



# Oshawa Golf & Curling Club

## **2017 Holiday Menu Options**



All Holiday Packages include House Linens,  
Napkins, and use of Festive Centerpieces

Holly Stovin  
Events Coordinator  
905-723-4681 ex. 314

160 Alexandra St. Oshawa, Ontario L1G 2C4

# PLATED MEAL SELECTIONS

Our plated dinner package includes Freshly Baked Rolls & Whipped Butter, a Three Course Meal as well as Coffee & Tea Service. Add \$6 per person to offer a Four Course meal including Soup and Salad. The prices listed are per guest and do not include tax or a 15% facility fee

## SOUP SELECTIONS

Roasted Butternut Squash & Apple Soup

Tomato and Roasted Red Pepper Soup

Wild Mushroom and Tarragon

Sweet Potato and Red Onion

## SALAD SELECTIONS

Mixed Greens with Pomegranate Seeds, Dried Cranberries, Goat Cheese, Candied Walnuts and Balsamic Dressing

Baby Arugula with Cherry Tomatoes, Parmesan, and Pine Nuts with Creamy Parmesan Dressing

Mixed Greens with Roasted Butternut Squash, Goat Cheese, and Pumpkin Seeds with Maple Rosemary Vinaigrette

Baby Arugula with Sliced Tomatoes, Bocconcini Cheese drizzled with Balsamic Reduction and Extra Virgin Olive Oil

## ENTREE SELECTIONS

*All Entrees with the exception of Gnocchi are served with Roasted Potatoes with Cracked Pepper and Rosemary and Glazed Green Beans and Red Peppers*

Gnocchi tossed in Olive Oil, Sun Dried Tomatoes, Spinach, and Mushrooms 35.00

Carved Ontario Turkey with Stuffing and Trimmings \$37.95

Pan Seared Atlantic Salmon with Honey Orange Glaze \$37.95

Supreme of Chicken with Smoked Bacon and Cipolini Onion Jus \$41.00

6oz Filet Mignon with Mushroom Ragout \$45.95

Slow Roasted Prime Rib au Jus served with Yorkshire Pudding

Please Note: for this option you must have a minimum of 20 guests \$45.95

## DESSERT SELECTIONS

Cranberry and White Chocolate Bread Pudding

Dark Chocolate Brownie with Candy Cane Ice Cream

Salted Caramel Creme Brulee

Spiced Apple Crumble with Vanilla Ice Cream



Should you wish to offer your guests a choice of entree - entree selections must be received 10 days prior to the event and the client must provide place cards with the choice indicated.

# **BUFFET MEAL SELECTIONS** \*~\*~\*~\*~\*~\*~\*~\*~\*~\*

## **Option One**

\$35.50 per person plus tax and facility fee

### **SALADS**

Mixed Greens with Pomegranate Seeds, Dried Cranberries, Goat Cheese, Candied Walnuts and Balsamic Dressing

Roasted Root Vegetable Salad with a Lime Cilantro Vinaigrette

Baby Arugula with Cherry Tomatoes, Parmesan, and Pine Nuts with Creamy Parmesan Dressing

Garden Fresh Vegetables with House Dip

### **HOT ENTREES**

Carved Ontario Turkey with Stuffing and Trimmings

Gnocchi tossed in Olive Oil, Sun Dried Tomatoes, Spinach, and Mushrooms

Roasted Potatoes with Cracked Pepper and Rosemary

Glazed Green Beans and Red Peppers

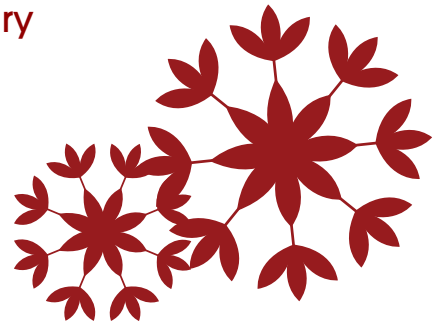
### **DESSERTS**

Assorted Seasonal Cakes

White Chocolate and Cranberry Bread Pudding with Sauce Anglaises

Sliced Fruit and Seasonal Berries

Coffee & Tea



The guaranteed number of guests is required 72 hours before an event. Unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.



# **BUFFET MEAL SELECTIONS** \*~\*~\*~\*~\*~\*~\*~\*~\*~\*

## **Option Two**

\$40.50 per person plus tax and facility fee

### **SALADS**

Mixed Greens with Pomegranate Seeds, Dried Cranberries, Goat Cheese, Candied Walnuts and Balsamic Dressing

Roasted Root Vegetable Salad with a Lime Cilantro Vinaigrette

Baby Arugula with Cherry Tomatoes, Parmesan, and Pine Nuts with Creamy Parmesan Dressing

Garden Fresh Vegetables with House Dip

### **HOT ENTREES**

Carved Ontario Turkey with Stuffing and Trimmings

Gnocchi tossed in Olive Oil, Sun Dried Tomatoes, Spinach, and Mushrooms

Pan Seared Atlantic Salmon with Honey Orange Glaze

Roasted Potatoes with Cracked Pepper and Rosemary

Glazed Green Beans and Red Peppers

### **DESSERTS**

Assorted Seasonal Cakes

White Chocolate and Cranberry Bread Pudding

Sliced Fruit and Seasonal Berries

Coffee & Tea



The guaranteed number of guests is required 72 hours before an event. Unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.



