

Ravenwood Golf Club

EVENT MENU

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Dan Hixon Executive Chef | Jaciano Aponte Head Banquet Chef

929 Lynaugh Road
Victor, NY 14564

ROOM RENTAL

THE BLACK RAVEN

3,000 Sq. Ft. Glass Enclosed Banquet Room with Two Sets Of 25 Ft. Sliding Glass Doors

2,700 Sq. Ft. Outdoor Stone Column Pavilion With Bistro Lighting & Chandelier,

Private Garden Area, Couch & Fire Pit, and a Private Bar

Includes Vintage Cross Back Chairs, Flatware, Glassware,

White Table Linens And Colored Napkin Options

Selection Of Centerpieces

Includes A Podium, Microphone, Lcd Projector + 15' Screen

\$600.00

THE BIRDSEYE

800 Sq. Ft. Banquet Room Overlooking Our Championship Golf Course

Access To Our Back Patio With Fire Pits + Outdoor Seating

Includes Vintage Cross Back Chairs, Flatware, Glassware,

White Table Linens In White And Colored Napkin Options

Selection Of Centerpieces

Maximum Capacity of 40 Guests

\$300.00

GOLF OUTING

Room Fee Waived for Golf Outings over 24 players

The Above Prices Do Not Include 20% Service Fee & 7.5 % Sales Tax. Gratuity is Discretionary

BAR/BEVERAGE OPTIONS

BEER: \$5.00 – \$8.00

Bottled Selection: Labatt Blue Light, Coors Light, Bud Light, Miller Lite, Michelob Ultra, Corona, Stella Artois, Shock Top, Founder's All Day IPA, Southern Tier IPA, Seltzers

HOUSE WINE: \$9.00

White Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, Moscato

Red Wine: Cabernet Sauvignon, Pinot Noir

CALL COCKTAILS: \$8.00 – \$10.00

Tito's, Tanqueray, Bacardi, Malibu, Captain Morgan, Black Velvet, Seagram's Seven, Southern Comfort, Jim Beam, Johnnie Walker Red Scotch, Kahlua, Fireball, Espolon Tequila

PREMIUM COCKTAILS: \$10.00 – \$13.00

Kettle One, Bombay Sapphire, Jack Daniels, Bulleit Bourbon, Maker's Mark, Johnnie Walker Black Scotch, Jameson, Baileys, Casa Migos Tequila

OPEN BAR PACKAGES

	1 HOUR	2 HOURS	3 HOURS	4 HOURS	5 HOURS	6 HOURS
SODA BAR	\$10.00	\$12.00	\$14.00	\$16.00	\$18.00	\$20.00
BEER & WINE BAR	\$18.00	\$24.00	\$28.00	\$32.00	\$36.00	\$40.00
CALL BAR	\$22.00	\$28.00	\$32.00	\$36.00	\$40.00	\$44.00
PREMIUM BAR	\$24.00	\$32.00	\$36.00	\$40.00	\$44.00	\$48.00

Open Bar, Consumption & Cash Bar available

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BREAKFAST & BRUNCH OPTIONS

BIRDIE BREAKFAST - \$13.50

Buffet of: Assorted Breakfast Pastries, Fresh Cut Fruit Salad, Yogurt Parfait Station
Beverage Station: Orange And Cranberry Juices, Regular & Decaffeinated Coffee, Tea

EAGLE BREAKFAST - \$17.50

Buffet of: Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Croissants, Breakfast Potatoes, Scramble Eggs, Bacon and Sausage
Beverage Station: Orange And Cranberry Juices, Regular & Decaffeinated Coffee, Tea

HOLE IN ONE BUFFET - \$23

Buffet of: Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Yogurt Parfait Station, French Toast, Breakfast Potatoes, Scrambled Eggs, Bacon and Sausage
Beverage Station: Orange And Cranberry Juices, Regular & Decaffeinated Coffee, Tea

BOGEY BRUNCH - \$29

(For Parties Of 25 Or More)

