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DINNER & BUFFET MENU

SHAKER RIDGE COUNTRY CLUB

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**Shaker Ridge Country Club / CATERED BY 2SHEA CATERING**  
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# Shaker Ridge Country Club

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## Sit Down Dinners

Maximum of 3 Choices  
(Color Coded Tickets Required)

### Your Choice of Homemade Soup or Garden Green Salad

#### Chicken Francaise / 26

Egg battered boneless breast of chicken sautéed with mushrooms in lemon butter white wine sauce

#### Chicken Parmesan / 26

Lightly breaded boneless breast of chicken smothered in homemade tomato sauce and topped with melted mozzarella

#### Chicken Marsala / 26

Boneless breast of chicken with portabella mushrooms and sun-dried tomatoes in a rich marsala wine sauce

#### Rosemary Roasted Pork Loin / 26

Boneless pork loin rubbed with rosemary, oven roasted, sliced and served in a vintage port reduction

#### Pork Osso Bucco / 29

Slowly braised pork shanks with herbs, red wine & veal stock

#### New York Strip Steak / 35

Choice New York Strip Steak, char-grilled to medium rare, served with sautéed mushrooms

#### Prime Rib / 35

Choice rib eye roasted and served au jus

#### Surf and Turf / Market Price

Petite tenderloin served with cold water lobster tail

#### Sea Scallops Provencal / 30

Broiled scallops or sautéed chicken served with tomatoes, black olives, capers and garlic

**Baked Haddock / 28**

Fresh baked haddock topped with herb & spices

**Salmon Filet / 29**

Pacific salmon baked and drizzled with citrus & fresh chives

**Sole Francaise / 29**

Egg battered sole, sautéed in lemon, butter and white wine sauce

**Stuffed Shrimp / 30**

Ocean garden shrimp baked with crabmeat stuffing and served in lemon basil white wine sauce

**Chilean Sea Bass / 39**

Roasted Chilean Sea Bass with shaved fennel, cannelloni bean pernod, tomato ragu and wilted baby greens

**Filet Mignon / 39**

Filet Mignon grilled to perfection in a merlot fine herbs demi-glace

**Chicken Mediterranean / 26**

Boneless chicken breast smothered in tomatoes, black olives, capers, fresh garlic, oregano and fresh basil

**Roast Turkey / 26**

Thinly sliced roast turkey with traditional stuffing and a pan gravy

**Roast Beef / 26**

Hand carved top sirloin of beef in a mushroom onion gravy

**Parmesan Encrusted Chicken / 27**

Parmesan encrusted chicken breast with artichokes, mushrooms, and roasted red peppers in a rich demi glaze

**Stuffed Boneless Chicken Breast / 26**

Boneless chicken breast stuffed with dressing and smothered in gravy

**Vegetarian Entrée Available Upon Request**

**Dessert**

Apple Crisp, Cheesecake with Fruit Topping, Hot Fudge Sundae, Chocolate Mousse, Strawberry Cake, Chocolate Cake

*All dinners include freshly baked rolls,  
the appropriate accompaniments, and fresh brewed coffee or tea*

## **Dinner Buffet / 29.90**

### **Salads (Choose 2)**

Mixed Green Salad, Caesar Salad, Fresh Fruit Salad, Greek Salad,  
Tomato Mozzarella Salad, Apple Salad, Spinach Salad,  
Roasted Vegetable Salad, Homemade Potato Salad

### **Entrees (Choose 3)**

Broiled Salmon  
Stuffed Sole  
Chicken Marsala  
Eggplant Parmesan  
Parmesan Encrusted Chicken  
Italian Baked Chicken  
Herb Crusted Pork Loin  
Seafood Newburgh  
Cuban Pot Roast  
Beef Stir Fry

### **Pasta (Choose 1)**

Vegetable Lasagna, Baked Shells,  
Penne Pasta in a Tomato Basil Cream Sauce,  
Tortellini Alfredo, Pasta Primavera,  
Lobster Ravioli (add 1 per person)

