



**NOLAN'S**  
CATERING

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*The*  
**Fallbrook House**  
ON CANANDAIGUA LAKE

FULL SERVICE CATERING

# FACILITY FEES

*In order to book an event at The Fallbrook House, you must be a member of the Canandaigua Country Club. Social memberships start at \$630 plus tax.*

*In addition, you must also pay the CCC the following facility fees.*

## THE FALLBROOK HOUSE - PEAK SEASON

April 1 - October 31

	S	M	T	W	TH	F	S
EVENING	\$7,500	\$1,000	\$1,000	\$1,000	\$2,500	\$5,000	\$11,500
AM EVENT 11AM-3PM	\$1,000	\$750	\$750	\$750	\$750	\$750	\$1,000

## THE FALLBROOK HOUSE - OFF-PEAK SEASON

November 1 - March 31

S	M	T	W	TH	F	S
\$750	\$750	\$750	\$750	\$750	\$5,000	\$5,000

*\*NYE Events \$5,000*

## THE CLUBHOUSE - OFF-PEAK SEASON

November 1 - March 31

S	M	T	W	TH	F	S (PM)
\$500	\$500	\$500	\$500	\$500	\$500	\$750

*Funeral Receptions:*

*Equity Member Funeral \$300, Social Member Funeral \$500*

*The Ceremony fee is \$2,000*

*There is a minimum spend of \$8,000 on Fridays and \$20,000 on Saturdays  
All events are subject to a 22% Administrative Fee and applicable NYS Sales Tax*

# WEDDING PACKAGES

Required Menu for all Saturdays May 1 - October 31



# SERVED DINNER \$160

*includes*

- 4 Hour Open Bar - Tier 1 Liquors •
- Cucumber Lemon Infused Water Station •

*~ Cocktail Hour ~*

- Champagne Reception Wall •

- Classic Cheese Board •

*Domestic & Imported Cheese, Crackers, and Vegetable Display*

*Additions: Fresh Berries & Baked Brie +\$2/person*

- Three Butler-Passed Hors D'Oeuvres •

*~ Dinner Service ~*

- Choice of ONE Salad, ONE Starch, & ONE Vegetable •
- Choice of THREE Entrée Selections •

*~ After Dinner Service ~*

- Cake Cutting Service •
- Coffee Station •



# SERVED DINNER SELECTIONS

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## SALADS

*select one*

**Garden:** *Mixed Greens, Tomato, Cucumber, Carrots, Red Onion*

**Asparagus & Arugula:** *Parmesan, Olive Oil, Lemon Zest*

**Classic Caesar:** *Romaine, Fresh-Grated Parmesan, Housemade Caesar*

**Peach Stracciatella:** *Grilled Peach, Fresh Stracciatella, Candied Pecans, Balsamic Drizzle (add \$3)*

## VEGETABLE

*select one*

Maple Bacon Brussel Sprouts | Butter Poached Asparagus | Honey Glazed Carrots

Fire Roasted Vegetables | Green Bean Almondine \* *contains nuts*

## STARCH

*select one*

Smashed Red Potatoes | Roasted Potatoes | Potato au Gratin

## ENTRÉES

*select three*

*Chicken:*

Chicken Florentine | Chicken Marsala | Chicken French | Creamy Pesto Chicken *with Bruschetta*

*Beef/Pork:*

8 oz. Filet Mignon | Guinness Braised Short Ribs | Rosemary Pork Chop

*Seafood:*

Broiled Salmon *with Sun-Dried Tomato Scampi Sauce* | 8 oz. North Atlantic Lobster Tail

Citrus-Butter Poached Sea Bass *(add \$5 per plate)* | Lobster Ravioli *(add \$5 per plate)*

