



Fort William Country Club

Grand Dean Receptions



Our History... The Fort William Country Club was founded when the first meeting to organize the Club was called on September 7, 1923 by the late Dr. M.B. Dean, at which time Dr. R.J. Manion (MP) served as chairman. Soon after, a 100-acre farm, owned by John Garrity was purchased. The site, nestled at the foot of the picturesque Nor'Westers, a range of mountains at the south edge of Fort William but not known as the Nor'Westers at that time, was purchased for \$75,000. A provincial charter was obtained and the Club was incorporated as the Fort William Country Club Limited.

A noted golf architect, Stanley Thompson was engaged and \$17,000 was spent in 1924 and 1925 on fairway and green development as well as installation of a watering system for the greens. At the end of 1925, 191 shares of stock at \$100 each had been sold. In the spring of 1926 the nine-hole course was played for the first time.

Under the stewardship of Mr. R.W. Anderson in 1959, an additional 45 acres of land was purchased and a design was made to expand the course to a champion length of 18 holes. Norman H. Woods, a Vancouver golf architect, was contracted to plan the expansion so that the play on the original nine holes would not be interrupted. Due to his skillful planning, the members experienced very little inconvenience and after three years of hard work the 18 hole course was completed.

Mr. Norman Owens, drove the first ball on Saturday August 29, 1964 to officially open the course. The course expanded from the original 9 holes at 2,950 yards layout to 18 holes now measuring 6,547 yards. The new clubhouse was built with the assistance of the Great Lakes Paper Company and ably directed by Mr. C.J. Jeffery, Club Property Chairman and Gunner Jensen, Grounds Superintendent, and was opened for use in 1965.

In 2002, an additional 5 acres was purchased for the sole purpose of adding a driving Range to the Course.

Phone: (807) 475-8925 ext 30
Fax: (807) 473-8127
Email: banquetsales@fwcc.ca





FORT WILLIAM COUNTRY CLUB LIMITED

1350 Mountain Road Thunder Bay, Ontario P7J 1C2

Office: 475-8925 Fax: 473-8127

On behalf of the Fort William Country Club I would like to take this opportunity to thank you for your inquiry.

At the Fort William Country Club we have a well trained team of professionals to take care of your every need.

Our Goal is to take the steps required to ensure that this is a meaning full and memorable event.

To your benefit our pricing is based on current market pricing.

For your convenience we offer a Host or Cash Bar as well as a wide selection of Table Wine available.

Once again, thank you very much, if you have any questions or concerns please contact me.

Regards,

Keli Foglia
Food & Beverage Manager



Breakfast Buffets

Continental Breakfast

*Fresh Baked Muffins and Cinnamon Buns
Assorted Bagel with Cream Cheese
Assorted Chilled Juices
Fresh Brewed Coffee and Tea*

Traditional Breakfast Buffet

*Assorted Muffins and Preserves
Scrambled Eggs
Sausages
Bacon
Home Fries
Fresh Brewed Coffee and Tea
Assorted Chilled Juices*

Good Morning Breakfast

*Assorted Muffins and Preserves
Home Made Cinnamon Buns
Scrambled Eggs
Sausages
Bacon
Pancakes
Fresh Brewed Coffee and Tea
Assorted Chilled Juices*

Additional Break Items

*Chilled 2 % Milk
Bottled Pop
Cold Cereal
Baked Croissants and Scones
Fresh Sliced Fruit*

*Chilled Chocolate Milk
Bottle Water
Assorted Cookies
Fruit Yogurt
Whole Fresh Fruit*

*All meals are subject to 13% Goods and Services Tax & 15% Gratuity
All Menu Prices are of Market Value*



A la Carte Lunch

Served from 11:00 – 2:00

Sandwiches

*All Sandwich Lunch Entrees are served with
Fries and the choice of Seasonal Salad with Oswald Dressings or Oswald Caesar Salad*

Beef Melt

A Beef Mushroom and Pepper Melt served on a Hoagie style bun

Texan Melt

A Texan Chicken Breast served with melted Cheddar, Bacon and Roasted Red Pepper

Pulled Pork Sandwich

Pulled Pork Sandwich served with a tangy BBQ Sauce on a large Kaiser Bun

Pastas

*All Pasta Lunch Entrees are served with
Medley of Vegetables, Dinner Rolls and a choice of Seasonal Salad with House Dressing or Oswald Caesar Salad with Herb and
Garlic Croutons*

