

2012 Meadow Gardens Golf Club Catering Package

**Thank you for considering Meadow Gardens Golf Club
for your special event.**

Our 35,000 square foot Club House opened in December 1993, and offers three banquet rooms to choose from, all facing our award winning golf course and famous 18th hole bridge. We can host Weddings, Golf Tournaments, Corporate Meetings, Conventions and Private Functions with seating up to 350 guests.

Enclosed please find our Banquet Package for your review.

We will gladly customize a menu to suit your needs.

Feel free to call our Events Coordinator to discuss any questions concerning your event.

“ Proudly Committed to Outstanding Experiences ”

**Claire Viktora: Events Coordinator
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**Andrew Johnson: Beverage Manager
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**Michael Publicover : Executive Chef
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Meadow Gardens Golf Club 19675 Meadow Gardens Way
Pitt Meadows, BC V3Y 1Z2 Tel: 604-465-5474 www.meadowgardens.com

Rentals

Ebony Room

Seating for a maximum of 170 guests \$850.00

Ivory Room

Seating for a maximum of 130 guests \$750.00

Sherwood Room

Seating for a maximum of 90 guests \$650.00

Corporate Board Room

Seating for a maximum of 10 guests \$25.00 per hour

Ebony & Ivory Outdoor Ceremony Site

Seating for a maximum of 200 theatre seating \$350.00

With white chairs \$2.75 per chair

All our rooms come with Full Setup, Bar Facilities, Microphone
& Podium.

Full Services & Staff

Audio Visual Rentals

6 Foot Screen \$30.00

10 Foot Screen \$60.00

LCD Projector \$75.00

Overhead or Slide Projector \$25.00

VCR or DVD \$25.00

Flipchart or Whiteboard with Pens \$25.00

Early Rising

Continental \$10

Minimum 10 Guests

Choice of 2 Juices: Orange Juice, Grapefruit Juice or Cranberry Juice
Assorted Croissants, Muffins and Danish Pastries
Preserves, Honey and Butter
Seasonal Fruit Salad
Freshly Brewed Coffee & Selection of Fine Teas

Healthy Continental \$11

Minimum 10 Guests

Choice of 2 Juices: Orange Juice, Grapefruit Juice or Cranberry Juice
Low Fat Yogurt—100% Natural Granola with Milk
Seasonal Fruit Salad, Low Fat Coffee Cake & Zucchini Loaf
Freshly Brewed Coffee & Selection of Fine Teas

European Continental \$14

Minimum 10 Guests

Choice of 2 Juices: Orange Juice, Grapefruit Juice or Cranberry Juice
Butter Croissants and Breakfast Breads
Shaved Deli Meats
Domestic and International Cheese Selection
Low Fat Yogurt & Granola
Freshly Brewed Coffee & Selection of Fine Teas

Traditional Breakfast

Traditional Breakfast \$13

Minimum 25 Guests

Orange Juice
Basket of Assorted Baked Goods
Assorted Preserves and Butter
Scrambled Eggs
Country Style Farmer's Maple Sausage and Smoked Bacon
Herb-Infused Potato Hash
Freshly Brewed Coffee & Selection of Fine Teas

Flapjacks and French Toast \$14

Minimum 25 Guests

Orange Juice
Basket of Assorted Baked Goods
Assorted Preserves, Honey and Butter
Cinnamon French Toast and Buttermilk Pancakes
with Pecans, Butter and Maple Syrup
Country Style Farmer's Maple Sausage and Smoked Bacon
Herb-Infused Potato Hash
Freshly Brewed Coffee & Selection of Fine Teas

Executive Breakfast \$17

Minimum 25 Guest

Orange Juice
Basket of Assorted Baked Goods
Preserves, Honey and Butter
Slow Poached Eggs with Canadian Back Bacon or Smoked Salmon, Garlic Sautéed Spinach on
English Muffin,
Tarragon Hollandaise
(Based on 2 pieces per person)
Country Style Farmer's Maple Sausage and Smoked Bacon
Herb Infused Potato Hash
Freshly Brewed Coffee & Selection of Fine Teas

****under 25 guests add \$1 person**

Full Breakfast

The 1st Tee \$17

Minimum 25 Guests

Squeezed Orange Juice, Grapefruit Juice & Cranberry Juice
Basket of Assorted Baked Goods, Yogurt and Granola
Fluffy Scrambled Eggs with Green Onion, French Toast with Vanilla Maple Syrup
Country Style Farmer's Maple Sausage and Smoked Bacon
Herb Infused Potato Hash
Freshly Brewed Coffee & Selection of Fine Teas

Add on Omelet Station to any Breakfast Buffet \$8

Minimum 35 Guests

Made-to-order personalized Omelets for your event
All Omelets include the following varieties of fillings:
Sautéed Mushrooms, Roasted Peppers, Green Onions, Cheddar Cheese,
Smoked Ham & Diced Tomatoes

Build Your Own Breakfast Selections \$22

***Includes 1 Egg Choice, 1 Potato Choice, 2 Protein Choices, and 1 Accompaniment

Breakfast Buffet Selection includes the following:

Assorted Fruit Juices, Breakfast Pastries and Preserves, Selection of Fresh Fruit with Berries, Freshly Brewed Coffee & Selection of Teas

EGG SELECTIONS

Scrambled Eggs with Cheddar Cheese and Herb Infused Roma Tomato,
Scrambled Eggs with Mushrooms, Ham and Gruyere Cheese
Individual Herb Omelet with Baby Spinach and Gouda Cheese

POTATO SELECTIONS

Rosemary and Garlic-Infused Potato Hash / Klondike Rose Potato au Gratin with Scallion /
Sweet Pepper and Cheddar Cheese / Potato / Lyonaise with Caramelized Onion Hash Browns

