



4391 Tonawanda Creek Road N. North Tonawanda, NY 14120

(716) 694-0366

www.tantaragc.com

Banquet Menu

“You’re Party The Way You Want It”

We want to thank you for considering Tan Tara Golf Club to host your special event. Whether you're getting married, throwing a bridal/baby shower, birthdays, anniversary, communion or holiday parties we will provide you and your guests a first class experience you can be proud of. You can customize any of our packages to suit your needs or even create your event from scratch. We will work with you to ensure you are not only completely satisfied but also can't wait to hold your next event with us.

Breakfast

Continental Breakfast

A Variety of Fresh Baked Pastries, Bagels, Whipped Cream Cheese and Butter and Fresh Fruit Salad...\$8.95 per person

Hot Breakfast Buffet

Farm Fresh Scrambled Eggs, French Toast with Whipped Butter and Maple Syrup, Breakfast Sausage, Bacon, and Home Fries or Hash Browns... 10.95 per person

Add Cooked to order Omelet Station... \$4 per person

Add Fresh Baked Pastries, Fresh Fruit Salad or Eggs Benedict... \$2 each per person

Brunch

Farm Fresh Scrambled Eggs, Choice of one Sliced meat: (Ham, Turkey, Roast Beef, Pork Loin), Garden Salad with Two Salad Dressings, Choose Any three Sides: French Toast with Whipped Butter and Maple Syrup, Roasted Vegetable Medley, Bacon, Breakfast Sausage, Potato: (Hash Browns, Home Fries, Obrien, Roasted Redskin, Mashed, Mashed Sweet)...\$12.95 per person

Add Cooked to order Omelet Station or Upgrade to Slow Roasted Prime Rib ... \$4 per person

Add Carving Station (choice of one meat), Pastries, Fruit Salad or

Eggs Benedict...\$2 each per person

Lunch

Sit-Down

Choose any three items from our current lunch menu.

Includes Coffee, Tea, and Soda.....\$12.95 per person

Carving Station

Choose Two of the Following to be Carved: Roast Beef, Turkey, Ham, Pork loin

Comes with Choice of Two: Fresh Garden Salad and 2 Salad Dressings, Macaroni Salad, Cole Slaw, Potato Salad, German Potato Salad, Fresh Made Potato Chips

Buffet Includes: Rolls, Condiments, Relish Tray, Coffee, Tea, Soda.....\$12.95 per person

Upgrade to Slow Roasted Prime Rib.....\$4 per person

Pizza and Wings

All you can eat Cheese and Pepperoni Pizza, Chicken Wings Sauced to your liking, Blue Cheese, Carrots and Celery and a Fresh Garden Salad with 2 Salad Dressings.

Buffet Includes Coffee/Tea/Soda.....\$14.95 per person

Add Beef on Weck Sliders..... \$1 per person

Grilled Buffet

Hamburgers and Hot Dogs with Choice of Fresh Made Potato Chips, Macaroni Salad, Potato Salad, German Potato Salad or Coleslaw.

Buffet Includes: Rolls, Condiments, Coffee, Tea, Soda.....\$9.95 per person

Add Relish Tray and Assorted Sliced Cheese.....\$1 per person

Add Chili, Sauer Kraut, and Nacho Cheese Toppings.....\$1.50 per person

Substitute Mineo and Sapio Italian Sausage with Peppers and Onions.....\$2 per person

Substitute Plain, Cajun, or BBQ Grilled Chicken Breasts.....\$2 per person

Build Your Own Taco Bar

Taco Beef and Chipotle Chicken, With Soft Flour Tortillas, Refried Beans, Spanish Rice, An Array of toppings, and Salsas... \$13.95 per person

Add Nacho Bar With Fresh Fried Tortilla Chips and Nacho Cheese... \$1 per person

Add Slow Roasted Chorizo or Pork Carnitas... \$2 per person

Party Platters and Trays

Fresh Fruit Display

Freshly Cut Watermelon, Cantaloupe, Honeydew, Pineapple and Grapes

Regular...15-20 servings... \$29.99

Large.....30-40 servings.....\$49.99

Crudités with Dip

A platter including Fresh Cut Carrots, Celery, Broccoli, Cauliflower, Cucumbers, Squash, Zucchini, and Multi colored Bell Peppers. Served with your choice of Ranch or Bleu Cheese.

