

## **EVENT MENU**



– Thank you for considering Pub 235 On The Green for your special event. Enclosed you will find food and beverage menu options that have been put together by our staff of professionals. Keep in mind that these menus are only suggestions, and it would be our pleasure to assist you in putting together the perfect menu for your event. We look forward to celebrating your special day with you!

– Our banquet room seats 230 people and every table overlooks the golf course, with access to our newly renovated patio overlooking the 18th green. We can accommodate a wide range of events including weddings, showers, birthdays, retirements, business meetings and more. We offer unique menu selections at reasonable prices.



– For more information or to schedule a tour of our facility, please call Shannon Brooks our Event Coordinator at (585) 455 - 2056 or email at [shannon@pub235.com](mailto:shannon@pub235.com)

**Pub 235 On The Green\* 2101 Country Club Lane, Ontario, NY 14519 585-216-1740**

# == PUB 235 ==

Bar/Beverage Service

## **BEER & WINE**

Beer: Labatt, Labatt Light, Coors Light, Bud Light, Michelob Ultra

White Wine: Chardonnay, Pino Grigio, Riesling

Red Wine: Cabernet, Merlot,

## **CALL COCKTAILS**

Absolute Vodka, Captain Morgan, Tanqueray, Southern Comfort, Kahlua, Seagram's Seven, Jim Beam

## **PREMIUM COCKTAILS**

Kettle One, Bombay Sapphire, Jack Daniels, Bailey's, Jameson, Patron Tequila, Grey Goose

## *Open Bar Packages*

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### **COFFEE, TEA AND SODA**

1 Hour \$8.00 2 Hours \$10.00 3 Hours \$12.00 4 Hours \$14.00 5 Hours \$16.00 6 Hours \$18.00

### **BEER & WINE**

1 Hour \$15.00 2 Hours \$22.00 3 Hours \$24.00 4 Hours \$28.00 5 Hours \$32.00 6 Hours \$36.00

### **WELL BAR**

1 Hour \$16.00 2 Hours \$20.00 3 Hours \$24.00 4 Hours \$28.00 5 Hours \$32.00 6 Hours \$36.00

### **CALL BAR**

1 Hour \$18.00 2 Hours \$24.00 3 Hours \$28.00 4 Hours \$32.00 5 Hours \$36.00 6 Hours \$40.00

### **PREMIUM BAR**

1 Hour \$20.00 2 Hours \$28.00 3 Hours \$32.00 4 Hours \$36.00 5 Hours \$40.00 6 Hours \$44.00

### **ADD TABLE WINE**

Starting at \$12 a bottle

### **CHAMPAGNE TOAST**

Available upon request for \$4.00 pp

20% service charge and sales tax will apply

# PUB 235 ON THE GREEN BRUNCH MENU

## CONTINENTAL BREAKFAST

\$13 per person

Baked Fresh Pastries and Fresh Fruit, Orange and Cranberry Juice, Coffee, Hot Tea and Individual Yogurt with Granola

Add Bagels with Cream Cheese \$3 per person

Add Assorted Cereal with Milk \$3 per person

## BRUNCH #1

\$18 per person

Choose one from each Category

Juice and Coffee Station Included

+ Includes Danish and Muffins +

### Category #1

Scrambled Eggs with Cheese or Western Scramble with Cheese

### Category #2

Home Fries, Shredded Hash Browns, Potatoes O'Brien or Tater Tots

### Category #3

Bacon or Sausage Links

## BRUNCH MENU #2

\$23 per person

Choose One from each category

Juice and Coffee Station Included

+ Includes Danish, Muffins and Fresh Fruit Bowl +

### Category #1

Scrambled Eggs with Cheese or Western Scramble with Cheese

### Category #2

Home Fries, Shredded Hash Browns, Potatoes O'Brien or Tater Tots

### Category #3

Bacon or Sausage Links

### Category #4

French Toast, Waffles or Pancakes

20% SERVICE CHARGE AND SALES TAX WILL APPLY



## **BRUNCH #3**

**\$28 per person**

**Choose one from each Category**

Juice and Coffee Station Included

+ Includes Danish, Muffins and Fresh Fruit Bowl +

+ Includes Baked Ziti with Mozzarella and House Salad with Ranch and Balsamic Vinaigrette or Caesar  
Salad Harvest Salad add \$2pp +

