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## *Hors d'oeuvres & Stations Web 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.*

## ***Hors d'oeuvres***

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*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 - (50 pieces)**

*CHAR-BROILED BABY LAMB CHOP ITEMS AVAILABLE AT MARKET PRICE*

- *Marinated Grilled Beef Skewers*
- *Melon wrapped with Prosciutto, 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 Pasty Shell*

- *Sausage Mushroom Cap*
- *Chicken & Pineapple Brochettes*
- *Mini Beef Wellingtons*

### **Vegetarian Selections - (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*

### **ICE CARVINGS**

*Beautiful Ice Sculptures are Available for your special event.  
Prices vary from design to degree of difficulty.  
We require a 60 day advance notice.*

## ***Stations***

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***All Stations are Chef Attended at no additional charge  
Displayed for Two Hours***

### ***Pasta Station***

***Pasta and Fresh Sauces made to order***

***Choose Two***

*Egg Bow Ties with Spicy Marinara or Blush Sundried Tomato Sauce*

*Tortellini with Tomato Vodka Sauce*

*Ravioli with Wild Mushroom Cream*

*Penne Primavera*

*Rigatoni with Smoked Chicken*

*Fettuccini Alfredo*

*Orecchiette with Roasted Garlic and Broccoli*

*Seafood Linguine (extra charge per person)*

***The above list is merely suggestion; please feel free to create your own combination and design.***

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### ***Caesar Salad Station***

*Crisp Romaine Lettuce tossed with O'Connor's Caesar Dressing, made at the table, Olive Oil,  
Chopped Fresh Garlic, Egg, Anchovies, Dijon Mustard, Worcestershire Sauce and Parmesan Cheese,  
Served with Rolls and Butter*

### ***Chopped Salad Station***

*Spinach, Romaine, Tomato, Turkey, Bacon, Mozzarella, Chopped Egg, Red Onion, Tossed  
with a Champagne Vinaigrette Dressing, Served with Rolls and Butter*

## ***Stations continued***

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### ***Carving Station***

***Carved Roasted Meats and Accompaniments, Served with Red Roasted Potatoes***

*Baked Sugar Cured Ham  
Oven Roasted Turkey  
Hot Pastrami  
Marinated Pork Loin  
Tenderloin of Beef*

### ***The Pacific Rim***

***Made to Order, Asian inspired dishes including:***

*Vegetable Fried Rice  
Ginger Beef and Broccoli  
Sesame Chicken  
Pad Thai  
Vegetable Tempura  
Shrimp Tempura (Market Price)  
Fresh Sushi (Market Price)*

### ***Mashed Potato Martini Bar***

***Yukon Gold, Purple Russet or Sweet Potato***  
*Served in Martini Glasses with the following toppings:*  
*Classic gravy, Butter, Sour Cream, Bacon, Chives, Broccoli, Salsa, Crab Meat,  
Cheddar Cheese, Corn, Peas and Caviar*

### ***Antipasto Station***

*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*

### ***Crème Brule Station***

*Traditional French Vanilla, Chocolate and Mixed Berry Crème Brule compliment your dinner while being  
Caramelized and Garnished before your guests.*

## ***Stationary Displays***

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### ***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*

*Fresh Vegetable Crudit  with Appropriate dips  
One Hour Display*

*Assorted Pates and Accompaniments  
Duck Liver, Chicken Liver, Vegetable Terrine*

### ***Grilled Vegetable Display***

*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!***