



**UNIVERSITY GOLF CLUB'S  
2018 PLATE SERVED FESTIVE MENUS**

(minimum 3 courses, including entrée and coffee/tea are required)

Complete the Following Steps to Customize your Service Menu:

- 1) Select one item from each course you wish served ie: soup, salad, appetizer, entrée, dessert
- 2) Add up the total price of the items selected and add in \$3/person for Coffee/Tea
- 3) Add 17% Gratuity (service charge) to the total of the items selected
- 4) Add GST to the total, including Gratuity (service charge)

Please note:

If you wish to offer your guests a choice of entrée (max 2 choices plus a vegetarian option)  
Please contact our Event Coordinator for details. Place cards and/or Entrée ID cards must be prepared for each guest  
**As a Holiday Special UGC is waiving \$3/person additional charge for choice of entrée**

Please advise us of specific allergy and vegetarian requirements etc. at least one week prior to your event

All plate served meals come with a Basket of Freshly Baked Rolls and Butter for each table

**SALADS**

Butter Lettuce, Torn Romaine, Cherry Tomatoes, Avocado and Pancetta Bacon with Roasted Garlic Dressing - \$9

Winter Greens, Canadian Blue Cheese, Cucumbers, Plum Tomatoes, Mango and Roasted Pumpkin Seeds  
Tossed in a Walnut Vinaigrette - \$9

Field Greens, Hearts of Palm, Pickled Beets and Roma Tomatoes with Champagne Dressing - \$9

**SOUPS**

Roasted Parsnip and Yukon Gold Potato Bisque with Yellow and Red Pepper Coulis - \$9

Tomato-Ginger Soup with a Triple Tomato Confit and a Cajun Roasted Prawn - \$9

Creamy Lentil and Carrot Soup with Crispy Pancetta Bacon and Garlic Chives - \$9

**COLD APPETIZERS**

Pan Fried Crab Cake with a Cajun Jumbo Prawn, Lemon Dressing and Fresh Avocado Slices - \$12

Salmon Carpaccio, Lemon Aioli and Winter Greens Rolled in Caper Olive Oil - \$12

Poached BC Pear, Prosciutto and Gorgonzola Cheese with a Sweet and Sour Fig Jam - \$11

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Prices are Subject to 17% Gratuity (service charge) and GST





## **2018 PLATE SERVED FESTIVE ENTRÉES**

All Entrées Served with Chef's Choice of Fresh Winter Vegetables and Potatoes

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Beef Tenderloin with Sautéed Artichokes and Spinach  
served with a Browned Butter Sauce and Toasted Hazelnuts - \$38

Grilled 5oz AAA Beef Tenderloin Topped with Stilton Cheese and Prawn Cooked in a Scallion Butter Sauce - \$39

Baked Arctic Char with Roasted Cauliflower, Pine Nuts, Celery Root Puree, Smoked Bacon and Sautéed Spinach - \$30

Duo of Wild Sockeye Salmon and Arctic Char Accompanied by a Corn-Black Bean Salsa  
Drizzled with a Roma Tomato Basil Olive Oil - \$31

Roasted Chicken Breast with Red Wine Sauce Sprinkled with Toasted Almonds and Julienne Leeks - \$29

Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing and Gravy with Cranberry Sauce on the Side- \$29

Seasonal Vegetable Croquettes with Red-Yellow Pepper Sauce and Garlic Roasted Mushrooms - \$26

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### **DESSERTS**

Sweets Table with Chef's Selection of Assorted Cakes, Apple Pie and Mini Cupcakes (1.5 pieces/person) - \$10

Double Chocolate Pâté with Mango Crème Anglaise and Cointreau Perfumed Strawberries - \$8

Lemon Flan with Whipped Cream and Berries - \$8

Cheesecake Finished with a Strawberry Puree and Candied Pecans - \$8

Coffee – Orange Pekoe Tea - \$3

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### **\*\*\* SPECIAL PRIX FIXE PLATE SERVED TURKEY MEAL \*\*\***

***\$48 per person***

***(no substitutions for this menu other than special dietary requirements)***

**Basket of Freshly Baked Rolls and Butter for each table**

**Butter Lettuce, Endive, Organic Tomatoes and Cranberries with Garlic Dressing**

**Roasted Turkey (Breast and Dark Meat), Cranberry Sage Stuffing, Gravy and Cranberry Sauce**

**Apple Tart with Creamy Vanilla Ice Cream**

**Coffee – Orange Pekoe Tea**

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## **2018 RECEPTION ADDITIONS**

