



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 pork loin 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

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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 - \$38.75

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 - \$41.95

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

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