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Banquet Menu

How do you define a place steeped in decades of Gracious Hospitality, yet alive with fresh possibility? Twin Ponds Golf & Country Club would like to welcome the fourth generation of superlative levels of service and culinary expertise to create a place where every guest is a VIP and every visit is special.

Once you travel up the majestic drive and take in the panoramic views, exquisite floral gardens, meticulously manicured greens, and the beautifully refashioned interior you will be welcomed by Traditions of Elegance, Creative Culinary Knowledge and Service Standards that have been the pinnacle of our business for over 65 years.

The Girmonde Family and the professional staff at Twin Ponds Golf & Country Club invite you, whether for business or pleasure, to come embody an experience that will truly be unsurpassed.

How do you define a place steeped in decades of Gracious Hospitality, yet alive with fresh possibility?

Twin Ponds Golf and Country Club

Come and visit us in person or on the web.

Presented To: _____ Date Issued: _____

Hors d'oeuvres

Average serving is 4 pieces per person

Seafood Selections - Market Price

- *Shrimp Cocktail*
- *Bacon wrapped Shrimp Skewers with Pineapple Wedge*
- *Smoked Salmon w/ Dill Crème Fraiche on a Cucumber Slice*
 - *Caviar*
 - *Smoked Salmon Bruschetta*
 - *Crabmeat stuffed Mushrooms*
 - *Mini Crab Cakes*
 - *Clams Casino*
 - *Bacon Wrapped Scallops*

Meat Selections - \$140 Tray (50 pieces)

CHAR-BROILED BABY LAMB CHOP ITEMS AVAILABLE AT MARKET PRICE

- *Marinated Grilled Beef Skewers*
- *Melon wrapped with Proscuitto, Drizzled with Basil Oil*
 - *Mini Chicken Cordon Bleu*
- *Shaved Tenderloin with Caramelized Onion on Red Crisp Potato with Chipotle Aioli*
- *Duck, Apple Chutney, Brie on Crostini*
- *Cider Braised Pulled Pork in a Bourbon scented Pastry Shell*
 - *Sausage Mushroom Cap*
 - *Chicken & Pineapple Brochettes*
 - *Mini Beef Wellingtons*

Vegetarian Selections - \$130 Tray (50 pieces)

- *Feta and Spinach stuffed Mushroom Caps*
- *Asparagus wrapped in Asiago Cheese*
 - *Raspberry & Brie Phyllo*
 - *Pesto & Tomato Bruschetta*
- *Caramelized Onion & Goat Cheese Tartlet*
 - *California Roll*
 - *Assorted Cocktail Quiche*

Stationary Displays

Raw Bar Display

MARKET PRICE-Unlimited Supply

*Littleneck Clams, Alaskan Crab Claws, Shucked Oysters, Jumbo Shrimp Cocktail,
Marinated Mussels, Calamari Salad*

Condiments include:

Cocktail Sauce, lemon Wedges, Tabasco Sauce, Remoulade Sauce, Lemon Saffron Aioli

Cold Displays

Imported & Domestic Cheese and Seasonal Fruit with Assorted Crackers

One Hour Display

\$2.25 per person

Fresh Vegetable Crudités with Appropriate dips

One Hour Display

\$1.50 per person

Antipasto Display

\$6 per person

*Sliced Meats and Assorted Cheeses with Fresh Cut Lettuces, Roasted Red Peppers, Artichoke Hearts,
Kalamata Olives, Hot Peppers, Pepperoncini, Tuna, Fresh Grilled Vegetables, Baguettes,
Assorted Dressings and Dipping Oils*

Grilled Vegetable Display

\$6 per person

*Grilled Red Sweet and Yellow Bell Peppers, Asparagus Spears, Eggplant, Zucchini,
Summer Squash, Portobello Mushrooms*

***Our Staff of Creative Chefs will be more than happy to create a Dining Station or Display
To meet your budget and taste. We can personalize a menu with your ideas,
Creativity and vision in mind. Don't hesitate to ask!***

Entrees

*All of our Dinner Entrees include
Twin Ponds' House Salad, Fresh Baked Bread and Butter
(Choose Three)*

Roast Rack of Lamb **Market Price**

*Oven Roasted, Herb Crusted New Zealand Lamb Rack served over a bed of Ratatouille
finished with a Brandied demi-glace*

Prime Rib **\$24**

*Slow Roasted Angus Beef Rib Eye made to your desired doneness,
with Au Jus and a side of Horseradish*

Chicken Waterford **\$22**

*Chicken Breast stuffed with Spinach, Shiitake Mushrooms, Roasted Red Peppers and
Smoked Gouda baked in Flaky Puff Pastry*

Oven Roasted Turkey **\$17**

*Sliced, on a bed of Homemade Herb Stuffing, topped with a Warm Turkey Gravy, served with
a side of Cranberry Chutney*

Autumn Roast Half Chicken **\$18**

*Slow Roasted Half Spring Chicken basted with a Maple Onion glaze and finished with
Brandy grilled Empire Apples with whipped Sweet Potatoes*

Salmon St. George **\$21**

*Grilled fillet of Salmon served over a Three Cheese Polenta finished with a White Wine
and Shallot Cream, topped with Gulf Shrimp*

Pork Osso Bucco **\$19**

*Braised and Slow Roasted Pork Shank simmered in a Red Wine & Tomato demi-glace with fresh vegeta-
bles, served on a ring of creamy Parmesan Risotto with a gremolata of fresh parsley, garlic & lemon zest*

Gourmet Steak Diane **\$19**

Choice Sirloin Steak finished in a flambé of Brandy, Shallots, Green Peppercorns and Dijon demi-glace

Entrees continued

(Choose Three)