### **Category #1**

Scrambled Eggs with Cheese or Western Scramble with Cheese

### **Category #2**

Home Fries, Shredded Hash Browns, Potatoes O'Brien or Tater Tots

### **Category #3**

Bacon or Sausage Links

### **Category #4**

French Toast, Waffles or Pancakes

### **Category #5**

Chicken French, Chicken Marsala or Herb Roasted Chick

## **DELI BUFFET**

**\$15 per person**

Turkey, Ham, Roast Beef, Hard Salami and Tuna Salad. With an Assortment of Cheese, Lettuce, Tomatoes,  
Onions, Pickles, Rolls and Bread

+ House Salad with Ranch and Balsamic Vinaigrette Dressing, Chips, Cookies and Brownies +

20% SERVICE CHARGE AND SALES TAX WILL APPLY

# FULL SERVICE CATERING ON SITE

## PICNIC BUFFETS

MINIMUM 40 PEOPLE

### Southern Yard [23]

- BBQ Chicken quarters, Pulled Pork/ with rolls, Cornbread and your choice of 3 sides -

### The 235 [18]

- Your choice of 2 meats hamburgers, cheeseburgers, hot dogs, grilled chicken or Italian sausage with peppers and onions and 3 sides -  
+ rolls, ketchup, mustard and onions included +

### The Bone Yard [18]

- BBQ Chicken quarters with your choice of 3 sides -

### The Pub Plate [16]

- Your choice of Hamburger, Cheeseburgers or Hot Dogs served with Macaroni salad and French fries -  
+ ketchup, mustard, onions and hot sauce included +

### The Southern [15]

- BBQ pulled pork served with your choice of 3 sides -  
+ Kaiser rolls included +

### The North Avenue [14]

- Your choice of hamburgers, cheeseburgers, hot dogs, grilled chicken or Italian sausage with peppers and onions served on a roll and choice of 3 sides -  
+ ketchup, mustard and onions included +

## SIDES

Tomato, Cucumber and Onion Salad

Macaroni Salad

Salt Potatoes

Baked Ziti

Caesar Salad

Potato Salad

Corn on the Cob

Tossed Salad

Green Beans

Fruit Salad

Baked Beans

Cole Slaw

Cajun Corn

Pasta Salad

LET US DO THE COOKING

- IF YOU DON'T SEE WHAT YOU'RE LOOKING FOR GIVE US A CALL, CHANCES ARE WE CAN MAKE IT -

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20% service charge and sales tax will apply



# FULL SERVICE CATERING

MINIMUM 40 PEOPLE

INCLUDES SALAD, ROLLS, AND BUTTER AND CHOICE OF 2 SIDES, ADD HARVEST SALAD \$2PP

**12 oz NY Strip Steak [32]** – grilled to medium rare

**Chicken & Artichoke French [25]** – lightly egg battered chicken and artichokes sautéed in a sherry lemon wine sauce

**Beef Sirloin [24]** – 8 oz of beef sirloin grilled served with ajus

**Chicken French [22]** – lightly egg battered chicken sautéed in a sherry lemon wine sauce

**Chicken Marsala [23]** – sautéed with sundried tomatoes, green onions, and mushrooms in a Marsala wine sauce

**Chicken Parmesan [20]** – breaded topped with Mozzarella cheese and Marinara sauce

**Eggplant Parmesan [20]** – breaded eggplant topped with Mozzarella cheese and marinara sauce

**Tortellini Primavera [20]** – Tri-color tortellini in a Parmesan cream sauce with fresh vegetables [Add Chicken 4]

**Haddock French [22]** – lightly egg battered haddock sautéed in a sherry lemon wine sauce

**Guinness BBQ Chicken [18]** – baked chicken quarters smothered in our house made Guinness BBQ sauce

**Artichoke French [18]** – lightly egg battered artichokes sautéed in a sherry lemon wine sauce

**Grilled Pork Tenderloin [22]** – house rubbed or BBQ pork tenderloin grilled to perfection

**Italian Sausage and Meatballs [17]** – with peppers and onions

**Norwegian Salmon [26]** – broiled with your choice of seasoning Cajun, lemon pepper or balsamic glaze

## HOT SIDES

Pasta Marinara

Mashed Potatoes

Broccoli

Baked Potato

Salt Potatoes

Garlic Mashed Potatoes

Vegetable Medley

Rice Pilaf

Green Beans

Penne Alfredo

## COLD SIDES

Potato Salad

Cottage Cheese

Macaroni Salad

Fruit Salad

Cole Slaw

Pasta Salad [add 2 pp]