Hand Passed: Mimosas

Buffet of: Garden Salad, Croissants, Danish & Mini Muffins, Fresh Sliced Fruit Platter, Scrambled Eggs, Bacon and Sausage, Vegetable Medley, Herb Roasted Potatoes, Chicken Pasta Primavera
Beverage Station: Orange And Cranberry Juices, Regular & Decaffeinated Coffee, Tea

DOUBLE BOGEY BRUNCH - \$36

(For Parties Of 25 Or More)

Hand Passed: Chocolate Covered Strawberries

Buffet of: Assorted Breakfast Pastries, Fresh Sliced Fruit Platter, Scrambled Eggs, Bacon & Sausage, Vegetable Medley, Herb Roasted Potatoes, Farfalle Al Limone, Chicken French
Beverage Station: Mimosa Bar, Orange And Cranberry Juices, Regular & Decaffeinated Coffee, Tea

BREAKFAST & BRUNCH ENHANCEMENTS

Assorted Whole Fruit \$2/person
Assorted Healthy Snack Bars \$3/person
Assorted Mini Quiche \$3/person
Chocolate Covered Strawberries \$3/person

BEVERAGE & ALCOHOL ENHANCEMENTS

Fruit Punch Bowl \$60/bowl
Sangria Punch Bowl \$100/bowl
Assorted Soda \$3.00 per person
Mimosa Bar \$5.00 per person

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LUNCH OPTIONS

DELI LUNCH ~ \$13

Buffet of: Turkey Wraps with Cheddar, Lettuce and Tomato, Mac Salad, Homemade Chips, Cookies
Beverage Station: Iced Tea & Lemonade

SEVEN IRON ~ \$15

Buffet of: Pulled Pork Sandwiches, Potato Salad, Fruit Salad, Broccoli Salad, Cookies
Beverage Station: Iced Tea & Lemonade

PUTTER LUNCH BUFFET ~ \$15.50

Buffet of: Zweigle's Red Hotdogs, Hamburgers, Assorted Cheese Platter, Lettuce, Tomato, Onion Tray, Macaroni Salad, Homemade Chips, Cookies, Condiments
Add Grilled Chicken or Italian Sausage for \$2.50
Beverage Station: Iced Tea & Lemonade

RAVENWOOD CLASSIC ~ \$18.50

Buffet of: Garden Salad with Ranch and Italian Dressing, Sliced Ham, Roast Turkey Breast, Roast Beef, Tuna Salad, Assorted Cheese Platter, Assorted Breads, Lettuce, Tomato, Onion Tray, Condiments, Fresh Cut Fruit Salad, Homemade Chips, Cookies
Beverage Station: Iced Tea & Lemonade

NINE IRON ~ \$18.50

Buffet of: Garden Salad with Ranch and Italian Dressing, Cheddar Cheese, Sour Cream, Salsa, Tomatoes, Shredded Lettuce, Scallions, Yellow Rice, Black Beans, Corn and Black Bean Salad, Jerk Shredded Chicken, Taco Seasoned Beef, Hard and Soft Shells, Cookies
Beverage Station: Iced Tea & Lemonade

THE OPEN ~ \$25

Buffet of: Strawberry Spinach Salad, Garlic Breadsticks, Fresh Cut Fruit Salad, Caprese Pasta Salad, Grilled Marinated Chicken Breast, And Cookies
Beverage Station: Iced Tea, Lemonade & Coffee

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HAND PASSED HORS D'OEUVRES

PRICED PER 100 PIECES

VEGETARIAN

Arancini \$190
Spinach & Feta Stuffed Mushroom Caps \$250
Vegetable Spring Rolls \$300
Artichoke French \$250
Spanakopita \$250
Caprese Skewers \$300

CHICKEN

Buffalo Chicken Wontons \$190
Shredded Chicken Taco Bites \$225
Smoked Chicken Salad On Grilled Pita \$250
Marinated Chicken Satay \$300

BEEF

Honey Garlic Szechuan Beef Skewers \$375
Beef Wellington \$400
Beef Crostini With Creamy Horseradish \$375
Cajun Steak Potato Bites \$325
Beef Kabobs \$375