Tortellini

*Cheese Tortellini with a Primavera Cream Sauce
Add Chicken for additional price*

Ravioli

*Jumbo Broccoli and Italian Sausage Ravioli with Tomato Sauce and Grated Parmesan
Add Chicken for additional price*

Chicken Parmesan

Chicken Parmesan on a Bed of Linguini

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Lunch Buffets

Served from 11:00 – 2:00

The Lighter Side

*Vegetable and Dip Platter
Pickle and Olive Platter
Seasonal Salad with Assorted Dressings
Soup de Jour
Assorted Sandwiches (meat and spreads)
Assorted Pastries
Fresh Brewed Coffee and Tea*

Beef on a Bun

*Vegetable and Dip Platter
Pickle and Olive Platter
Seasonal Salad with Assorted Dressings
Beef on a Bun with all of the fixings
French Fries
Assorted Pastries
Fresh Brewed Coffee and Tea*

Hot Lunch Buffet

*Vegetable and Dip Platter
Pickle and Olive Platter
Oswald Caesar Salad with Herb and Garlic Croutons
Pasta in Tomato Meat Sauce
Roast Chicken
Assorted Pastries
Fresh Brewed Coffee and Tea*

Additional items for Lunch Service

*Spinach and Strawberry Salad
Cheese Platter
Assorted Bottle Pop*

*Potato Salad
Vegetarian Lasagna*

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Nutrition Breaks

Health Wise

*An assortment of Whole Fruit
Assortment of plain and fruit filled yogurt
Refill of Coffee and Tea*

Fresh Sliced Fruit Platter

*An assortment of Fresh Sliced Fruit
Refill of Coffee and Tea*

Sweet Tooth

*An assortment of Fresh Baked Cookies
Refill of Coffee and Tea*

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A la Carte Dinner Choices

*All dinner Entrees include:
Choice of Soup and Salad, Vegetable Selections,
A Potato or Rice of your choice, Freshly Baked Dinner Rolls
Strawberries Romanoff for Dessert
Fresh Brewed Coffee & Tea
Upgrades or additions available upon request*

Chicken Anchorage

A 6 ounce Chicken Breast Stuffed with Crab and Shrimp with a light Corn Meal Breading, served with a Red Curry Sauce

Chicken Chevre

A 6 ounce Chicken Breast Stuffed with Goat Cheese, Roasted Red Peppers and Pancetta Bacon Served on a Roasted Red Pepper Sauce

Chicken Kiev

A 6 ounce Breaded Chicken Breast Stuffed with Garlic Herbed Butter Reduction and Golden Fried to Perfection

Ricotta Chicken Supreme

A 6 ounce Chicken Breast with bone attached stuffed with Basil Pancetta and Roasted Red Pepper on a Red Wine Demi Glaze Sauce

Artichoke and Sun Dried Tomato Chicken

A 6 ounce Chicken Breast with bone attached stuffed with a Artichoke and Sun Dried Tomato with a Rich Marsala Sauce

Supreme of Chicken

A 6 ounce Chicken Breast with bone attached stuffed with fresh Broccoli, Cheddar and Monterey Cheese

Herbed Pork Tenderloin

Herbed Tenderloin served with a Wild Mushroom Cream Sauce

Shiitake and Spinach Stuffed Pork Tenderloin

Pork Tenderloin with Spinach, Shiitake Mushrooms served with a Dry Marsala Sauce

French'd Pork Chop

A 10 ounce French Grilled Pork Chop with an Apple and Cranberry Chutney and Calvados Sauce

Orange Roughy

Butterflied Orange Roughy with a Crab and Shrimp Mouse and a Light Champagne Sauce

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A la Carte Dinner Choices continued...

Orange Roughy

Butterflied Orange Roughy with a Crab and Shrimp Mouse and a Light Champagne Sauce

Salmon

A 6 ounce Grilled or Poached Atlantic Salmon with a Creamy Pepper White Wine Sauce

Cedar Plank Salmon

A 6 ounce Salmon Filet baked on a Cedar Plank to perfection and drizzled with a complimented Sauce

Salmon Graton

A lightly floured and seasoned Filet served with Sautéed Leaks and Mushrooms and melted Gruyere drizzled with a Light Champagne Sauce