'Great Add On Items for any Meal'

### **SIGNATURE HOUSE MADE CANAPÉS**

'A Fabulous Pre-Lunch or Dinner Addition to any Event' Passed from Trays to your Guests as an Appetizer

\$37 per dozen / (minimum order 2 dozen per selection)

or

\$5.75 per person (2 pieces per person/select 2 styles)

### **HOT CANAPÉS**

Wild Mushrooms with Thyme Wrapped in Puff Pastry  
Phyllo Wrapped Camembert Cheese with Cranberry Relish  
Wild Mushroom, Parmesan and Risotto Croquette  
Prawn and Scallop Skewer with Sweet Chili Sauce (Gluten Free)  
Bacon Wrapped Scallop Rolled in a Smoked BBQ Sauce (Gluten Free)

### **COLD CANAPÉS**

Cherry Tomato Filled with Herb Cream Cheese on a Rice Cracker with Cucumber Mayo (Gluten Free)  
Mini Tart Shell Filled with House Cured Salmon Tartare, Sour Cream and Canadian Caviar (Gluten Free)  
Prosciutto Wrapped Asparagus with Truffle Essence

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### **VEGETARIAN ENTRÉE OPTIONS (substitute for an entrée on any buffet @ no charge)(some are gluten free)**

**(Add a vegetarian entrée to any buffet for \$6/person)**

- Penne and Bow Tie Pasta with Roasted Garlic Fennel Cream, Pearl Vegetables and Spinach Topped with Tomatoes (can be made with Gluten Free Pasta)
- Vegetable Moussaka with Eggplant, Potato, Peppers, Tomato Cream Sauce and Ricotta Cheese (Gluten Free)
  - Cauliflower, Wild Mushroom and Potato Wellington with Spiced Tomato Sauce
  - Corn, Tomato, Cauliflower and Kale Baked with Three Cheese Cream (Gluten Free)

### **GLUTEN FREE PROTEIN ENTRÉE OPTIONS (substitute for an entrée on any buffet – charges may apply)**

**(Add a gluten free chicken or salmon entrée to any buffet for \$8/person or beef for \$9/person)**

- Roasted Breast of Chicken with Coconut Flavoured Sweet Potato Puree and Shallot Portobello Mushroom Sauce
  - Roasted Salmon with Balsamic Tomato-Red Onion Vinaigrette
  - Grilled Flank Steak with Button Mushrooms, Organic Peppers and Salsa

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### **GLUTEN FREE SWEET OPTIONS (great addition to any buffet)**

Brownies \$32 per dozen or Cookies \$33 per dozen

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**2018 CHEF'S SIGNATURE WINTERTIME DINNER BUFFET**

**\$77 per person / minimum 40 people**

**\$81 per person / minimum 40 people (includes 1 glass Prosecco per person pre-dinner)**

Chef's Choice Pre-Dinner House Made Cold & Hot Canapés served to your guests (2 pieces per person)

Basket of Fresh Baked Rolls and Butter on the Buffet

Chilled Items

Marinated Garlic Grilled Vegetables Platter Drizzled with Extra Virgin Olive Oil and Balsamic Vinegar (Gluten Free)

Choice of Three of the Following Salads:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
  - Greek Salad with Watermelon (Gluten Free)

Seafood Items

Steamed Mussels with Coconut Curry Sauce (Hot)

Roasted Blackened Scallops, Smoked Salmon and Garlic Roasted Prawns with Cocktail Sauce

Hot Items & Entrées:

House Made Scalloped Potatoes, Creamy Mashed Potatoes or Roasted Baby Potatoes (Gluten Free)  
(select one style of potato please)

Seasonal Winter Vegetables (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat with Cranberry-Sage Stuffing

Gravy and Cranberry Sauce on the Side

- Symphony of Prawn, Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach
  - Roasted Pork Tenderloin with Tarragon Cream Sauce and Watermelon Relish
- Oven Fired Mini Lobster Tails Marinated in Dill, Lemon Rind and Garlic Butter (Gluten Free)
  - Cauliflower, Wild Mushroom and Potato Wellington with Spiced Tomato Sauce

Desserts

Cheese Board with Crackers (Gluten Free Rice Crackers available on request)