BREAKFAST PROTEIN SELECTIONS

Maple Glazed Ham / Country Style Farmer's Sausage / Mesquite Smoked Bacon / Turkey Sausage,
Turkey Bacon / Ricotta Cheese Blintz with Sour Cherry Sauce

ACCOMPANIMENTS

Warm Oatmeal with Brown Sugar and Québec Maple Syrup
Steamed Asparagus and Sliced Tomato Platter, Tarragon-Chive Vinaigrette
Vanilla Yogurt with 100% Natural Granola and Fresh Berries
Cinnamon Brioche French Toast with Vanilla Butter and Candied Pecans
Mosaic of Domestic and International Cheeses
Buttermilk Pancakes with Maple Syrup

Build a Brunch

Minimum 35 Guests]

Brunch Selection \$30

Choice of 3 Salads, 1 Egg Choice, 2 Entrées & 1 Accompaniment
Assorted Fruit Juice, Breakfast Pastries and Preserves, Selection of Fresh Fruit with Berries,
Freshly Brewed Coffee and Tea

Grand Brunch Selection \$37

Choice of 4 Salads
2 Egg Choices
2 Entrées
3 Accompaniments
Assorted Fruit Juice
Assorted Breakfast Pastries and Preserves
Selection of Fresh Fruit with Berries
Freshly Brewed Coffee and Tea

SALAD SELECTION

- Classic Caesar Salad
- Selection of Sweet and Bitter Lettuces, Assorted Dressings
- Farfalle Pasta with Grilled Vegetable Ratatouille, Pesto Vinaigrette
- Fingerling Potato Salad with Bacon Shallot Vinaigrette
- Artichoke, Mushroom and Green Bean Salad
- Sliced Tomato, Roasted Pepper and Bocconcini Platter, Herb Emulsion
- Asian Vegetable Slaw
- Classic Waldorf Salad
- Make-Your-Own Granola Parfait Station
- Selection of Old World Meats
- Mosaic of International and Domestic Cheeses
- Greek Salad
- Grilled and Roasted Vegetable Platter

More Selections on Following Page

Brunch Selections

ENTRÉES

- Baked Halibut with Tomato and Cilantro Chutney
- Spinach and Cheese Cannelloni, Blush Sauce
- Grilled Chicken Breast, Wild Mushroom and Shallot Fricassee
- Bacon Wrapped Pork Tenderloin, Cider Reduction
- Baked Salmon, Lemon Dill Beurre Blanc
- Beef Emincé with Whole Grain Mustard, Peppercorn Reduction
- Penne Pasta with Tiger Shrimp, Vegetable Julienne, Oyster Mushroom, Pernod Cream
- Vegetarian or Beef Lasagna
- Veal Tortellini with Sweet Pepper and Tomato Coulis
- *Add Carved Peppercorn Crusted Strip Loin of Angus Beef with Grainy Mustard Jus **(Add \$12.50)***

ACCOMPANIMENTS

- Smoked Bacon
- Country Style Sausage
- Symphony of Green and Yellow Beans, Sun-Dried Tomato Butter
- Honey and Pecan Glazed Carrots
- Potato au Gratin
- Brioche French Toast
- Medley of Seasonal Vegetables
- Buttermilk Pancakes
- Cajun-Scented New Potatoes
- Zucchini and Sweet Pepper Provencal
- Roasted Potatoes with Rosemary and Coarse Salt

EGG SELECTION

- Individual Quiche Lorraine
- Scrambled Eggs
- Traditional Eggs Benedict

*Inquire about our chef-attended
Omelet Station*

Take a Break..

English Tea Break.....\$14 Per Person

Assorted Wraps and Quartered Sandwiches (Based on 4 pieces per person)
Mini Fruit Tartlets
Assorted Scones with Sweet Butter and Imported Preserves
Freshly Brewed Coffee & Selection of Fine Teas

The Apple Orchard.....\$12 Per Person

Sampling of House-Baked Strudels with Vanilla Whipped Cream
Apple Cinnamon Streusel Bundt Cake
Freshly Brewed Coffee & Selection of Fine Teas

Citrus Break\$11 Per Person

Lemon Poppy seed and Citrus Cranberry Breakfast Breads
Lemon Meringue Tartlets and Citrus Coconut Square
Display of Oranges
Individual Lemonade, Citrus-Flavored Soft Drinks (Sprite, 7UP)

On the Fairway\$10 Per Person

Selection of International and Domestic Cheeses
Seasonal Fruit with Berries
Freshly Brewed Coffee & Selection of Fine Teas

Opening Day\$7 Per Person

Selection of Baked Mini Muffins, Croissants and Danish Pastries
(Based on 2 pieces per person)
Freshly Brewed Coffee & Selection of Fine Teas

The Back Nine\$6 Per Person

Assorted House-Baked Cookies (Based on 2 pieces per person)
Freshly Brewed Coffee & Selection of Fine Teas

Lunch Buffet

Taste of Italy \$26

Minimum 25 Guests

Insalata

Mixed Italian Greens garnished with Tiny Tomato, Marinated Olives, Gorgonzola Cheese, and Balsamic Vinaigrette

Herb Garlic Bread

Choice of 2:

Fusilli Pasta

Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley and Fine Olive Oil Spinach and Cheese Manicotti