Pan Fried Pickerel

A Filet of Fresh Ontario Pickerel, breaded and served with a Lemon Chive Sauce

Prime Rib

A 10 ounce slice of Slow Roasted Prime Rib with Au Jus and Yorkshire Pudding

English Style Roasted Strip Loin

Seared and Slow Roasted with a Balsamic Red Wine Jus

Grilled Beef Tenderloin Filet

Beef Medallion with a Brandied Pepper Corn Cream Sauce or Melted Café Butter Sliced Fresh with Wild Mushrooms

Beef Tenderloin (market value)

Seasoned with Coarse Sea Salt and Fine Herbs served with a Red Wine Reduction and a Pepper Corn Sauce

Vegetarian Options

Cheese Ravioli in a Primavera Cream Sauce

Portabella Mushroom cous cous with a Balsamic Glaze

Ratatouille Linguini with Zucchini, Garlic, Mushrooms, Peppers and Plum Tomato Sauce

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Soup Selection

Summer Tomato Smirnoff with Basil Cream
Curried Turkey Rice
Roasted Butternut Squash with a Red Pepper Splash
Cream of Wild Mushroom
Chicken Consommé with a Julienne of Vegetables
Beef Consommé with a Julienne of Celestine
Cream of Potato Leak
Leak and Mushroom
Seafood Bisque (additional charge)

Salad Selection

Fresh Seasonal Salad with Assorted Dressings
Oswald Caesar Salad with Herb & Garlic Croutons
Spinach and Onion Salad with Balsamic Dressing

Additional Salad Options

Cucumber Wrapped Field Greens with a Bruniose of Vegetables drizzled with Oswald Dressing
Tomato and Bocconcini Salad on Boston lettuce and Red Onions
Stacked Romaine Caesar Salad with Herb and Garlic Croutons bunches
Oswald Caesar Salad served in a Garlic and Herb Crouton
Spinach, Candied Pecan and Goat Cheese drizzled with a Balsamic Dressing

Vegetable Selection

Maple Glazed Baby Carrots
Steamed Asparagus in Brown Butter (in season)
Green Beans
Cauliflower Mornay
Steamed Broccoli and Cheese
Seasonal Steamed Vegetables
Seasonal Grilled Vegetables
Grilled Half Tomatoes

Starch Selection

Buttermilk Mashed Potatoes
Roasted Garlic Mashed Potatoes
Herbed Roasted Potatoes
Potato Croquettes
Golden Duchesse Potatoes
Savory Scalloped Potatoes
Rice Pilaf
White and Wild Rice

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Executive A la Carte Dinners

Grand Dean (market value)

*Cream of Tomato & Basil Soup
Flower Pot Salad with Mustard Oswald Dressing
Scallops Tuscany on Lemon Risotto
Raspberry & Lemon Sorbet
Herb Crusted Beef Tenderloin with Balsamic Red Wine Jus
Fine Selection of Seasonal Vegetables
Roasted Garlic Mashed Potatoes with Gorgonzola Cheese
Grand Marnier Chocolate Cheesecake*

Manion (market value)

*Beef Consommé en Croute
Tomato & Bocconcini Salad with balsamic Vinaigrette Dressing
Seafood Grand Manion in a Pastry Shell
Orange Sorbet
Rack of Lamb with Grain Mustard Crust & Zinfandel Sauce
Fine Selection of Seasonal Vegetables
Rosemary Herbed Potatoes
Tiramisu*

Grand Manion (market value)

*Butter Nut Squash Soup with Crème Fraiche
Caesar Salad with a Garlic Crouton Collar dressed with Oswald Caesar
Chili Glazed Shrimp on Chinese Rice Noodles
Raspberry Sorbet
Grilled Veal Chop in a Creamy Marsala Mushroom Sauce
Fine Selection of Vegetables
Mixed Wild Rice Pilaf
Molten Lava Cheesecake topped with Carmel Sauce*

*All meals are subject to 8% Provincial Sales Tax, 5% Goods and Services Tax & 15% Gratuity
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Buffets

Manion Buffet #1

(Minimum 40 guests) all items are subject to market availability

*Vegetable & Dip Platter, Pickle & Olive Platter
Assorted Fresh Dinner Rolls*

Salad Presentation

*Fresh Seasonal Salad with Assorted Dressing,
Caesar Salad with Herb & Garlic Croutons*

Hot Entrée Selection

(Choice of two of the following)

*Honey Garlic Spareribs, Cabbage Rolls, Fried Chicken,
Italian Herbed Roasted Chicken, Chicken Scaloppini,
Cheese Tortellini Alfredo,
Meat Ravioli with a Spicy Tomato Sauce,
Meatballs in Tomato Sauce, Or Meatballs Swedish Style,
Roasted Pork Loin with Glazed Apples,*

