

CATERING MENU

CATERING ENTREES AND SIDES HALF-PAN SERVES 12 PEOPLE/FULL PAN SERVES 25

STARTERS

All options are priced individually 25 piece minimum

Artichoke French \$2.00 Sausage Stuffed Mushrooms \$2.50

Spinach Stuffed Mushrooms \$2.50

> Bruschetta \$2.00

Shrimp Cocktail M/P

Assorted Cheese & Crackers \$4.00/person Rolls & Butter \$2.50/person

SALADS

Half Pan/Full Pan

House Salad \$35/\$65 Caesar Salad With Croutons \$40/\$75

Harvest Salad

\$55/\$105 Pasta Salad

\$40/\$70

Potato Salad \$35/\$60

Mac Salad \$35/\$60

Tuna Mac Salad

\$45/\$80 Egg Salad

\$45/\$80 Coleslaw

\$35/\$60

Waldorf Salad \$65/\$125

DESSERTS

All options are priced individually 25 piece minimum

Fresh Baked Assorted Cookies \$1.50

> Mini Cannoli's \$2.00

Mini Assorted Cheesecakes \$2.50

> **Brownies** \$2.50

VEGETABLES/POTATOES

Half Pan/Full Pan

Broccoli or Green Bean Casserole \$50/\$95

Greens & Beans (Add Sausage) \$60 (\$70)/\$115 (\$135)

Grilled Asparagus with Garlic Butter \$60/\$115

Sweet Garlic & Chili Glazed Broccolini \$60/\$115

Roasted Vegetable with Basil &

Balsamic \$50/\$95

Green Bean Almondine \$50/\$95

Eggplant Parmesan

\$65/\$120 Herb Roasted Potatoes

\$45/\$85

Garlic Mashed \$45/\$85

Sweet Potatoes with Candied Walnuts

& Marshmallow Brule \$65/\$120

PASTAS

Half Pan/Full Pan

Pub Riggies \$80/\$155

Baked Rigatoni with Bolognese Sauce \$70/\$130

Pasta Marinara with Melted

Mozzarella \$50/\$95

Pasta Primavera \$55/\$100

Pasta with French Sauce \$50/\$95

> Mac & Cheese \$50/\$95

MAINS

Half Pan/Full Pan

Grilled Chicken \$70/\$130

BBQ or Herb Roasted Bone-in Chicken

\$80/\$155

Chicken French

\$90/\$175

Chicken Cutlet

\$80/\$150

Chicken Parmesan

\$90/\$175

Chicken Marsala

\$90/\$175

Grilled Chicken & Broccoli Alfredo

\$90/\$170

Chicken Piccata

\$90/\$170

Slow Roasted Pork Loin with Au Jus \$70/\$135

> Meatball with Marinara \$55/\$100

Grilled Italian Sausage with Peppers

& Onions

\$65/\$120

Baked Meatballs & Sausage with

Marinara & Melted Mozzarella

\$80/\$155

BBQ Pulled Pork with Hawaiian

Sweet Rolls

\$120/\$235

Grilled Chicken Platter

\$85/\$160

Roast Beef on Wick Platter with Au Jus \$100/\$190

Assorted Deli Platter

\$75/\$145

ALL PLATTERS ARE SERVED WITH SANDWICH ROLLS, LETTUCE, TOMATO, SHAVED ONIONS & SAUCE(S)

SEE NEXT PAGE FOR CONTACT & PAYMENT INFORMATION.

"Great food isn't fast and fast food isn't great. We make everything fresh – thanks for waiting for the good stuff!"

If you have any food allergy, please notify us! Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.



CATERING INFO

PICK UP, DELIVERY AND FULL SERVICE CATERING IS AVAILABLE.
PLEASE CONSIDER PUB ON THE GREEN FOR ALL YOUR OFF-SITE EVENTS.

WHETHER PROFESSIONAL OR PERSONAL, LET PUB ON THE GREEN CREATE A GREAT EXPERIENCE FOR YOU.

A minimum of two (2) business days advance order is preferable for smaller orders (25 people or less) and five (5) business days advance notice is preferable for larger orders (30 people or more).

No Substitutions

A \$30.00 delivery fee will be applied within a five (5) mile radius.

A \$40.00 delivery fee will be applied between five (5) and ten (10) mile radius.

Any greater distance will be determined at the time of ordering.

Delivery fee is not a gratuity.

To-go plates & cutlery \$1.50 per person.

SALES TAX

To be compliant with New York State, all catering orders are subject to sales tax of 8% and a 20% gratuity.

PAYMENT

Payment is required at the time of ordering.

Menu and pricing subject to change

CONTACT US

For more information and pricing please call 585.495.GOLF (4653) or email events@ontariogolfclub.com



Scan the QR code to join our E-Club!

Receive weekly updates for upcoming events, live music & new food specials!

Kitchen Hours of Operation

SUNDAY - THURSDAY | 11 AM - 9 PM FRIDAY & SATURDAY | 11 AM - 10 PM