

TAN TARA GOLF CLUB

Lunch Menus



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20% Taxable Administrative Charge & 8% Sales Tax Will Be Added to all Food and Beverage Sales

THEMED BUFFETS

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% taxable administrative charge and 8% tax.

Memphis BBQ | 22.95

Creamy Potato Salad
Coleslaw
Slow Cooked Ribs
Tennessee BBQ Spice Rubbed Chicken
Baked Beans with Bacon and Molasses
HomeStyle Mac-n-Cheese
Eden Valley Corn on the Cobb
Cornbread Muffins
Bourbon Pecan Pie

The Summer Classic | 17.95

Sahlen's Hot Dogs
1/3 Lb Angus Burgers
Creamy Potato Salad
Pasta Salad
Costanza Rolls
Relish Platter
Cookies

The Buffalo Express | 23.95

Caesar Salad
Antipasto Salad
Braised Sausage in Tomato Sauce with Rolls and Condiments
Baked Meatballs in BBQ Bourbon Glaze
Beef on Weck with Horseradish
Chicken Wings with Blue Cheese
New York Cheesecake with Fresh Berries
Cream Puffs

Mexican | 23.95

Tortilla Soup
Caesar Salad with Spiked Caesar Dressing and Cornbread Croutons
Marinated Beef & Chicken Fajitas
Hard and Soft Shell Tortillas
Fajita Fixings
Black Beans
Mexican Rice
Caramel Flan
Churros with Chocolate Sauce

Country | 21.95

Tossed Garden Green Salad with Cucumbers, Tiny Tomatoes and Crispy Onions, Ranch Dressing
Tomato and Cucumber Salad
Beer Brined Bone in Chicken
Angus Meatloaf
Buttermilk Mashed Potatoes
Broccolini
Old Fashioned Buttermilk Biscuits
Chocolate Cake
Fruit Cobbler

The Sandwich Spread | 20.95

House-made Whitefish Chowder
Green Salad with Dressings
Pasta Salad
Potato Salad
Pre-made sandwiches to include Roast Beef, Chicken Salad, Tuna Salad and Shaved Turkey on Artisanal Breads
House-made Chips
Cupcakes

CREATE YOUR OWN BUFFET

Minimum of 25 guests for buffets. Prices listed below are PER PERSON and are subject to 20% taxable administrative charge and 8% tax.

Salad | Choose (3) Three

Tan Tara House Salad with Choice of Dressing
Traditional Caesar Salad
Tomato & Cucumber Salad
Greek Salad
Antipasto Salad
Country Potato Salad

Sides | Choose (2) Two

Oven Roasted New Potatoes
Wild Rice Pilaf
Buttermilk Mashed Potatoes
Sweet Potato Hash
Roasted Red Pepper Risotto
Homestyle Mac "n" Cheese
Roasted Vegetables Medley
Green Beans with Almonds
Broccolini with Olive Oil
Sweet Corn Succotosh
Petite Asparagus

Entrée | Choose (2) Two or (3) Three *

Grilled Flat Iron Steak with Shallot Herb Butter
Honey Sesame Glazed Salmon
Spiced Rubbed Chicken with BBQ Demi
Tuscan Stuffed Chicken with White Wine Cream
Italian Breaded Haddock with Tangerine Blackberry Brandy Creme
Peppered Sirloin with Cabernet Mushroom Demi
Apple Cinnamon Roasted Pork Loin Cider Jus
Blackened Chicken with a Cajun Cream
Pan Seared Tilapia Piccata
Chicken Marsala

Dessert | Choose (2) Three

New York Cheesecake, Carrot Cake, Chocolate Cake
Pecan Pie, Warm Fruit Cobbler, Apple Pie

*** (2) Two Entrées: 25.95**

(3) Three Entrées: 30.95

PLATED LUNCHEON

Includes house salad, Chef's choice of starch and vegetable, and dinner rolls. Prices listed below are PER PERSON and are subject to 20% taxable administrative charge and 8% tax.

Poultry

Herb Crusted Airline Chicken | 18.95

Pan jus

Chicken Marsala | 18.95

Mushroom Marsala Sauce

Tuscan Stuffed Chicken | 21.95

Stuffed with Spinach, Feta and Sundried Tomatoes
Parmesan Cream

Strawberry Feta Stuffed Chicken | 23.95

Strawberry-Feta Stuffing , Cabernet Melba

Meat

6oz Montreal Crusted Filet Mignon | 30.95

Herb Butter

8 oz. Flat Iron | 26.95

Shallot Herb Butter

Grilled Sirloin | 25.95

Tobacco Onions, BBQ Demi Glace

Baby Back Ribs | 24.95

All-Natural Jus

Roasted Pork Tenderloin | 22.95

Apple Chutney

Seafood

Shrimp Scampi | 21.95

Angel Hair Pasta

Lemon Butter Sauce

Shrimp Fra Diavlo | 23.95

Angle Hair Pasta

Blackened Salmon | 22.95

Honey Sesame Glaze

Crab Stuffed Mahi Mahi | 25.95

Old Bay Butter Sauce

Butter Basted Haddock | 22.95

Honey Cajun Butter Sauce

Glazed Tilapia | 18.95

Sweet Chili Sauce

DESSERTS

Prices listed below are PER PERSON and are subject to 20% taxable administrative charge and 8% tax.

Gourmet Desserts | 5.95

New York Style Cheesecake
Chocolate Mousse Cake
Chocolate Decadence Cake
German Chocolate Cake
Italian Lemon Cake
Pecan Pie
Carrot Cake
Tiramisu
Warm Apple Pie A la Mode

Mini Dessert Display | 2.95 per piece

Fruit Tarts
Mini Éclairs
Mini Key Lime Tarts
Mini Pecan Tarts
Chocolate Covered Strawberries
Lemon Meringue Tarts
Jumbo Chocolate Chip Cookies

MISCELLANEOUS

Pricing is subject to 20% taxable administrative charge and 8% tax.

Pasta, Carving, & Sauté Chefs (1 per 100 people, 2 hours) | 100.00 each

Valet Parking | 125 people and below 500.00, 125-200 people 750.00

Cash Bar Setup | 100.00

Bartender Fee | 100.00

Security Guard (advance notice required) | 50.00 per hour; minimum of 4 hours

Microphone with Podium | 50.00

Cordless Microphone | 50.00

Screen | 40.00

LCD Projector with Screen | 125.00

TV/DVD Setup | 75.00

Ice Sculptures | Pricing Varies

Chair Covers & Sashes | 4.00 per person

