

Catering- Hors D'oeuvres - Minimum 7 Day Advance Required. Minimum 60 People unless combined with other catered menu items.

Choose from Our Selection of Appetizers

Stuffed Mushrooms 60/\$100

Sausage & Asiago

Caprese Skewers 60/\$75

Cherry Tomato, Fresh Mozzarella, Basil Pesto, Balsamic Reduction

Crab Cake 60/\$180

Lump Crab, Mango Salsa, Jalapeno Aioli

Spanakopita 60/\$80

Baked Phyllo Stuffed with Spinach, Feta & Herb

Buffalo Chicken Flatbread 60/\$60

Blue Cheese Crumbles, Spice Sauce

Arancini (Riceballs) 60/\$140

Arborio Rice Balls stuffed with Cheese Breaded & Fried

Coconut Shrimp 60/\$140

Served with Mango Chutney

Seared Sea Scallops 60/\$150

With Bacon Wrapped

Beef Wellington 60/\$180

Tenderloin, Puff Pastry, Mushrooms Duxelle

Price does not include tax and minimum 20% Gratuity. Flat \$5 Delivery Fee for deliveries within 25 miles. Customers may pick up their order to avoid a delivery charge.

Niagara Frontier Golf Club 1058 Lake Road Youngstown , NY 14174

To Book: Call our Office: 716-745-3329 x200 or Email: Chef@NiagaraFrontierGolfClub.com

Lunch Catering

Minimum 7 Day Advance Reservations Required

includes Choice of

Main, Potato Salad, Mixed Green Salad or Fresh Fruit

Panini \$13 Per Person, Choice of two

Grilled Eggplant on Ciabatta: Mozzarella, Zucchini, Pesto, Reduction of Balsamic

Prosciutto on Ciabatta: Mozzarella, Arugula, Shaved Parmesan, Balsamic Vinaigrette

Slice Roast Beef on Baguette: Aged Cheddar, Arugula, Tomato, Horseradish

Grilled Chicken on Ciabatta: Crisp Romaine Leaves, Red Peppers, Grilled Red Onion, Pesto

Spread

NIAGARA

FRONTIER

Vegetable \$14 Per Person, Choice of two

Eggplant Rollatini: Stuffed with Ricotta, Mozzarella, Basil, & Tomato Sauce

*Caponata di Zucchini: Fried Zucchini, Caramelized Onions, Black olives, Raisins, Capers, Celery,
Tomato Sauce*

Caprese Salad: Fresh Mozzarella, Tomatoes, Basil, Leaves, EVOO

Bruschetta: With Red Pepper Spread and Ricotta

Pasta & Risotto \$15 Per Person, Choice of two

Mushrooms Risotto: Porcini Mushrooms and Truffle Oil

Spaghetti All'Amatriciana: Pancetta and Fresh Tomato Sauce

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Gnocchi al Ragù: Potato Dumpling Pasta with a Bolognese Style Meat Sauce

Baked Lasagna: Mozzarella, Ricotta, Parmesan Cheese, Meat Sauce

Western New York \$13 Per Person, Choice of Two

Traditional or Boneless Wings: (Hot, Med, or Mild) Carrot, Celery, Stick, Bleu Cheese

Assorted Flatbreads

Potato Perogies: Sauteed Onion

New York White Cheddar Mac & Cheese

Deluxe \$16 Per Person, Choice of Two

Oven Roasted Pork Shoulder

Chicken Cacciatore: Yellow and Green Onion, Capers, Tomato Sauce

Meatloaf: Parmigiano- Reggiano, Marinara Sauce

Fettuccine: Pork ribs, Sausage, Tomato Sauce

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Dinner Catering Menu: \$24.95* per person

Requires Booking 7 Days in Advance

All Dinners include Chef Salad and Dinner Rolls

Choice of Any Two Items:

Appetizers

Eggplant Parmigiana: Fried Eggplant, Mozzarella, Parmesan Cheese, & Tomato Sauce

Polpette al Sugo: Meatball with Fresh Basil Tomato Sauce

Pasta

Baked Lasagna: Mozzarella, Ricotta, Parmesan Cheese, Meat Sauce

Butter Squash Ravioli: Sage Brown Butter, Sauce, Truffle Oil, Toasted Almond

Fettucine Pasta: Pork Ribs, Sausage, Fresh Tomato Sauce

Gnocchi al Ragù: Potato Dumpling Pasta with a Bolognese Style Meat Sauce

Mushrooms Risotto: Porcini Mushrooms & and Truffle Oil

Orecchiette alla Barese: Orecchiette Pasta with Broccoli Sauce

Rigatoni alla Norma: Pasta with Fried Eggplant, Tomato Basil Sauce, & Ricotta Salata

Meat/Poultry

Beef Braciola: Beef Slices Rolled up with Savory Garlic, Parsley & Cheese, Cooked Slowly in Tomato Sauce.

Chicken Cacciatore: Yellow Peppers, Green Onion, Capers, Tomato Sauce

Chicken Milanese: Breaded Chicken Breast, Chopped Cherry Tomatoes, & Arugula

4oz Filet of Mignon: Pan Seared Filet Mignon, With Garlic and Rosemary Sauce

Pork Chop: Pan Seared Pork Chop With Sweet Red Pepper and Red Onion

Veal Saltimbocca: Veal Cutlet, Prosciutto, Sage, White Wine Butter Sauce

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Seafood

Grilled Salmon: Pan Fried Salmon with Beurre Blanc Sauce

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**Potato Selection - Choose One**

*Roast Baby Red Potatoes, Garlic Mashed Potato, or Baked Sweet Potatoes.*

**Side Selection - Choose One**

Oven Baked Asparagus with Butter & Parmesan Cheese, Roasted Broccolini, Roasted Brussel Sprouts with Bacon and Onion, Sautee Garlic Spinach

**Dessert: Optional**

***Chef's Choice- Market Price***



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