

BANQUET AND CATERING MENU

Breakfast Selections

9 hole light Breakfast

A variety of fresh baked muffins, Danishes & croissants

Assorted chilled fruit juices

Fresh brewed regular & decaffeinated coffee and tea

\$8.95 per person

Full 18 hole Breakfast

Scrambled eggs, bacon, sausage & home fries

Assorted breads & fruit preserves

A variety of fresh baked muffins, croissants & bagels

Individual fruit yogurt & fresh fruit platter

Assorted chilled fruit juices

Fresh brewed regular & decaffeinated coffee and tea

\$18.95 per person

Add on

Chef attended omelette station

A selection of fillings and eggs cooked to order \$9 per person

Eggs Benedict

Poached eggs on toasted English muffin, peameal bacon and finished with Hollandaise sauce (2 pc each) \$8 per person

Buttermilk pancakes

2 buttermilk pancakes served with strawberries, sweet cream and maple syrup \$4 per person

Cocktail Reception

choice of hot & cold hors d'oeuvres
\$25.00 per dozen

Hot Hors D'oeuvres

Vegetarian Spring Roll
Bacon & Stilton Wrapped Beef Tenderloin
Beef or Chicken Satay
Mushroom Arrancini
Goat Cheese & Mushroom Bruschetta

Cold Hors D'oeuvres

Smoked Salmon on a Toasted Baguette with Lemon Aioli and Capers
Tomato & Bocchini Caprese
Grilled Vegetable Rolls
Goat Cheese Mousseline

Plated Selections

all plated dinners include assorted dinner rolls & butter, choice of soup or salad, choice of dessert, fresh brewed regular and decaffeinated coffee and tea

Pick One Soup or Salad

Soup

Whitevale Gazpacho with Basil Oil
Potato and Leek with Chive Sour Cream
Red Pepper Bisque with Tomato Salsa
Asian Style Chicken and Vegetable Broth
Wild Mushroom Potage

Salad

Traditional Caesar Salad with Grana Padano Cheese, Croutons, Bacon, Lemon Wedge & House Made Dressing
Heritage Leaves with Mixed Berries, Goat Cheese & Raspberry Dressing
Spinach, Arugula and Radicio with Poached Pears, Blue Cheese, Walnuts and White Balsamic Dressing
Mixed Greens with Cucumber, Grape Tomato, Heirloom Carrot & Balsamic Dressing

Add a Pasta or Risotto Course - \$10 Per Person

Choice of Pasta: Penne with House Made Tomato Sauce or Fusilli with Parmesan Cream Sauce

Choice of Risotto: Mushroom Risotto or Butternut Squash Risotto

additional appetizer course of soup or salad - \$7

Choice of Entrée

All served with Chefs choice of starch and vegetables

Pan Seared Jail Island Salmon with Tomato and Caper Relish - \$36

Baked Trout with Chive Beurre Blanc - \$37

Roasted Chicken Supreme with Garlic Mushroom Sauce - \$36

½ Rack of NZ Lamb Rack with Rosemary & Red Wine Au Jus – \$40

6oz Canadian Beef Tenderloin with Roast Garlic Jus - \$42

Penne Pasta Primavera (add shrimp, salmon or chicken) - \$28 (\$7)

add to any entrée 3 jumbo shrimp, 3oz jail island salmon or 4oz chicken breast \$7

Vegetarian Options: \$32

- 1. Potato and chick pea cake with Thai curry sauce and mango and red cabbage slaw**
 - 2. Sweet and sour tofu with basmati rice**
- Mushroom ravioli with sautéed mushrooms, grape tomatoes and pesto oil**

surcharge for split entrée of additional entrée (not including vegetarian)\$5 per person

young adult meals (13-18 years) please subtract \$35

Kid's Entrée

(12 years or younger)

Chicken Fingers and French Fries

Grilled Cheese and French Fries

Penne Pasta with Tomato or Cream Sauce

\$25 per person

DESSERT – *Choice of One*

Accompanied by coffee service – Freshly brewed regular & decaffeinated coffee & tea

