

PERSIMMONS

at Timber Banks Clubhouse



TIMELESS, ELEGANT, INVITING.

SEMI-PRIVATE DINING OVERVIEW

Persimmons Restaurant at Timber Banks is the perfect venue to host your next get together. With our scenic location, stunning interior design, delectable food and cocktails, and unparalleled service your guests will leave well fed and thoroughly impressed.

Whether you are hosting a birthday party, holiday gathering, corporate event, bridal or baby shower, or an intimate meal amongst family and friends, we will work with you to ensure an exceptional experience from start to finish. We offer a variety of menu options highlighting our delicious scratch made food and craft cocktails. The staff at Persimmons will always exceed your guests' expectations.

Thank you for considering Persimmons Restaurant for your next event.

BOOKING DETAILS

- There is a Room Rental Fee and Food & Beverage Minimum for all Private Dining Room Events. Inquire for pricing.
- Automatic 20% gratuity
- 3 Hours Included
- Seats up to 40 Guests
- Guest Tables, Chairs, Flatware, Stemware Included
- House Napkins
- Background Music
- Centerpiece Options *additional cost*
- Outside food and beverage is not permitted
 - Includes celebration cakes

BREAKFAST & BRUNCH

The perfect start to your day!

CREATE YOUR OWN BREAKFAST BUFFET \$35

Served with Assorted Breakfast Breads, Sliced Fruit, Coffee & Tea

Eggs- Choose One

Scrambled Eggs
Scrambled Eggs with NYS Cheddar
Poached Eggs

Meats- Choose Two

Maple Sausage Links
Applewood Smoked Bacon
Canadian Bacon

Potatoes- Choose One

Crispy Home Fries with Peppers & Onions
Hashbrowns

Sweets- Choose One

French Toast with Fresh Fruit
Blueberry Pancakes with Local Maple Syrup
Warm Waffles with Local Maple Syrup



BREAKFAST UPGRADES

Breakfast Sandwiches \$8

Fried egg, cheese, sausage or bacon
on an english muffin or bagel

Fruit & Yogurt Parfaits \$8

Quiche \$9 per selection

Quiche Lorraine: gruyere cheese,
smoked ham, green onion

OR

Seasonal Selection

MAKE IT BRUNCH!

Add brunch options to our breakfast buffet

Salads (Select 1) \$6

Chopped Wedge

Baby iceberg lettuce, blue cheese, tomato,
bacon, crispy shallots

Caesar

Romaine, garlic croutons, parmesan, lemon

Roasted Beet & Citrus

Arugula, goat cheese, beets,
mandarin oranges, orange vinaigrette

Enhancements

Mezza Platter \$14

Hummus, tzatziki, marinated olives, feta cheese, cured
meats, fresh vegetables

Country Style \$22

Chicken & Biscuits, Traditional Eggs Benedict, Corned
Beef Hash,
Crispy Bacon & Sausage

Crepes \$14

with fruit compote, nutella, NY maple syrup,
fresh berries, vanilla bean creme
*inquire for savory options & pricing

Sandwiches (Select 1) \$7

Junior Turkey Bacon "Club"

Thinly sliced turkey breast, mixed greens,
tomato, applewood bacon, avocado,
mayo on sourdough

Chicken Salad

Walnuts, cranberries, on grain bread

Chicken Caesar Wrap

Romaine, grilled or crispy chicken,
parmesan, lemon

Entrees

Chicken Riggies \$6

Spicy cream sauce, peppers, onions, rigatoni

Blackened Chicken Alfredo \$8

With broccoli
Substitute Shrimp +market price

Orecchiette Pasta \$10

Italian sausage, roasted red peppers, broccolini,
arugula pesto, burrata cheese & Pecorino Romano cheese

Inquire for more pasta options!

LUNCH

A variety of options to choose from!

