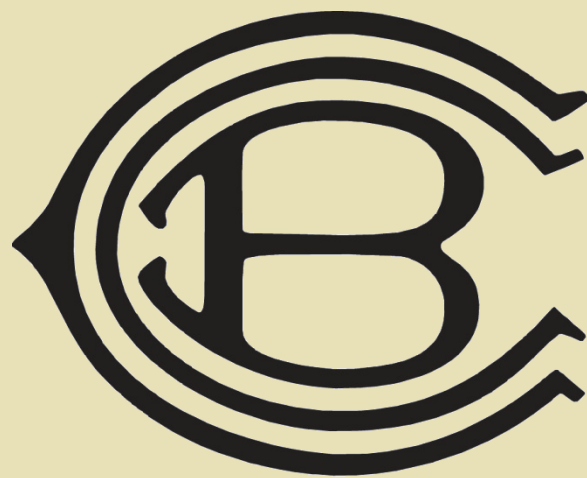




Binghamton Country Club
Banquet Menu



1889



Thank you for considering Binghamton Country Club for your event!

The Binghamton Country Club, nestled in the hills of Endwell, NY, is the perfect location for any event, whether your event is an intimate gathering, or grand event. Our Private Dining Room, Main Ballroom, and Dining Room are available for events, and our Upper and Lower Patio are available in the Summer Months.

Binghamton Country Club is available for Weddings, Rehearsal Dinners, Bridal and Baby Showers, Birthdays, Anniversaries, Meetings, Seminars, Golf Outings, Pool Parties and so much more. Our Private Dining Room is equipped with a built in projector and screen, making it the perfect space for private business meetings.

At the Binghamton Country Club, we work on building relationships with you to work towards creating the perfect blend of party that you are looking for. Our dedicated staff are ready to assist you in the planning of every detail of your event, no matter how big or small. We pride ourselves on our ability to create the perfect package, by creating a personal plan for your event that fits your needs.

Our culinary team has put together a banquet menu that has a wonderful variety of menu items. Upon request, our Chef's will work to put together a special menu created just for you. Our goal is to make every event an unforgettable memory for you and your guests.

We look forward to creating your perfect event, and working with you soon.

The Binghamton Country Club Events Team

Dwayne Fanara
Executive Chef

Tammy Peters
Sous Chef

Kyle Knoblauch
Beverage Manager

Booking Information, Room Fees & Policies

Room Capacities

Main Ballroom
120 w/ Dance Floor
160 w/o Dance Floor

Dining Room
65 – 70 Seats

Private Dining Room
20 – 30 Seats

Upper Patio
40 Covered | 70 Uncovered

Lower Patio
100 – 125 Seats

*Please Note: Capacities will be affected by buffet tables, portable bar setup, audio-visual requirements and room configuration.

Upper Patio Available for Non-Member Banquets with General Manager Approval Only

Room Rental Fees

Private Dining Room
\$200

Dining Room
\$250

Main Ballroom
\$1000

Patios \$200

**Minimum Food & Beverage Charges of \$15.95 per person Required (plus Tax and Service Charge)

Room Fees may be Reduced or Waived depending on Total Food Purchases and/or Booking Period

**Room Fees Do Not Apply for Binghamton Country Club Members with Minimum Food Purchase

Deposits and Payments

Room Rental fee is due with a signed contract at the time of booking, to confirm your date and time. Final payment is billed to the Sponsoring Member on the day of your event.

Payments may be made by Check or Credit Card.

All payments are Non-Refundable.

All food and beverage service, including alcohol, must be provided and served by the Binghamton Country Club. No Outside Food or Catering is permitted.

**Please note, event themed Desserts or Cakes are permitted.*

Beverage Services

Open Hosted Bar

Open Bars are solely based on consumption. All charges will be calculated at the end of your function & final price will include tax and gratuity. Event hosts may choose what beverage options are available.

Cash Bar

Individual guests pay for their own drinks. Price includes tax and gratuity.
Payments may be made only by cash.

