



2011 Tournament Menus

Lunch Options

Boxed lunch, sandwich, juice, granola bar and apple **\$11.00**

BBQ lunch A, Hamburger, hotdog, or sausage with choice of non alcoholic beverage **\$8.25**

BBQ lunch B, Hamburger, hotdog, or sausage, choice of two salads & non alcoholic beverage **\$12.50**

BBQ lunch C, Hamburger, hotdog or sausage with 14 oz Draft beer. **\$11.35**

BBQ lunch D, Hamburger, hotdog or sausage with a choice of domestic 473 ml beer. **\$12.43**

Tournament Dinners-Buffer

All buffet packages come with coffee and tea with dessert

Buffet A \$27.50

Artisan bread selection

Mixed greens salad with assorted dressings

Caesar salad

Pasta salad

Marinated seafood salad

Grilled vegetable salad

Roast new potato

Chef's seasonal vegetable selection

Carved roast beef with horseradish and red wine sauce

Apple crumble with vanilla ice cream

Buffet B \$29.95

Artisan bread selection

Mixed greens salad with assorted dressings

Caesar salad

Pasta salad

Marinated seafood salad

Grilled vegetable salad

Roast new potato

Chef's seasonal vegetable selection

Grilled lemon herb chicken

Carved roast beef with horseradish and red wine sauce

Apple crumble with vanilla ice cream

Buffet C \$35.50

Artisan bread selection

Mixed greens salad with assorted dressings

Caesar salad

Pasta salad

Waldorf salad

Balsamic marinated tomato and bocconcini

Roast garlic mashed potato

Chef's seasonal vegetable selection

Pan seared Atlantic salmon with corn and tomato relish

Carved striploin of beef

Assorted cakes and pastries

Buffet D \$39.95

Artisan bread selection

Mixed greens salad with assorted dressings

Caesar salad

Black bean and tomato quinoa

Marinated mushroom salad

Greek salad

Baked potato with sour cream and chives

Chef's seasonal vegetable selection

Chicken supreme with maple glazed apples

Pan seared Beaver Valley trout with lemon butter, campari tomato and basil

Carved beef striploin

Assorted cakes and pastries

Tournament Dinners-Plated

All plated options come with bread, coffee and tea with dessert

Plated A \$27.50

Garden salad with shaved cucumber, julienne carrot and tomato with sundried tomato vinaigrette

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Oven roast chicken supreme with thyme butter sauce, your choice of potato and chefs selection of seasonal vegetables

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Apple crumble with vanilla ice cream

Plated B \$30.00

Caesar salad

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Grilled half chicken with Forty Creek BBQ sauce, your choice of potato and chefs selection of seasonal vegetables

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Black forest cake

Plated C \$35.00

Caesar salad **Mixed seasonal greens** with julienne apple, candied walnuts and goat cheese with balsamic vinaigrette

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Striploin steak with red wine sauce, your choice of potato and chefs selection of seasonal vegetables

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Cheese cake with berry compote

All pricing is subject to 13% HST and 15% gratuity

For custom menus please contact Mike Breadner, Executive Chef at (905)335-7312.