

GOLF EVENT menu 2017

The ClubLink Hospitality Team is pleased to offer the following menu selections for your special golf event. Additional options are available at each Club and menus can be customized to ensure your event is memorable.

CLUBLINK
ONE MEMBERSHIP
more golf[®]



BREAKFAST

COFFEE AND MUFFINS

Muffin with coffee or tea

\$4.25

Add Minute Maid juice

\$2.95 each

COOLER BAG BREAKFAST

(in souvenir ClubLink thermo-cooler bag)

Apple, granola bar, yogurt, Minute Maid juice

(Freshly baked muffin can be substituted for the granola bar)

\$10.50

CONTINENTAL

Selection of Chef's freshly baked muffins, breakfast pastries and croissants with fruit preserves

Fresh whole fruits – apples, bananas, oranges

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$13.95

DELUXE CONTINENTAL

Selection of Chef's freshly baked muffins, breakfast pastries and croissants with fruit preserves

Selection of yogurt

Fresh fruit platter – sliced golden pineapple, melons, grapes, strawberries

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$16.95

BREAKFAST BUFFET

Toaster station - selection of multigrain, whole-wheat, rye breads with butter and preserves

Scrambled eggs, bacon, sausage and Chef's home fries

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$17.50

DELUXE BREAKFAST BUFFET

Toaster station - selection of multigrain, whole-wheat, rye breads with butter and preserves

Selection of freshly baked muffins, breakfast pastries and croissants with fruit preserves

Selection of yogurt

Fresh fruit platter – sliced golden pineapple, melons, grapes, strawberries

Scrambled eggs, bacon, sausage and Chef's home fries

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$21.50

ENHANCEMENT ITEMS

Fresh berry yogurt granola parfaits
(in a cup to go)

\$4.25

Fresh fruit cups (to go)

\$3.75

Selection of bagels
with cream cheese

\$2.75

CLUBLINK PROUDLY SERVES COCA-COLA PRODUCTS.
VEGETARIAN AND GLUTEN-FREE BREAKFAST OPTIONS ARE AVAILABLE.
We will be happy to accommodate any dietary preferences upon request.

Prices are per person and subject to applicable taxes and administration fee.

LUNCH

COOLER BAG LUNCH

(in souvenir ClubLink thermo-cooler bag)

Chef's deli-style sandwich (turkey and Swiss or veggie wrap)
alternative options available

Potato chips or apple

Freshly baked cookie

Dasani water

\$14.95

CONCESSIONS STAND

(available before or during golf, served from halfway house or clubhouse)

Choice of beef burger or veggie burger or hot dog with buns, ketchup, mustard and relish

Dasani water or can of Coca-Cola brand soft drink

\$10.25

DELUXE CONCESSIONS STAND

(available before or during golf, served from halfway house or clubhouse)

Choice of beef burger or veggie burger or hot dog with buns, ketchup, mustard and relish

Bag of potato chips

Freshly baked cookies

Dasani water or can of Coca-Cola brand soft drink

\$13.25

LUNCH BARBECUE

From Chef's grill - beef burgers, veggie burgers and spicy Italian sausage

Burger buns and sausage buns

Condiments – mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut and tomato

Mixed greens salad with house-made dressing

Vegetable crudité's and dip

Freshly baked cookies and assorted dessert squares

\$19.95

Add Dasani water or can of Coca-Cola brand soft drink

\$2.20 each

DELUXE LUNCH BARBECUE

From Chef's grill – chicken breast, beef burgers, veggie burgers, hot dog and spicy Italian sausage

Kaiser buns and sausage buns

Condiments – mustard, Dijon, relish, ketchup, pickles, hot peppers, onions, sauerkraut and tomato

Mixed greens salad with house-made dressing

Deli-style coleslaw and potato salads

Freshly baked cookies and assorted dessert squares

\$23.95

Add Dasani water or can of Coca-Cola brand soft drink

\$2.20 each

DELI-STYLE SANDWICH BUFFET

(served as "build-your-own style" or Chef pre-made sandwiches)