LIMITED LUNCH MENU \$20

Includes French Fries & Fountain Drink

Sandwich Selections

The TB "Smash" Burger

Two 1/4 lb. beef patties, shredded lettuce, American cheese, vine ripened tomato, shaved red onion, ketchup & mayo mix

Jr. California Turkey Bacon "Club"

Thinly sliced turkey breast, mixed greens, tomato, applewood bacon, avocado, mayo, sourdough bread

Grilled Chicken Breast Sandwich

Garlic mayo, red onion, shredded lettuce, vine ripened tomato, crispy bacon

LUNCH BUFFET MENU

Persimmons Deli Board \$22

Create your own sandwich
turkey, ham, roast beef with cranberry aioli, mayo, horseradish cream, mustard, assorted fixins', housemade kettle chips, fresh herb dip, choice of macaroni or potato salad, whole fruit

Bar-B-Que \$26

Slow Cooked Pork Butt, BBQ Chicken, Four Cheese Mac N Cheese, Salt Potatoes, Coleslaw, Jalapeno Cheddar Cornbread, House Made BBQ Sauce

Oven Roasted \$24

Rosemary-Garlic Pork Loin, Lemon Herb Chicken Breast, Whipped Potatoes, Crispy Brussels Sprouts

Italian \$29

Caesar Salad, Chicken Riggies, Sausage, Peppers & Onions, Marinara Pasta with Meatballs, Cheesy Garlic Bread



COCKTAIL ENHANCEMENTS

A great way to spice up your event!

Assorted Hors D'oeuvres Platters

(Select 3)

Bacon Wrapped Scallops

Meatballs

Marinara & parmesan

Crispy Chicken Bites

Dill ranch

Tuscan Chicken Crostini

creamy parmesan, sundried tomatoes,
spinach, mushrooms

Basil & Pesto Arancini
with marinara

BLT Arancini

Bacon, leek & tomato,
with creamy tomato & basil sauce

Mini Short Rib Tacos

Manchego, salsa fresca, avocado sour cream

Edamame Potstickers

\$180 per platter

Platter serves up to 20 guests



Cheese & Charcuterie Platter

Daily Selection of Locally & Internationally
Sourced Cheese & Meats with honeycomb, marinated olives,
spicy pickled cucumbers, fruit compote, crackers

\$140 per platter

Platter serves up to 20 guests

Crudite Platter

House made Hummus, Buttermilk Ranch,
Blue Cheese, assortment of baby vegetables,
pita chips

\$40 per platter

Platter serves up to 20 guests

Mezza Platter

Hummus, tzatziki, marinated olives, feta cheese,
cured meats, fresh vegetables

\$100 per platter

Platter serves up to 20 guests

Shrimp & Crab Eggroll Platter

Spicy mayo & green onion

\$75 per platter

Platter serves up to 20 guests

Shrimp Platter

Spicy cocktail, lemon

Market Price

Fresh Oyster Platter

Cucumber mignonette, cocktail sauce, lemon

Seasonally Available: Market Price



DINNER BUFFET

Price Per Person. Minimum 20 guests required.
Served with Bread & Olive Oil Dipping Blend.

Oven Roasted \$ 34

Mixed Green Salad

tomato, radish, cucumber, champagne vinaigrette
Rosemary-Garlic Pork Loin, Herb & Garlic
Chicken Breast, Whipped Potatoes, Roasted
Broccoli, Pork Gravy, Chicken Jus

BBQ \$ 35

Slow Cooked Pork Butt, BBQ Chicken, Four
Cheese Mac N Cheese, Salt Potatoes,
Coleslaw, Jalapeno Cheddar Cornbread,
House made BBQ Sauce

The Farm Stand \$ 36

Mixed Green Salad

with goat cheese, red onion, tomato, cucumber,
balsamic dressing

Sliced Lemon Lavender Turkey, Turkey Jus,
Pecan Crusted Salmon, Parmesan Polenta,
Honey Glazed Baby Carrots & Brussels Sprouts

