2020 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 $11.25
BBQ lunch B, Hamburger, hotdog or sausage with a choice of 473ml domestic beer $15.50
BBQ lunch C, Hamburger, hotdog or sausage with a choice of 473ml premium beer $16.25

Lunch/Dinner “Special” Options

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

Traditional hamburger with french fries, water/soft drink, and dessert, $18.75

Sundays to Thursdays

Plated Mixed green salad, chicken supreme with veg & potato, and dessert, $27.50

Buffet Dinner Menus

(Minimum 40 people)

- **Buffet A - $35.50**
  - 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 porkloin with jus
  - Apple crumble with vanilla ice cream

- **Buffet B - $36.75**
  - 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 - $40.75**
  - 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 - $35.50
Mixed seasonal greens with julienne carrot, cucumber and tomato
Oven roast chicken supreme with a reduced apple thyme butter sauce, your choice of potato and chef’s selection of seasonal vegetables
Apple crumble with vanilla ice cream

Plated B - $38.75
Caesar salad
Pan seared salmon filet with lemon butter sauce, your choice of potato and chef’s selection of seasonal vegetables
Carrot cake

Plated C - $41.95
Mixed seasonal greens with julienne apple, candied walnuts and goat cheese
Striploin steak with red wine sauce, your choice of potato and chef’s selection of seasonal vegetables
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.