

2018

Buffet and Banquet Menus



4/4/2018

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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
- ❖\$13.00

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
- ❖\$18.00

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
- ❖\$25.00
- ❖ **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
- ❖\$15.00

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 Two 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 Breast
 - 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**
- ❖\$30.00

Back Nine Lunch Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Choice of Two 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
 - 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.....	\$8.00
❖ Tomato Mozzarella.....	\$8.00
❖ Baby Field Greens with Tomato, Cucumber, Rice Wine Vinaigrette.....	\$6.00

Entrees

❖ Grilled Liver and Onions with Bacon and Veal Jus.....	\$18.00
❖ Grilled Flat Iron Steak with Sautéed Mushrooms.....	\$22.00
❖ Chicken Pot Pie with Truffled Mushrooms.....	\$15.00
❖ Maple Glazed Salmon.....	\$18.00
❖ Herb Crusted Chicken Breast.....	\$16.00
❖ 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 Two 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 Two 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
 - 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
 - Roast Contre Filet (Striploin) with Rosemary Jus
 - Salmon and Crab Rouladen with Basil Cream
 - Brie and Prosciutto Stuffed Chicken Supreme
 - 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.....	\$8.00
❖ Tomato Mozzarella with Basil and Balsamic Reduction.....	\$8.00
❖ Baby Field Greens with Tomato, Cucumber, Rice Wine Vinaigrette.....	\$6.00
❖ Classic Shrimp Cocktail.....	\$16.00

Entrees

❖ Grilled Australian Lamb Chops.....	\$42.00
❖ ½ Chicken with Curry Butter Sauce.....	\$28.00
❖ Salmon and Crab Rouladen with Tomato Basil Salsa.....	\$32.00
❖ Grilled Ribeye Steak with Sautéed Peppers and Mushrooms.....	\$42.00
❖ Prosciutto Wrapped Pork Tenderloin.....	\$28.00
❖ Lobster Ravioli.....	\$28.00

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
- ❖\$25.00/Dozen

Hot Hors d'oeuvres

- ❖ Crab and Goat's Cheese in Phyllo Pastry
- ❖ 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