

2024

Buffet and Banquet Menus

Niagara on the Lake Golf Club

1/1/2024

## **Table of Contents**

Breakfast Menus.....	3
Lunch Menus.....	4-5
Dinner Menus.....	6-7
Reception Upgrades.....	8
Hors d'oeuvres Packages.....	8

# Breakfast Menus

## Front Nine Breakfast Buffet

- ❖ 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
- ❖ .....\$26.00

## Back Nine Breakfast Buffet

- ❖ Muffins, Danish, Breakfast Breads & Croissants
- ❖ 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
- ❖ .....\$35.00
- ❖ **Chef Served Omelette Bar**.....Add.\$75.00

## Add Ons – Price Per Person

- ❖ Bacon, Breakfast Sausage, Peameal Bacon or Baked Ham.....\$3.00
- ❖ Egg Dish.....\$2.00
- ❖ Mimosa's.....\$9.00
- ❖ Cereal Station.....\$3.00
- ❖ Banana Bread and Croissants.....\$4.00
- ❖ Blueberry Pancakes or Banana French Toast.....\$3.00

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
- ❖ Assorted Sandwich Breads
- ❖ Deli Sandwich Board
- ❖ Egg, Chicken and Salmon Salad
- ❖ Vegetarian Flour Tortilla Wraps
- ❖ Assorted Tarts, Squares, Cookies
- ❖ Coffee, Tea or Fountain Drink
- ❖ .....\$38.00

## **Front Nine Lunch Buffet**

- ❖ **Assorted Rolls and Butter**
- ❖ **Chef Choice Seasonal Vegetables**
- ❖ **Choice of Two Salads**
  - Caesar Salad
  - Mixed Baby Greens with Grape Tomatoes, Cucumber and Red Onion
  - Coleslaw
  - Pasta Salad with Grilled Vegetable and Pesto Vinaigrette
- ❖ **Choice of One Starch**
  - Roast Garlic Mashed Potatoes with Chives
  - Mini Potato Salad with Grain Mustard Dressing
  - Herb Roasted Potatoes
  - Rice Pilaf
- ❖ **Choice of Two Entrees**
  - Slow Roasted Maple Glazed Pork Loin
  - Herb Roasted Chicken Breast
  - Spinach and Tomato Stuffed Sole Basil Butter
  - Grilled Vegetable Lasagna
  - Chicken or Beef Pot Pie
- ❖ **Assorted Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$55.00

## Back Nine Lunch Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Chef Choice Seasonal Vegetables**
- ❖ **Choice of Two Salads**
  - Baby Arugula, Goat's Cheese and Beet Salad
  - Pasta Salad with Grilled Artichokes, Feta and Olives
  - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
  - Baby Greens Salad with Grape Tomatoes, Cucumbers and Grilled Onion Vinaigrette
  - Caesar Salad
- ❖ **Choice of One Starch**
  - Roast Garlic Mash Potatoes with Chives
  - 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 or Amaretto Honey
  - Grilled Vegetable Lasagna
- ❖ **Assorted Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$70.00

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

# Dinner Menus

## Front Nine Dinner Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Chef Choice Seasonal Vegetables**
- ❖ **Choice of Two Salads**
  - Baby Field Greens with Tomato, Cucumber and Rice Wine Vinaigrette
  - Caesar Salad
  - Pasta Salad with Roast Red Pepper Vinaigrette
  - Greek Salad
  - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
- ❖ **Choice of One Starch**
  - Scallop Potatoes
  - Roast Garlic Mashed Potato
  - Roasted Mini Red Potatoes with Herbed Butter
  - Rice Pilaf
- ❖ **Choice of Two Entrees**
  - Maple Glazed Pork Loin
  - Roast Chicken Supreme
  - Maple Glazed Salmon
  - Shaved Roast Beef au Jus
  - Beef or Vegetable Lasagna
- ❖ **Selection of Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$70.00

## Back Nine Dinner Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Choice of Two Salads**
  - Baby Arugula, Goat's Cheese and Beet Salad
  - Grilled Vegetable and Quinoa Salad
  - 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
- ❖ **Choice of One Vegetable and One Starch**
  - Grilled Asparagus with Grilled Red Onion
  - Chef Choice Seasonal Vegetables
  - 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
  - Maple Glazed Salmon or Salmon Roulade with Basil Cream
  - Brie and Prosciutto Stuffed Chicken Supreme or Sundried Tomato Pesto
- ❖ **Fresh Fruit Platter**
- ❖ **Assorted Cakes, Pies and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖ .....\$80.00
- ❖ **Add Chef's Carving Station.....\$85.00**

Minimum of 25 people required for Buffets  
Prices are Per Person  
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 Pumpnickel
- ❖ Tomato and Bocconcini Kabobs
- ❖ Cucumber Vegetable Boats
- ❖ Avocado Tomato 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 – 25 people

- ❖ Nacho Corn Chips with Fresh Guacamole.....\$40.00
- ❖ Grilled Flatbreads or Assorted Pizzas.....\$45.00
- ❖ Canadian Cheese Platter.....\$120.00



- ❖ Vegetables and Dip.....**\$40.00**
- ❖ Fresh Fruit Platter.....**\$60.00**
- ❖ Antipasto Platter.....**\$100.00**
- ❖ Assorted Finger Sandwiches and Wraps.....**\$25.00/Dozen**
- ❖ Brownies, Cookies and Pastries.....**\$18.00/Dozen**