Filet Mignon

\$31

A Tender Cut of Beef Tenderloin seasoned and Charbroiled to your desired doneness, served with Gorgonzola Cream Sauce, topped with Tumbleweed Onions

Stuffed Lobster Tail

Market Price

A Half Pound Lobster Tail stuffed with our own Crab Cakes, Complimented with a sauce of Sherry, Shrimp and Fresh Cream

Sea Bass

Market Price

Oven Broiled with a Sesame-Honey Glaze, Chive Oil, Aged Balsamic Syrup

Stuffed Haddock

\$19

Haddock wrapped around Crabmeat and Lobster, finished with Lemon Tarragon studded Hollandaise

Vegetable Lasagna Roulade

\$17

Pasta rolled around a mixture of Roasted Vegetables and Various Cheeses finished with a Sun-Dried Tomato Béchamel

Chicken Francaise

\$19

Boneless Chicken Breast dipped in Parmesan Egg Batter, Pan Sautéed, finished with a Light Garlic-Lemon White Wine Sauce

Stuffed Pork Loin

\$19

Boneless Center-Cut Loin of Pork, stuffed with a Thyme and Sage Scented Dressing accented with Cranberries, Apples, Raisins and Dates, Slow Roasted and finished with a Jack Daniels Glaze

Chicken Cordon Bleu

\$17

Boneless Breaded Chicken Breast, stuffed with Swiss Cheese and Ham, topped with a White Wine Herb Cream Sauce

Dinner Buffets

All Buffets include Twin Ponds' House Salad, Fresh Baked Bread and Butter

The Buhr-Stone \$16

Rosemary Roasted Chicken; Sausage, Peppers & Onions; Penne with Marinara; Homemade Meatballs & Sauce; Parmesan Cheese, Crushed Red Pepper; Twin Ponds' Braubant Potatoes

Jordan's Choice \$19

*Sliced Sirloin Au Poivre, Roast Turkey with Cranberry-Orange Glaze, Chicken Riggies
Add a starch and vegetable from below*

The Benjamin Marshall \$22

(Choose Three)

*Chicken Marsala - Sirloin Tips Diane - Stuffed Pork Loin with a Jack Daniels Glaze -
Salmon St. George - Chicken Lucia - Orecchiette with White Wine Garlic Sauce & Garden Vegetables -*

Add a starch and vegetable from below

*You may customize your buffet with Additional entrée choices listed below.
Please add the appropriate per guest price to the base price of your Buffet selection.*

*Tournedos of Beef Tenderloin with Brandied Mushrooms \$6
Chef Carved Prime Rib Au Jus \$5 - Vegetable Lasagna Roulade \$3
Stuffed Haddock with Hollandaise \$5 - Eggplant Parmesan \$3
Broiled Salmon w/ Dijon Dill Sauce \$5 - Chicken with Champagne Sauce \$4*

Family Style Served Buffets (Additional \$2.75 Per Person Charge)
The Dinner Buffet includes one Starch and one Vegetable from the following (except Buhr-Stone):

STARCH

*Twin Ponds' Braubant Potatoes
Roasted Red Bliss Potatoes with Fresh Herbs
Whipped Potatoes
Blended Wild Rice
Mashed Potato Martini Bar (add \$3 per guest)*

*Should you
desire an
additional Starch
or Vegetable,
please add
\$1 additional
per guest.*

VEGETABLE

*Grilled Seasonal Vegetables
Steamed Mixed Vegetable Medley
Honey Glazed Carrots
Asparagus with Lemon Butter (add \$1 per guest)
Italian Greens (add \$2 per guest)*

Twin Ponds Special Banquet Package

Cheese & Crackers, Fresh Vegetable Crudités w/ Dip

Chef Carved Prime Rib and Roasted Turkey

*Pasta Station: Choice of 2 Pastas: Rigatoni, Penne or Bow Ties****

Choice of 2 Sauces : Marinara, Vodka, Alfredo, Fra Diavolo or Garlic & Wine

*2 hours of Open Bar (1 before, 1 after) Including: Draft Beer, Wine, Soda, and House Brand Liquors***

***Top Shelf Add \$4.00 ***Tortellini add \$1*

\$41

Beverage Packages

Draft Beer - Wine – Soda

1st Hour	5.75
2nd Hour	4.75
3rd Hour	4.00

House Brands - Draft Beer - Wine – Soda

1st Hour	6.50
2nd Hour	5.50
3rd Hour	4.50

Top Shelf Add 1.00 per hour

4 hours Anniversary Special	11.50
<i>(House Brands - Wine - Draft Beer - Soda)</i>	

PUNCHES (Gallon)

(Approximately 35 drinks per gallon)

Fruit Punch	25.00
Wine Punch	30.00
Whiskey Sour Punch	40.00
Screwdriver, Mimosa or Champagne Punch	45.00

**CASH BAR or BAR BY THE BOTTLE AVAILABLE
 FOR YOUR FUNCTION.....PLEASE INQUIRE**

BEER - WINE – SODA

Pitcher of Soda	8.00
House Carafe (liter)	16.00
Quarter Keg – House (approximately 125 glasses)	150.00*
Half Keg – House (approximately 250 glasses)	175.00*
Bottle Beer by the Case	72.00
<i>(* Domestic add \$10 for 1/4 & \$25 for 1/2)</i>	

PLEASE NOTE

Menu Choice Required 4 Weeks Prior To Function. A final
 Attendance Guarantee Required 1 Week Prior To Function.
 We Will Prepare For 5% Over The Guarantee Number
 (account will be charged on this minimum guarantee)
A MINIMUM \$100 DEPOSIT IS NECESSARY TO CONFIRM DATE OF FUNCTION