Combination Bar

Event hosts may choose to host part of the bar, and require cash bar for premium purchases. Many hosts will select Beer/Wine included. Final totals will be based off consumption bar. Hosted bar may be limited to certain items, a certain amount of time, or a predetermined dollar amount.

Beer Selections

Domestic

Blue Moon
Bud Light
Budweiser
Coors Light
Michelob Ultra
Miller Lite
Yuengling

Import

Amstel Light
Carlsberg Lager
Corona
Guinness
Heineken
Heineken Light
Labatt
Labatt Light
Labatt N/A
Stella Artois
Boddington Pub Ale

Craft

Based Upon Availability*

Premium Liquor Selections

Grey Goose
Kettle One
Stolichnaya Raz
Bombay Sapphire
Macallen 12yr
Buffalo Trace
Bullet Bourbon
Crown Royal
Jamison

Call Brand Liquor Selections

Titos Vodka
3 Olives Grape
Tanqueray
Captain Morgan White Rum
Captain Morgan Spiced Rum
Dewars White Label
Johnny Walker Red
Jim Beam
Jack Daniels
Seagram's 7 Canadian Club
Milagro Tequila
Bailey's Irish Cream
Kahlua
Peach Schnapps

All Bars will include Call Brand Liquor Selections. Premium Bars will include a variety of Call & Premium Brands.

Selections are subject to change based upon availability. If a product is not available, a similar product in price and quality may be substituted.

*All Guests MUST have Valid ID to consume Alcohol.

Anyone consuming alcohol under age or without a valid ID will be asked to leave.

Our Bartenders reserve the right to stop service at any time due to overconsumption.

Banquet Wine List

Sparkling Selections

| | |
|------------------------------|----|
| Villa Jolanda Prosecco | 23 |
| Ayala Brut Majeur Champagne | 60 |
| Taittinger Brut La Francaise | 72 |

Chardonnay

| | |
|-----------------|----|
| Kendall Jackson | 33 |
| Roth Estate | 33 |
| William Hill | 33 |

Pinot Grigio

| | |
|----------|----|
| Stellina | 24 |
|----------|----|

Sauvignon Blanc

| | |
|------------|----|
| Prophecy | 21 |
| Monkey Bay | 21 |

Riesling

| | |
|-------------|----|
| Covey Run | 18 |
| Thirsty Owl | 24 |

Rose

| | |
|----------------------|----|
| Les Lauzeraies Tavel | 30 |
| Mas De La Rouriere | 36 |

Availability is not guaranteed.

If a particular wine or vintage is no longer available, a similar product in price and quality may be substituted.

Cabernet Sauvignon

| | |
|--------------------------|----|
| Veramonte | 24 |
| J. Lohr | 36 |
| Yardstick Ruth's Beach | 33 |
| Michael David Earthquake | 40 |

Merlot

| | |
|--------------------------|----|
| Beringer Founders Estate | 24 |
| Tommasi Le Prunee | 27 |

Brunello di Montalcino

| | |
|----------------------|----|
| Fattoria la Lecciaia | 50 |
|----------------------|----|

Pinot Noir

| | |
|------------------------|----|
| Santa Carolina Reserva | 24 |
| Elouan 15 | 36 |

Red Blends & Other

| | |
|-----------------------------|----|
| The Divining Rod Devine Red | 21 |
| Stags Leap Hands of Time | 40 |
| Cline Red Zinfandel | 21 |
| Finca Decera Malbec | 30 |
| Tintara Shiraz | 27 |

Breakfast & Brunch Menu

The Continental Buffet

Assorted Fresh Danish
Bagels with Cream Cheese
Seasonal Fresh Fruit Bowl
Coffee, Tea & Assorted Juices
\$10pp

Hot Breakfast Buffet

(20 person minimum)

Scrambled Eggs
Bacon or Sausage
Home Fries
Assorted Danish
Seasonal Fresh Fruit Bowl
Coffee, Tea & Assorted Juices
\$14pp

Add Pancakes, French Toast or French Toast Casserole \$3pp

Add Bagels, Toast or Muffins \$2pp

Quiche Buffet

(15 person minimum)

