



ADAMS COUNTRY CLUB

10700 US Route 11, Adams, NY 13605

(315)232-4842

Event Menu

\$100 Non-refundable deposit due within two weeks of booking event space.

Prices do not include sales tax or standard gratuity.

To customized menu, please call to set up appointment.

Hors D'oeuvres

Priced per Guest

Vegetable Crudité \$2.50

Add sour cream and herb dip \$0.50

Fruit Platter \$3.00

Add cream cheese dipping sauce \$0.50

Cheese Charcutier Board \$3.25

Add cured meats for \$4.00

Italian Meatballs,

House marinara, parmesan, parsley \$2.00

Sweetish Meatballs

Cream, beef broth, dijon, parsley \$2.00

Traditional or Boneless Wings Hot, Medium, Mild,

Barbeque, Butter-Garlic & Herb, Chipotle

Barbeque, Honey Hot \$2.00

Cocktail Franks

Bourbon barbeque or honey mustard dip \$2.00

Caprese Skewers

Tomato, mozzarella, basil, balsamic glaze \$2.00

Baked Ciabattas

Roasted mushroom bruschetta, tomato-basil bruschetta, or pesto-parmesan \$2.00

Mini Crab Cakes

Lump crab, bell peppers, scallions, breadcrumbs \$3.00

Shrimp Cocktail

Poached shrimp, lemon, cocktail sauce \$3.00

Spinach Artichoke Dip

Bacon, mozzarella, cream cheese, spinach, artichoke, garlic, fresh herbs, crostini \$3.00

Stuffed Mushrooms

Sausage, cream cheese, roasted red pepper, spinach \$3.00

Bacon Wrapped Scallops/Bacon Wrapped Chicken

Slab bacon, sea scallops/chicken breast, bourbon glaze \$3.00

Lunch and Dinner Event Menu

Lunch is available until 2:30PM.

\$18.00 per guest pricing includes one cold salad, two side dishes, one entrée, water service and coffee service.

Dinner is available after 2:30PM.

\$24.00 Per guest pricing includes a choice of one salad, two sides, two entrees, water service, and coffee service.

Additional sides salads and sides dishes add \$2.00 per guest.

Additional entrees add \$4.00 per guest.

Cold Salads

House salad

Mixed greens, cucumbers, tomatoes, carrots, choice of dressing

Caesar Salad

Romaine, parmesan, house croutons, house Caesar dressing

Antipasti salad

Romaine, cherry tomato, cucumbers, kalamata olives, red onion, provolone, salami, house Italian dressing

Entrees

Vodka Chicken Penne

Chicken, penne, tomato, cream, vodka, garlic parmesan

Haddock Parmesan

Baked Haddock, parmesan, white wine, lemon, olive oil

Mediterranean Pasta

Roasted red peppers, spinach, kalamata olives, garlic, olive oil, feta cheese

Chicken Parmesan

Breaded chicken, mozzarella, penne pasta, house marinara

Seafood Scampi

Jumbo shrimp, sea scallops, lump crab, cream, garlic, parmesan, wild rice

Chicken Francese

Chicken breast, lemon, white wine, butter, parsley

Chicken Marsala

Chicken breast, mushrooms, marsala wine, cream

Beef Tenderloin

Grilled, whole tenderloin, herb encrusted
(Market price may change price per person cost)

Roasted Pork Loin

Oven roasted pork loin, house rub

Sausage & Meatballs

Hand-rolled meatballs, and ACC house sausage, marinara sauce

Sides

Roasted Broccoli

Ginger-Glazed Carrots

Zucchini and Squash

Roasted Red Skin Potatoes

Garlic Mashed Potatoes

Wild Rice Blend

Desserts

\$4.00 per guest

Includes coffee station

Carrot Cake

Raisins, cream cheese frosting

Bread Pudding with rum glaze

Candied pecans

Chocolate Mousse

Whipped cream, chocolate ganache

New York Style Cheesecake

Additional topping upon request

German Chocolate Cake

Sweet chocolate cake, coconut-pecan filling

Cannoli

Ricotta filling, chocolate available

Crème de Menthe Sundae

Vanilla Ice cream, crème de menthe liqueur drizzle

Ultimate Chocolate Cake

Three-layer chocolate cake, chocolate frosting

Fresh Seasonal Fruit Platter

Prices may vary due to market fluctuations