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# PUB 235 ON THE GREEN EVENT MENU

## **BUFFET OPTION #1**

Choice of House Salad with Ranch and Balsamic Vinaigrette or Caesar Salad  
+ Harvest Salad add \$2pp +  
+ Included with Coffee +

**\$25 per person**

**Choose one from each category**

### **Category #1**

Bone in Herb Roasted Chicken, BBQ Chicken, Chicken French or Marinated Grilled Chicken

### **Category #2**

Meatballs and Sausage with Marinara Sauce, Roasted Pork Loin with Pork Ajus or Sliced Roast Beef with Ajus

### **Category #3**

Garlic Mashed Potatoes, Rice Pilaf, Salt Potatoes or Penne Pasta with Marinara Sauce

### **Category #4**

Vegetable Medley, Steamed Broccoli with Garlic Butter or Green Beans Almandine

## **BUFFET OPTION #2**

Choice of House Salad with Ranch and Balsamic Vinaigrette or Caesar Salad  
+ Harvest Salad add \$2pp +  
+ Included with Coffee +

**\$27 per person**

### **Choose 2**

Chicken French, Chicken Marsala or Petite Salmon Primavera

### **Choose 1**

Pasta with Alfredo Tortellini Primavera or Marinara Sauce

### **Choose 1**

Homemade Baked Italian Meatballs or Mild Italian Sausage

### **Condiment's Include**

Grated Parmesan, Crushed Red Pepper, Ciabatta and Artisan style rolls & butter



# PUB 235 ON THE GREEN EVENT MENU

## **BUFFET OPTION #3**

Choice of House Salad with Ranch and Balsamic Vinaigrette or Caesar Salad

+ Harvest Salad add \$2pp +

+ Included with Coffee +

**\$33 per person**

**Choose one from each category**

### **Category #1**

Carved Top Round or Carved Pit Ham

+ Carved Prime Rib add \$6 per person

### **Category #2**

Herb Roasted Bone in Chicken, Stuffed Pork Loin with Pork Ajus, Roasted Turkey with Pan Gravy

### **Category #3**

Broiled Haddock Scampi with Tomatoes and Onions, Seafood Newburg over Rice Pilaf or Salmon Primavera

### **Category #4**

Herb Roasted Potato, Rice Pilaf, Penne Pasta with Marinara Sauce or Garlic Mashed Potatoes

### **Category #5**

Vegetable Medley, Steamed Broccoli with Garlic Butter or Green Beans Almandine

## **DESSERTS**

New York Style Cheese Cake with Assorted Fruit Toppings (Blueberry, Strawberry or Cherry)

+ \$6 per person +

Ice Cream Sundae with Fresh Strawberries, Chocolate, Candied Walnuts and whipped cream

+ \$6 per person +

Pastry Table \$8 per person

Cookie and Brownie Tray \$3 per person

20% SERVICE CHARGE AND SALES TAX WILL APPLY



## **PLATED DINNER**

**All dinners include soup, House or Caesar salad, Harvest Salad add \$2pp choice of one vegetable and one starch  
Minimum of 30 people**

**14 oz Prime Rib [39]**

Slow roasted and served with Ajus

**12 oz NY Strip Steak [36]**

Grilled and cooked to medium rare

**8 oz Beef Sirloin [28]**

Grilled and cooked to medium rare

**Twin Pork Chops [32]**

Two 8 oz Prime Pork chops seasoned and grilled to perfection

**Chicken French [26]**

Lightly egg battered chicken sautéed in a lemon sherry wine sauce  
+ Add Artichokes \$3pp