Assorted Quiche
Oven Roasted Potatoes
Seasonal Fresh Fruit
Tossed Greens Salad
Assorted Rolls & Butter
Coffee, Tea & Lemonade
\$13pp

Brunch Buffet

(20 person minimum)

Grilled Chicken Breast
Scrambled Eggs
Bacon or Sausage
Oven Roasted Potatoes
Seasonal Fresh Fruit
Tossed Greens Salad
Assorted Rolls & Butter
Coffee, Tea & Assorted Juices
\$16pp

Breakfast Additions

Add any of the following to our Breakfast or Brunch Buffet:

French Toast Casserole | \$3pp
Southern Biscuits & Gravy | \$3pp
Jumbo Cinnamon Rolls | \$2pp
Butter Croissants & Jam | \$2pp

Bloody Mary or Mimosa Bar
Pricing Starting at \$7pp

A La Carte Meeting Selections

Morning Refreshments

Assorted Danish | \$2pp
Assorted Muffins | \$2pp
Bagels with Cream Cheese | \$2.50pp
Assorted Granola Bars | \$2.25 each
Assorted Cold Cereals with Milk | \$3pp
Assorted Fresh Fruit | \$1.25 each

Afternoon Snacks

Assorted Freshly Baked Cookies & Brownies | \$3pp
Individual Bag Potato Chips | \$1.50 each
Mixed Nuts or Trail Mix | \$3pp
Tortilla Chips with Salsa | \$4pp
*Add Guacamole | \$2pp

Beverages

Canned Soda | \$2.25
Fountain Soft Drinks | \$2
Bottled Water | \$2.50
Coffee, Tea, Hot Chocolate Station | \$4
Assorted Juices | \$2

A la Carte Selection may vary when added to an existing buffet or plated menu

Lunch Buffet Selections

Deli Sandwich

(15 person minimum)

Turkey Breast, Roast Beef and Ham
American and Provolone Cheese
Assorted Condiments and Deli Rolls
Lettuce, Tomato, Pickle Spears
Tossed Greens Salad
Seasonal Fresh Fruit
Side du Jour
\$13pp

Soup & Salad

(15 person minimum)

House Made Soup Selection
Tossed Greens Salad
Caesar Salad
Seasonal Fresh Fruit
Side du Jour
\$8pp

Silver Lunch

(15 person minimum)

Grilled Marinated Chicken Breast
Pasta Primavera
Oven Roasted Potatoes
Fresh Vegetable
Tossed Greens Salad
Assorted Rolls & Butter
\$15pp

Gold Lunch

(20 person minimum)

Tenderloin Beef Tips
Chicken Breast
Whipped Potatoes
Fresh Vegetable
Tossed Greens Salad
Assorted Rolls & Butter
\$23pp

Plated Lunch Selections

(8 order minimum per selection)

All Plated Lunch Selections must be Preordered at least 7 days prior to the event
Coffee, Tea, Lemonade & Iced Tea Stations are Included

Entrée Selections

All Entrée Selections served with House Salad and Assorted Rolls & Butter

Grilled BBQ Chicken Breast / with Pineapple Salsa, Rice & Fresh Vegetable | \$19

Thai Peanut Tuna / Ahi Tuna, Seared Rare with Thai Peanut Glaze, Rice & Fresh Vegetable | \$21

Almond Crusted Shrimp / Golden Fried, finished with Apricot Glaze, Whipped Potatoes & Fresh Vegetable | \$19

Chicken Francaise / over Penne Pasta tossed with Roma Tomatoes & Fresh Spinach | \$20

Summer Penne Pasta / Tossed with Sundried Tomatoes, Asparagus, Fresh Basil & Goat Cheese | \$16

Chicken Parmesan / over Spaghetti with Marinara | \$16

Plated Salads

Caesar / Fresh Romaine, House Made Croutons, Asiago Cheese & Caesar Dressing | \$8

Summer Spinach / Baby Spinach topped with Fresh Berries, Mandarin Oranges and Candied Walnuts | \$9