Land & Sea \$34

Mixed Green Salad

with radish, cucumber, creamy fresh herb dressing
Chicken Francaise, Baked Cod with Tomato Jam,
Rice Pilaf, Green Beans with Roasted Red Peppers

The Steakhouse \$ 38

Chopped Wedge Salad

Baby iceberg lettuce, blue cheese, tomato, bacon,
crispy shallot

Sliced Strip Steak with Mushroom Demi-Glace,
Blackened Chicken Alfredo, Roasted
Fingerlings, Sautéed Zucchini & Yellow Squash

Signature Italian \$ 40

Caprese Salad **OR** Caesar Salad,
Chicken Riggies,
Sausage, Peppers & Onions,
Marinara Rigatoni with Meatballs **OR**
Vegetable Pesto Primavera,
Cheesy Garlic Bread,
Parmesan Cheese



Desserts

We offer a variety of dessert options to choose from.
See our Desserts page for menu and pricing information.

PLATED DINNER

Limited Menu Available for Parties up to 20 Guests.
Pre-orders required 7 days prior to event. Menu subject to change.

STARTERS

The Wedge Salad \$12

Baby Iceberg Lettuce, blue cheese, crispy shallots, tomato, aged balsamic, crispy bacon

Persimmons Caesar Salad \$7

Romaine, creamy caesar dressing, garlic croutons, shaved parmesan cheese

Soup Du Jour \$6

Hoisin Glazed Pork Belly \$15

Fennel and cucumber slaw, toasted peanuts

Crispy Brussel Sprouts \$14

Served with maple chipotle dipping sauce

Shrimp & Crab Eggrolls \$15

Spicy mayo, green onion

MAIN DISHES

Served with Bread & Olive Oil Dipping Blend.

Caraway Crusted Aukra Salmon \$30

Turnips, autumn squash, farro, kale, toasted pumpkin seeds, golden raisin vinaigrette

Eggplant Caponata \$24

Fettuccine, tomato, celery, onions, capers, olives

Orecchiette Pasta \$24

Italian sausage, roasted red peppers, broccolini, arugula pesto, burrata cheese & Pecorino Romano cheese

Grilled 12oz. Ribeye \$43

Smoked cheddar smashed potatoes, caramelized onions, haricots verts, chimichurri

Seared Scallops \$43

Shaved brussels sprouts, pancetta, fingerling potatoes, delicata squash, apple cider brown butter

Crispy Chicken Milanese \$25

Lemon panko breaded chicken cutlet, baby arugula, cherry tomatoes, shaved fennel, red onion, mozzarella pearls, lemon vinaigrette, balsamic glaze, shaved parmesan

Blackened Filet

Sunchokes, carrots, baby kale, black garlic demi-glace
6oz. Filet Mignon \$43
6oz Sirloin Filet \$30

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DESSERTS



SHEET CAKES

Pre-order at least 72 hours in Advance

Cake Size/ Portions/ Price

1/4 Sheet, feeds 16-20, \$48

1/2 Sheet, feeds 25-40, \$60

Full Sheet, Feeds 55-70, \$95

Classic Flavors

Birthday Party: funfetti with vanilla icing

Old Fashioned Carrot with Pecans

Triple Chocolate

Vanilla with Fresh Berries

Design Included in Pricing

Buttercream finish, piped border, personalized message, sprinkles (select one) rainbow, gold, or white

Additional Design Options

chocolate or colored ganache drip +\$10

pipéd flowers & leaves +\$15

gold leaf +\$25

macarons +\$2.50 each

chocolate garnish +\$15

fresh flowers (based on design)

fondant covering +\$20

fondant characters or figurines (based on design)

ombre +\$30

palette buttercream +\$25

SPECIALTY CAKES OR CUPCAKES

Pre-order at least 72 hours in Advance

Cake Size/ Portions/ Price

6", feeds 6-8, classic flavor \$25, signature flavor \$32

8", feeds 10-12, classic flavor \$36, signature flavor \$48

10", feeds 16-18, classic flavor \$56, signature flavor \$65

Cupcake Price

Classic Flavor \$33/dozen (1 flavor per dozen)

