

2019

Buffet and Banquet Menus



1/8/2019

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
- ❖\$13.00

Plated Breakfast Menu

- ❖ Two Egg Scramble
- ❖ Three Slices of Bacon
- ❖ Home Fries
- ❖ Two Pieces Whole Wheat Toast
- ❖ Fresh Fruit
- ❖ Coffee, Tea or Fountain Juice
- ❖\$14.00

Breakfast Buffet Front Nine

- ❖ Breakfast Pastries and Muffins
- ❖ 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
- ❖\$19.00

Back Nine Breakfast Buffet

- ❖ Muffins, Danish 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
- ❖\$27.00
- ❖ **Chef Served Omelette Bar**.....Add.\$50.00

Light Continental

- ❖ Vanilla Yogurt Parfait
- ❖ Banana Bread, Croissants and Muffins
- ❖ Butter and Fruit Preserves
- ❖ 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
- ❖ 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
- ❖ **Choice of Two Entrees**
 - Slow Roasted Maple Glazed Pork Loin
 - 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 Mozzarella Salad
- Roast Potato Salad with Bacon, Caramelized Onion and Balsamic Vinaigrette
- Baby Greens Salad with Grape Tomatoes, Cucumbers and Rice Wine Vinaigrette
- Caesar Salad

❖ **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
- Slow Roasted Beef au Jus
- 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**

❖\$38.00

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.....	\$17.00
❖ Maple Glazed Salmon.....	\$19.00
❖ Herb Crusted Chicken Breast.....	\$17.00
❖ 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
- 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

❖ Selection of Pies, Cakes and Pastries

❖ Coffee, Tea or Fountain Drink

❖\$40.00

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 Rice Wine 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
 - 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
 - Roast Turkey with Sage Gravy
- ❖ **Fresh Fruit Platter**
- ❖ **Assorted Cakes, Pies and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖\$52.00
- ❖ **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

Prix Fixe Menu or Plated Dinner Menus

Prix Fixe Menu

Includes Choice of Soup or Caesar Salad or Baby Field Greens, Main and Crème Brulee or Seasonal Pie for \$41.00. Grilled Rib Eye Steak, Grilled Rack of Lamb – Add \$5.00 Each

Dinner Menu (Individual Prices)

Starters

- ❖ Soup of the Day.....\$5.00
- ❖ Caesar Salad.....\$8.00
- ❖ Baby Field Greens with Tomato, Cucumber, Rice Wine Vinaigrette.....\$6.00

Entrees

- ❖ **Feature Fish of the Day**.....Market Price
- ❖ **Grilled Rib Eye Steak**.....\$42.00
Baked Potato, Seasonal Vegetables, Truffle Butter, Mushrooms
- ❖ **Grilled Rack of Lamb**.....\$42.00
Australian Lamb with Rosemary Jus, Seasonal Vegetables, Rosemary Roasted Fingerling Potatoes
- ❖ **Crab Stuffed Salmon Rouladen**.....\$35.00
Atlantic Salmon, Stir-fry Vegetables, Jasmine Rice, Charred Tomato Sauce
- ❖ **Seafood Bouillabaisse**.....\$32.00
Salmon, Shrimp, Mussels, Clams, Saffron Fish Broth
- ❖ **Buttered Chicken**.....\$28.00
½ Chicken, Jasmine Rice, Seasonal Vegetables, Curried Butter Sauce
- ❖ **Roast Duck Breast**.....\$30.00
Double Smoked Bacon Hash, Seasonal Vegetables, Sour Cherry Jus
- ❖ **Grilled Honey Glazed Pork Loin Chop**.....\$28.00
Seasonal Vegetables, Mashed Potatoes, Apple Salsa

Desserts

- ❖ Crème Brulee.....\$7.00
- ❖ Seasonal Pie\$7.00

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

Please Note: Prix Fixe and Plated Dinner Menu Selections and Prices will change in Spring 2019

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