Regular... 15-20 servings... \$49.99

Large... 30-40 servings... \$59.99

Cheese Tray

A generous assortment of Pepper-Jack, Smoked Gouda, Swiss, Cheddar, and Provolone freshly Cubed and served with assorted Crackers.

Regular.....15-20 servings.....\$44.99

Large.....30-40 servings.....\$64.99

Combination Platter

Combine all three Trays into one Extra Large Display.....serves 60.....\$119.99

Hors d'oeuvres

All priced 30 pieces per

Crab Stuffed Mushrooms...\$30

Mineo & Sapio Sausage Stuffed Mushrooms...\$28

Spinach, Artichoke and Roasted Red Pepper Stuffed Mushrooms...\$25

Mini Crab Cakes with Sweet Chili Sauce and Sriracha Aioli...\$32

Shrimp or Scallop Tostada with Avocado and Pico de Gallo...\$35

Spicy Corn Fritters with Peppercorn Ranch Dipping Sauce...\$20

Broccoli and Aged Cheddar Fritters Roasted Red Pepper Aioli Dipping Sauce...\$22

Arancini- Fried Risotto Balls Flavored with Mozzarella, Mushrooms and Parmesan...\$25

Jumbo Shrimp Cocktail with Fresh Made Cocktail Sauce with Lemon Zest...\$90

Medium Shrimp Cocktail with Fresh Made Cocktail Sauce with Lemon Zest...\$39

Jumbo Chicken Wings served any style with Blue Cheese, Carrots, and Celery...\$33

Surf and Turf Potato Skins- Grilled Steak, Petit Shrimp, Béarnaise Sauce,

Asparagus in a Potato Cup...\$40

Tomato Bruschetta with Parmesan and Fresh Basil on Garlic Toast Crostinis...\$15

Beer Butter and Garlic Steamed Clams...Market Price

Swedish Meatballs...\$28

Italian Meatballs...\$28

Blue Cheese Stuffed Bacon Wrapped Jumbo Shrimp...\$100

Bacon Wrapped Chicken with Honey Mustard Dipping Sauce...\$28

Coconut Chicken Skewers with Sweet Chili Dipping Sauce...\$30

Sit Down Dinners

All Sit Down Dinners Include Soup, Garden, or Caesar Salad. Vegetable Medley, Rolls and Butter and Choice of Roasted Redskin, Mashed, Sweet Mashed, Scalloped, Baked, Baked Sweet, Twice Baked Potatoes, or Rice Pilaf.

Beef

*12oz Montreal Seasoned N.Y. Strip...\$18.95**

*10oz Slow Roasted Prime Rib with Au Jus...\$20.95**

*10oz Dry Aged Delmonico Steak (Requires at least 1 month lead time)...\$32.95**

*6oz Bacon Wrapped Grilled Filet...\$23.95**

Poultry

*Duck Breast with Apple Cider Port Wine Glaze...\$23.95**

Brined and Roasted Half Chicken.....\$13.95

Chicken Breast with Wild Mushrooms and Marsala Wine Sauce...\$13.95

Florentine Stuffed Chicken Breast topped with Asiago Cream Sauce...\$14.95

Fish

*Honey and Mustard Glazed Wild Caught Salmon Filet...\$22.95**

*Pan Seared Asian Marinated Ahi Tuna Steak with Wasabi...\$24.95**

Broiled Haddock with Lemon and Tartar Sauce...\$13.95

Cornmeal Crusted Catfish with Lemon and Cajun Aioli...\$16.95

Pasta

Spaghetti Parmesan with Garlic Bread.....\$10.95

Vegetable Lasagna with Asiago Cream Sauce.....\$12.95

Linguini with White Clam Sauce.....\$13.95

Fettuccini Alfredo with Broccoli and Chicken.....\$14.95

Stations

Choose Any Three:

Fresh Carved

Choose 2 of the Following to be Carved: Roast Beef, Turkey, Ham, Pork loin

Upgrade to Slow Roasted Prime Rib (add \$4 per person)

Build Your Own Taco Bar

Taco Beef and Chipotle Chicken, With Soft Flour Tortillas, Refried Beans, Spanish Rice, An Array of toppings, and Salsas

Pasta Station

Tortellini and Penne Pastas with Marinara and Alfredo Sauce and Choice of Meatballs or Mineo and Sapio Italian Sausage

Mashed Potato Bar

Buttery Mashed Potatoes with an array of toppings

Salad Bar

Mixed Greens and Iceberg Lettuce with an array of toppings and dressings

Raw Bar (add \$4 per person)

Shrimp Cocktail, Freshly Shucked Oysters and Clams (Clams Casino, Angels on Horseback, or Oysters Rockefeller can be substituted at an additional cost)

Dessert Station

Can be built to your party and personal tastes.

Sides Station

Vegetable Medley and Choice of 2 of the following: Roasted Redskin, Mashed, Sweet Mashed, Scalloped, Baked, Baked Sweet, Twice Baked Potatoes, Baked Penne with Mozzarella or Rice Pilaf.

Station Packages Include: Rolls and Butter, Coffee, Tea, Soda.29.95 per person

Shower ideas

Ala Rustica

(Buffet Style lunch)

Wine & Non Alcoholic Punch, Fresh Fruit Salad, Roasted Vegetable Pesto Pasta Salad, Garden Green Salad with choice of 2 dressings, Mini Chicken, Tuna, and Egg Salad Sandwiches on Croissants, Buffet Includes: Coffee, Tea and Soda Station...\$13.95 per person

Ala Fresca

(Buffet for Appetizers then Sit Down Lunch)

Wine Punch and Non Alcoholic Punch, Fresh Fruit and Cheese, First Course: Tomato Basil or Butternut Squash Soup, Second Course: Choice of 3 items from our current lunch menu, Buffet Includes: Coffee, Tea, and Soda Station...\$15.95 per person

Ala Premio

(Buffet for Appetizers then Sit Down Brunch)

Mimosas & Non Alcoholic Punch, Fresh Fruit, Cheese, and Vegetable Crudit , First Course: Italian Wedding Soup, Second Course: Made from Scratch Quiche with Mixed Green Salad and Choice of 2 Dressings, Includes: Coffee, Tea, Soda Station...\$17.95 per person



Beer, Wine & Liquor Packages

(All Prices Are Per Person)

Unlimited Domestic Draft Beer & House Wine

One Hour...\$8 Two Hours...\$9.50 Three Hours...\$11 Four Hours...\$12.50

Wine Includes Cabernet, Merlot, White Zinfandel & Chardonnay

Add Well Liquor

One Hour...\$10 Two Hours...\$13 Three Hours...\$16 Four Hours...\$18

Upgrade from Well Liquors to Top Shelf Including:

*Jack Daniels, Tanqueray, Absolute, Captain Morgan, Southern Comfort, Bacardi & Seagrams.
Also includes Riesling, Pinot Gregio & Pinot Noir...\$3.95*

Upgrade from Draft Beer to Bottles Beer with Your Choice of Two Brands:

Budweiser, Bud Light, Coors Light, Molson, Labatt Blue, Blue Light & Michelob Ultra...\$2

Upgrade to Both Top Shelf Liquor & Bottled Beer...\$5.50

Substitutions For Liquor & Beer Are Available Upon Request

**Please Note All Prices Are Subject To Change Based On
Market Price**

All Prices Do Not Include Tax & Gratuity