Assorted sliced deli meats, cheddar and Swiss cheese slices, sandwich fillings and condiments

Selection of sandwich breads, buns and wraps

Mixed greens salad with house-made dressing

Deli-style coleslaw and potato salads

Freshly baked cookies and assorted dessert squares

\$23.95

Add Dasani water or can of Coca-Cola brand soft drink

\$2.20 each

ENHANCEMENT ITEMS

Additional salad from Chef's gourmet salad selection (e.g., spinach, Greek, caesar, quinoa)
\$3.25 each

Add additional condiments to your Concessions Stand or Deluxe Concessions Stand
\$2.15

Add cheddar and Swiss sliced cheeses to your concessions stand or barbecue
\$2.15

CLUBLINK PROUDLY SERVES COCA-COLA PRODUCTS.
VEGETARIAN AND GLUTEN-FREE LUNCH OPTIONS ARE AVAILABLE.
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COCKTAIL RECEPTION

TRADITIONAL CHEESE BOARD

Cheddar, marble cheddar, Swiss, brie served with assorted crackers, garnished with grapes

Small platter (serves approximately 20 guests) \$110

Medium platter (serves approximately 40 guests) \$210

Large platter (serves approximately 60 guests) \$315

FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged cheddar, Oka, Champfleury, Rondoux triple crème brie, Chevrita

Served with freshly baked baguettes and assorted crackers, garnished with grapes

Small platter (serves approximately 20 guests) \$130

Medium platter (serves approximately 40 guests) \$250

Large platter (serves approximately 60 guests) \$375

CHARCUTERIE PLATTER

Fine cured and smoked meats garnished with olives, chutneys and baguette

Small platter (serves approximately 20 guests) \$155

Medium platter (serves approximately 40 guests) \$300

Large platter (serves approximately 60 guests) \$440

VEGETABLE CRUDITES AND DIPS

Market-fresh cut vegetables – peppers, carrots, celery, cucumber and cherry tomatoes with peppercorn ranch and roasted red pepper dips

Small platter (serves approximately 20 guests) \$66

Medium platter (serves approximately 40 guests) \$128

Large platter (serves approximately 60 guests) \$195

GOURMET DIPS AND SPREADS PLATTER

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with grilled pita triangles, baguette and nacho chips

Small platter (serves approximately 20 guests) \$66

Medium platter (serves approximately 40 guests) \$128

Large platter (serves approximately 60 guests) \$195

SELECTION OF CHEF'S COLD CANAPÉS

Chef's selection of assorted cold canapés \$39 per dozen

SELECTION OF CHEF'S HOT HORS D'OEUVRES

Chef's selection of assorted hot hors d'oeuvres \$39 per dozen

BAKED WHEEL OF BRIE

Brie wrapped in puff pastry served with crostini and berry compote (serves approximately 60 guests) \$130

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce 50 pieces \$105/100 pieces \$210

BEVERAGES

Bottle soft drink \$2.75

Powerade \$3.20

Bottle water \$2.30

Coffee/tea \$2.25

Bottle beer from \$5.15

Scotch, rye, rum, vodka, gin from \$5.95

Cocktails from \$6.75

Wine, five-ounce glass, from \$6.50

Wine, by the bottle, from \$31.95

LUNCH OR DINNER BUFFET

ROAST BEEF CARVER

Chef-carved roast beef with rich beef jus and horseradish
Roasted potatoes, fresh steamed vegetables
Mixed greens salad with assorted dressings
Freshly baked bread rolls
Assortment of desserts - mini tarts, brownies, mini cheesecakes and cookies
\$33.50

SIGNATURE BARBECUE BUFFET

Chef-served from the grill – five-ounce beef tenderloin, five-ounce chicken breast and fresh four-ounce salmon fillet
Selection of Chef's peppercorn sauce, barbecue sauce, salsa and condiments
Seasonal fresh vegetables and potato
Mixed greens salad with assorted dressings
Freshly baked bread rolls
Assortment of desserts - mini tarts, brownies, mini cheesecakes and cookies
\$39.95

