



CATERING INFO



PICK UP, DELIVERY, AND FULL SERVICE CATERING IS AVAILABLE
PLEASE CONSIDER PUB ON THE GREEN FOR ALL YOU 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****



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



CATERING MENU

CATERING ENTREES AND SIDES

HALF PAN SERVES 10-15 PEOPLE/FULL PAN SERVES 20-30 PEOPLE

STARTERS All options are priced individually 25 piece minimum	VEGETABLES/POTATOES Half Pan/Full Pan	MAINS Half Pan/Full Pan
Artichoke French \$1.75	Broccoli or Green Bean Casserole \$50/\$95	BBQ or Herb Roasted Bone-In Chicken \$85/\$160
Sausage Stuffed Mushrooms \$2.50	Greens & Beans (Add Sausage) \$60(\$70)/\$115(\$135)	Chicken French \$85/\$170
Spinach Stuffed Mushrooms \$2.00	Grilled Asparagus with Garlic Butter \$60/\$115	Chicken Cutlet \$75/\$145
Bruschetta \$2.00	Sweet Garlic & Chili Glazed Broccolini \$60/\$115	Chicken Parmesan \$85/\$170
Shrimp Cocktail M/P	Roasted Vegetable with Basil & Balsamic \$50/\$95	Chicken Milanese \$110/\$205
Assorted Cheese and Crackers \$4.00/person	Green Bean Almondine \$50/\$95	Chicken Marsala \$85/\$170
Rolls & Butter \$2.50/person	Eggplant Parmesan \$60/\$115	Chicken Scampi \$85/\$155
SALADS Half Pan/Full Pan	Herb Roasted Potatoes \$40/\$75	Grilled Chicken & Broccoli Alfredo \$85/\$155
House Salad \$35/\$65	Garlic Mashed \$45/\$85	Chicken Piccata \$85/\$155
Caesar Salad With Croutons \$40/\$75	Smashed Potatoes \$60/\$115	Slow Roasted Pork Loin with Au Jus \$70/\$135
Harvest Salad \$55/\$105	Sweet Potatoes with Candied Walnuts & Marshmallow Brulé \$60/\$115	Meatballs with Marinara \$50/\$95
Pasta Salad \$35/\$65	PASTAS Half Pan/Full Pan	Grilled Italian Sausage with Peppers & Onions \$65/\$115
Potato Salad \$30/\$55	Pub Riggies \$80/\$155	Baked Meatballs & Sausage with Pepper Onions Marinara & Melted Mozzarella \$75/\$145
Mac Salad \$30/\$55	Farfalle Carbonaro \$70/\$135	BBQ Pulled Pork with Hawaiian Sweet Rolls \$125/\$245
Tuna Mac Salad \$40/\$75	Baked Rigatoni with Bolognese Sauce \$65/\$125	Grilled Chicken Platter \$85/\$160
Eggsalad \$40/\$75	Pasta Marinara with Melted Mozzarella \$50/\$95	Roast Beef on Wick Platter with Au Jus \$85/\$165
Coleslaw \$30/\$55	Pasta Primavera \$50/\$95	Assorted Deli Platter \$75/\$145
Waldorf Salad \$65/\$125	Pasta with French Sauce \$50/\$95	
	Mac & Cheese \$50/\$95	
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		

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