

# 2017

## Buffet and Banquet Menus



Niagara on the Lake Golf Club

3/22/2017

## **Table of Contents**

Breakfast Menus.....	3-4
Lunch Menus.....	5-7
Dinner Menus.....	8-10
Reception Upgrades.....	11
Hors d'oeuvres Packages.....	11

# Breakfast Menus

## Breakfast on the Go

- ❖ Fried Egg on a English Muffin with Bacon and Cheddar Cheese
- ❖ Apple or Banana or Orange
- ❖ Coffee, Tea or Fountain Juice
- ❖ .....\$9.00

## Plated Breakfast Menu

- ❖ Two Egg Scramble
- ❖ Three Slices of Bacon
- ❖ Home Fries
- ❖ Two Pieces Whole Wheat Toast
- ❖ Fresh Fruit
- ❖ Coffee, Tea or Fountain Juice
- ❖ .....\$12.00

## Breakfast Buffet Front Nine

- ❖ Breakfast Pastries and Muffins
- ❖ Vanilla Fruit Parfait and Fruit
- ❖ Home Fries
- ❖ Sausage or Bacon
- ❖ **Choice of 1 Egg Dish**
  - Broccoli and Cheddar Quiche
  - Scrambled Eggs with Ricotta and Spinach
  - Western Baked Omelette
  - Ham and Cheese Baked Omelette
- ❖ Coffee, Tea or Fountain Juice
- ❖ .....\$16.00

**Back Nine Breakfast Buffet**

- ❖ Muffins, Danishes and Breakfast Breads
- ❖ Assorted Yogurts
- ❖ Fresh Fruit
- ❖ Home Fries with Caramelized Onions and Thyme
- ❖ **Choice of Two Breakfast Meats**
  - Peameal Bacon
  - Smoked Bacon
  - Baked Ham
  - Breakfast Sausage
- ❖ **Choice of Two Egg Dishes**
  - Smoked Salmon and Cream Cheese Scramble
  - Blueberry Pancakes or Banana French Toast
  - Shrimp and Asparagus Quiche
  - Egg, Brie Cheese and Chorizo Breakfast Skillet
- ❖ Coffee, Tea or Fountain Juice
- ❖ .....\$21.00
- ❖ **Chef Served Omelette Bar.....Add.\$50.00**

**Light Continental**

- ❖ Vanilla Yogurt Parfait
- ❖ Banana Bread and Croissants
- ❖ Butter and Fruit Preserves
- ❖ Cold Cereal
- ❖ Coffee, Tea or Fountain Juice
- ❖ .....\$13.00

Minimum of 25 people required for Buffets  
Prices are Per Person  
Taxes and Gratuities will be added to Price

# Lunch Menus

## **Sandwich Wedge Buffet**

- ❖ Caesar Salad
- ❖ House Salad with Assorted Dressings
- ❖ Pasta Salad, Grilled Vegetables, Artichokes, Roasted Red Pepper Vinaigrette
- ❖ Deli Sandwich Board
- ❖ Egg, Chicken and Salmon Salad Filled Croissants
- ❖ Vegetarian Flour Tortilla Wraps
- ❖ Assorted Tarts, Squares, Cookies
- ❖ Coffee, Tea or Fountain Drink
- ❖ .....\$25.00

## **Front Nine Lunch Buffet**

- ❖ **Assorted Rolls and Butter**
- ❖ **Choice of Three Salads**
  - Tomato, Cucumber and Feta with Basil and Balsamic Vinaigrette
  - Broccoli, Bacon and Cheddar Salad
  - Mini Potato Salad with Grain Mustard Dressing
  - Caesar Salad
  - Mixed Baby Greens with Grape Tomatoes, Cucumber and Red Onion
  - Coleslaw
  - Pasta Salad with Grilled Vegetable and Pesto Vinaigrette
- ❖ **Choice of Two Vegetables and One Starch**
  - Roasted Root Vegetables
  - Honey Glazed Carrots
  - Steamed Broccoli and Cauliflower
  - Ratatouille with Asiago Cheese
  - Steamed Mini Potatoes with Herbed Butter
  - Rice Pilaf
  - Roasted Red Skin Potatoes
  - Scalloped Potatoes
- ❖ **Choice of Two Entrees**
  - Shaved Roast Beef Au Jus
  - Herb Roasted Chicken
  - Spinach and Tomato Stuffed Sole Basil Butter
  - Grilled Italian Sausage with Sautéed Peppers and Onions
  - Beef Lasagna
  - Grilled Vegetable Lasagna
  - Honey Glazed Ham
- ❖ **Assorted Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$28.00

