



Fort William

GOLF AND COUNTRY CLUB

— Established 1923 —

Banquet Catering Menu

With the Golf Course laid out at the base of the scenic Nor Wester' Mountains you will enjoy the exceptional surroundings and view from our full windowed Banquet Hall with adjoining Balcony space for your guests to enjoy throughout the event. We specialize in Anniversaries, Dinner and Wedding Receptions.

Our culinary artists stand ready to surprise and delight you with creative menus, wine pairings, delicious deserts, delectable custom cakes and more. Led by Thunder Bay's own distinguished and award winning Chef Graham Davis. Chef Graham prides himself on quality, perfection and flavorful experiences.

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Breakfast Buffets

Served from 7:00am until 11:00am

Continental Breakfast \$11.95

Chefs Selection of Fresh Baked Muffins
Cinnamon Buns
Strudels & Danish
Bagels with Cream Cheese
Assorted Chilled Juices
Fresh Brewed Coffee and Tea

Breakfast on The Go \$12.95

Breakfast on the Go \$13.50

Choice of Bacon or Sausage with an Egg
and Cheddar Cheese on an English Muffin
Served with Hash Brown Patties
Assorted Chilled Juices,
Fresh Brewed Coffee and Tea

Traditional Breakfast Buffet \$14.95

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

Premium Breakfast \$17.95

Assorted Muffins and Preserves,
Fruit and Yogurt Parfait
Scrambled Eggs
Sausage and Bacon
Home Fries
Blueberry Pancakes
Fresh Brewed Coffee and Tea Assorted Chilled Juices

Additional Breakfast items

Chilled 2% Milk \$2.50 per person	Assorted Cookies \$2.00 per person
Chilled Chocolate Milk \$2.50 per person	Fruit Yogurt \$2.50 per person
Bottle Pop or Water \$2.60 per person	Fresh Sliced Fruit \$5.00 per person
Cold Cereal \$2.00 per person	Whole Fresh Fruit \$2.50 per person
Baked Croissants and Scones \$2.00 per person	

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



Plated Lunch

Served from 11:00 am until 2:00pm

Sandwiches

All Sandwich Lunch Entrees are Served with

Fries and the Choice of Seasonal Salad with Our apricot balsamic House Dressing or Pancetta Caesar Salad

Philly Cheese Steak \$17.95

Slow Roasted Beef with Sautéed Mushrooms, Onions, Bell Peppers Topped with a Blend of Melted Cheese Served on a Ciabatta Style Bun

Louisiana Chicken Club \$16.95

Fresh Grilled Cajun Chicken Breast, Topped with Bacon, Red Onions, Lettuce, Tomato, Cheddar Cheese, and an Avocado Aioli Served on a Ciabatta Style Bun

Brazilian Chicken Wrap \$16.95

Flame Broiled Brazilian Marinated Chicken Strips, Fresh Cabbage slaw, Pico Da Gallo, and Cilantro Crème Fraiche, Wrapped in a Warm Flour Tortilla

Pastas

All Pasta Lunch Entrees are Served with

Dinner Rolls and a Choice of Seasonal Salad with Apricot Balsamic House Dressing or Pancetta Caesar Salad

Tortellini and Roasted vegetables \$16.95

Cheese Tortellini with Fire Roasted Zucchini Peppers and Onions in a Rosé Sauce

Smoked Chicken and Chorizo \$18.95

Applewood Smoked Chicken Breast, Chorizo Sausage, Red Onion and Linguine Tossed in a Pesto Cream Sauce

Penne with a Beef Ragout \$19.95

Penne Pasta Tossed in Our Hearty 8 Hour Simmered Beef Ragout Topped with

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Entrees

All Lunch Entrees are Served with Dinner Rolls and Choice of Seasonal Salad with Apricot Balsamic Dressing or Pancetta Caesar Salad

Steakhouse Kabobs \$21.95

In house marinated grilled beef kabobs, skewered with onions, bell peppers, tomato and pineapple served with sweet potato fries

Caribbean Jerk Pork Loin \$19.95

Oven roasted spicy jerk pork topped with a tropical pineapple salsa, on a bed of seasoned rice served with corn and black beans

