

## 2019 Tournament Menus

(Please circle lunch &/or dinner menu(s) chosen)

All pricing is subject to 13% HST and 18% gratuity

### Lunch Options – Before, after or during the round of golf (with BBQ tickets)

BBQ lunch A, Hamburger, hotdog, or sausage with choice of non-alcoholic beverage \$10.75

BBQ lunch B, Hamburger, hotdog or sausage with a choice of 473ml domestic beer \$14.75

BBQ lunch C, Hamburger, hotdog or sausage with a choice of 473ml premium beer \$15.50

### Lunch/Dinner “Special” Options

The two menu options below are served informally, without linen.

Traditional hamburger with french fries, water/soft drink, and dessert, \$17.95

#### Sundays to Thursdays

Plated Mixed green salad, chicken supreme with veg & potato, and dessert, \$26.25

### Buffet Dinner Menus

(Minimum 40 people)

#### Buffet A - \$33.95

Artisan bread selection  
Mixed greens salad with assorted dressings  
Caesar salad  
Pasta salad  
Southwest brown rice salad  
Grilled vegetable salad  
Roast new potato  
Chef's seasonal vegetable selection  
BBQ chicken  
Carved roast pork loin with jus  
Apple crumble with vanilla ice cream

#### Buffet B - \$34.95

Artisan bread selection  
Mixed greens salad with assorted dressings  
Caesar salad  
Pasta salad  
Southwest brown rice salad  
Grilled vegetable salad  
Roast new potato  
Chef's seasonal vegetable selection  
Grilled lemon herb chicken  
Carved roast beef with horseradish & red wine sauce  
Apple crumble with vanilla ice cream

#### Buffet C - \$38.95

Artisan bread selection  
Mixed greens salad with assorted dressings  
Caesar salad  
Pasta salad  
Southwest brown rice salad  
Balsamic marinated tomato and bocconcini  
Roast garlic mashed potato  
Chef's seasonal vegetable selection  
Pan seared Atlantic salmon with lemon butter sauce  
Carved roast beef with horseradish & red wine sauce  
Plated chocolate truffle cake

**Plated Dinner Menus**

**Plated A - \$33.95**

Mixed seasonal greens with julienne carrot, cucumber and tomato

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Oven roast chicken supreme with a reduced apple thyme butter sauce, your choice of potato and chef's selection of seasonal vegetables

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Apple crumble with vanilla ice cream

**Plated B - \$36.95**

Caesar salad

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Pan seared salmon filet with lemon butter sauce, your choice of potato and chef's selection of seasonal vegetables

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Carrot cake

**Plated C - \$39.95**

Mixed seasonal greens with julienne apple, candied walnuts and goat cheese

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Striploin steak with red wine sauce, your choice of potato and chef's selection of seasonal vegetables

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Chocolate truffle cake

**All pricing is subject to 13% HST and 18% gratuity**

**All plated options are accompanied with bread, and coffee/tea with dessert.**