Additional Items

(Choice of one of the following)

*Mixed Wild Rice Pilaf, Fried Rice,
Vegetable Fried Rice, Scalloped Potatoes,
Parsley Mashed Potatoes, Garlic Mashed Potatoes,
Whipped Roast Potatoes with Gravy,
Perogies with Sour Cream, Pasta in Tomato Sauce*

Vegetables

(Choice of one of the following)

*Steamed Broccoli, Maple Glazed Baby Carrots, Green Beans,
Medley of Vegetables, Stir Fry Vegetables,
Peaches and Cream Corn,
Steamed Cauliflower*

Dessert Island

*Black Forest Trifle & Strawberry Cheesecake
Fresh Brewed Coffee & Tea*

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The Manion Buffet #2

(Minimum 40 guests) all items are subject to market availability

*Vegetable & Dip Platter, Pickle & Olive Platter
Assorted Fresh Dinner Rolls*

Salad Presentation

*Fresh Seasonal Salad with Assorted Dressings
Caesar Salad with Herb & Garlic Croutons*

(Choice of two of the following)

*Creamy Potato Salad, Coleslaw, Pasta Salad in a Sun Dried Tomato Sauce,
Marinated Mushroom Salad, Sliced Cucumber and Red Onion Salad*

Hot Entrée Selection

Carved Roast Beef

(Choice of three of the following)

*Honey Garlic Spareribs, Cabbage Rolls, Fried Chicken,
Italian Roasted Herbed Chicken, Chicken Scaloppini, Cheese Tortellini Alfredo,
Meat Ravioli with a Spicy Tomato Sauce,
Meatballs in Tomato Sauce or Meatballs Swedish Style,
Roasted Pork Loin with Glazed Apples,*

Additional Items

(Choice of one of the following)

*Mixed Wild Rice Pilaf, Fried Rice, Vegetable Fried Rice,
Scalloped Potatoes, Parsley Mashed Potatoes, Garlic Mashed Potatoes,
Whipped Roast Potatoes with Gravy, Perogies with Sour Cream,
Pasta in Tomato Sauce*

Vegetables

(Choice of one of the following)

*Steamed Broccoli, Maple Glazed Baby Carrots, Green Beans,
Medley of Vegetables, Stir Fry Vegetables,
Peaches and Cream Corn, Steamed Cauliflower*

Dessert Island

*Black Forest Trifle, Assorted Cakes and Cheesecakes
A Fine Selection of Pastries
Fresh Brewed Coffee & Tea*

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The Grand Dean Buffet

(Minimum 40 guests) all items are subject to market availability

*Vegetable & Dip Platter, Pickle & Olive Platter
Assorted Fresh Dinner Rolls*

Salad Presentation

*Seasonal Salad with Assorted Dressings, Caesar Salad with Herb & Garlic Croutons
Tomato Bocconcini Salad, Potato Salad, Coleslaw,
Marinated Vegetable Salad, Asparagus and Roasted Pepper Salad*

Hot Entrée Selection

*Carved Inside Round with Au Jus
(Choice of three of the following)
Seafood Ragout or Deep Fried Shrimp, Lemon Thyme Chicken, Lamb Provencal,
Roasted Pork Loin with Cajun Peach Sauce, Oriental Chicken with a Zesty Orange Ginger Sauce, Herbed & Garlic Roast Chicken,
Chicken Marcela,
Roasted Veal with Wild Mushroom Ragout*

Additional Items

*(Choice of one of the following)
Mixed Wild Rice Pilaf, Fried Rice, Vegetable Rice Pilaf, Scalloped Potatoes,
Parsley Mashed Potatoes, Garlic Mashed Potatoes, Whipped Roast Potatoes with Gravy,
Perogies with Sour Cream, Pasta in Tomato Sauce*

Vegetables

*(Choice of one of the following)
Steamed Broccoli, Maple Glazed Baby Carrots, Green Beans,
Peaches & Cream Corn, Steamed Cauliflower,
Medley of Vegetables*

Dessert Island

*A Fine Selection of Pastries, Black Forest Trifle
Strawberry Cheesecake, Flamed Cherries Jubilee on Ice Cream,
Fresh Sliced Fruit, Assorted Cheese Tray
Fresh Brewed Coffee & Tea*

