



Thank you for your interest in Centennial Golf Club for your upcoming social function. We are happy to offer you a wide range of menu options. As you review the attached, please keep in mind that Centennial Catering has over 30 years experience and is happy to customize a menu to suit your particular needs.

The banquet facilities can accommodate up to 150 guests. Arrangements for groups under 40 are available. Please call to inquire for available dates and pricing. Your choice of basic linens is included. Special linens are available at an extra charge. Decorations and entertainment are your responsibility, however we are happy to provide you with names and phone numbers of local vendors who have worked with us in the past.

A deposit of 25% is required to secure the date of your function and all prices are subject to NYS sales tax and 20% service charge.

(Please note that the service charge is not a gratuity.)

Children 12 and under are half price and children 5 and under are free. We require a guarantee on the number of guests 7 days in advance of your event.

Please do not hesitate to contact us with any further questions. We look forward to serving you and are confident that together we can create a very memorable event!

Sincerely,

Brian

Brian Ledley
Director of Catering
(845) 225-5700 ext 855



Brunch Menu
\$30.95 per person

Assortment of Bagels, Muffins, Danish with Butter & Cream Cheese
Seasonal Fresh Cut Fruit
Choice of Scrambled Eggs *or* Assorted Quiches
Choice of French Toast *or* Belgian Waffles

Choice of ONE of the following:

Home Fried Potatoes, Scalloped Potatoes, Rice Pilaf or Wild Mushroom Rissoto

Choice of THREE of the following:

Bacon Strips, Sausage Links, Hot Sliced Turkey Breast, Hot Sliced Roast Beef,
Hot Sliced Baked Ham, Hot Sliced Pork Loin,
Chicken Marsala, Chicken with White Wine & Sun-Dried Tomatoes, Chicken Francese, Shrimp
Scampi, Sole Francese, Baked Salmon w/ Tomato Tarragon Sauce or Buerre Blanc, Stuffed Filet of
Sole

Choice of ONE of the following salads:

Tossed Salad, Caesar Salad, Spinach Salad, Red Potato Salad, Cole Slaw, White Bean Salad,
Rainbow Pasta Primavera, Tomato, Cucumber & Onion Salad, Grilled Vegetables

Choice of ONE of the following pastas:

Penne a la Vodka, Pasta Primavera, Penne with Broccoli Rabe & Sausage, Linguini & White Clam
Sauce, Cheese Lasagna, Meat Lasagna or Vegetable Lasagna

Personalized, Decorated Sheetcake

Brunch Includes

Regular & Decaf Coffee, Tea,
Assorted Juices and Soda
Mimosas and Bloody Marys

Please Add 8.375% Sales Tax and the Customary 20% Service Charge.
185 John Simpson Road · Carmel, New York · 10512 · (845) 225-5700 · (845) 228-4395



Buffet Menu
\$30.95 per person

Choice of Two Salads

Tossed Salad, Caesar Salad, White Bean & Tomato Salad, Rainbow Rotini Pasta Salad,
Tomato, Cucumber & Onion Salad or Fruit Salad

Choice of Two Entrees

(additional entrées available for \$3.50 each)

Chicken with White Wine & Sun Dried Tomatoes, Chicken Marsala, Chicken Francese,
Shrimp Scampi, Sole Francese, Baked Salmon w/Tomato Tarragon Sauce or Buerre Blanc,
Stuffed Filet of Sole, Hot Sliced Roast Beef, Hot Sliced Turkey,
Hot Sliced Roast Pork or Hot Sliced Baked Virginia Ham

Choice of Pasta

Penne a la Vodka, Pasta Primavera, Penne with Broccoli Rabe & Sausage,
Linguini & White Clam Sauce, Cheese Lasagna, Meat Lasagna or Vegetable Lasagna

Choice of Two Side Dishes

Stir Fried Sugar Snap Peas with Julienne Vegetables, Green Beans Amandine,
Seasonal Grilled Vegetables, Corn on the Cob, Eggplant Parmesan,
Oven Roasted Potatoes, Scalloped Potatoes, Garlic Mashed Potatoes,
Wild Mushroom Rissoto, Rice Pilaf

Dessert

A decorated, personalized Sheet Cake for your special occasion, or
Homemade Chocolate Chip Cookies & Brownies

Dinner Rolls & Butter

Freshly Brewed Regular & Decaf Coffee, Assorted Teas

Other Menu Items Available at Additional Cost of \$5.00/person:

Prime Rib of Beef, Sliced Filet of Beef



Sit Down Dinner Menu
\$37.95 per person

Choice of Appetizer or Pasta
Mixed Baby Green Salad with Balsamic Vinaigrette
Choice of Two Entrees
Fresh Seasonal Vegetable
Choice of Potato or Rice
Assorted Dinner Rolls, Bread, Butter
Dessert, Coffee, Tea

Appetizer Selections

Fresh Fruit Plate, Melon & Prosciutto, Fresh Mozzarella & Tomato with Basil

Pasta Selections

Penne a la Vodka, Tortellini Alfredo, Rigatoni Bolognese
Fettuccine Carbonara, Linguini with White Clam Sauce

Potato & Rice Selections

Oven Roasted Red Potatoes, Garlic Mashed Potatoes, Wild Rice Risotto, Rice Pilaf, Twice Baked Potatoes

Entrée Selections

Prime Rib of Beef, Sliced Filet of Beef, Sliced Sirloin Steak
Pistachio Crusted Rack of Lamb, Chicken Marsala or Francese
Baked Salmon, Stuffed Sole with Crab Meat

Dessert Selections

Chocolate Mousse Cake, Carrot Cake, Tiramisu, or
A decorated, personalized Sheet Cake for your special occasion.



Hors D'oeuvres Packages

One-Hour Pre-Dinner Hors D'oeuvres **\$2.00/person per selection**
Choice of the Butler Passed and Stationary Hors D'oeuvres selections listed below

Two Hour Hors D'oeuvres Reception **\$29.95/person**
Choice of four Butler Passed, four Stationary, one Carving Selection

HORS D'OEUVRES RECEPTION ADD-ONS

Jumbo Peeled Gulf Shrimp with Zesty Cocktail Sauce and Lemons **\$7.95/person**

"Made to Order" Pasta Station **\$9.95/person**
Penne Pasta served with Marinara & Alfredo Sauces
Complimented with choice of: Broccoli, Broccoli Rabe, Roasted Peppers, Black Olives, Roasted Garlic & Fresh Tomatoes Accompanied with Caesar Salad and Italian bread

"Made to Order" Fajita Station **\$9.95/person**
Flour Tortillas topped with Grilled Southwest Chicken or Blackened Pepper Fried Steak
Complimented with choice of: Fried Peppers & Onions, Chipotle Mayonnaise, Sour Cream, Salsa, Shredded Cheddar & Monterey Jack Cheeses

Butler Passed Hors D'oeuvres

Bacon Wrapped Scallops
Beef Satay Teriyaki
Brie and Wild Mushroom Toast
Bruschetta Toasts
Crispy Mini Eggrolls
Deviled Eggs
Franks in Blanket
Miniature Maryland Crab Cake
Prosciutto Wrapped Melon
Sesame Chicken
Stuffed Mushrooms

Stationary Hors D'oeuvres

Antipasto Platter
Buffalo Wings with Bleu Cheese and Celery
Brie en Croûte
Cheese and Seasonal Fruit Platter
Crudités Basket with Dips
Grilled Kielbasa and Sauerkraut
Grilled Vegetable Platter
Homemade Salsa and Chips
Italian Meatballs
Penne a la Vodka
Penne w/ Broccoli Rabe & Sausage
Swedish Meatballs

Carving Stations: Baked Virginia Ham, Corned Beef Brisket, Roast Loin of Pork,
Roast Sirloin of Beef, Roasted Turkey Breast

Please Add 8.375% Sales Tax and the Customary 20% Service Charge.
185 John Simpson Road · Carmel, New York · 10512 · (845) 225-5700 · (845) 228-4395



BEVERAGES

Four Hour Open Bar Top Shelf Liquor, Beer, Wine, Soda and Juices	\$18.95/person
Four Hour Modified Bar Beer, Wine, Soda and Juices	\$11.95/person
Four Hour No Alcohol Sodas and Juices only	\$3.95/person
Open Bar Priced On Consumption:	
Top Shelf Mixed Drinks	\$6.00/drink
Domestic Beer	\$4.00/bottle
Imported Beer	\$5.00/bottle
House Wine	\$6.00/glass

Please Add 8.375% Sales Tax and the Customary 20% Service Charge.
185 John Simpson Road · Carmel, New York · 10512 · (845) 225-5700 · (845) 228-4395