Strawberry Shortcake	\$3.95
Assorted Cheesecakes	\$4.25
Assorted Tortes	\$3.95
Assorted Cookies	\$3.95

This price list does not include the 18% gratuity or 8% sales tax.

Hors d' Oeuvre Platters

Fresh Vegetable Platter

Featuring Fresh Baby Carrots, Celery, Broccoli, Black Ripe Olives,
Cauliflower and Ranch Dip

\$3.95 per Person

Fresh Seasonal Fruit Platter

Seasonal Fresh Fruits and Raspberry Yogurt Dressing

\$3.95 per Person

Fresh Grilled Vegetable Platter

Fresh Grilled Zucchini, Yellow Squash, Red Onion,
Assorted Bell Peppers, Artichoke Hearts and Olives,
with Blue Cheese and Balsamic Vinaigrette

\$4.95 per Person

This price list does not include the 18% gratuity or 8% sales tax.

Cold Hors d' Oeuvre Platters

Meat and Sausage Board

A Display of American, Regional and International Meats & Sausages,
with an Assortment of Rustic Breads, Condiments and Sauces

\$4.95 per Person

Cheese Board

Gourmet Assortment of Domestic Cheeses with Sliced Apples,
Grapes and Assorted Gourmet Crackers

\$4.95 per Person

Mini Sandwiches

Ham, Turkey and Beef on Assorted Silver Dollar Rolls
with Leaf Lettuce, Accompanied with
Mustard, Mayonnaise and Butter

\$24.00 per Dozen

Deviled Eggs

\$45.00 per 50

This price list does not include the 18% gratuity or 8% sales tax.

Banquet Menu
Hors d' oeuvres

Cold Hors D' Oeuvres

Chilled (Priced at 50 Pieces): * *Indicates spicy hot*

\$125.00 Jumbo Shrimp Cocktail with Sauce and Lemons

\$125.00 Assorted Cold Deluxe Canapes

\$120.00 Assorted Mini Desserts

\$90.00 Fresh Fruit Kabobs

\$85.00 Bleu Cheese and Walnut Stuffed Celery

This price list does not include the 18% gratuity or 8% sales tax.

Hot Hors D' Oeuvres

Hot (Priced at 50 Pieces): * *Indicates spicy hot*

\$180.00 Crab Cakes

\$135.00 Coconut Shrimp with Orange Mango Sauce

*\$125.00 Memphis Pulled Pork Sliders

\$110.00 Scallops Wrapped in Bacon

\$100.00 Chicken Teriyaki Skewers

\$100.00 Beef Teriyaki Skewers

\$100.00 Crab Stuffed Mushrooms

\$100.00 Stuffed Mushroom Caps with Sausage

\$100.00 Petite Assorted Quiche

\$100.00 Stuffed Mushrooms with Herb Dressing

\$90.00 Vegetarian Egg Rolls Served with Sweet & Sour Dipping Sauce

\$90.00 Sesame Chicken Strips Served with Sweet & Sour Dipping Sauce

\$90.00 Hot Crab Dip with Crackers

\$90.00 Chicken Tenders with Sauce

\$90.00 Spinach and Artichoke Dip with Pita Points

\$90.00 Meatballs with Your Choice of Sauce: Sweet & Sour, BBQ, or Swedish

\$85.00 Pork Pot Stickers with Sweet and Sour Sauce

\$85.00 Chicken Wings

This price list does not include the 18% gratuity or 8% sales tax.