PORK

Sausage Stuffed Mushroom Caps \$175
Italian Sausage Rolls \$175
Antipasto Skewers \$200
Prosciutto Wrapped Asparagus \$225
Bacon Wrapped Dates \$225

SEAFOOD

Crab Rangoon \$190
Greek Shrimp Canapés \$210
Beer Battered Shrimp \$210
Coconut Shrimp \$225
Crab Cakes \$275
Scallops Wrapped In Bacon \$375
Smoked Salmon Canapés \$300
Shrimp Cocktail \$400

TABLE DISPLAYED HORS D'OEUVRES

PRICED PER PERSON

VEGETABLE CRUDITÉ \$5

Fresh Vegetables Served with Choice of Ranch Dressing or Hummus

BRUSCHETTA DISPLAY \$5

Traditional Bruschetta & Artichoke Bruschetta, Served with Crostini

SPINACH ARTICHOKE DIP \$5

Served with Tortilla Chips

SEASONAL FRESH FRUIT DISPLAY \$6

CRAB DIP WITH CROSTINI \$7

ARTISAN CHEESE BOARD \$7

Imported and Domestic Cheeses Served with Artisan Crackers

CHARCUTERIE BOARD \$9

Assorted Meats, Cheeses, and Vegetables with Crostini

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DINNER OPTIONS

ALL DINNERS CAN BE PREPARED IN THE STYLE OF BUFFET, FAMILY STYLE, OR SERVED

CRYSTAL DOWNS ~ \$ 23

Buffet of: Garden Salad, Garlic Breadsticks, Sautéed Vegetables, Penne Pasta,
Marinara Sauce, Alfredo Sauce, Sausage & Peppers, Italian Meatballs
Beverage Station: Regular & Decaffeinated Coffee

TORREY PINES ~ \$ 24

Buffet of: Caesar Salad, Garlic Breadsticks, Sautéed Vegetables, Mashed Potatoes,
Pasta Primavera, Chicken French
Beverage Station: Regular & Decaffeinated Coffee

BETHPAGE ~ \$ 25

Buffet of: Caesar Salad, Corn Bread, Kernel Corn, Baked Beans, Herb Roasted Potatoes,
BBQ Chicken, Pulled Pork Served with Slider Buns
Beverage Station: Regular & Decaffeinated Coffee

EAGLES LANDING ~ \$ 27

Buffet of: Caesar Salad, Asiago Loaves, Sautéed Vegetables, Mashed Potatoes,
Creamy Pesto Gnocchi, Chicken Florentine, Roasted Garlic Pork Tenderloin
Beverage Station: Regular & Decaffeinated Coffee

SPANISH BAY ~ \$ 31

Buffet of: Caesar Salad, Asiago Loaves, Sautéed Vegetables, Mashed Potatoes,
Chicken Marsala, Lemon Herb Salmon
Beverage Station: Regular & Decaffeinated Coffee

RAVENWOOD ~ \$ 33

Buffet of: Caesar Salad, Asiago Loaves, Sautéed Vegetables, Herb Roasted Potatoes,
Marinated Grilled Chicken Breast, Carved Country Club Sirloin
Beverage Station: Regular & Decaffeinated Coffee

PEBBLE BEACH ~ \$ 39

Buffet of: Caesar Salad, Asiago Loaves, Sautéed Vegetables, Mashed Potatoes,
Carved Roasted Turkey Breast with Gravy & Carved Prime Rib with Au Jus
Beverage Station: Regular & Decaffeinated Coffee

CYPRESS POINT ~ \$ 44

Buffet of: Caesar Salad, Asiago Loaves, Sautéed Vegetables, Mashed Potatoes,
Marinated Grilled Chicken Breast, Carved Beef Tenderloin with Demi-Glace
Beverage Station: Regular & Decaffeinated Coffee

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CUSTOM MENU OPTIONS

SALAD & BREAD

CAESAR SALAD

GARDEN SALAD

Dressing Options – Ranch, Italian,
Balsamic Vinaigrette, Honey Mustard, Roasted Red
Tomato Vinaigrette, Blue Cheese, Poppy Seed