CHICKEN AND RIBS BARBECUE BUFFET

Chef-grilled chicken and pork back ribs with house-made barbecue sauce
Baked potato with all the fixings – cheese, sour cream, green onions, bacon bits
Fresh steamed corn on the cob with creamery butter
Mixed greens salad topped with cucumber, peppers and tomato with assorted dressings
Freshly baked bread rolls
Assortment of desserts - tarts, brownies, mini cheesecakes and cookies
\$42.50

ENHANCEMENT ITEMS

Additional salad from Chef's gourmet salad selection (e.g., spinach, Greek, caesar, quinoa)
\$3.25 each
Penne pasta tossed with fresh grilled vegetables, tomato basil sauce and parmesan cheese
\$5.25
Pasta ravioli filled with spinach, mushrooms, peppers and three cheeses, topped with tomato basil sauce
\$6.25
Stir-fry – sautéed fresh vegetables with ginger hoisin sauce served with basmati rice
\$5.50
Add chicken \$5
Shrimp skewers (three 16-20 size shrimp)
\$5.50
Fresh fruit platter – sliced golden pineapple, melons, grapes and strawberries
\$6

LUNCH OR DINNER PLATED SERVICE

Prices include fresh baked dinner rolls, your choice of salad or soup, choice of main course accompanied by Chef's fresh seasonal vegetables, potato and sauce, choice of dessert, coffee and tea.

MAIN COURSE

- GRILLED CHICKEN – six-ounce boneless, skinless chicken breast \$36.50
- CHICKEN SUPREME – oven-roasted fresh eight-ounce Grade A chicken breast \$39.95
- STUFFED CHICKEN SUPREME – forest mushroom, sundried tomato, herb goat cheese \$44.30
- SALMON FILLET – pan-seared ECO-certified fresh eight-ounce Jail Island fillet \$46.50
- BEEF STRIPLOIN STEAK – grilled AAA Grade 10-ounce \$53.50
- BEEF TENDERLOIN – pan-seared AAA Grade eight-ounce steak \$57.50

COMBINATION PLATES:

- Beef Tenderloin (five ounce) and Chicken Supreme (six ounce) \$57.75
- Beef Tenderloin (five ounce) and shrimp (three 16-20 size) \$57.75
- Chicken Supreme (six ounce) and fresh salmon fillet (four ounce) \$53.50
- Salmon Fillet (eight ounce) and shrimp (three 16-20 size) \$55.50

V - VEGETARIAN AND GF - GLUTEN-FREE:

- V Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce \$42.95
- V Vegetable Pad Thai with rice noodles \$42.95
- V and GF Grilled Portobello, Peppers, Tomato, Goat Cheese Tian with tomato basil sauce \$42.95
- V and GF Tagine – Moroccan-style spicy vegetable stew with couscous and harissa sauce \$42.95
- GF Chicken Tikka Marsala with steamed basmati rice \$42.95

SALAD

- Chef's mixed greens, house-made lemon-honey vinaigrette
- GREEK – greens, cucumber, tomato, peppers, red onions, olives, feta, house dressing *Add \$2.50 per person*
- CAESAR – crisp romaine, creamy garlic dressing, house-made croutons, shaved Parmigiano *Add \$2.50 per person*
- SPINACH – baby spinach, berries, goat cheese, spicy pecans, blueberry vinaigrette *Add \$3.50 per person*

SOUP

- Roasted tomato bisque, parmesan croutons
- Garden vegetable minestrone with tubetti and basil pesto
- Woodland mushroom puree, mushroom medley, chive crème fraiche *Add \$2.25 per person*

DESSERT

- Sinful New York-style baked cheesecake, berry sauce, fresh berries
- Chef-made crème brûlée *Add \$2.50 per person*
- Chef-made warm apple crisp with vanilla ice cream *Add \$2.50 per person*
- Trio of mini cheesecakes – chocolate caramel, raspberry swirl, vanilla, with fresh berries and sauce *Add \$2.50 per person*