*Vegetarian:*

Corn Polenta *with Roasted Red Peppers and Grilled Portobello Mushrooms*

# PREMIUM BUFFET \$160

*includes*

- 4 Hour Open Bar - Tier 1 Liquors •
- Cucumber Lemon Infused Water Station •

*~ Cocktail Hour ~*

- Champagne Reception Wall •

- Classic Cheese Board •

*Domestic & Imported Cheese, Crackers, and Vegetable Display*

*Additions: Fresh Berries & Baked Brie +\$2/person*

- Three Butler-Passed Hors D'Oeuvres •

*~ Dinner Service ~*

- Choice of ONE Salad, & TWO Sides •
- Choice of TWO Entrée Selections •

*~ After Dinner Service ~*

- Cake Cutting Service •
- Coffee Station •



# PREMIUM BUFFET SELECTIONS

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## SALADS

*select one*

*Caprese: Cherry Tomato, Cucumber, Fresh Mozzarella, Basil, Maple Balsamic*

*Garden: Mixed Greens, Tomato, Cucumber, Carrots, Red Onion*

*Asparagus & Arugula: Parmesan, Olive Oil, Lemon Zest*

*Classic Caesar: Romaine, Fresh-Grated Parmesan, Housemade Caesar*

## ENTRÉES

*select two*

*Certified Angus Beef® Bistro Tenderloin Marsala*

*Chicken French*

*Chicken Marsala*

*Chicken Florentine*

*Creamy Pesto Chicken with Bruschetta*

*Broiled Salmon with Sun-Dried Tomato Scampi Sauce*

*Creamy Corn Polenta with Roasted Red Peppers and Grilled Portobello Mushrooms*

## SIDES

*select two*

*Smashed Red Potatoes*

*Maple Bacon Brussel Sprouts*

*Roasted Vegetable Medley*

*Honey Glazed Carrots*

*Baked Ziti Ricotta*

*Creamy Pesto Farfalle*

*Macaroni & Cheese*

# COCKTAIL HOUR

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## BUTLER-PASSED HORS D'OEUVRES

*select three*

Bacon-Wrapped Scallops

Cheese-Stuffed Mushrooms

Blackberry & Brie Crostini

Maryland Crab Cake *with Sriracha Aioli over Jalapeño Coleslaw*

Fried Shrimp Roll *with Thai Chili Remoulade*

Tuna Tartar *on a Wonton with Wasabi Crema*

JP's Homemade Meatballs

Short Rib Tostada

Coconut Shrimp *with Lemon-Honey Syrup and Mango Aioli*

Tuna Tataki *in a Lettuce Wrap with Pickled Onion*

Grilled Cheese & Tomato Soup Shooter

Certified Angus Beef® Bistro Tenderloin *over Horseradish Smashed Potatoes*

## CHEF-ATTENDED ENHANCEMENTS

*elevate your cocktail hour and experience the action of our chefs preparing select menu items in front of your guests*

### **Outdoor Wood-Fired Kitchen**

Assorted Wood-Fired Pizzas | JP's Homemade Meatballs *with Marinara*

\$10/person if replacing Passed Hors D'oeuvres || \$20/person if adding to the Passed Hors D'oeuvres

### **Raw Oyster Bar: (Market Price)**

Oyster Station: *with Housemade Mignonette, Tangy Cocktail, and Tabasco*

**Ice Sculptures:** Available Upon Request (Market Price)

# KIDS & CREW

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## KID'S MEAL \$20

*one selection for children 2-12 years of age*

Chicken Tenders *with Fries* | Cheeseburger *with Fries* | Macaroni & Cheese

## CREW MEAL \$70

*available for vendors only | does not include Hors d'Oeuvres or Salad*

Served Dinner | Premium Buffet



# LATE NIGHT SNACKS

*priced per person | served in take-out containers*

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All-American Cheeseburger Slider *with Tater Tots* \$12

Rochester Plate: *Cheeseburger, Macaroni Salad, and Tater Tots smothered in Meat Hot Sauce* \$15

Assorted Wood-Fired Pizzas \$20 (*chef attended*)



# BEVERAGE PACKAGES

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## TIER ONE

*Wine:*

Woodbridge Cabernet Sauvignon | Benziger Merlot | Barone Fini Pinot Grigio |  
Kim Crawford Sauvignon Blanc | Woodbridge Chardonnay | Heron Hill Semi-Dry Riesling

*Beer:*

Coors Light | Michelob Ultra | Bud Light | Miller Lite |  
Blue Light | Shock Top | Corona | Corona Light | Stella Artois | White Claw Seltzer