Sweet Roasted Pepper, Tomato and Basil Sauce

Rigatoni Pasta

Slow-Simmered Plum Tomatoes, Fresh Basil and Reggiano Cheese

Tri-Colored Cheese Tortellini

Sun-Dried Tomato Cream

Accompanied by Parmesan Cheese and Dried Hot Chili Peppers

Taste of Greece \$26

Minimum 25 Guests

Basket of Pita, Flatbreads and Crusty Breads

Accompanied by Hummus, Tzatziki, Baba Ghanoush

Create Your Own Greek Salad

Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Peppers and Feta Cheese

Herb Garlic Vinaigrette

Chicken Souvlaki

Lemon Oregano Scented Olive Oil

Saffron Rice Pilaf with Dried Apricots and Toasted Almonds

Medley of Seasonal Vegetables

Traditional Greek Style Pastries

Freshly Brewed Coffee & Selection of Fine Teas

Create your Own

Working Lunch \$27

Minimum 25 Guests

Choice of 2 Appetizers, 3 Sandwiches, and 1 Dessert

Appetizer Selections

Wild and Tame Mushroom Soup

Honey-Roasted Butternut Squash Soup

Cream of Roasted Leek and Potato

Vine-Ripened tomato and Sweet Pepper Bisque

Classic Hearts of Romaine Caesar Salad, Creamy Reggiano Dressing

Selection of Sweet and Bitter Lettuces, White Balsamic Vinaigrette

Farfalle Pasta Salad with Grilled Vegetable Ratatouille, Pesto Vinaigrette

Fingerling Potato Salad with Bacon Shallot Vinaigrette

Sandwich Selections

Italian Cold Cut

Shaved Italian Ham, Sopressata, Provolone Cheese, Roasted Sweet Pepper, Olive Relish and Pepperoncini on Ciabatta

Grilled Buffalo Chicken

Chicken Breast, Crumbled Blue Cheese, Buffalo Sauce, Carrot and Celery Slaw and Bibb Lettuce on Baguette

Chicken Caesar Wrap

Grilled Chicken Breast with Classic Caesar Salad in Flour Tortilla Wrap

Smoked Salmon on Dark Rye

Applewood Smoked Salmon, Caper-Onion Relish, Herb Cream Cheese and Watercress on Dark Rye

Shaved Roast Striploin of Beef on Baguette

Shaved Roasted Angus Strip Loin, Horseradish Mayo, Red Onion, Bibb Lettuce and Pickle Radish Slaw on Baguette

Turkey Cranwich

Natural Smoked Turkey Breast, Cream Cheese, Cranberry Compote and Cress on Pumpernickel Baguette

Pineapple Chicken Pita

Golden Pineapple, Chicken Salad, Sweet Pepper and Spring Onion on Multigrain Loaf

Albacore Tuna

Creamy Albacore Tuna Salad, Bibb Lettuce, Onion Sprouts and Celery Apple Slaw on Multigrain Roll

Grilled Vegetables and Goat Cheese

Grilled and Roasted Vegetables, Fresh Basil, Marinated Tomatoes and Chèvre Cream

Dessert Selections

House-Baked Cookies

Petite French Pastries and Tartlets

Sour Cherry Cheesecake

Caramel Apple Torte

Chocolate Truffle Cake

Back to Basics

Basic Sandwich Buffet \$16

Assorted Finger Sandwiches
Chef's Choice of Soup or Vegetable Dip Platter
Choice of Fresh Fruit Platter or
Assorted Dessert Squares
Fresh Brewed Coffee and Tea
(Based on one sandwich per person)

Antipasto Platter \$7

Marinated Bocconcini, Grilled Asparagus,
Pickled Vegetables, Roma Tomatoes and Olives

International Cheese Board \$6

Assorted Imported and Domestic
Cheeses with Crackers and Fruit Garnish

Prawn Tower \$1.50 each

Poached Chilled Prawns with Cocktail Sauce
Minimum 100 pcs.

Seafood Platter \$12

Smoked Salmon Tips, Lemon Poached Prawns, Peppered
Mackerel, Marinated Green Lip Mussels
Add Crab Legs \$5

Dessert Platter \$5

Nanaimo Bars, Carrot Cake
Butter Tarts, Chef Choice

Deluxe Dessert Platter \$8

Cheese Cake, Tortes, Pies,
Tiramisu

Vegetable Tray and Dip \$4.50

Carrots, celery, cucumber, broccoli,
Cauliflower & cherry tomato

Fresh Fruit Tray \$4.50

An Array of Seasonal Fruit which
Includes honeydew, cantaloupe,
watermelon, pineapple, & strawberries

Finger Sandwiches \$6.50

A Variety of Fillings on Assorted Bread
(egg salad, ham & cheddar, turkey Swiss
& tuna salad)

Based on Four Pieces per Guest

Deli Platter \$7.50

A Fine Selection of Smoked and Cured
Meats with Sliced Canadian Cheese,
Warm dinner rolls, lettuce and
Condiments

Sweet Add On...

The Chocolate Fountain\$7.50 per person
Waves of Rich Imported Milk or Dark Chocolate
Accompanied by Assorted Fresh Fruit, Seasonal Berries, House-Baked
Cookies, and Marshmallows

Business Lunch

Create Your Own Luncheon Buffet \$25

1 Soup	Assorted Squares, Assorted Artisan Style Breads
2 Salads	Seasonal Fruit with Berries
1 Platter	Freshly Brewed Coffee & Tea
1 Entrées & 1 Pasta	
1 Accompaniment	<i>See available selections on following page</i>

Grand Create Your Own Luncheon Buffet \$30

1 Soup	Assorted Squares
3 Salads	Assorted Artisan Style Breads
1 Platter	Seasonal Fruit with Berries
2 Entrées & 1 Pasta	Freshly Brewed Coffee & Tea
2 Accompaniments	
	<i>See available selections on following page</i>

Executive Create Your Own Luncheon Buffet \$34

1 Soup	Assorted Squares
4 Salads	Assorted Artisan Style Breads
1 Platters	Seasonal Fruit with Berries
2 Entrées	Freshly Brewed Coffee & Tea
1 Pasta	
2 Accompaniments	<i>See available selections on following page</i>
1 Dessert Choices	