Chicken Parmesan \$19.95

House breaded fresh chicken breasts topped with marinara, melted mozzarella and Parmesan cheese on a Bed of Linguine

Louisiana Fish and Chips \$18.95

Southern baked catfish topped with a Cajun cream sauce on a bed of fresh house cut fries served with a cabbage slaw

Lunch Additions

Soup de Jour \$2.50 per person
Garlic Toast \$1.50 per person
Shrimp Skewer \$4.50 per person

Assorted Cookies \$2.00 per person
Fresh Sliced Fruit \$5.00 per person
Dessert Tray \$5.50

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Lunch Buffets

Served from 11:00am – 2:00pm

The Lighter Side \$16.95

Vegetable and Dip Platter
Pickle and Olive Platter
Seasonal Salad with Assorted Dressings
Soup de Jour
Assorted Sandwiches (Meat and Spreads)
Chefs Selection of Pastries
Fresh Brewed Coffee and Tea

Beef on a Bun \$19.95

Vegetable and Dip Platter
Pickle and Olive Platter
Seasonal Salad with Assorted Dressings
Roasted Potatoes
Beef on a Bun with All of the Fixings
Assorted Pastries Fresh Brewed Coffee and Tea

Hot Lunch Buffet \$22.95

Vegetable and Dip Platter
Pickle and Olive Platter
Pancetta Caesar Salad
Seasonal vegetable medley
Penne and sausage in a Tomato Sauce
Garlic mashed potatoes
Herb Roast Chicken
Assorted Pastries
Fresh Brewed Coffee and Tea

Additional items for Lunch Service

Caesar Salad	\$1.75 per person	Cheese Platter	\$3.50 per person
Spinach Strawberry Salad	\$2.00 per person	Soup de Jour	\$2.50 per person
Fresh Sliced Fruit Platter	\$5.00 per person	Three Cheese Lasagna	\$3.50 per person
Assorted Bottle Pop		\$2.60 per person	

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Nutrition Breaks

All prices are per person

Health Wise \$6.00

An Assortment of Whole Fruit
Assortment of Plain and Fruit Filled Yogurt
Refill of Coffee and Tea

Fresh Sliced Fruit Platter \$6.00

An assortment of Fresh Sliced Fruit
Refill of Coffee and Tea

Garden platter \$5.00

Assorted Fresh Vegetables and Dips
Refill of Coffee and Tea

Sweet Tooth \$4.00

An assortment of Fresh Baked Cookies
Refill of Coffee and Tea

Antipasto \$11.00

Assortment of roasted marinated vegetables
Artisan Breads
Cured Meats
Olives and Pickles
Cheeses
Dips and spreads
Refill of Coffee and Tea



Plated 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 and Tea
Upgrades or additions available upon request*

Brazilian Marinated Chicken Supreme \$32.95

A Bone in Chicken Breast Marinated in Bold and Spicy Brazilian Flavors Topped with a Fresh Tropical Salsa

Chicken Chevre \$33.95

Goat Cheese, Shallot, and Pancetta Stuffed Chicken Breast Served with a Roasted Red Pepper Cream Sauce

Chicken Oscar \$35.95

Oven Roasted Chicken Breast Stuffed with Crab and Asparagus Served with a Béarnaise Sauce

Herb Roasted Chicken \$32.95

Herb Roasted Chicken Legs and Thighs Topped with a Smokey Bacon Sage Cream Sauce

Coq Au Vin Blanc \$33.95

Chicken Legs and Thighs Braised in White Wine with Bacon, Carrots and Onions Served with a White Wine Cream Sauce

Traditional Turkey Dinner \$28.00

A combination of White and Dark Oven Roasted Turkey, stuffing and cranberries finished with Turkey Pan Gravy

Roman Style Chicken \$29.00

Flame Broiled 9 cut Chicken topped with stewed tomatoes, onions, and Red Bell Peppers topped with shaved parmesan and crispy Pancetta

Rosemary Dijon Pork Loin \$32.95

Slow Roasted Pork Loin with a Dijon Rosemary Crust Served with a Roasted Garlic and Shallot Jus

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Honey and Herb Roasted Pork Loin \$33.95

Pork Loin Stuffed with Apples, Cranberries, and Pistachios Served with a Calvados Jus