Salted caramel and pecan cheesecake with caramel sauce and strawberries

Dark and white chocolate pyramid with chocolate sauce and mixed berries

Swiss chocolate dome with raspberry coulis and berries

Tiramisu with espresso Anglaise and blackberries

Chocolate truffle cake with Chocolate Anglaise and mixed berries

Lemon meringue pie with raspberry coulis and fresh raspberries

Substitute Individual Dessert for Dessert Buffet to include assorted cakes, dessert squares, pastries & fruit platter for \$10 per person – Minimum order of 40

Lunch Buffet Selections

minimum 15 people

The putting Green -Sandwich Luncheon

tea sandwiches – 4 triangles per person
garden and Caesar salad
vegetable platter
assorted pastries and fresh fruit platter – 2 pieces per
fresh brewed regular and decaffeinated coffee and tea
\$22 per person

Option #2 - \$??

The Driving Range - Luncheon

penne pasta in house made tomato sauce
grilled chicken breast or 6 oz salmon or 6oz striploin (please choose1)
roasted potatoes and vegetables
garden and caesar salad
assorted pastries and fresh fruit platter
fresh brewed regular and decaffeinated coffee and tea
\$30 per person

The 19th Hole Luncheon

penne pasta in house made tomato sauce
grilled 5oz striploin
grilled 3oz salmon
roasted potatoes and vegetables
garden, Greek and Caesar salad
assorted pastries and fresh fruit platter
fresh brewed regular and decaffeinated coffee and tea
\$36 per person

Dinner Buffet Selections

minimum 20 people

A nice Par round \$38

Heritage mixed leaf salad with dark balsamic dressing, Whitevale Caesar salad

Whole BBQ chicken (1/2 pc per person), grilled Jail island salmon
Lyonnais potatoes, steamed vegetables
Assorted freshly baked cookies

The Eagle \$40

Heritage mixed leaf salad with Dark Balsamic dressing
Bow tie pasta salad with artichoke, sun dried tomatoes and kalamata olives

6oz Manhattan cut Canadian striploin steak
6oz chicken brochette
Garlic and herb roast potato and corn on the cobb
Sliced fruit and assorted fresh baked cookies

The hole in one \$44

Heritage mixed salad with honey mustard dressing, potato salad & Caesar salad

8 oz Canadian Striploin Steak and 1/3 rack of BBQ baby back ribs
Baked potatoes and corn on the Cobb

Sliced fruit and assorted French pastries

Food Stations

Assorted Pizza Station - \$8.50 per person

pepperoni and mushroom, ham and pineapple, three cheese, chef's choice

Assorted Deli Sandwich Station - \$9.50 per person

fresh sliced deli meats and cheeses, assorted dinner rolls and condiments

Poutine Station - \$8.50 per person

french fries, curds, house made gravy, add pulled pork - \$3.00 per person

Platters

Fresh Carved Fruit & Cheese Platter - \$4.25 per person

Crudites & Dip Platter - \$3.75 per person

Antipasto Platter - \$6.25 per person

Charcuterie Platter - \$9.00 per person

Assorted Deli Meat Platter - \$8.50 per person

Assorted Seafood Platter - \$18.00 per person

price is per person and does not include the applicable 13% HST and 15% gratuity

Beverages

Standard Host Bar Package - \$15 per person/hr.

LIQUOR

VODKA – Smirnoff
RUM – Captain Morgan’s White
WHISKEY – Seagram’s VO
GIN – Gordon’s

BEER

DOMESTIC – Molson Canadian, Coors Light, Mill Street Organic Lager
IMPORT – Corona or Heineken

WINE

WHITE – Barefoot Cellars Pinot Grigio, Barefoot Cellars Chardonnay
RED – Barefoot Cellars Cabernet Sauvignon, JJ McWilliams Shiraz Cabernet

Premium Host Bar Package - \$18 per person/hr.

LIQUOR

VODKA – Absolute
RUM – Bacardi
WHISKEY – Canadian Club
GIN – Tanqueray
SCOTCH – Johnnie Walker Red

LIQUERS

Baileys

BEER

standard selection plus choice of two premium beers

WINE

speak to our club sommelier for wine upgrades and special cocktails

BAR CONSUMPTION PACKAGE

All drinks are billed according to menu list pricing

UNLIMITED SOFT DRINKS

\$6.00 per person