ENHANCE YOUR DINING EXPERIENCE

Add a Chef Attended Carving Station to Your Buffet
See our Reception Culinary Stations
Speak with our Catering Manager for further information

Lunch Selections on Following Page

Lunch Selections

SOUPS

- Vine-Ripened Tomato and Sweet Pepper Bisque
- Smoked Bacon and Sweet Corn Chowder, Dill Emulsion
- Honey Roasted Butternut Squash Soup, Whipped Nutmeg Crème
- Curried Carrot Potage, Coconut Cream

SALADS

- Classic Caesar Salad / Baby Lettuces with Tiny Tomato and English Cucumbers
- Fingerling Potato Salad / Fresh Beet Salad with Toasted Walnuts and Blue Cheese
- Curried Farfalle Pasta Salad with Toasted Pine Nuts
- Traditional Greek Salad / Chickpea and Sun-Dried Tomato Salad
- Spinach Salad with Sun-Dried Tomato and Buttermilk Dressing
- Tortellini Pasta Salad / Thai Noodle Salad

PLATTERS

- Grilled and Roasted Vegetable Platter
- Crisp Garden Vegetable and Dip
- Selection of European Style Deli Meats and Sausages

ENTRÉES

- Roasted Whole Chicken, Rosemary Jus
- Emincé of Beef, Brandied Mushroom and Peppercorn Reduction
- Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce
- Aromatically Poached Sole Fillet, Vermouth Saffron Cream
- Mixed Shellfish and Vegetable Stir-Fry, Hoisin Glaze
- Chorizo and Cornbread Stuffed Chicken Supreme
- Teriyaki Salmon, Asian Vegetables, Toasted Sesame
- Roasted Pork Loin, Cider Glaze

PASTAS

- Wild Mushroom Agnolotti, Herbed Cream Sauce
- Truffled Macaroni and Cheese
- Tri-Colored Cheese Tortellini, Grilled Chicken and Sun-Dried Tomato
- Penne with Smoked Salmon, Multi-Colored Peppers, Blush Sauce
- Penne Pasta, Roasted Sweet Pepper, Grilled Artichoke, Spring Onion, Tomato Reduction
- Spinach and Ricotta Cannelloni, Goat Cheese Cream

ACCOMPANIMENTS

- Mashed Potato with Sweet Garlic and Chive
- Green and Yellow Beans, Sun-Dried Tomato Shallot Butter
- Scalloped Potatoes
- Roasted Mini Potato, Herb Butter Emulsion
- Rice Pilaf with Vegetable Confetti
- Medley of Seasonal Vegetables

DESSERTS

- Chocolate Truffle Cake
- Tropical Fruit Charlotte
- White Chocolate Mousse Cake with Fresh Raspberries
- Raspberry Charlotte
- New York Style Cherry Cheesecake
- Tiramisu
- Swiss Apple Flan

Dinner Buffet

Meadows Buffet \$36

Minimum of 30 Guests	Assorted Dinner Rolls
2 Salads	Seasonal Fruit Salad
1 Platter	Assorted Squares
2 Entrées	Freshly Brewed Coffee & Tea
2 Accompaniments	<i>See available selections on following page</i>

Eagles Buffet \$38

Minimum of 30 Guests	Assorted Dinner Rolls
3 Salads	Seasonal Fruit Salad
1 Platter	Assorted Squares
2 Entrées	Freshly Brewed Coffee & Tea
2 Accompaniments	
1 Pasta	<i>See available selections on following page</i>
1 Dessert	

Garden Buffet \$42

Minimum of 40 Guests	Carved New York Striploin or Roasted Pork Loin
4 Salads	Assorted Artisan Style Breads
1 Platters	Seasonal Fruit Platter with Berries
2 Entrées	Assorted Pastries, Squares & Tarts
1 Pasta	Freshly Brewed Coffee & Tea
2 Accompaniments	
2 Desserts	<i>See available selections on following page</i>

Showcase Buffet \$47

Minimum of 50 Guests	Carved Prime Rib or Roasted Pork Loin
5 Salads	Seafood Display presented with crab legs, prawns and smoked fish
2 Platters	Assorted Artisan Style Breads
2 Entrées	Seasonal Fruit Platter with Berries
1 Pasta	Assorted Pastries, Squares & Tarts
2 Accompaniments	Freshly Brewed Coffee & Tea
2 Desserts	<i>See available selections on following page</i>

Dinner Selections

SALADS

Classic Caesar Salad / Baby Lettuces with Tiny Tomato and English Cucumbers
Fingerling Potato Salad / Fresh Beet Salad with Toasted Walnuts and Blue Cheese
Farfalle Pasta Salad with Toasted Pine Nuts / Curried Couscous Salad
Traditional Greek Salad / Chickpea and Sun-dried Tomato Salad
Spinach Salad with Sun-Dried Tomato and Buttermilk Dressing
Tortellini Pasta Salad / Thai Noodle Salad

PLATTERS

Grilled and Roasted Vegetable Platter / Crisp Garden Vegetables and Dip
Peel and Eat Shrimp
Selection of Local Smoked Trout and Salmon / Charred Calamari Platter
Poached Salmon Medallions, Dill Aioli
Selection of European Style Deli Meats and Sausages

ENTRÉES

-Roasted Chicken Supreme, Rosemary Jus
-Emincé of Beef, Brandied Mushroom and Peppercorn Reduction
-Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce
-Baked Halibut Fillet, Sun-Dried Tomato Pesto Butter
-Mixed Shellfish and Vegetable Stir-Fry, Hoisin Glaze
-Medallions of Turkey, Wild Mushroom Sauce
-Grilled Salmon, Brandy-Scented Lobster Sauce
-Pork Tenderloin, Cider Reduction