Fall Spinach / Baby Spinach topped with Granny Smith Apples, Candied Walnuts & Dried Cherries | \$9

Cranberry Feta / Mixed Greens topped with Dried Cranberries, Candied Pecans and Feta Cheese | \$7

Antipasti / Mixed Greens topped with Roasted Red Peppers, Artichokes, Olives & Mozzarella Cheese | \$8

Add Grilled Chicken | \$4

Add Grilled Shrimp | \$7

Sandwiches

Grilled Chicken Breast / Served on a Roll with Lettuce and Tomato | \$12

Portobello Burger / Grilled Portobello Mushroom, Roasted Red Pepper, Spinach & Swiss Cheese | \$11

Cheeseburger / Half Pound Burger, American Cheese, Lettuce & Tomato on a Roll | \$13

Chicken Spiedie Sandwich / Marinated in BCC Spiedie Sauce, Served on a Sub Roll | \$12

Chicken Club Wrap / Grilled Chicken, Bacon, Lettuce, Tomato, Cheddar & Mayonnaise | \$13

Turkey Club / Triple Decker of Smoked Turkey Breast with Bacon, Lettuce, Tomato & Mayonnaise | \$13

Chicken Club Wrap / Grilled Chicken, Bacon, Lettuce, Tomato, Cheddar & Mayonnaise | \$13

All Sandwiches served with Thick Cut French Fries or Fresh Fruit Cup

Hors D'Oeuvres

If your party consists of ONLY Hors D'Oeuvres and Beverage, the total amount before tax and gratuity must be equal to \$15.95 per person.

If Hors D'Oeuvres are to be served prior to a meal, 4-6 pieces per person is recommended.
If Hors D'Oeuvres are to be served alone, 8-10 pieces per person is recommended.

Displays & Stations

(All Displays & Stations priced per person)

Harvest Table / Assorted Cheeses, Vegetable Crudites, & Fresh Fruit | \$3 | \$4 | \$5

Beer Cheese Dip / Served with Soft Pretzels for Dipping | \$4

Spinach & Artichoke Dip / Served with Tortilla Chips for Dipping | \$4

Antipasto Station / A Selection of Italian Meats & Cheeses, Olives, Peppers & Artichokes / \$9

Roasted Garlic Hummus & Tzatziki / Served with Pita Chips for Dipping / \$3

See Stations Section for Additional Stationed Options

Club Favorites

(Priced per 50 pieces)

Tempura Shrimp / tossed with Firecracker Sauce | \$95

Seared Ahi Tuna / Blackened & Served with Wasabi, Soy Sauce & Spicy Sauce | \$120

Beef Negimaki / Thinly Shaved Ribeye, Wrapped with Scallions & Glazed with Teriyaki | \$115

Fresh Vegetable Flatbread / with Asparagus, Yellow Squash, Red Pepper & Asiago Cheese | \$80

Spiced Apple Phyllo Cup / with Crumbled Blue Cheese and Candied Walnuts | \$60

Sesame Crusted Chicken / Served with Teriyaki for Dipping | \$85

Pork Potstickers / Served with Thai Peanut Glaze | \$90

Classic Selections

(Priced per 50 pieces)

Traditional Bruschetta / Served on Sliced Ciabatta, finished with Asiago Cheese | \$75

Classic Jumbo Shrimp / Served with Horseradish Cocktail Sauce | \$135

Caprese Flatbread / with Vine Ripened Tomatoes, Mozzarella, Chiffonade of Basil & Balsamic Reduction | \$80

Spinach & Feta Phyllo Cup / lightly baked with Lemon & Oregano | \$80

Lighter Options

(Priced per 50 pieces)

Fig & Mascarpone Phyllo Cups / finished with a Drizzle of Honey | \$100

Mediterranean Flatbread / with Spinach, Herbed Cheese, Roasted Pepper, Artichoke & Balsamic Reduction | \$85

Baked Brie Phyllo Cups / with Granny Smith Apples and Caramelized Onions | \$95

Chicken Breast Sate / with Spicy Peanut Sauce | \$85

Shaved Beef & Herbed Cheese / on Toasted Baguette | \$95

Slider Sandwiches

(Priced per 50 pieces)