Fresh Seasonal Fruit Platter (Gluten Free)

Chocolate Dipped Strawberries (1 per person)

Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/pie/cupcakes or pudding)

(add \$3/person if you wish to keep both cakes/flan and pudding)

Coffee - Tea

Prices are Subject to 17% Gratuity (service charge) and GST





**2017 EVERGREEN DINNER BUFFET**  
**\$62 per person / minimum 40 people**

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Poached Salmon with Dill, Cracked Black Pepper and Lemon  
Roasted Herb Prawns (Gluten Free)

Choice of Three of the Following Salads:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
  - Greek Salad with Watermelon (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)  
Roasted Baby Potatoes or Creamy Mashed Potatoes (Select One) (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)  
Dark Turkey Meat with Cranberry-Sage Stuffing  
Gravy and Cranberry Sauce on the Side

Vegetable Ravioli with Yellow Pepper Sauce, Wild Mushrooms, Ratatouille and Shredded Leeks

Choice of Two of the Following Entrées:

- Noisette of Pork Tenderloin with Maple Flavoured Demi Finished with an Apple Compote Filled Tart
- Blackened Flank Steak with Cherry Tomatoes Coated in Warm Cilantro Lime Vinaigrette (Gluten Free)
  - Oven Baked Salmon with Red-Yellow Pepper Sauce and Leek Straw
  - Symphony of Prawn, Salmon and Scallops in a Delicate Lobster Sauce with Wilted Spinach

Desserts

Cheese Board with Crackers (Gluten Free Rice Crackers available on request)  
Fresh Seasonal Fruit Platter (Gluten Free)  
Assorted Macarons  
Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/pie/cupcakes or pudding)  
(add \$3/person if you wish to keep both cakes/flan and pudding)  
Coffee or Orange Pekoe Tea

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**GLUTEN FREE SWEET OPTIONS (great addition to any buffet)**

Brownies \$32 per dozen or Cookies \$33 per dozen

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**2018 SLEIGH BELL DINNER BUFFET**  
**\$54 per person / minimum 40 people**

Basket of Freshly Baked Rolls and Butter on the Buffet

Chilled Items

Platter of House Cured Wild Salmon, Capers and Red Onion (Gluten Free)

Bowl of Peel and Eat Prawns (Gluten Free)

Choice of Two of the Following Salads:

- Caesar Salad
- Broccoli-Grape Slaw with Sunflower Seeds, Shaved Carrots and Cider Dressing (Gluten Free)
- Mixed Greens, Baby Beets, Cambazola Cheese, Pears and Pecans with Watermelon Vinaigrette (Gluten Free)
- Baby Spinach, Apple, Almonds, Dried Cranberry and Shredded Carrots with Cream Bacon Dressing
- Penne Pasta with Sun Dried Tomatoes, Pesto Dressing, Pine Nuts and Crumbled Goat Cheese
  - Greek Salad with Watermelon (Gluten Free)

Hot Items

Seasonal Winter Vegetables (Gluten Free)

Roasted Baby Potatoes or Creamy Mashed Potatoes (Gluten Free)

Roasted Breast of Turkey Carved by our Chef (Gluten Free)

Dark Turkey Meat with Cranberry-Sage Stuffing

Gravy and Cranberry Sauce on the Side

Penne Pasta with Garden Peas, Artichokes, Red Pepper, Asparagus and Creamy Garlic Pesto Sauce  
Finished with Parmesan Cheese (can be made with gluten free pasta)

➤ Choice of One of the Following Entrées:

- Oven Roasted Salmon with Yellow Pepper Velouté Topped with Beetroot Puree
- Oven Fired Arctic Char with Roasted Cauliflower Sauce, House Dried Roma Tomato and a Splash of Black Bean Puree

Desserts

Cheese Board with Crackers (Gluten Free Rice Crackers available on request)

Fresh Seasonal Fruit Platter (Gluten Free)

Assorted Cakes, Apple Pie and Mini Cupcakes or Sticky Toffee Pudding with Vanilla Custard  
(select either cakes/pie/cupcakes or pudding)

(add \$3/person if you wish to keep both cakes/pie/cupcakes and pudding)

Coffee or Orange Pekoe Tea

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**GLUTEN FREE SWEET OPTIONS (great addition to any buffet)**

Brownies \$32 per dozen or Cookies \$33 per dozen

Prices are Subject to 17% Gratuity (service charge) and GST

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