PASTAS

-Wild Mushroom Ravioli, Herbed Cream Sauce
-Tri-Colored Cheese Tortellini, Grilled Chicken and Sun-Dried Tomato
-Penne Pasta, Roasted Sweet Pepper, Grilled Artichoke, Spring Onion, Tomato Reduction
-Spinach and Ricotta Cannelloni, Goat Cheese Cream

ACCOMPANIMENTS

-Mashed Potato with Sweet Garlic and Chive
-Green and Yellow Beans, Sun-Dried Tomato Shallot Butter
-Scalloped Potatoes
-Roasted Mini Potatoes, Herb Butter Emulsion
-Rice Pilaf with Vegetable Confetti
-Medley of Seasonal Vegetables
Gingered Baby Carrots and Snap Peas

DESSERTS

-Chocolate Truffle Cake
-Tropical Fruit Charlotte
-White Chocolate Mousse Cake with
Fresh Raspberries
-Raspberry Charlotte
-New York Style Cherry Cheesecake

BBQ it Up

Lunch BBQ Buffet \$25 *(minimum 30)*

Artisan Style Rolls and Breads
Garden Crisp Vegetables and Dip
Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing
Southern Mixed Bean and Sweet Corn Salad
Fingerling Potato Salad, Bacon Shallot Vinaigrette
Slaw Salad

Entrée Selection

Choice of 2 of the following

Hamburger (beef, chicken and veggie)
Sausage & Bratwurst
Chicken Kebob with Fresh Herbs and Olive Oil
5 oz Pesto-Brushed Chicken Breast
Peaches and Cream Corn with Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes with Sour Cream and Chives

Dessert

Fruit Salad and Assorted Pies

Dinner Southern BBQ Buffet \$32 *(minimum 30)*

Artisan Style Rolls and Breads
Garden Crisp Vegetables and Dip
Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing
Southern Mixed Bean and Sweet Corn Salad
Fresh Pickled Sweet Beet Salad with Toasted Walnuts, Sherry Vinegar and Gorgonzola Cheese
Fingerling Potato Salad, Bacon Shallot Vinaigrette

Entrée Selection

Choice of 2 of the following

Hamburger (beef, chicken and veggie)
4 oz Angus Strip Loin Steak
Salmon Burger with Dill and Ginger
Sausage & Bratwurst
½ lb Baby Back Ribs
Chicken Kebob with Fresh Herbs and Olive Oil
Pesto-Brushed Chicken Breast

Dessert

Fruit Salad
Assorted Pies

Included

Peaches and Cream Corn with Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes with Sour Cream and Chives

BBQ Continued....

Deluxe Dinner Barbecue Buffet \$38 *(minimum 30)*

Garden Crisp Vegetables and Dip
Hearts of Romaine Caesar Salad with Creamy Asiago Peppercorn Dressing
Southern Mixed Bean and Sweet Corn Salad
Fresh Pickled Sweet Beet Salad with Toasted Walnuts,
Sherry Vinegar and Gorgonzola Cheese
Fingerling Potato Salad, Bacon Shallot Vinaigrette
Classic Slaw

Entrée Selection

Choice of 2 of the following

4 oz Alberta Strip Loin Steak
4 oz Alberta Rib Eye Steak
Baby Back Ribs
Chicken Kebob with Fresh Herbs and Olive Oil
Chicken Breast
Salmon Fillet

Included

Peaches and Cream Corn with Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes with Sour Cream and Chives
Fruit Salad
Assorted Pies and House-Baked Cookies

Cocktail Reception

Hors D'oeuvres Per Dozen—Minimum 2 Dozen Each

Cold Selections:

Crab & Spinach Dip Stuffed Cucumber Boat	\$26
Proscuitto Wrapped Double Smoked Gouda	\$18
Smoked Salmon & Dill Canapés	\$25
Black Olive Tapenade Set on Roasted Garlic Crostini's	\$16
Marinated Sun Dried Tomato & Olive Kabob	\$18
Chilled Prawn & Rice Noodle Salad Roll	\$27
Chilled Seafood Salad Infused With Lime Soy Dressing on a Chinese Spoon	\$28
Ruby Red Grapefruit Segments Layered with Fresh Mint, Cucumber & Avocado	\$17
Tomato Bocconcini & Basil Stack Topped with Balsamic Reduction	\$17
Roasted Red Pepper & Mascarpone Tortilla Pinwheel	\$18
West Coast Ceviche on a Chinese Spoon	\$28
Pan Seared Ahi Tuna on Potato Wafer with Saki Gazpacho Shooter	\$30
Grilled Asparagus Bundles Drizzled with Truffle Oil	\$18
Pepperoni & Cheese Satay	\$21
Fruit Kabobs	\$16
Smoked Salmon Lollipops	\$27

Selection of Imported and Domestic Cheese	\$60 Serves 10
	\$137.50 Serves 25
	\$250.00 Serves 50
Candied Pecan-Crusted Brie in Butter Pastry	\$165 Serves 50
<i>Sour Cherry Chutney, Grape Clusters, Harvest Breads</i>	
Whole Wheel Saint Andre Cheese	\$190 Full Side
<i>Variety of Crisp Autumn Fruit, Grape Clusters, House Melba, Port Glee</i>	
Applewood Smoked Salmon	\$120 Full Side
<i>Traditionally Garnished, Horseradish, Capers, Red Onion, Pumpnickel Bread \$68.00 (Half Side)</i>	
Aromatically Poached Presentation of Chilled Jumbo Shrimp	\$250-100 pieces
<i>Cocktail Sauce, Lemon</i>	
Tuscan Breads	\$90 Serves 25
<i>Warm Spinach and Artichoke Dip, Hummus, Tapenade, Baked Melba, Pita, Artisan Loaves</i>	

Cocktail Continued...