Coffee Rubbed Pork Tenderloin \$34.95

Pan Seared Coffee Crusted Pork Tenderloin Served with a Maple Butter Cream Sauce

Dijon brown butter Tilapia \$33.95

Dijon Crusted Tilapia Covered in a brown butter Caper Sauce

Pan Fried Pickerel \$36.95

A Filet of Fresh Ontario Pickerel Breaded and Served with a Toasted Almond Cream Sauce

Caribbean Salmon \$35.95

Fresh Atlantic Salmon Fillet Lightly Spiced and Topped with a Tropical Salsa

Maple bacon crusted Salmon \$36.95

Atlantic Salmon fillets topped with a maple bacon crumble and butter basted

Braised beef short ribs \$36.95

Beef Short Ribs Braised in Sherry Wine and Served with a Reduction of the Braise Liquid

Roasted Strip Loin \$35.95

Seared and Roasted AAA Canadian Strip Loin with a cracked pepper Dijon cream

Prime Rib \$36.95

Canadian AAA Slow Roasted Prime Rib with a Red Wine Jus and Yorkshire Pudding

Beef Tenderloin (market value)

Coated in Our House Spice Blend and Pan Seared Then Topped with a Rosemary Port Reduction

Main Course Additions

Sautéed Mushrooms & Onions \$2.00 p/p

Jumbo Shrimp Skewer (market value)

Oscar Topper \$2.50 per person

Lobster Tail (market value)

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Vegetarian

Grilled Vegetable Penne \$30.95

Fire grilled bell Peppers and Red Onions Tossed in Our House Pomodoro Sauce

Roasted Zucchini Caprese . \$30.95

Roasted Zucchini Topped with Tomatoes, Fresh basil, Mozzarella Cheese, finished with a Balsamic Reduction Served with Garlic Mashed Potatoes

Vegan

Ratatouille Risotto \$30.95

Creamy Risotto with Tomato, Bell Peppers, Onions, Eggplant and Zucchini

Cauliflower Steak \$30.95

Thick Center Cut Seasoned Cauliflower

Flame Broiled Topped with a Mushroom Gravy and Served on a Bed of Rice Pilaf

Soup Selection

Cream of Tomato with a Pesto Drizzle

Roasted Butternut Squash with Apple, Crème Fraiche and Toasted Almonds

Cream of Field Mushroom

Pesto Chicken

Chicken Consommé with Wild rice and Cranberries

Beef Consommé with Grilled Pineapple and Tomato

Seafood Chowder *(additional \$2.00 per person)*

Salad Selection

Fresh Seasonal Salad with apricot balsamic dressing

Pancetta Caesar Salad with Herb and Garlic Croutons

Tuscan Panzanella salad



Additional Salad Options \$2.50 (per person)

Tomato and Bocconcini Salad on Romaine Lettuce with Red Onions
Prosciutto Watermelon Salad with Soft Mozzarella and Balsamic Reduction
Smoked Beet Salad with Charred Pecans, Citrus Slices and Goat Cheese Buttermilk
Crema
Charred Vegetable Salad on Mixed Greens with a Roasted Garlic Red Wine Vinaigrette
Strawberry Spinach Salad with Sliced Almonds and Goats Cheese Tossed in a
Red Wine Vinaigrette

Vegetable Selection

Maple Bourbon Glazed Carrots
Roasted Butternut Squash
Garlic Vegetable Medley
Sweet and Spicy Brussel Spouts
Roasted Root Vegetables
Mixed Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions
Braised Cabbage and Apples

Starch Selection

Garlic Mashed
Basil Whipped Potatoes
Garlic and Herb Roasted Potato
Sweet Potato Mashed
Scalloped Potatoes
Duo of Scalloped Potato (sweet and reg
potato)
Rice Pilaf
Spanish Rice



Plated Dessert Alternatives

(Prices are per person)

Peach Crumble \$2.95

Baked Peaches Mixed with Granola, Nuts Topped with Vanilla Ice Cream and Caramel Sauce

Caramel Macchiato Cheesecake \$4.95

Espresso Cheesecake Topped with Rich Whipped Cream and Drizzled with Warm Caramel