Roast Beef / with Horseradish Cream | \$90

Cheeseburger / with Lettuce, Tomato & Pickles | \$100

Pulled Pork / finished with BBQ Sauce | \$100

Crispy Club Chicken / with Cheddar Cheese, Lettuce & Tomato | \$100

Meatball / House Meatballs finished with Mozzarella Cheese | \$85

Philly Cheese steak / with Peppers, Onions & Provolone Cheese | \$100

Signature Seafood Selections

(Priced per 50 pieces)

Sushi Tray / Assorted Sushi Tray served with Soy Sauce, Wasabi and Spicy Firecracker Sauce | \$100

Bacon Wrapped Scallops / tossed with BBQ Sauce | \$125

Shrimp Pina / Crispy Fried Coconut Shrimp with Citrus Marmalade | \$100

Raw Oysters on the Half Shell / Served on Ice with Cocktail Sauce, Horseradish & Tabasco | Market Priced

Steamed Littleneck Clams / finished with Garlic Butter & Lemon | Market Priced

Ahi Tuna Crudo / Sliced & Served Raw on Ice, finished with Seasonal Preparations | \$125

Scallop Ceviche / Sliced Fresh Jumbo Scallops, Lightly Marinated in Citrus with Jalapenos | \$135

Lobster Rolls / House made Lobster Salad on a Buttered New England Roll | \$125

Plated Dinner Selections

(8 order minimum per selection)

All Plated Dinner Selections must be Preordered at least 7 days prior to the event

*All Entrée Selections include a House Salad, Assorted Rolls & Butter,
Coffee, Tea, Lemonade & Iced Tea*

Beef Selections

(All Beef Selections prepared Medium Rare unless otherwise Specified)

8oz Filet Mignon / Hand Cut Black Angus Tenderloin | \$40

12oz Delmonico / Well Marbled, Hand Cut Black Angus Ribeye, Perfectly Seasoned & Grilled | \$35

12oz New York Strip / Lightly Marbled, Hand Cut Black Angus Strip Steak, Perfectly Seasoned & Grilled | \$32

Prime Rib / Slow Cooked Black Angus Ribeye, Finished with Au Jus, Queen or King Cut | \$27 | \$29

Select an Enhanced Preparation for your Beef Selection | \$2

Greek Style | with Garlic, Lemon, Oregano, Feta Cheese, and Baby Spinach
Milanese | prepared in the classic manner with Oil & Garlic, White Wine & Au Jus
Herb Rubbed | and finished with a Red Wine Demi-Glace
Southwestern | Mesquite Rubbed and Finished with a Barbecue Glaze

Seafood Selections

Salmon / Served Grilled or Seared | \$26

Shrimp / Served Grilled, Seared or Tempura Style | \$24

Scallops / Served Seared | \$30

Lobster Tail / Served with Drawn Butter & Lemon | Market Priced

Select an Enhanced Preparation for your Seafood Selection | \$2

Blackened | with Sweet Chili Glaze
Rustica | with Tomatoes, Cracked Pepper, Basil & Balsamic Reduction
Almond Crusted | with an Apricot Glaze
Herb Rubbed | with a Lemon Butter Sauce

Chicken Selections

Boneless Chicken Breast / Prepared Marsala, Piccata or Francaise Style

Full Order | \$22 Half Order | \$18

Country Club Chicken / Stuffed with Spinach, Prosciutto, Dried Cherries & Cream Cheese,
finished with a Marsala Wine Sauce | \$24 Full Order

Chicken Toscana / Finished with Tomatoes, Basil, Fresh Mozzarella & Pesto Cream Sauce | \$23 Full Order

Cordon Blue / Chicken Breast, Rolled with Ham & Swiss Cheese , finished with a Honey Mustard Glaze | \$24

Half Roasted Chicken / Slow Roasted & Finished with BBQ Sauce | \$20

Bourbon Street / Pecan Crusted Chicken Breast, finished with a Honey Bourbon Glaze | \$23 Full Order

