



169 Main Street, New York Mills, NY 13417  
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## ***Brunch 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: \_\_\_\_\_

## **Brunch Buffets**

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### **Jordan's Brunch**

**\$18 per person**  
**40 Person Minimum**

*Variety of Chilled Fruit Juices, Fresh Fruit Tray, Twin Ponds' Braubant Potatoes, Crisp Hickory Bacon & Country Style Sausage, Fresh Steamed or Grilled Vegetables, Coffee, Decaffeinated Coffee, Tea, Mimosa*

#### **Hot Entrees**

**Your Choice of Two:**

*Eggs Benedict, Fluffy Scrambled Eggs, Cinnamon Vanilla French Toast w/ Peaches, Old Kentucky Brown, Blueberry or Apple Crepes w/ Vanilla Mascarpone Sauce, Apple Pancakes, Broccoli & Gruyere Cheese Strata*

AND

**Your Choice of One Hot Luncheon Item:**

*Champagne Chicken   or   Chicken Lucia   or   Salmon and Dill Sauce*

AND

**Your Choice of One:**

*Buttery Croissants   or   Assorted Muffins   or   Assorted Danishes*

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### **Champagne Brunch**

**\$14 per person**  
**40 Person Minimum**

*Chicken Francaise, Scrambled Eggs, French Toast Amaretto, Breakfast Ham, Belgian Waffles with Whipped Cream and Seasonal Berries, Twin Ponds' Braubant Potatoes, Layered Fruit Salad, Assorted Muffins, Orange and Cranberry Juice, Champagne Toast with Strawberry, and Coffee Station*

#### **We Also Offer**

<i>Mimosas</i>	<i>\$45 per gallon</i>
<i>Margaritas</i>	<i>\$50 per gallon</i>
<i>Fruit Punch</i>	<i>\$25 per gallon</i>
<i>Artichoke and Cheese Dip</i>	<i>\$ 2 per person</i>
<i>Bagels w/assorted cream cheese</i>	<i>\$ 3 per person</i>

## *High Tea*

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*\$18 per person  
30 Person Minimum*

*Selections of Tea (and Coffee)  
Freshly Baked Savory Scones with Jams and Honey*

*Assorted Tea Sandwiches:  
Curry Chicken on Rye Round  
Cucumber with Chive and Cream Cheese  
Asparagus wrapped in Prosciutto on toast point with Dijon Mustard  
Smoked Salmon on Cucumber with Crème Fraiche  
Sesame Egg on Rye Round with Horseradish Mayo*  
*Additional Tea Sandwiches can be created upon request*

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*Strawberries with Grand Marnier and Orange Zest  
Selection of Petit Fors*

## *Wine Tasting Events*

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*Let us create a unique culinary treat for your guests  
With our fine wine and food pairing experience.  
Always fun and memorable, it's an event you'll want to try over and over again!*