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BBQ Steak Buffets *(not available for Weddings)*

All Steak Dinners include:

*Fresh Dinner Rolls with Butter, Pickle & Relish Tray & Vegetable Dip Platter
Strawberries Romanoff & Fresh Brewed Coffee & Tea*

Steak Dinner Options

*Sirloin Steak
New York Strip Loin Steak
Ported House Steak
"T" Bone Steak
Rib Eye Steak
Fillet Mignon*

Basic Steak Dinner

*Steak Choice
Seasonal Salad with Assorted Dressings, Caesar Salad with Herb & Garlic Crotons
Baked Potatoes with all of the fixings
Sautéed Mushrooms and Onions
Maple Glazed Baby Carrots,
Steamed Broccoli*

Ultimate Steak Dinner

*Steak Choice
Spinach Salad
Seasonal Salad with Assorted Dressings, Caesar Salad with Herb & Garlic Croutons
Creamy Potato Salad
Baked Potatoes with all of the fixings
Meat Lasagna or Roast Chicken
Sautéed Mushrooms and Onions
Maple Glazed Baby Carrots*

Additional Items

*Shrimp Skewers
Deep Fried Shrimp
Carved Suckling Pig
Vegetable and Dip Platter
Pickle & Relish Platter*

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Classic BBQ on the Balcony (minimum 20 guests, maximum 40 guests)

*Fresh Buns and Butter
Pickle and Olive Platter
Vegetable and Dip Platter
Creamy Potato Salad
Sundried Tomato Pasta Salad
Tossed Seasonal Salad with Assorted Dressings*

*Starch
Choice of 1 of the following
Roasted Garlic and Herbed Potatoes
Steamed Parsley Red Potatoes
Baked Potato*

*Vegetable
Choice of 1 of the following
Green Beans and Maple Glazed Baby Carrots
Vegetable Medley*

*Hot Items on the BBQ
Choice of 2 of the following
Herb and Garlic Chicken Breast on a bun
Marinated Filet of Sirloin on a Bun
Honey Dijon Pork Back Ribs
Shrimp Skewers
Grilled Salmon
Additional Items \$3.95 each*

*Assorted Pastries
Fresh Brewed Coffee and Tea*

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Cocktail Reception

Cold Canapés

*Smoked Salmon and Pumpernickel Tomato and Bocconcini on Crustini
Sushi (California Rolls)*

Hot Canapés

*Fire Roasted Flat Bread Pizzas
Choice of Caprese, Calabrese or Tuscan Pizza
Panko Breaded Deep Fried Shrimp
Vegetable Spring Rolls
Honey Garlic Chicken Skewers
Teriyaki Beef Skewers
Bacon Wrapped Scallops*

Add ons Additional Items

*Mushrooms Neptune
Teriyaki Chicken Skewers
Pepper Beef Skewers
Spicy Chili Shrimp Skewers
Add Lamb Chops
Tomato & Bocconcini on Crustini
Stuffed Cherry Tomato with Herbed Cream Cheese
Shrimp Calypso
Smoked Salmon on Pumpernickel
Prosciutto & Melon
Brie Cheese with Strawberry on Rye
Deep Fried Shrimp
Bacon Wrapped Sausages
Mini Egg Rolls
Cheese Bites
BBQ Chicken Wings
Quiche
Swedish Meat Balls*

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Hors D'oeuvres

Cold Hors D'oeuvres

Stuffed Cherry Tomatoes with Cream Cheese (per dozen)
Ripe Cherry Tomatoes, stuffed with Herbed Cream Cheese

Smoked Ham & Asparagus (per dozen)
Smoked Black Forest Ham on Pumpernickel Bread and Garnished with Asparagus Spears

Tomato Bocconcini (per dozen)
Tender Slices of Roma Tomatoes with Fresh Bocconcini Cheese garnished with hint of Basil and Olive on Toasted Rye Bread

Pate Maison (per dozen)
Goose Liver pate on Pumpernickel Bread garnished with Red Onion and Fresh Herbs

Shrimp Calypso market value (per dozen)
Fresh Baby Shrimp tossed in a Tangy Sauce with Lemon Dill served in a Pastry Cup

Prosciutto and Melon (per dozen)
Tender Slice of Italian Ham placed on Rye Bread and Garnished with Seasonal Melon

Brie Cheese & Strawberry (per dozen)
Thin Sliced Salami placed on Rye Bread and Garnished with Strawberry