Hot Selection:

Wild Sockeye Salmon Cake Topped with Lemon Caper Aioli	\$26
Fan Tailed Shrimp with Wasabi Cocktail Sauce	\$24
Chicken, Spinach & Feta Tartlet	\$22
Cheddar & Cream Cheese Stuffed Pepper with a Crisp Panko Crust	\$18
Spicy Chicken & Pea Samosa	\$19
Pistachio Crusted Camembert Served with Wild Onion Chutney	\$19
Crispy Pork & Vegetables Gyoza	\$17
Double Smoked Bacon Wrapped Scallop	\$26
Pancetta & Scallion Tartlet	\$21
Vietnamese Style Spring Roll	\$16
Three Cheese & Shrimp Mini Quesadilla	\$16
Oven Baked New Zealand Mussels Topped with Japanese Mayo	\$26
Crab & Cheddar Stuffed Potato Skins	\$28
Portobello, Bocconcini & Tomato Melt	\$21
Grilled Chicken Satays with Spicy Peanut sauce	\$22
Classic Spanakopita	\$18
Curried Potato & Vegetable Pakora	\$19
Assorted House Made Quiche	\$21
Grilled Minted Lamb Chops	\$30.
Panko Crusted Rosemary & Asiago Risotto Balls	\$24
Indonesia Style Peanut Crusted Chicken Satay	\$24

Selection of Finger Sandwiches	\$49.95 Platter of 36 Pieces
Selection of Finger Sandwiches and Wraps	\$52.95 Platter of 36 Pieces
Scandinavian Open Face Sandwich Selection	\$5.95 each
(Based on 2 pieces per person)	

Tuna Salad with Sun Dried Tomatoes & Olives
 Salmon Salad with Capers & Lemon
 Egg Salad with Pickles & Dill
 Smoked Ham and Apple Wood Smoked Cheddar Cheese
 Smoked Turkey with Swiss Cheese and Cranberry Mayo
 Tomato and Watercress
 Apple Wood Smoked Salmon with Cream Cheese and Golden Caviar
 Baby Shrimp in Lemon Aioli
 Blackened Breast of Chicken, Cajun Mayo, Tomato Avocado Salsa
 Grilled and Roasted Vegetables, Whipped Goat Cheese, Balsamic Reduction
 Roast Sirloin of Angus Beef, Charred Artichoke Olive Relish
 Black Forest Ham, Tart Apple, Watercress, Brie

Minimum 12 Guests

Chef Inspired

Ponderosa Hip of Beef Station\$750

Mini Kaisers, Horseradish, Dijon Mustard, Natural Pan Jus, Serves 80-100 Guests

Pasta Station\$13 Per Person

Choice of 2 Pastas and 2 Sauces

Minimum 40 Guests

Accompanied by Marinated Roma Tomato Bruschetta and Club Caesar Salad

Pasta Choices:

Spinach and Ricotta Agnolotti, Tri-Colored Fusilli, Grilled Chicken,

Artichokes and Sun-Dried Tomato

Spaghetti with Meat Balls

Linguine with Kalamata Olives and Baby Spinach

Fettuccine with Tiger Shrimp

Penne Rigate with Roasted Pepper, Charred Red Onion and Crumbled Chèvre

Veal Manicotti

Rigatoni Pasta with Marinated Vegetables

Sauces:

Almond Pesto / Alfredo Sauce / Tomato and Fresh Basil

Sweet Pepper and Tomato Reduction / Rosé Sauce with Vodka

Peppercorn and Herb Crusted Striploin of Beef\$325

Silver Dollar Rolls, Horseradish, Gourmet Mustard and Cabernet Reduction

Serves 30 Guests

Whole Roasted Turkey\$280

Cranberry Sour Cherry Chutney, Giblet Gravy, Silver Dollar Rolls

Serves 40 Guests

Pecan Crusted Lamb Rack Station (7 Bone Rack) \$32 Per Rack

Cumin Scented Lamb Jus

Asian Noodle Bowl Station \$13 Per Person

Choice of one:

Beef, Chicken or Pork Marinated in Oriental Seasonings, Shanghai Noodles, Wok-Fried Vegetables

Sesame Teriyaki Glaze, Accompanied by Tangle of Spring Greens and Sesame Soy Vinaigrette

Minimum 40 Guests

Get Served

Soup Selection \$6.50

Vine-Ripened Tomato and Sweet Pepper Bisque
Smoked Bacon and Sweet Corn Chowder, Dill Emulsion
Cream of Roasted Leek and Potato, Crumbled Stilton
Tuscan Minestrone with Fresh Basil and Reggiano Cheese
Honey-Roasted Butternut Squash Soup, Whipped Nutmeg Crème
Wild and Tame Mushroom Soup, Truffle Scented Olive Oil
Smoked Chicken and Vegetable Broth, Black Pepper Dumpling
Curried Carrot Potage, Coconut Cream

Salad Selection \$8

-Classic Hearts of Romaine Caesar Salad
Creamy Reggiano Dressing

-Selection of Sweet and Bitter Lettuces
White Balsamic Vinaigrette

-Salad of Red Oak, Treviso, Watercress and Frisée
Tiny Tomatoes, English Cucumber, Crumbled Chèvre, Champagne Vinaigrette

-Tangle of Young Lettuces
Shaved Pear, Olive Oil Toasted Walnut, Sherry Vinaigrette