*Spirits:*

*includes House Liquors & Mixers as well as...*

Tito's | Tanqueray | Casamigos | Bacardi | Black Velvet | Dewar's | Jameson

## TIER TWO

*additional \$5 per person*

*Wine:*

Simi Cabernet Sauvignon

*Beer:*

*includes Tier One selections as well as...*

Big Ditch Hayburner | High Noon

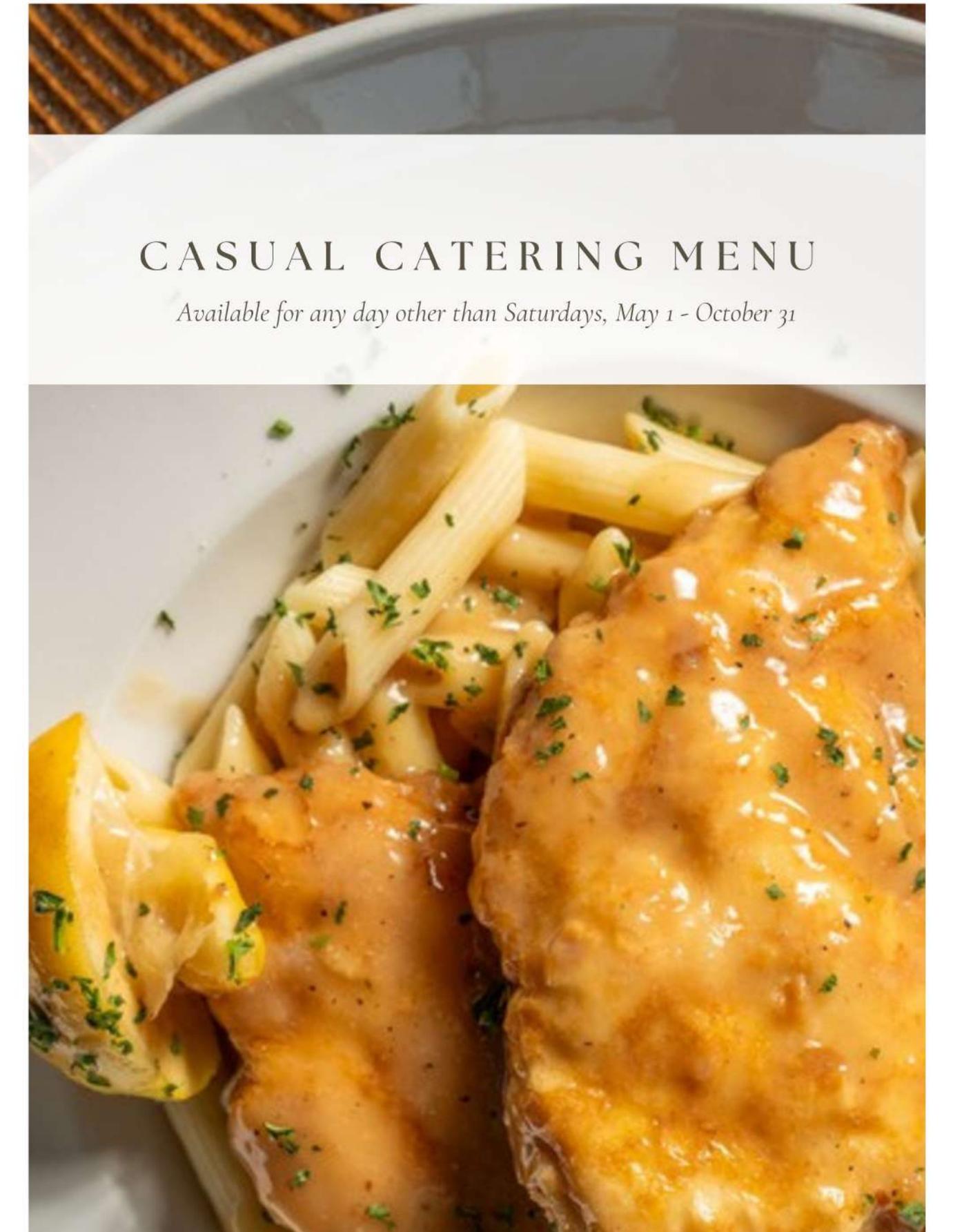
*Spirits:*

*includes Tier One selections as well as...*

Grey Goose | Bombay Sapphire | Jack Daniel's | Captain Morgan

## ADDITIONAL BAR HOUR

*\$5 per person*



# CASUAL CATERING MENU

*Available for any day other than Saturdays, May 1 - October 31*

# COCKTAIL PARTY \$30

*priced per person*

*\*Menu available for up to 150 guests*

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*select four*

JP'S Homemade Meatballs *with Marinara and Mozzarella*

All-American Cheeseburger Sliders

Beef on Weck Sliders

Chicken Street Tacos

Coconut Shrimp *with Lemon Honey Syrup and Mango Aioli*

Grilled Shrimp *served over Smoked Tomato Grits*

Maryland Crab Cake *served with Sriracha Aioli and Jalapeño Slaw*

Chicken French Bites *over Smashed Red Potatoes*

Southern Fried Chicken Sliders

Grilled Cheese & Tomato Soup Shooters

Cheese-Stuffed Mushroom Caps

Homemade Mac & Cheese Cup *with Bacon and Scallions*

Certified Angus Beef® Bistro Tenderloin *over Horseradish Smashed Potatoes (add \$10)*