**Back Nine Lunch Buffet**

- ❖ **Assorted Rolls and Butter**
- ❖ **Choice of Three Salads**
  - Baby Arugula, Goat's Cheese and Beet Salad
  - Grilled Vegetable Salad
  - Pasta Salad with Grilled Artichokes, Feta and Olives
  - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
  - Roast Potato Salad with Bacon, Caramelized Onion and Balsamic Vinaigrette
  - Baby Greens Salad with Grape Tomatoes, Cucumbers and Grilled Onion Vinaigrette
  - Baby Spinach With Candied Walnuts, Goat,s Cheese Apples and Maple Walnut Dressing
  - Romaine Salad, Mandarin Oranges and Rice Wine Vinaigrette
- ❖ **Choice of Two Vegetables and One Starch**
  - Grilled Asparagus with Grilled Red Onion
  - Roasted Root Vegetables
  - French Beans with Toasted Almonds
  - Grilled Peppers, Onions and Zucchini
  - Honey Glazed Baby Carrots
  - Roast Garlic Mash Potatoes with Chive
  - Roast Mini Potatoes with Herbed Butter
  - Fried Wild Rice with Wild Mushrooms
  - Boulanger Potatoes with Rosemary and Thyme
- ❖ **Choice of Two Entrees**
  - Maple Glazed Salmon
  - Maple Glazed Pork Roast
  - Grilled Chicken Breast with Sundried Tomato Pesto
  - Grilled Flat Iron Steak with Sautéed Mushrooms and Jus
  - Roast Turkey with Gravy and Cranberry Sauce
  - Stuffed Sole with Tomato Basil Cream
  - Grilled Vegetable Lasagna
  - Roasted Chicken with Amaretto Honey
- ❖ **Assorted Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$35.00

Minimum of 30 people required for Buffets  
Prices are Per Person  
Taxes and Gratuities will be added to Price

## Plated Lunch Menus

### Starters

❖ Daily Soup Creation.....	\$5.00
❖ Caesar Salad.....	\$7.00
❖ Tomato Mozzarella.....	\$6.00
❖ Baby Field Greens with Tomato, Cucumber, Rice Wine Vinaigrette.....	\$6.00
❖ Baby Spinach with Candied Walnuts, Goat's Cheese, Apples and Maple Walnut Dressing.....	\$7.00

### Entrees

❖ Grilled Liver and Onions with Bacon and Veal Jus.....	\$17.00
❖ Grilled Flat Iron Steak with Sautéed Mushrooms.....	\$19.00
❖ Chicken Pot Pie with Truffled Mushrooms.....	\$14.00
❖ Maple Glazed Salmon.....	\$15.00
❖ Herb Crusted Chicken Breast.....	\$15.00
❖ Seasonal Vegetable and Roasted Potatoes.....	Included

### Dessert

❖ New York Cheesecake with Berry Coulie.....	\$7.00
❖ Crème Brule.....	\$5.00
❖ Berry Cobbler.....	\$5.00

❖ **Coffee, Tea or Fountain Drink Included**

Prices are Per Person  
Taxes and Gratuities will be added to Price

# Dinner Menus

## Front Nine Dinner Buffet

- ❖ Assorted Rolls and Butter
- ❖ Choice of Three Salads
  - Baby Field Greens with Tomato, Cucumber and Rice Wine Vinaigrette
  - Caesar Salad
  - Tomato Mozzarella with Fresh Basil and Balsamic Reduction
  - Mixed Greens Salad with Herbed Vinaigrette
  - Pasta Salad with Roast Red Pepper Vinaigrette
  - Tomato Cucumber Salad with Fresh Basil and Rice Wine Vinaigrette
  - Creamy Potato Salad
- ❖ Choice of Two Vegetables and One Starch
  - Scallop Potatoes
  - Roast Garlic Mashed Potato
  - Roasted Mini Red Potatoes with Herbed Butter
  - Rice Pilaf
  - Roasted Root Vegetable
  - Honey Glazed Carrots
  - Steamed Broccoli and Cauliflower
  - Corn on the Cob
- ❖ Choice of Two Entrees
  - Maple Glazed Pork Loin
  - Roast Chicken Supreme
  - Maple Glazed Salmon
  - Shaved Roast Beef au Jus
  - Grilled Flat Iron Steak with Mushroom Jus
  - Beef or Vegetable Lasagna
  - Stuffed Sole with Basil Butter
  - Honey Glazed Ham with Pineapple Salsa
- ❖ Selection of Pies, Cakes and Pastries
- ❖ Coffee, Tea or Fountain Drink
- ❖ .....\$38.00