-Baby Spinach
Charred Red Onion, Sun-Dried Tomato, Charred Artichoke, Mustard Seed Emulsion

Grand Salad Selection \$11

-Seasonal Quartet of Citrus, Arugala, Gorgonzola and Walnut
Peppered Brioche Crouton, Herb Oil, Sherry Vinaigrette

-Selection of Hand Picked Baby Lettuces
White Cheddar Tulip, Edible Flora, Champagne and Red Onion Emulsion

-Rosette of Applewood Smoked Salmon and Water Bourne Cress
Pickled Red Onion, Shaved Fennel, Citrus Vinaigrette

-Warm Pepper and Herb Crusted Goat Cheese Medallion
Tangle of Baby Lettuces, California Strawberries, Strawberry Balsamic Vinaigrette

Appetizers

Plated Appetizers \$12

- Traditional Italian Antipasto Presentation
Proscuitto de Parma, Reggiano Cheese, Accompanied by Grilled and Roasted Vegetables
Marinated Olives, Fior de Latte and Aged Balsamic Syrup
- Southern Blue Crab Cake
Corn Sweet Pepper Relish, Smoked Chili Mayo, Bitter Lettuces, Citrus Vinaigrette
- Caprese Salad
Selection of Vine-Ripened Tomato, Fresh Mozzarella, Marinated Olives and Sweet Roasted Pepper
Enriched with Fine Olive Oil and Basil Vinaigrette
- Ancho Marinated Jumbo Shrimp
Salad Waldorf, Daniels Greens, Brandied Marie Rosé Sauce
- Pecan-Crusted Baked Brie
Macerated Strawberries and Rhubarb, Frisée Salad, House Melba

Sorbet \$5

- Floral Pink Peppercorn and Raspberry Sorbet
- Passion Fruit Sorbet
- Champagne and Basil Sorbet
- Pear and Chardonnay
- Yogurt and Lime Sorbet

Pasta Appetizers \$8 Starter \$16 Entree

- Fusilli Pasta
Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley, Fine Olive Oil
- Spinach and Cheese Manicotti
Sweet Roasted Pepper, Tomato and Basil Sauce
- Tri-Colored Cheese Tortellini
Sun-Dried Tomato Cream

Lunch à la Carte

Luncheon Entrée Selection

Hand-Rolled Spinach, Artichoke and Ricotta Cannelloni	\$14.95
<i>Cremini Mushroom Cream, Tomato Fresh Basil Sauce</i>	
Chicken Suprême with Wild Mushrooms and Double Smoked Bacon	\$16.95
<i>Basil Mashed Potatoes, Zucchini Provençal</i>	
Baked Atlantic Salmon Fillet	\$19.95
<i>Mango Coconut Relish, Citrus Butter Sauce</i>	
Pecan-Crusted Boneless Chicken Breast	\$17.95
<i>Wild Rice and Apricot Pilaf, French Beans, Red Wine Honey Gastrique</i>	
Petite Medallion of Ontario Beef Tenderloin	\$22.95
<i>Ratatouille of Vegetable, Soy Beans, Pommery Mustard Jus</i>	
Sun-Dried Tomato Enriched Halibut Fillet	\$19.95
<i>Toasted Barley and Pancetta Pilaf, Grilled Artichoke, Tomato Olive Relish</i>	
Glazed Berkshire Pork Loin	\$18.95
<i>Dried Fruit and Apple Stuffing, Whole Grain Mustard Glaze</i>	
Herb-Roasted Breast of Chicken	\$15.95
<i>Steamed Jasmine Rice, Asian Vegetable, Citrus Teriyaki Glaze</i>	
Grilled Certified Beef Strip Loin	\$24.95
<i>Scallion Whipped Yukon Potatoes, Gorgonzola Peppercorn Crust, Pinot Noir Reduction</i>	
Prosciutto Wrapped Chicken Suprême	\$18.95
<i>Roasted Klondike Potatoes, Young Vegetable Symphony, Madeira Wine Sauce</i>	
Icy Waters Arctic Char Fillet	19.50
Citrus-Scented Rice Pilaf, Sweet Pepper, Artichoke, Asparagus and Snap Pea Sauté, Tomato Fennel Butter Sauce	
Garlic-Crusted 10 oz Angus Strip Loin Steak	\$28.95
<i>Parsley Artichoke Mashers, Three Peppercorn Port Reduction</i>	
Slow-Roasted Fillet of Atlantic Salmon	\$25.95
<i>Sun-Dried Tomato and Dill Butter</i>	
Seared Medallions of Alberta Beef	\$28.95
<i>Cremini Mushroom and Sweet Garlic Sauce</i>	
Stuffed Suprême of Grain Fed Chicken	\$24.50
<i>Garlic Whipped Mashed Potatoes, Selection of Seasonal Vegetable, Red Wine and Fine Herb Sauce</i>	
Choose from one of the following Fillings:	
<i>Young Spinach and Ricotta Cheese</i>	
<i>Sun-Dried Tomato, Goat Cheese and Fresh Basil</i>	
<i>Wild Rice, Pink Peppercorn and Field Mushrooms</i>	