STRAWBERRY SPINACH SALAD

with Poppy Seed Dressing

ASIAGO CRUSTED LOAVES • GARLIC BREADSTICKS

DINNER ROLLS • FRENCH BAGUETTE

VEGETABLE ACCOMPANIMENTS

BROCCOLI, CAULIFLOWER, CARROT BLEND

ROASTED ASPARAGUS

ROASTED BRUSSELS SPROUTS

GREEN BEAN ALMONDINE

BROWN SUGAR GLAZED CARROTS

BROCCOLINI

STARCH ACCOMPANIMENTS

WILD RICE BLEND

GARLIC MASHED POTATOES

THREE CHEESE RISOTTO

ROASTED HERB POTATOES

BROWN RICE & QUINOA

FRIED RICE

VEGETARIAN

ZUCCHINI SPAGHETTI

With Diced Roasted Tomatoes, Fresh Basil,
Kalamata Olives & Garlic EVOO

VEGETABLE WELLINGTON (SERVED DINNERS ONLY)

Medley of Julienne Vegetables Baked in Phyllo Dough with
Roasted Red Pepper Sauce

EGGPLANT PARMESAN

Crispy Fried Eggplant Cutlets topped with
Marinara & Mozzarella

VEGETABLE GRATIN

Yellow Squash, Eggplant, Vine Tomatoes,
Caramelized Onion, and Bell Pepper with Garlic EVOO &
Shaved Italian Blend Cheese

EGGPLANT ROLLATINI

Sliced Rolled Eggplant filled with Spinach,
Ricotta, Chiffonade Basil, Parmesan, Mozzarella and Marinara
Sauce

CUSTOM MENU OPTIONS

CHICKEN

CHICKEN FRENCH

Sautéed in a Lemon Sherry Wine Sauce

CHICKEN PARMESAN

Breaded Chicken Breast topped with Marinara, Mozzarella and Parmesan

CHICKEN MARSALA

Sautéed with Shallots and Mushrooms in a Butter Marsala Wine Sauce

GARLIC CHICKEN DIJON

Pan Seared with Artichokes and Mushrooms in a Roasted Garlic White Wine Dijon Cream Sauce

CHICKEN SALTIMBOCCA

Sautéed with Spinach, Prosciutto and Provolone

BRUSCHETTA CHICKEN

Pan Seared and topped with Bruschetta and Mozzarella Drizzled with Balsamic Glace

CHICKEN FLORENTINE

Pan Seared over a Cream Sauce with Spinach

CHICKEN CACCIATORE

Slow Baked with Black Olives, Roma Tomatoes, Mushrooms, Peppers and Onion in a Red Wine Reduction Sauce

CHICKEN TUSCAN

Sautéed with Sundried Tomatoes and Spinach over a Garlic Cream Sauce

PASTA

CHEESE LASAGNA

(Meat Option Available)

ORECCHIETTE

Italian Sausage, Broccoli, Roasted Red Peppers, Roma Tomatoes with Cajun Alfredo Sauce

FARFALLE AL LIMÓN

Spinach, Sun Dried Tomatoes, Artichokes and Lemon-Sherry Sauce

PASTA PRIMAVERA

Sautéed Vegetables tossed in Garlic Herb Cream Sauce

SPINACH FARFALLE

Roasted Portobello Mushrooms, Red Onion, Shrimp With Vodka Sauce

GNOCCHI

Slow Roasted Tomatoes, Summer Squash With Creamy Pesto Sauce

CREATE YOUR OWN PASTA BAR (BUFFETS ONLY)

Pastas: Penne, Farfalle, Cavatappi, Gnocchi, Cheese Tortellini, Orecchiette, Mini Ravioli

Sauces: Marinara, Alfredo, Vodka, Creamy Pesto, Garlic EVOO, Bolognese, Cajun-Alfredo