**Chicken Marsala [26]**

Sautéed with mushrooms, Sundried tomatoes and green onions in Marsala wine sauce

**Guinness BBQ Chicken [20]**

Baked chicken quarters topped with our house made Guinness BBQ sauce

**Chicken Parmesan [24]**

Breaded and topped with Mozzarella cheese and marinara sauce

**Norwegian Salmon [32]**

Broiled with a Cajun, Lemon pepper or Balsamic glaze

**Garlic Rosemary Chicken [20]**

Baked chicken quarters with a garlic rosemary sauce

**Shrimp Scampi [28]**

Shrimp sautéed in a white wine garlic butter sauce

**10 oz Haddock Dinner [19]**

Beer battered or Broiled, served with lemon wedges and tarter sauce

**Tortellini Primavera [20]**

Tri colored tortellini with fresh vegetables in a Parmesan cream sauce

**Eggplant Parmesan [20]**

Breaded eggplant topped with Mozzarella cheese and marinara sauce

**-20% service fee and 8% sales tax will be added to final bill -**

## **SIDES**

### **Choice of one vegetable**

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**Vegetable medley**

**Steamed Broccoli**

**French Green Beans**

**Brussels Sprouts add Bacon [1]**

### **Choice of one starch**

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**Pasta Marinara**

**Baked Potato / Loaded add [2]**

**Garlic Mashed Potatoes**

**Rice Pilaf**

**-20% service fee and 8% sales tax will be added to final bill -**

## **HAND PASSED HORS D' OEUVRES**

### **Price per 100 pieces**

– ( All items can also be held in chafers or displayed) –

### **Vegetarian**

- Spinach and asiago stuffed mushrooms \$200 –
- Arancini with pesto aioli \$150 –
- Fried cheese Ravioli with marinara \$125 –
- Spanakopita \$275 –
- Vegetable spring rolls with sweet chili dipping sauce \$300 –
- Caprese skewers \$300 –

### **Chicken/ Beef/ Pork**

- Waldorf chicken salad crostini \$225 –
- Sesame chicken satay \$250 –
- Beef crostini with melted mozzarella and creamy horseradish \$350 –
- Sausage stuffed mushrooms \$225 –
- Sausage in puffed pastry \$200 –
- Prosciutto wrapped asparagus with balsamic glaze \$235 –
- Bacon wrapped dates \$225 –

### **Seafood**

- Coconut Shrimp with sweet chili sauce \$225 –
- Scallops wrapped in bacon \$300 –
- Shrimp cocktail \$375 –
- Smoked salmon canapes \$300 –

## **TABLE DISPLAYED HORS D' OEUVRES**

### **Priced per person**

#### **Vegetable Crudité \$4**

- Assorted fresh vegetables served with choice of dressing –

#### **Athene Greek Crudité \$6**

- Assorted fresh Vegetables served with hummus, kalamata olives, grilled pita and choice of dressing –

#### **Artisan Cheese Board \$7**

- Imported and Domestic cheeses, grapes and Artisan crackers –

#### **Antipasti \$9**

- Assorted sliced meats, cheeses, marinated vegetables, olives and crostini –

#### **Seasonal fresh Fruit Display \$6**

20% service charge and sales tax will apply



# == PUB 235 WEDDINGS ==

## LATE NIGHT SNACK

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\* MINIMUM OF 25 GUESTS

### FLAT BREAD PIZZA STATION

*Pepperoni, Cheese, Buffalo Chicken*

• \$10.00 per person •

### PUB PLATE STATION

*Cheeseburgers, Red Hots, Tater Tots, Macaroni Salad, Ketchup, Mustard, Onions, Hot Sauce*

• \$12.00 per person •

### MACARONI & CHEESE BAR

*Toppings: Bacon, Chives, Buffalo Chicken, Peas, Mini Meatballs in BBQ sauce*

• \$10.00 per person •

### SOFT PRETZEL BAR

*Sauces: Bavarian Cheese Sauce, Dijon Mustard*

• \$5.00 per person •

### PULLED PORK SLIDERS

*House Smoked Pulled Pork with Cheddar Cheese and BBQ Sauce*

• \$8.00 per person •

### TACO BAR

*Toppings: Taco Meat, Lettuce, Tomato, Cheddar Cheese, Salsa, Sour Cream, Flour Tortilla or Hard Shell*

• \$9.00 per person •

### CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH BAR

*Two Chocolate chip cookies with vanilla ice cream in the middle*

• \$5.00 per person •

THE ABOVE PRICES DO NOT INCLUDE 20% SERVICE FEE & 8% SALES TAX. GRATUITY IS DISCRETIONARY