Cherry Semifreddo with a Chocolate Ganache \$4.95

House Made Rum Cherry Semifreddo Topped with a Chocolate Ganache

Peanut Butter and Nutella Cream Puff Pastry \$4.95

A Stack of Puff Pastry Filled with Nutella Cream and Topped with a Warm Peanut Butter Sauce

White Chocolate and Raspberry Crème Brule \$4.95

White Chocolate Vanilla Baked Custard with Raspberries and Finished with Caramelized Brown Sugar



Dinner Buffets

***Manion Buffet* \$30.95**

(Minimum 30 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

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

Hot Entrée Selection

(Choice of one of the following)

Meatballs in Tomato Sauce
Sweet and Sour Meatballs
Herb Roasted chicken with a Sage Cream Sauce
Honey Roasted Pork Loin with Calvados Jus

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf
Basil Whipped Potatoes
Garlic Mashed Potatoes
Herb Roasted Potatoes

Vegetables

(Choice of one of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Mixed Beans and Onions with Bacon
Peaches and Cream Corn

Dessert Island

Assorted cakes, pastries and desserts
Fresh Brewed Coffee and Tea



Deluxe Buffet \$34.95

(Minimum 30 guests) all items are subject to market availability

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

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

Hot Entrée Selection

(Choice of two of the following)

Penne Pomodoro

Penne Carbonara

Meatballs in Tomato Sauce

Sweet and Sour Meatballs

Southern Fried Chicken with a Chipotle Honey aioli

Herb Roasted chicken with a Sage Cream Sauce

Honey Roasted Pork Loin with Calvados Jus

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf

Basil Whipped Potatoes

Garlic Mashed Potatoes

Herb Roasted Potatoes

Vegetables

(Choice of one of the following)

Maple Bourbon Glazed Carrots

Garlic Vegetable Medley

Mixed Beans and Onions with Bacon

Grilled Peppers, Zucchini and Onions

Peaches and Cream Corn

Dessert Island

Assorted cakes, pastries and desserts

Fresh Brewed Coffee and Tea

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Premium Buffet \$36.95

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

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

Fresh Seasonal Salad with Assorted Dressings

Pancetta Caesar Salad with Herb and Garlic Croutons

(Choice of two of the following)

Creamy Potato Salad, Coleslaw, Pasta Salad in a Sun-Dried Tomato Sauce,
Smoked Beet, Santa Fe, Tomato Bocconcini, Panzanella, Mediterranean

Hot Entrée Selection

Carved AAA Canadian Roast Beef

(Choice of two of the following)

Perogies with Bacon and Green Onions, Southern Fried Chicken with Chipotle Aioli,
Herb Roasted Chicken with Sage Cream Sauce, Chicken Marsala,
Cheese Tortellini Alfredo, Penne Pomodoro, Meatballs in Tomato Sauce,
Sweet and Sour Meatballs, Roasted Pork Loin with Calvados Jus,
Whiskey Peach Glazed Pork Lion, Dijon Brown Butter Tilapia

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf, Spanish Rice, Scalloped Potatoes, Basil Whipped Potatoes, Garlic
Mashed Potatoes, Twice Baked Potatoes, Herb Roasted Potatoes

Vegetables

(Choice of one of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Sweet and Spicy Brussel Spouts
Roasted Root Vegetables
Mixed Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions

Dessert Island

Assorted Cakes, Pastries, Desserts and Cheesecakes
Fresh Brewed Coffee and Tea

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Executive Buffet \$45.95

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

Vegetable and Dip Platter, Pickle and Olive Platter, Assorted Fresh Dinner Rolls

Salads

Seasonal Salad with Assorted Dressings, Pancetta Caesar Salad with Herb and Garlic Croutons, Tomato Bocconcini Salad, Panzanella Salad
Pasta Salad with Sun Dried Tomatoes
Spinach Strawberry Salad, Mediterranean Salad

Hot Entrée Selection

*Carved AAA Canadian beef with Au Jus
(Choice of three of the following)*

Perogies with Bacon and Green onions, Southern Fried Chicken with Chipotle aioli,
Herb Roasted Chicken with Sage Cream Sauce, Chicken Marsala,
Cheese Tortellini Alfredo, Penne Pomodoro,
Meatballs in Tomato Sauce, Sweet and Sour Meatballs,
Roasted Pork Loin with Calvados Jus, Whiskey Peach Glazed Pork Lion,
Fried shrimp, Maple Bacon Crusted Salmon, Dijon Brown Butter Tilapia