Dinner à la Carte

Duo of Grain Fed Chicken Suprême and Petit Beef Tenderloin Mignon	28.95
<i>Cremini Mushroom and Sweet Garlic Sauce</i>	
Atlantic Salmon Fillet and Charred Tiger Shrimps	27.95
<i>Pernod and Chive Butter</i>	
Partnered Chicken Suprême and Atlantic Salmon	26.95
<i>Basil and Sun-Horseradish and Mustard Seed Crust, Barolo Pan Jus</i>	
Add Yorkshire Pudding for 1.50 per person	
Roasted Sea Bass Fillet	28.00
<i>Parmesan Parsley Crust, Garlic Sautéed Rapini, Smoked Tomato-Balsamic Vinaigrette</i>	
Fennel and Mustard Seed Crusted Atlantic Salmon	28.00
<i>Honey Citrus Emulsion</i>	
Korobuto Pork Rack Chop	27.50
<i>Caramelized Apple and Potato Mash, Broccoli Rabe Onion, Cider Reduction</i>	
Peppercorn Crusted Beef Tenderloin	29.95
<i>Fingerling Potato Gorgonzola Mashers, Red Wine Shallot Reduction</i>	
Honey Mustard Glazed Australian Lamb Chops	35.95
<i>Candied Pecan Crust, Cabernet Pan Jus</i>	
Cornish Game Hen	27.50
<i>Sun-Dried Apricot, Leek and Thyme Stuffing, Syrah Poached Cherry Reduction</i>	
Garlic-Crusted 10 oz Angus Strip Loin Steak	28.95
<i>Parsley Artichoke Mashers, Three Peppercorn Port Reduction</i>	
Slow-Roasted Fillet of Atlantic Salmon	25.95
Grilled and Roasted Vegetable Strudel	17.95
<i>Petite Herb Salad, Glazed Asparagus, Goat Cheese Gratinée</i>	
Wild Mushroom Risotto	17.95
<i>Oven-Roasted Petit Mirepoix, Grana Padano, Alba Oil</i>	
Crisp Vegetarian Spring Roll	17.95
<i>Grilled Tofu, Baby Bok Choy, Shiitake Mushrooms, Miso Broth</i>	
Grilled Vegetable Tian	17.95
Roasted Tiny Tomatoes, Sweet Pepper Coulis, Sautéed Spinach, Herb Vinaigrette	
Shrimp Scallop and Calamari Brochette	9.95
<i>Lemon and White Wine Butter Sauce</i>	
Jumbo Shrimp Skewer	9.95
<i>(Based on 4 pieces of size 13-15 Tiger Shrimp)</i>	

The Sweeter Side

Dessert Selection

Roasted Spiced Apple Cheesecake\$7.50
Toasted Almond Cream, Caramel Rum Sauce

White Chocolate and Raspberry Mousse Cake\$7.50

Mixed Berry Compote, Grand Marnier Cream
Chocolate Pecan Turtle Flan\$7.50
Seasonal Berries

Individual Lemon Curd Flan\$7.50
Mascarpone Cream, Seasonal Berries

Roasted Anjou Pear Tart\$8.50
Québec Maple and Walnut Gelato, Pear Anglaise

Mixed Berry Flan\$7.50
Tahitian Vanilla Custard, Sour Cherry Compote

New York Style Sour Cream Cheesecake\$7.50
Red Wine Mixed Berry Sauce

Flourless Chocolate Torte\$8.50
White Chocolate Anglaise, Toasted Almond Brittle

Light Almond Meringue with Season Berries\$7.50
Whipped Vanilla Mascarpone, Fruit Pulse

Apple and Caramel Bread Pudding\$7.50
Caramel Rum Sauce, Chantilly Cream

Wine Selection

White Wine

Canadian

Peller Estates Chardonnay VQA, B.C	\$25
Copper Moon Sauvignon Blanc 10, B.C	\$25
Naked Grape Pinot Grigio 10, B.C	\$25
Calona Artist Series Pinot Gris 10, B.C	\$25
Red Rooster Pinot Blanc 09, B.C	\$26

Import

Debortoli Traminer Riesling 09, Aus	\$26
JJ McWilliams Chardonnay 10, Aus	\$26
Leon De Tarapaca Sauvignon Blanc 09, Chile	\$27
J Iohr Chardonnay Riverstone 09, Cali	\$48

Red Wine

Canadian

Peller Estates Merlot VQA, B.C	\$25
Copper Moon Malbec 10, B.C	\$25
Naked Grape Shiraz 10, B.C	\$25
Calona Artist Series Cabernet Merlot 10, B.C	\$25
Red Rooster Cabernet Merlot 09, B.C	\$30

Import

Debortoli Petite Syrah 09, Aus	\$26
JJ McWilliams Shiraz 10, Aus	\$26
Leon Tarapaca Cabernet Syrah 08, Chile	\$30
J Iohr 7 oaks Cabernet Sauvignon 09, Cali	\$48

Champagne

Andres Baby Sparkling White, B.C	\$20
La Scala Sparkling White	\$21
Codorniu Brut Spain with complimentary Ice bucket & 2 Flutes	\$30

Please note that all wines are subject to availability

Beverages

Alcohol Beverages

Local Beer	\$5.13	Hi-balls	\$5.25
Micro Beer	\$5.58	Liqueurs	\$5.75
Import Beer	\$6.03	Pint Draft	\$4.99
Growers Cider	\$6.03	Local Glass Wine	\$5.25
Smirnoff Ice	\$6.03	Import Glass Wine	\$5.50
Mikes Hard Lemonade	\$6.03	Banquet Bar Token	\$6.00
Punch Serves 100 Guests	\$220.00	Full Bar Token	\$7.00

Non Alcohol Beverages

Coffee Pot 10 Cup	\$17.00
Coffee Pot 35 Cup	\$57.00
Glass of Juice	\$1.80
Pitcher of Juice	\$12.65
Glass of Pop	\$1.50
Pitcher of Pop	\$9.50
Assorted Bottled Pop or Juice	\$2.50
Bottle Sparkling Apple	\$11.95
Punch Serves 100 Guests	\$110.00

Plus applicable tax

Complimentary bartender provided if consumption is \$250.00 or more.

Otherwise fee structure is as follows:

\$15.00 per hour minimum 4 hours

\$25.00 per hour on holidays