**Back Nine Dinner Buffet**

- ❖ **Assorted Rolls and Butter**
- ❖ **Choice of Three Salads**
  - Baby Arugula, Goat’s Cheese and Beet Salad
  - Grilled Vegetable Salad
  - Pasta Salad with Grilled Artichokes, Feta and Olives
  - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
  - Roast Potato Salad with Bacon, Caramelized Onion and Balsamic Vinaigrette
  - Baby Greens Salad with Grape Tomatoes, Cucumbers and Grilled Onion Vinaigrette
  - Baby Spinach with Candied Walnuts, Goat’s Cheese Apples and Maple Walnut Dressing
  - Romaine Salad with Pine Nuts, Mandarin Oranges and Rice Wine Vinaigrette
- ❖ **Choice of Two Vegetables and One Starch**
  - Grilled Asparagus with Grilled Red Onion
  - Roasted Root Vegetables
  - French Beans with Toasted Almonds
  - Grilled Peppers, Onions and Zucchini
  - Honey Glazed Baby Carrots
  - Roast Garlic Mash Potatoes with Chive
  - Roast Mini Potatoes with Herbed Butter
  - Fried Wild Rice with Wild Mushrooms
  - Boulanger Potatoes with Rosemary and Thyme
- ❖ **Choice of Two Entrees**
  - Slow Roasted Prime Rib Au Jus
  - Herb Roasted Game Hen with Madeira Sauce
  - Roast Contre Filet (Striploin) with Rosemary Jus
  - Salmon and Crab Rouladen with Basil Cream
  - Brie and Prosciutto Stuffed Chicken Supreme
  - Shrimp Stuffed Sole with Saffron Cream
  - Roast Turkey with Sage Gravy
- ❖ **Fresh Fruit Platter**
- ❖ **Assorted Cakes, Pies and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$48.00
- ❖ **Add Chef’s Carving Station.....\$75.00**

Minimum of 30 people required for Buffets  
 Prices are Per Person  
 Taxes and Gratuities will be added to Price

## Plated Dinner Menus

### Starters

❖ Shrimp Bisque.....	\$8.00
❖ Caesar Salad.....	\$7.00
❖ Tomato Mozzarella with Basil and Balsamic Reduction.....	\$6.00
❖ Baby Field Greens with Tomato, Cucumber, Rice Wine Vinaigrette.....	\$6.00
❖ Classic Shrimp Cocktail.....	\$15.00
❖ Bacon Wrapped Scallops.....	\$15.00

### Entrees

❖ Grilled Australian Lamb Chops.....	\$36.00
❖ Brie and Prosciutto Stuffed Chicken Supreme.....	\$28.00
❖ Salmon and Crab Rouladen with Ginger and Soy Butter.....	\$32.00
❖ Grilled Ribeye Steak with Sautéed Peppers and Mushrooms.....	\$38.00
❖ Prosciutto Wrapped Pork Tenderloin.....	\$28.00
❖ Lobster and Scallop Ravioli.....	\$30.00

### Desserts

❖ New York Cheesecake with Berry Coulie.....	\$7.00
❖ Crème Brulee.....	\$5.00
❖ Berry Cobbler.....	\$5.00

❖ **Coffee, Tea or Fountain Drink Included**

Entrees include Chef Selection of Fresh Seasonal Vegetables, Potatoes, Rolls and Butter  
Taxes and Gratuities will be added to Price

# Reception Menus

## Cold Hors d'oeuvres

- ❖ Arugula, Prosciutto and Mascarpone on a Garlic Crostini
- ❖ Smoked Salmon Cucumber and Cream Cheese with Pumpernickle
- ❖ Tomato and Bocconcini Kabobs
- ❖ Cucumber Vegetable Wraps
- ❖ Shrimp and Scallop Relish on a Herbed Crostini
- ❖ .....\$25.00/Dozen

## Hot Hors d'oeuvres

- ❖ Crab and Goat's Cheese in Phyllo Pastry
- ❖ Teriyaki Beef and Chicken Skewers
- ❖ Warmed Brie Fritters with Raspberry
- ❖ Battered Chicken Balls with Amaretto Honey
- ❖ Vegetable Spring Rolls
- ❖ Sausage Wraps with Maple Mustard
- ❖ Pulled Pork in Puff Pastry Bowl
- ❖ .....\$25.00/Dozen

Prices are Per Dozen  
 Minimum Two Dozen per Selection  
 Taxes and Gratuities will be added to Price

## Platters

- ❖ Nacho Corn Chips with Salsa and Guacamole.....\$45.00
- ❖ Bread and Dip Platter.....\$45.00
- ❖ Canadian Cheese Platter.....\$70.00
- ❖ Vegetables and Dip.....\$40.00
- ❖ Fresh Fruit Platter.....\$60.00
- ❖ Antipasto Relish Tray.....\$50.00
- ❖ Assorted Finger Sandwiches and Wraps.....\$20.00/Dozen
- ❖ Sandwich Board, Cold Cuts, Sliced Cheese, Condiments and Rolls.....\$8.00/Person
- ❖ Brownies, Cookies and Pastries.....\$18.00/Dozen