Signature Flavors \$39/dozen (1 flavor per dozen)

Signature Flavors

Southern Classic: red velvet, berry preserves, cream cheese icing

Chocolate & Peanut Butter: chocolate cake, pb mousse, vanilla icing

Cannoli: rum-soaked white cake, ricotta mascarpone cream, crushed cannoli shell, chocolate pieces, strawberry, vanilla icing

Lemon Blueberry: lemon chiffon, lemon curd, blueberry, toasted marshmallow meringue, vanilla icing

S'Mores: chocolate cake, spiced ganache, chocolate mousse, graham cracker crumble, toasted marshmallow

Apple Harvest: spiced cake, roasted apples, caramel mousse, crumble, cinnamon cream cheese icing

See Sheet Cakes for Design Details

Custom Cake Designs and Tiered Cakes Available Upon Request,
Inquire for More Details

DESSERT DISPLAYS

A great addition to buffets. Inquire for additional options.

Assorted Cookies & Brownie Platter

\$60 per platter

Platter serves 20 guests

Chef's Choice Miniature Dessert Display

A selection of chef curated desserts highlighting seasonal ingredients.

\$8

PERSIMMONS DESSERT MENU

Available for Parties of 20 people or less.
Pre-orders required. Menu subject to change.

Signature Dessert Items Available Year Round. Inquire for Additional Options.

Carrot Cake

Cream cheese frosting, candied walnuts, fresh orange, caramel sauce

\$13

Apple Bread Pudding

with streusel, vanilla ice cream, bourbon caramel,

\$14

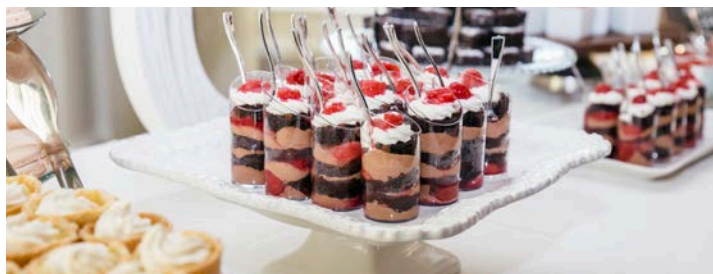
Housemade Ice Cream & Sorbet

served in a tuile cup, ask about our daily flavors

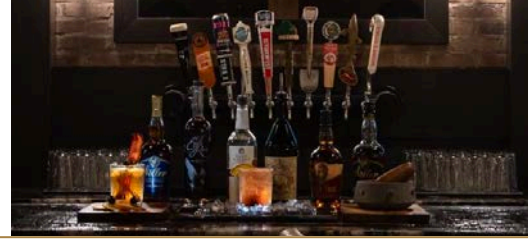
\$7

Seasonal Trio Dessert Plate

A plated sampling of three Persimmons desserts.
Inquire for selections available for your event.



BAR OPTIONS



Consumption, Descending or Cash Bar Available from the Persimmons Bar

Inquire for Current Bar Menu and Pricing

DECOR OPTIONS

CENTERPIECES



Floating Candle Trio

\$35.00 per table



Taper Candlestick Trio

\$15.00 per table



Pillar Candle Trio

\$34.00 per table



Hexagon & Candle

\$30.00 per table



Mercury Glass Votives

\$1.00 each



Add Faux Eucalyptus Garland to any Centerpiece

\$20.00 per table

CREDENZA DECOR



Epiphany Candle Stand

\$75.00 each



Gold Lantern Cluster

3 Lanterns Ranging in Size
\$30.00 per table

TABLE ENHANCEMENTS



Charger Plates

\$5.00 each

Linens to the Floor

\$26.00 each

Napkin Upgrade

\$2.00 each

Table Numbers

Included in Room Rental

Buffet Signage

Included in Room Rental



LET'S GET IN TOUCH

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WWW.TIMBERBANKS.COM