Warm Lobster Roll Sliders *(add \$12)*



*additional selections (add \$5 per add-on, per person)*

# S E R V E D   D I N N E R   \$ 5 0

*priced per person*

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## A P P E T I Z E R S

*served family-style*

*select one*

Bacon-Wrapped Scallops | Cheese-Stuffed Mushroom Caps |  
JP's Housemade Meatballs | Cheesy Garlic Bread

## S A L A D S

*select one*

Classic Caesar: *Romaine, Fresh-Grated Parmesan, Housemade Caesar*  
Garden: *Mixed Greens, Tomato, Cucumber, Carrots, Red Onion, Maple Balsamic Vinaigrette (add \$5)*  
Peach Stracciatella: *Grilled Peach, Fresh Stracciatella, Candied Pecans, Balsamic Drizzle (add \$8)*

## E N T R É E S

*includes wheat rolls with butter and chef's choice of sides*

*select three*

Stuffed Eggplant Parmesan  
Chicken Parmesan | Chicken Marsala | Chicken French  
Creamy Pesto Chicken *with Bruschetta*  
Broiled North Atlantic Salmon *with Sun-Dried Tomato Scampi Sauce*  
Rosemary Pork Chop  
Certified Angus Beef<sup>®</sup> Bistro Tenderloin Marsala

*Upgrades (add \$10 per plate)*

8 oz. Certified Angus Beef<sup>®</sup> Filet Mignon

12 oz. Certified Angus Beef<sup>®</sup> Prime Rib

6 oz. North Atlantic Twin Tails

Lobster Ravioli

*Add-on to any entree*

6 oz. North Atlantic Lobster Tail *(add \$23)*

Grilled Shrimp *(add \$10)*

*additional selections (add \$5 per add-on, per person)*

# SIGNATURE BUFFET \$50

*priced per person  
includes wheat rolls with butter*

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## SALAD

*select one*

**Garden:** *Mixed Greens, Tomato, Cucumber, Carrots, Red Onion, Maple Balsamic Vinaigrette*

**Classic Caesar:** *Romaine, Fresh-Grated Parmesan, Housemade Caesar*

## ENTRÉES

*select two*

**Certified Angus Beef® Flank Steak** *with Chimichurri*

**Chicken French**

**Chicken Parmesan**

**Chicken Florentine**

**Creamy Pesto Chicken** *with Bruschetta*

**Broiled North Atlantic Salmon** *with Sun-Dried Tomato Scampi Sauce*

**Stuffed Eggplant Parmesan**

**Corn Polenta** *with Roasted Red Peppers and Grilled Portobello Mushrooms*

**Certified Angus Beef® Bistro Tenderloin** *with Marsala (add \$5)*

## SIDES

*select two*

**Smashed Red Potatoes**

**Baked Penne** *with Ricotta*

**Creamy Pesto Farfalle**

**Roasted Vegetable Medley**

**Maple Bacon Brussel Sprouts**

**Honey Glazed Carrots**

**Greens & Beans**

**Macaroni & Cheese**

*additional selections (add \$5 per add-on, per person)*

## ITALIAN BUFFET \$40

*priced per person*

*includes*

JP's Homemade Meatballs | Chicken Parmesan | Stuffed Eggplant Parmesan |  
Classic Caesar Salad | Wheat Rolls *with Butter*

*select two sides*

Baked Penne *with Ricotta* | Creamy Pesto Farfalle | Broccoli Alfredo | Greens & Beans

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## NOLAN'S BBQ BUFFET \$34

*priced per person*

*includes*

Pulled Pork | BBQ Chicken Thighs | Corn Bread | Coleslaw

*select three sides*

Macaroni & Cheese | Potato Salad | BBQ Baked Beans | Broccoli Salad

*add ons*

Certified Angus Beef<sup>®</sup> Brisket (*add \$8*) | BBQ Babyback Ribs (*add \$8*)

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## LAKESIDE PICNIC BUFFET \$28

*priced per person | includes assorted condiments and chocolate chip cookie tray*

*select three*

Grilled Cheeseburgers | Zweigle's Red Hots | Zweigle's White Hots  
Pulled Pork Sliders | Grilled Chicken Thighs | Zweigle's Italian Sausage *with Peppers & Onions*  
Warm Lobster Roll Sliders (*add \$12*)

