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## ***Luncheon 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.*

## **Sit-Down Luncheon**

*Groups of 40 or more  
(Choose Two)*

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### **Champagne Chicken**

*Tender Sautéed Chicken Breast topped with Champagne Sauce, a reduction of Shallots,  
Champagne Chicken Stock, a hint of Fresh Tarragon and Cream Finish*

### **Chicken Lucia**

*Tender Chicken Breast Sautéed with Spinach, Mushrooms and Sun-Dried Tomatoes in a  
Marsala Wine Sauce*

### **Pub Club**

*Smoked Turkey Breast, Bacon, Lettuce, Tomato and Mayonnaise on a Fresh Baked Croissant*

### **Lobster & Crab BLT**

*New England Style Lobster Salad topped with Apple Wood Smoked Bacon, Lettuce,  
Tomato on a Fresh Baked Croissant*

### **Delmonico Steak Sandwich**

*Flash Broiled served Open-Faced on a French Baguette Drizzled with Butter and Mushrooms*

### **Grilled Salmon**

*Fillet of Atlantic Salmon heavenly grilled, presented on a bed of Fresh Spring Greens finished with  
a Dijon Dill White Wine Sauce*

### **Duck Leg Confit**

*Slow Roasted Duck Leg over a bed of Baby Greens finished with an Orange Honey Glaze*

*All luncheon entrees are served with Twin Ponds' House Salad, Vegetable, Starch,  
Fresh Baked Rolls and Butter*

#### **STARCH**

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

#### **VEGETABLE**

*Grilled Seasonal Vegetables  
Steamed Mixed Vegetable Medley  
Asparagus with Lemon Butter  
Honey Glazed Carrots  
Italian Greens (extra per guest)*

## **Luncheon Buffets**

40 person minimum

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### **Classic Deli Buffet**

*Sliced Turkey, Baked Ham, Roast Beef, Tuna Salad, Swiss and American Cheeses,  
Sliced Tomato, Onion, Lettuce, Chips, Assorted Breads and Condiments,  
Potato Salad and Fresh Fruit Tray*

*The Following Luncheon Buffets include Twin Ponds' House Salad, Fresh Baked Rolls and Butter  
and one Starch and one Vegetable from the selection below.*

*Should you desire an additional Starch or Vegetable, there will be a small extra charge per guest.*

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### **The Samuel Campbell**

*(Choose Two)*

*Greek Stuffed Haddock with White Wine Butter, Rosemary Roasted Chicken, Roast Stuffed Pork with Dried Fruits,  
Pasta Primavera, Chicken Francaise, Tenderloin Tips Dianne*

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### **The Girmonde**

*Roasted Rosemary Chicken, Homemade Meatballs and Sauce, Baked Ziti, Genoa Salami, Provolone Cheese*

### **The Walcott**

*Southern Fried Chicken, Sliced Roast Beef, Cold Sliced Baked Virginia Ham, American Cheese*

#### **STARCH**

**Choose One:**

*Twin Ponds' Braubant Potatoes  
Roasted Red Bliss Potatoes with Fresh Herbs  
Whipped Potatoes  
Blended Wild Rice*

#### **VEGETABLE**

**Choose One:**

*Grilled Seasonal Vegetables  
Steamed Mixed Vegetable Medley  
Asparagus with Lemon Butter  
Honey Glazed Carrots*