(Additional Seasonal Preparations may be Available)

Vegetarian Selections

Vegetable Napoleon / Marinated Grilled Zucchini, Squash, Mushroom and Peppers with Mozzarella & Balsamic Reduction | \$18

Pasta Primavera / Sautéed Julienne Vegetables over Pasta with Choice of Marinara, Alfredo or Oil & Garlic | \$18

Baked Vegetable Ratatouille / Zucchini and Squash layered with Tomato Sauce & Baked with Mozzarella Cheese | \$19

Starch Selections

Whipped Potatoes, Baked Potato, Sweet
Mashed, Sour Cream & Chive Mashed,
Oven Roasted Potatoes, Basmati Rice or
Brown Rice

Vegetable Selections

Green Beans, Vegetable Medley,
Broccoli, Glazed Carrots, Asparagus,
Brussels Sprouts

Seasonal Side Selections May be Available

Dinner Buffet Menus

(20 person Minimum)

All Buffets include Buffet or Served Salad with Assorted Rolls & Butter,
Coffee, Tea, Lemonade & Iced Tea

Down Home

Roasted Turkey Breast with House Turkey Gravy
Whipped Potatoes & Stuffing
Fresh Vegetable & Cranberry Sauce
\$15

The Basic

Grilled Marinated Chicken Breast
Baked Haddock Filet finished with Lemon Butter
Baked Penne with Mozzarella & Fresh Vegetable
\$17

Island Select

Seared Salmon with Sweet Chili Glaze
Sliced Pit Ham with Pineapple Glaze
Island Rice & Fresh Vegetable
\$20

Silver Standard

Roasted Sliced Pork Loin or Ham
Jumbo Tiger Shrimp Risotto
Whipped Potatoes & Fresh Vegetable
\$23

Gold Standard

Sliced Roasted Tenderloin with Au Jus
Lobster Ravioli with Vodka Sauce
Oven Roasted Potatoes & Fresh Vegetable
\$26

Enhance your Dinner Buffet

Salad Bar Enhancements

(All priced per person; 15 person minimum)

Salad Bar with Additional / Spring Mix Lettuce with Grape Tomatoes, Cucumbers, Olives, Carrots, Assorted Nuts, Dried Fruits & Cheeses | \$3

Caesar Salad Bowl / Romaine Lettuce tossed with Asiago Cheese, Caesar Dressing & Croutons | \$3

Add Antipasto Station / Add additional Meats, Cheeses, Olives, Artichokes & Roasted Peppers to Salad Bar | \$9

Seasonal Salad / Add a Composed Seasonal Salad to your Salad Bar | \$3

Pasta Station

(\$8 per person, 15 person minimum)

Select *Two* Pastas / Penne, Linguini, Spaghetti, Rigatoni, Bowtie or Cheese Ravioli

Select *Two* Sauces / Marinara, Alfredo, Oil & Garlic, Pesto Cream or Vodka Tomato

Select *Two* Sauté Items / Broccoli, Mushrooms, Julienne Vegetables, Plum Tomatoes or Spinach

Chef Carved Specialties

(All priced per person; 15 person minimum)

All Carving Stations include Assorted Rolls & Butter, and Appropriate Condiments & Sauces

Slow Roasted Pork Loin / \$12

Roasted Turkey Breast / \$10

Smoked Pit Ham / \$10

Black Angus Beef Tenderloin / \$20

Slow Roasted Prime Rib / \$18

A la Carte Buffet Selections

(15 person Minimum on All Buffet Selections)

*All Buffet Selections include a House Salad, Assorted Rolls & Butter,
Coffee, Tea, Lemonade & Iced Tea*

To Assemble a Buffeted Party, Please select the Entrees, Starch and Vegetable of your choice

*A **Second** Entrée Selection will reduce the total cost by \$3 per person*

All Items Priced a la Carte per person

Entrée Selections

Sautéed Boneless Chicken Breast / Served Marsala, Picatta or Francaise Style | \$16

Grilled Boneless Chicken Breast / Lemon Garlic Marinated, BBQ Style, or Teriyaki Glazed | \$16