*select three*

Salt Potatoes | BBQ Baked Beans | Home Fries | Macaroni Salad | Potato Salad  
Fresh Fruit | Coleslaw | Broccoli Salad | Garden Salad | Classic Caesar Salad  
Italian Pasta Salad | Warm German Potato Salad *with Bacon*

*additional selections (add \$5 per add-on, per person)*

# OUTDOOR KITCHEN STATIONS

*priced per person*

*option one - add to any event*

*option two - outdoor kitchen stations-only event (minimum of two stations is required)*

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## WOOD - FIRED OVEN \$ 2 6

*includes chef attended selections*

Assorted Wood-Fired Pizzas

JP's Homemade Meatballs

Classic Caesar Salad (*add Grilled Chicken \$5*)

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## OFF THE GRILL \$ 3 2

*select two*

Certified Angus Beef® Flank Steak *with Chimichurri*

Grilled Chicken Thighs | BBQ Babyback Ribs | Vegetable Skewers | Shrimp Skewers (*add \$5*)

Certified Angus Beef® Tenderloin (*add \$15*)

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## SEAFOOD BAR \$ 2 8

*select two*

Shrimp Cocktail *with Tangy Cocktail Sauce* | Mussels *in a Garlic Butter Beer Sauce*

Smoked Sea Scallops | Ahi Tuna Tataki | Salmon Mousse *served on Crostini*

*each additional item (add \$10)*

*available upon request*

Ice Sculptures (*market price*)

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## MACARONI & CHEESE BAR \$ 1 5

*server attended*

Homemade Macaroni & Cheese *with Buffalo Chicken and Bacon Crumbles*

*North Atlantic Lobster optional (add \$12)*

*additional selections (add \$5 per add-on, per person)*

# ADD - ON PLATTERS

*add on to any package*

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## SHRIMP COCKTAIL

*\$100 per board | 50 pieces*

*Served with Tangy Cocktail Sauce*

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## GRILLED VEGETABLE PLATTER

*\$70 per board | serves 25*

**Grilled Asparagus, Mushrooms, Peppers, Onions, Marinated Artichokes**

*Served with Baba Ganoush & Toasted Crostini*

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## NOLAN'S SIGNATURE BOARD

*\$100 per board | serves 25*

**Domestic & Imported Cheese, Crackers, Vegetable Crudités**

*additions*

**Italian Meats** *(add \$25)*

**Fresh Fruits & Berries** *(add \$25)*

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## CLASSIC CAESAR SALAD PLATTER

*\$100 per platter | serves 25*

**Romaine, Fresh-Grated Parmesan, Housemade Caesar**

*Served with Grilled Chicken*

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## RAW OYSTER BAR

*market price*

**Oyster Station** *with Housemade Mignonette, Tangy Cocktail Sauce, and Tobasco Hot Sauce*

# HORS D'OEUVRES

*add-on to any served meal or buffet  
ordered in increments of 50 pieces*

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- \$225 | Blackberry & Brie Crostini
- \$250 | Cheese-Stuffed Mushrooms
- \$250 | Grilled Cheese & Tomato Soup Shooters
- \$275 | JP's Homemade Meatballs
- \$300 | Ahi Tuna Tataki *in a Lettuce Wrap with Pickled Onion*
- \$300 | Short Rib Tostada
- \$300 | Fried Shrimp Rollup *with Thai Chili Remoulade*
- \$300 | Coconut Shrimp *with Lemon-Honey Syrup and Mango Aioli*
- \$300 | Ahi Tuna Tartare *on a Wonton with Wasabi Crema*
- \$300 | Chicken French Bites *over Smashed Red Potato*
- \$350 | Maryland Crab Cake *with Sriracha Aioli over Jalapeño Coleslaw*
- \$375 | Bacon-Wrapped Scallops
- \$375 | Certified Angus Beef Bistro® Tenderloin *over Horseradish Smashed Potatoes*



# CLASSIC BRUNCH BUFFET \$30

*Available 11am-3pm*

*priced per person | includes coffee station and juice | bottomless mimosas (add \$15)*

*select five*

Sweet Waffle Station *with Assorted Toppings* | Cinnamon French Toast Sticks  
New York Maple Steel-Cut Oatmeal *with Honey & Granola*  
Yogurt Bar *with Berries & Granola* | Fresh Fruit Display | Egg & Vegetable Frittata  
Cheesy Scrambled Eggs | Sausage & Bacon | Bacon & Cheddar Potato Puffs  
Traditional Breakfast Potatoes | Western Breakfast Potatoes *with Peppers & Onions*  
Avocado Toast | Chicken French | Warm Lobster Roll Sliders *(add \$12)*