Proteins: Shrimp, Meatballs, Chicken, Italian Sausage

Vegetables: Broccoli, Roasted Mushrooms, Summer Squash, Sun Dried Tomatoes, Roasted Red Peppers, Onion

PORK

HONEY SOY GLAZED PORK TENDERLOIN

Roasted Pork Tenderloin with Watermelon Radish and Scallions topped with Sesame Seeds

ROSEMARY TRUFFLE PORK CHOPS

Bone-In Pork Chops with Sautéed Mushrooms and Shallots, Drizzled with a Buttery Truffle Sauce

ROASTED GARLIC PORK TENDERLOIN

Medallions of Pork Tenderloin and Mushrooms Sautéed in a Roasted Garlic Marsala Sauce

PEPPERCORN PORK CUTLET

Pan Seared Pork Cutlets, with Sautéed Spinach, Tomatoes, and a White Wine Sauce

CUSTOM MENU OPTIONS

SEAFOOD

LEMON HERB SALMON

Roasted with Fresh Herbs in a Lemon Dill Beurre Blanc

BOURBON SESAME SALMON

Roasted Salmon Encrusted with Black and White Sesame Seeds in a Bourbon Wasabi Ginger Soy Sauce

CITRUS HADDOCK

Baked Haddock in Almond Butter Wine Sauce, over a bed of Spinach topped with Almonds and Parmesan

HALIBUT

Pan Roasted Halibut Drizzled with Citrus Thyme-Parmesan Beurre Blanc

MANGO SALSA MAHI MAHI

Chili Lime Glazed and topped with Mango Salsa

BEEF PLATED

FILET MIGNON

6oz. Grilled Filet topped with Herb Butter & Demi-Glace

NEW YORK STRIP STEAK

12oz. Grilled with a Thyme, Rosemary, Cabernet Reduction

STOCKYARD SIRLOIN

12oz. Grilled with Bordelaise Sauce

BEEF CARVED

BEEF TENDERLOIN

Rubbed with Fresh Herbs and Spices, Slow Roasted to Medium Rare served with Demi-Glace

PRIME RIB

Rubbed with Herbs and Spices, Slow Roasted to Medium Rare served with Au Jus

COUNTRY CLUB SIRLOIN

Crusted with Herbs and Spices served with Rosemary Demi-Glace and Creamy Horseradish

SNACK STATIONS

PIZZA STATION

Buffalo Chicken, Pepperoni, Cheese, And Chicken Wings

\$14.00 Per Person

POUTINE STATION

Traditional French Fries and Tater Tots

Toppings: Gravy, Cheese Sauce, Cheese Curds, Bacon, Sour Cream, Chopped Onions, Mustards, Ketchup

\$7.00 Per Person

GARBAGE PLATE STATION

Cheeseburgers, Red Hots, French Fries, Macaroni Salad, Ketchup, Mustard, Onions, Meat Hot Sauce

\$14.00 Per Person

MASHED POTATO BAR

Toppings: Gravy, Scallions, Bacon, Chives, Cheddar Cheese, Sour Cream, Butter

\$7.00 Per Person

SOFT PRETZELS BAR

Sauces: Cheese Sauce, Whole Grain Mustard, Chocolate Sauce

\$6.00 Per Person

MAC & CHEESE BAR

Cavatappi Pasta in a Homemade Cheese Sauce

Toppings: Scallions, Bacon, Chives, Buffalo Chicken, Pulled Pork

\$14.00 Per Person

ICE CREAM BAR

Vanilla, Chocolate, Mouse Tracks, Salted Carmel Ice Cream

Toppings: Sprinkles, Chopped Reese's, Crushed Oreos, Peanuts, Maraschino Cherries,

Chocolate Sauce, Whipped Cream

\$6.50 Per Person

DESSERT ADD-ONS

Assorted Cookies \$2/person

Assorted Cookies & Brownies \$4/person

Cream Puffs & Cannoli \$4/person

Chocolate Covered Strawberries \$3/person

Dessert Tray \$6.25/person

Assorted Cookies, Brownies, Cream Puffs, Cannoli

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