Bone-In Roasted Chicken / Served Italian or BBQ Style | \$12

Sliced Roasted Pork Loin or Boneless Pork Chops / Mushroom Gravy, Teriyaki, BBQ or Cider Glazed | \$12

Roasted Turkey Breast / with House Turkey Gravy | \$12

Haddock Filet / Lightly Seasoned and Baked with Lemon and Butter | \$14

Fresh Atlantic Salmon / Sweet Chili, Teriyaki, Lemon Butter, Apricot Glaze or Pesto Cream | \$18

Sliced Roasted Tenderloin / Served with Caramelized Onions & Au Jus | \$20

Grilled 3oz Filet Medallions / Herb Rubbed with Mushroom Gravy or Caramelized Onions with Au Jus | \$18

Tenderloin Beef Tips / with Buttered Egg Noodles | \$17

Entrée Pasta Selections

Lobster Ravioli / with Vodka Tomato Sauce | \$16

Cheese Ravioli / with Marinara Sauce | \$6

Spinach Ravioli / tossed with Alfredo Sauce, Spinach &
Roasted Tomatoes | \$5

*Additional Buffet Selections
Available Upon Request*

Side Selections

Whipped Potatoes, Baked Potato,
Sweet Mashed, Sour Cream & Chive
Mashed, Oven Roasted Potatoes,
Baked Penne, Basmati Rice
or Brown Rice

Green Beans, Vegetable Medley,
Broccoli, Glazed Carrots, Asparagus,
or Brussels Sprouts

**Seasonal Selections May Be
Available**

Dessert Selections

(8 order Minimum for all Plated Desserts)

Desserts will be served with Coffee & Assorted Hot Teas

New York Style Cheesecake / with your choice of Caramel, Raspberry or Chocolate Sauce | \$6

Assorted Pies / Apple, Cherry, Blueberry, Fruits of the Forest, Strawberry Rhubarb, Pecan etc. | \$5

Crème Brulee / Baked Custard with Caramelized Sugar Crust | \$5

Strawberry Shortcake/ Fresh Baked Biscuits with Strawberry Sauce and Fresh Strawberries | \$5

Assorted Mousse / Chocolate, White Chocolate, Cappuccino, Vanilla or Strawberry | \$4

Lemon Mascarpone Cake / Lemon Cake layered with a Sweet Mascarpone Cream and Fresh Berries | \$7

Chocolate Layer Cake/ Finished with Chocolate Sauce | \$6

Ask about our Seasonal Plated Dessert Selections

Venetian Dessert Station

(15 person Minimum on All Buffet Selections)

Coffee Station with Assorted Hot Teas included

Select *Three* Items from below \$8 per person

Select *Four* Items from below \$10 per person

Select *Five* Items from below \$12 per person

Assorted Mouse | *Chocolate, White Chocolate, Cappuccino, Vanilla, or Strawberry*

Fresh Baked Cookies | *Chocolate Chip, Oatmeal Raisin and White Chocolate Macadamia Nut*

Cheesecake Bites | *New York Style Cheesecake topped with Cherries*

Crème Brulee | *Baked Custard with Caramelized Sugar*

Cream Puffs | *Plain or Dipped in Milk Chocolate*

Cake Bite Truffles | *Chocolate, Red Velvet or Lemon*

Cupcakes | *Vanilla or Chocolate Mini Cupcakes*

Add Cookies & Brownies to Any Event

\$3pp

Thank you for taking the time to review our Banquet Menu. Here at the Binghamton Country Club, our mission is to create the perfect blend of Food, Beverage and Hospitality for your Event. If you haven't found what you are looking for, contact us today to setup a private meeting to discuss your options.

The Binghamton Country Club Events Team

Dwayne Fanara
Executive Chef
chefs@binghamtoncountryclub.com

Tammy Peters
Sous Chef
chefs@binghamtoncountryclub.com

Kyle Knoblauch
Beverage Manager

For all of your Country Club Needs:

Rick Keding
General Manager/Golf Pro
rkeding@binghamtoncountryclub.com