Smoked Salmon and Red Onion (per dozen)
Thin slices of Smoked Salmon placed on Pumpernickel Bread and garnished with Red Onion and Pickled Capers

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Hot Hors D'oeuvres

Sausage Wrapped in Bacon (per dozen)

Maple Cured Sausage wrapped in Bacon and Baked to Golden Brown

Spiced Chicken Wings (per dozen)

Chicken Wings Golden Fried and tossed with special Spiced Sauce

Swedish Meatballs (per dozen)

Tender Meatballs cooked in a Creamy Mushroom Sauce

Honey Garlic Chicken Skewer (per dozen)

Strips of Chicken marinated with Honey Garlic Sauce skewered on a Bamboo Skewer

Teriyaki beef Skewer (per dozen)

Tender Strips of Beef, Marinated with Teriyaki Sauce and skewered on a Bamboo Skewer

Spanikopita (per dozen)

Fresh Feta Cheese Wrapped with Philo Pastry and baked until golden brown

Honey Garlic Chicken Skewer (per dozen)

Tender Strips of Chicken marinated with Honey Garlic, skewered on a Bamboo Skewer

Mini Quiche (per dozen)

Tender Flaky Tart Shells filled with an Egg mixture and baked until golden brown

Mushrooms Neptune (per dozen)

Fresh Mushrooms filled with a Crab and Cheese mixture and baked until a golden brown

Breaded Shrimp market value (per dozen)

Fresh Shrimp breaded and golden fried and served with Whiskey Cocktail Sauce

Coconut Breaded Shrimp market value (per dozen)

Fresh Shrimp breaded with Coconut, golden fried, served with a Whiskey Cocktail Sauce

Bacon Wrapped Scallops market value (per dozen)

Fresh Sea Scallops wrapped in Bacon and baked golden brown

Garlic and Herb Shrimp Skewer market value (per dozen)

Fresh Shrimp skewered on a Bamboo Skewer marinated with Garlic and Herbs

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Assorted Cold Platters
(Platters serve 20 guests)

Vegetable & Dip Platters

Assorted fresh seasonal vegetables with a herb and garlic cream cheese

Cheese & Crackers Platters

Cheddar, Havarti, Swiss and Marble Cheese with an assortment of crackers

Fresh Sliced Fruit Platters

Assorted sliced of seasonal fruit

Imported Cheese Platter

Gouda, Brie, Provolone, Blue and Asiago Cheeses with an assortment of crackers

Assorted Meat Platter

Roast Beef, Turkey, Ham and Salami

Assorted Sandwich Platters

Roast Beef, Turkey, Ham and Cheese, Tuna Salad and Egg Salad

Open Face Sandwich Platters

Roast Beef, Turkey, Ham and Cheese, Tuna Salad and Egg Salad

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Executive Decisions (market values)

Jumbo Shrimp Pyramid

Served with Lemon Slices and a Whiskey Cocktail Sauce

Oysters and a Half Shell

Served with Lemon and a Whiskey Sauce

Half baby Lobsters

Served with Hot Butter and garnished with Lemons

Roasted Leg of New Zealand Lamb

Served with Mint Sauce and Jelly

Side of Atlantic Smoked Salmon

Served with Toast Points, capers and various Sauces

Decorated Poached Salmon

Served with Toast Points, Capers and various Sauces

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Sweet Interludes

Tiramisu

The classic Italian dessert flavored with Mascarpone Cheese, Tia Maria and Espresso Sauce

Peach Melba

Peach Halves over Vanilla Ice Cream Topped with Roasted Almonds

Infamous Pies

Selection of Strawberry, Blueberry, Cherry Apple, Raisin, Pumpkin, Coconut Cream or Banana Cream Pies

Cheesecake

Our very own creation for a light dessert with your choice of toppings

Orange Chantilly

Chopped orange segments folded in whipped topping, garnished with mint & orange peel

Cherry Cream Cheese Delight

Graham crumb and whipped creamed Cheese topped with Cherry Sauce

Sweet Heart Napoleon

Sugared puff pastry hearts and passion fruit mouse layer of sliced strawberries and garnished with mint

Fruit Flan

Rum Flavored sponge cake with Mascarpone cream topped with fresh seasonal fruit and mint

Chocolate Raspberry Torte

Layers of cake and raspberry mouse on cream

Chocolate Fountain

Choice of White or Dark Chocolate accompanied by Italian Cookies or Seasonal Fruit

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