# **BUFFET MEAL SELECTIONS** \*~\*~\*~\*~\*~\*~\*~\*~\*~\*

## **Option Three**

\$45.50 per person plus tax and facility fee

### **SALADS**

Mixed Greens with Pomegranate Seeds, Dried Cranberries, Goat Cheese, Candied Walnuts and Balsamic Dressing

Roasted Root Vegetable Salad with a Lime Cilantro Vinaigrette

Baby Arugula with Cherry Tomatoes, Parmesan, and Pine Nuts with Creamy Parmesan Dressing

Garden Fresh Vegetables with House Dip

### **HOT ENTREES**

Carved Ontario Turkey with Stuffing and Trimmings

Gnocchi tossed in Olive Oil, Sun Dried Tomatoes, Spinach, and Mushrooms

Pan Seared Atlantic Salmon with Honey Orange Glaze

Pork Chops with a Brandy Peppercorn Sauce

Roasted Potatoes with Cracked Pepper and Rosemary

Glazed Green Beans and Carrots

### **DESSERTS**

Assorted Seasonal Cakes

White Chocolate and Cranberry Bread Pudding

Sliced Fruit and Seasonal Berries

Domestic Cheese Platter

Coffee & Tea



The guaranteed number of guests is required 72 hours before an event. Unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.





# Prime Rib Buffet

\$50.00 per person plus tax and facility fee

## SALADS

Mixed Greens with Pomegranate Seeds, Dried Cranberries, Goat Cheese, Candied Walnuts and Balsamic Dressing

Roasted Root Vegetable Salad with a Lime Cilantro Vinaigrette

Baby Arugula with Cherry Tomatoes, Parmesan, and Pine Nuts with Creamy Parmesan Dressing

Garden Fresh Vegetables with House Dip

## HOT ENTREES

Hand Carved Prime Rib Au Jus with Yorkshire Pudding

Carved Ontario Turkey with Stuffing and Trimmings

Pan Seared Atlantic Salmon with Honey Orange Glaze

Gnocchi tossed in Olive Oil, Sun Dried Tomatoes, Spinach, and Mushrooms

Roasted Potatoes with Cracked Pepper and Rosemary

Glazed Green Beans and Carrots

## DESSERTS

Assorted Seasonal Cakes

White Chocolate and Cranberry Bread Pudding

Sliced Fruit and Seasonal Berries

Domestic Cheese Platter

Coffee & Tea



The guaranteed number of guests is required 72 hours before an event. Unless we are notified of a guest count revision, the number originally contracted will be assumed as the guarantee.



## MENU ADD ONS

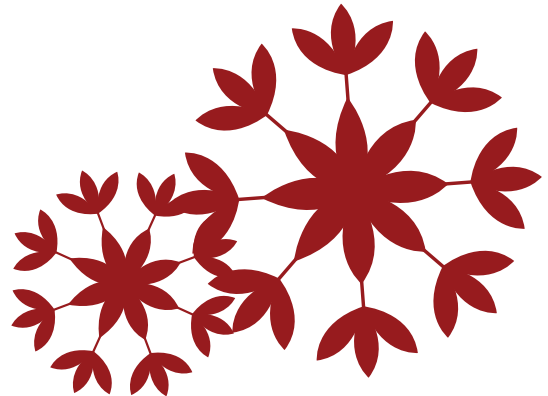


### Hand Passed Hors D'oeuvres \$12

Smoked Salmon on Rye with Caper Aioli  
Individual Crudites  
Miniature Beef Wellingtons  
Vegetable Spring Rolls with Thai Dipping Sauce  
Spinach and Feta Spanakopita with Tzatziki Sauce

### Hand Passed Hors D'oeuvres \$16

Tomato & Bocconcini Skewer with Fresh Basil  
Smoked Salmon on Rye with a Caper Aioli  
Vegetable Spring Rolls with Thai Dipping Sauce  
Miniature Beef Wellingtons  
Crab Cakes with Garlic Aioli & Lemon Zest  
Buttermilk Fried Chicken with Maple Drizzle



## Late Night Food Stations

### Gourmet French Fry Bar \$10

french fries, sweet potato fries, spicy potato wedges, ketchup, smoked bacon, sour cream, BBQ sauce, chili peppers, cheese curds, gravy

\*\* please note a minimum of 45 people is required for this option \*\*

### Deluxe Nacho Bar \$9

tri-coloured nacho chips,  
shredded cheese, jalapeno peppers, shredded lettuce,  
tomato, onion, black olives, homemade chili,  
guacamole, salsa, sour cream

\*\* please note a minimum of 45 people is required for this option \*\*

### Flatbread Pizza Station \$8

flavours available:

traditional pepperoni, four cheese, meat lovers,  
Hawaiian, Tuscan or Mediterranean. Select up to four  
varieties (based on 1/2 pizza per person)

\*\* please note a minimum of 45 people are required for this option \*\*



### A Selection of Croissants & Sandwiches \$7

Ham, Turkey, Egg Salad, Tuna Salad, Salmon Salad, Vegetarian  
based on 1.5 sandwiches per person and served with a relish  
tray

The guaranteed number of guests is required 72 hours before an event.  
Unless we are notified of a guest count revision, the number originally  
contracted will be assumed as the guarantee.