### **Accompaniments (Choose 2)**

Green Bean Almondine  
Seasonal Vegetable Medley  
Glazed Baby Carrots  
Marinated Grilled Vegetables  
Roasted Red Potatoes  
Au Gratin Potatoes  
Mashed Potatoes  
Rice Pilaf

### **Dessert (Choose 1)**

Apple Crisp, Cheesecake with Fruit Topping, Hot Fudge Sundae,  
Chocolate Mousse, Strawberry Cake, Chocolate Cake

*Dinner Buffet includes Assorted Breads and Freshly Brewed Coffee and Tea*

*Please add 8% NY sales tax and 20% administrative fee to food and beverage prices*

# Hors d'oeuvres Menu

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Hors d'oeuvres may be butler-passed or displayed  
We recommend seven to nine pieces per person

Minimum of 100 pieces per selection

## Stationary Hors d'oeuvres

### Shaker Ridge Selections / 1.60 per piece

Sesame Chicken or Beef Stir-fry	Vegetable Trio
Sweet & Sour Meatballs	Fresh Fruit Parfait
Steamed Shrimp Dumplings	Prosciutto Wrapped Melon
Sausage Stuffed Mushrooms	Chicken Wings
Thai Spring Rolls	Chicken or Beef Satay
Fried Ravioli	Vegetable Spring Rolls
Fried Mozzarella Sticks	Teriyaki Sesame Beef
Coconut Chicken	Spinach & Crab Tartlets
Pecan Encrusted Chicken	Mini Chicken Cordon Bleu
Chicken Quesadilla	Franks in a Puff Pastry
Cheese Puffs	Chicken Tenderloins
Deviled Eggs	Crab Rangoon

## Butler-Passed Hors d'oeuvres

### Country Club Selections / 2.25 per piece

Crab Cakes
Mini Beef Wellingtons
Scallops wrapped in Bacon
Antipasto Skewers
Smoked Salmon on a Potato Pancake
Tenderloin Skewers
Mexican Scallops
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Assorted Sushi (1.75 per piece)
Clams Casino (2.50 per piece)
Grilled Baby Lamb Chop Lollipops (3.75 per piece)
Shrimp Cocktail (2.50 per piece)
Coconut Shrimp (3.00 per piece)

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## **Add a Station to Your Function**

*Items listed below are only available to add to a package*

### **Pasta Station / 7**

*Choose 2*

Penne, Tortellini, Rigatoni, Farfalle

*Choose 2 Sauces*

Putanesca, Marinara, Alfredo, Tomato Basil

Chef Attended / add 85

### **Carving Station / 7**

*Choose 1*

Baked Ham, Roasted Turkey Breast,  
Roast Beef, or Rosemary Roasted Pork Loin

### **Additional Carving Item / add 5**

Sliced Tenderloin of Beef or Ahi Tuna  
*(also available inquire pricing)*

### **The Tuscan Table / 8**

Italian Display of Imported and Domestic Cheeses,  
Fresh Seasonal Fruits, Fresh Vegetable Crudite,  
Stuffed Olives, Fresh Mozzarella and Tomato Salad with Basil,  
Spinach and Artichoke Dip, Roasted Vegetable Salad,  
Assorted Artisan Breads and Crackers

### **Deluxe Antipasto Table / 10**

Chef's Extravagant Display of Imported and Domestic Cheeses,  
Imported Italian Meats, Fresh Seasonal Fruits, Fresh Vegetable Crudite,  
Stuffed Olives, Fresh Mozzarella and Tomato Salad with Basil,  
Spinach and Artichoke Dip, Roasted Vegetable Salad,  
Assorted Artisan Breads and Crackers

### **One Hour of Four Passed Horsd'oeuvres / 10**

Shrimp Cocktail, Coconut Shrimp, Mini Beef Wellingtons, Scallops wrapped in Bacon, Antipasto Skewers,  
Smoked Salmon on a Potato Pancake, Tenderloin Skewers, Mini Chicken Cordon Bleu, Crab Cakes,  
Crab Rangoon, Vegetable Spring Rolls, Sausage Stuffed Mushrooms, Assorted Sushi, Franks in Puff Pastry

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