



Golf Tournament Dining 2009

Breakfast

Tee Off Breakfast

A selection of freshly baked muffins, regular and decaffeinated coffee, traditional and herbal teas.
\$3.75

Continental Breakfast Buffet

Assorted chilled juices, coffee and herbal teas, freshly baked muffins, danish, bagels and assorted breakfast breads served with butter, fruit preserves and cream cheese
\$7.50

Hot Breakfast Buffet

Scrambled eggs, bacon, breakfast sausage, country home fries and multigrain pancakes with syrup. Assorted freshly baked muffins, toast, bagels with butter and preserves. Assorted juices, regular and decaffeinated coffee, traditional and herbal teas. (Minimum 25 people)
\$12.95

Lunch

Grill Lunch

A barbeque lunch is available for your guests from our Halfway House Grill on a tab basis or prepaid tickets

#1 - 5oz. Hamburger or Sausage or Hot Dog and Soft Drink	\$7.25
#2 - 5oz. Hamburger or Sausage or Hot Dog and a Beer	\$10.00

Delicatessen Lunch Buffet

Fresh artisan loafs, sandwich rolls and whole grain breads, a selection of sliced deli meats and fillings, swiss and aged cheddar cheese. Tossed spring salad, potato salad, sandwich accompaniments and condiments.
\$12.50

*Above prices are subject to PST, GST and 15% Gratuity
All prices are subject to change without notice*



2009 After-Golf Tournament Dining

Buffets

(40 person minimum)

Freshly baked artisan breads and rolls
Tossed spring greens salad with carrots, english cucumbers, ripe tomatoes, with a selection of dressings
Roasted garlic caesar salad with parmesan cheese
Potato salad
Grilled vegetable pasta salad
Asian slaw

Potato Options
(select one)
Roast herbed new potatoes
Yukon gold mashed with roasted garlic
Baked potato (with sour cream & chives)

Chef's selection seasonal vegetables

Combinations

Roast inside round au jus & grilled marinated chicken	\$27-
Prime rib with dijon crust au jus & roast chicken	\$33-
Roast chicken & pan seared salmon fillet with creole crust	\$28-

Beef

Roast inside round au jus	\$23-
Striploin with four peppercorn sauce	\$27-
Prime rib au jus	\$29-

Poultry

Barbequed chicken	\$23-
Caribbean jerk chicken	\$25-

Steak

N.Y. 8oz. with sautéed mushrooms	\$27-
N.Y. 10oz. with sautéed mushrooms	\$32-
Rib Eye 10oz. with sautéed mushrooms	\$32-

Pork

Pork loin filled with apple and apricot	\$24-
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Fish

Salmon fillet pan seared with tequila mango salsa	\$28-
Pan fried rainbow trout with garlic butter sauce	\$29-

Pasta

Add Penne tossed with fresh tomato sauce and baby spinach	\$3-
Grilled vegetable lasagna	\$5-

Dessert

Freshly baked pies with vanilla ice cream

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2009 Tournament Menus

Plated

Dinner selection includes freshly baked artisan breads and rolls, chef's selection of seasonal vegetables, your choice of salad, potato and dessert. Regular and decaffeinated coffee and a selection of regular and herbal teas.

Salads

Roasted garlic caesar salad with fresh parmigiano-reggiano cheese
Spring green salad with fresh carrots, english cucumber, roma tomatoes and red onion in honey dijon or a balsamic vinaigrette

Potatoes

Oven roast herbed new potatoes
Roasted garlic yukon mash
Parmesan potatoes
Wild rice pilaf

Beef

7oz. Beef tenderloin, bacon wrapped with merlot wild mushrooms	\$41-
N.Y. Striploin 8oz. portabella mushrooms	\$27-
N.Y. Striploin 10oz portabella mushrooms	\$32-
N.Y. Striploin 12oz portabella mushrooms	\$37-
10oz Rib eye	\$32-
Roast prime rib	\$32-

Poultry

Barbequed half chicken	\$25-
Roasted chicken supreme	\$27-

Seafood

Pan seared salmon, white wine dill sauce	\$27-
Grilled swordfish with island salsa and kafir scented rice	\$31-

Desserts

Fresh apple strudel with french vanilla ice cream
Strawberry shortcake
Chocolate almond brownie with ice cream

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