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# NEW YORK DELI BUFFET \$26

*Available 11am-3pm*

*priced per person | includes chocolate chip cookie tray*

*select three*

Turkey on Focaccia | Beef on Weck | Riesling Chicken Salad Croissant  
Cold Lobster Roll Sliders *(add \$12)*

*\*gluten free rolls available by request*

*select two*

Garden Salad | Classic Caesar Salad | Italian Pasta Salad | Fresh Fruit Display  
Broccoli Salad | Potato Salad | Macaroni Salad | Coleslaw

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# GRAB & GO BOXED LUNCH \$22

*Available 11am-3pm*

*priced per person | includes chips and chocolate chip cookie*

*select two wraps*

Turkey | BLT | Riesling Chicken Salad | Vegetable  
Cold Lobster Salad Roll *(add \$14)*

*additional selections (add \$5 per add-on, per person)*

## SMALL PLATES \$30

*Available 11am-3pm*

*priced per person*

*guests pre-order one entrée from your chosen selection  
includes wheat roll with butter and chef's choice of side*

*select three*

Blackened Salmon Mediterranean Grain Bowl

Classic Caesar Salad *with Grilled Chicken*

Cobb Salad *with Grilled Chicken*

Chicken French | Chicken Parmesan | Chicken & Broccoli Alfredo

Fish & Chips | Warm Lobster Roll | Maryland Crab Cake

Broiled North Atlantic Salmon *with Sun-Dried Tomato Scampi Sauce*

*"The Sheridan" Shaved Certified Angus Beef<sup>®</sup> Prime Rib sandwich, dipped in au jus on a toasted  
hoagie roll with garlic butter and Swiss*



*additional selections (add \$5 per add-on, per person)*

# CELEBRATION OF LIFE BUFFET

*Available 11am-3pm*

*priced in groups*

*includes chocolate chip cookie tray and coffee station (regular & decaf)*

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Turkey *on Focaccia* or Riesling Chicken Salad Wraps  
Chicken & Broccoli Alfredo or Baked Penne *with Meatballs and Ricotta*  
Caesar Salad *with Grilled Chicken* or Broccoli Salad

## *Pricing:*

Up to 30 People: \$800

Up to 50 People: \$1,300

Up to 100 People: \$2,400

Up to 150 People: \$3,500

Up to 200 People: \$4,500



# BEVERAGE PACKAGES

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	Wine & Beer	Tier 1 Spirits	Tier 2 Spirits
2 Hours	\$27	\$32	\$37
3 Hours	\$32	\$37	\$42
4 Hours	\$37	\$42	\$47
5 Hours	\$42	\$47	\$52

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## TIER ONE

*Wine:* Woodbridge Cabernet Sauvignon | Benziger Merlot | Barone Fini Pinot Grigio | Kim Crawford Sauvignon Blanc | Woodbridge Chardonnay | Heron Hill Semi-Dry Riesling

*Beer:* Coors Light | Michelob Ultra | Bud Light | Miller Lite | Blue Light | Shock Top | Corona | Corona Light | Stella Artois | White Claw Seltzer

*Spirits: includes House Liquors & Mixers as well as...*  
Tito's | Tanqueray | Casamigos | Bacardi | Black Velvet | Dewar's | Jameson

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## TIER TWO

*additional \$5 per person*

*Wine:* Simi Cabernet Sauvignon

*Beer: includes Tier One selections as well as...*  
Big Ditch Hayburner | High Noon

*Spirits: includes Tier One selections as well as...*  
Grey Goose | Bombay Sapphire | Jack Daniel's | Captain Morgan

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## CHAMPAGNE TOAST \$10

*priced per person | for all guests 21+*

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## BOTTOMLESS MIMOSAS \$15

*priced per person | for all guests 21+*

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## NON-ALCOHOLIC BEVERAGES \$5

*priced per person*

*includes:* Soda, Lemonade, Iced Tea, and Coffee Station

## COFFEE STATION \$3

*priced per person*

*includes:* Regular & Decaf

# THANK YOU

To book your special event package, contact  
**Kristen Harter, Director of Sales for Nolan's Catering**

For details, please contact her at -  
[kristen.harter@gmail.com](mailto:kristen.harter@gmail.com) | (585) 727-0993