Additional Items

(Choice of one of the following)

Vegetable Rice Pilaf, Spanish Rice,
Scalloped Potatoes
Duo of Scalloped Potatoes
Basil Whipped Potatoes
Garlic Mashed Potatoes
Twice Baked Potatoes
Herb Roasted Potatoes

Vegetables

(Choice of one of the following)

Maple Bourbon Glazed Carrots
Garlic Vegetable Medley
Sweet and Spicy Brussel Spouts
Roasted Root Vegetables
Mixed Beans and Onions with Bacon
Grilled Peppers, Zucchini and Onions,
Peaches and Cream Corn,

Dessert Island

Assorted Cakes, Pastries and Cheesecakes, Assorted Fresh Fruit
Flamed Cherries Jubilee on Ice Cream
Fresh Brewed Coffee and Tea

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BBQ Steak Dinner Buffets

(not available for Weddings)

All Steak Dinners include:

Fresh Dinner Rolls, Pickle and Olive Tray, Vegetable Dip Platter,
Strawberries Romanoff
Fresh Brewed Coffee and Tea

Steak Dinner Options (market value)

Sirloin Steak
New York Strip Loin Steak
Rib Eye Steak

Basic Steak Dinner (market value)

Steak Choice
Seasonal Salad with Assorted Dressings, Pancetta Caesar Salad
Baked Potatoes with all the Fixings
Sautéed Mushrooms and Onions
Garlic Vegetable Medley

Ultimate Steak Dinner (market value)

Steak Choice
Smoked Beet Salad, Spinach and Strawberry Salad
Seasonal Salad with Assorted Dressings, Pancetta Caesar Salad
Baked Potato with all of the fixings
Sautéed Mushrooms and Onions
Vegetable Medley

Additional Items

Shrimp Skewers	market value per person
Deep Fried Shrimp	\$5.50 per person
Herbed Roasted Chicken	\$4.00 per person
Lobster Tail	market value per person
Cheesecake	\$3.95 per person

Cocktail Receptions

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Deluxe \$19.95

Cold

Hummus and Pitas
Bruschetta Crostini

Hot

Vegetable Spring Rolls
Assorted Flatbreads
Honey Garlic Chicken Skewers
Buffalo Pork

Premium \$26.95

Cold

Prosciutto and Melons
Smoked Salmon and Caper Roll
Caesar Crostini
Spinach Cream Cheese Rolls

Hot

Spicy Chicken Tostadas
Caramelized Onion and Bacon Dip
Deep Fried Shrimp
Gourmet Flatbreads
Steakhouse Beef Skewers

Executive \$30.95

Cold

Prosciutto, Nectarine, Arugula Parcels
Smoked Salmon on Pumpnickel
Stuffed Cherry Tomatoes with Herbed Goats Cheese
Premium Flatbreads
Hummus and Pitas
Olive Tapenade Canapé

Hot

Carnè Asada Tostadas
Bacon Wrapped Asparagus
Caramelized Onion and Bacon Dip
Pancetta Wrapped Shrimp
Bacon Wrapped Scallops
Honey Garlic Chicken Skewers
Vegetable Spring Rolls
Spicy Vegetable Fritters

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Cocktail Appetizers

(Prices are per dozen)

Cold Appetizers

Stuffed Cherry Tomatoes \$18.00

Ripe Cherry Tomatoes, stuffed with Herbed Goat Cheese

Bruschetta Crostini \$19.00

Toasted Garlic Crostini Topped with Our Signature Bruschetta and Garnished with Feta

Spinach and Artichoke Rolls \$20.00

Soft Flour Tortilla Rolled with Artichokes, Spinach and Garlic Cream Cheese

Olive Tapenade and Goat Cheese

Crostini \$21.00

Fresh Baked Crostini with Thyme Goat Cheese Topped with a Mixed Olive Tapenade

Caesar Crostini \$19.00

Garlic and Herb Crostini Topped with Dressed Romaine, Pancetta and Finished with a Parmesan Crisp

Prosciutto and Watermelon \$22.00

Crispy Prosciutto on Fresh Watermelon with Bocconcini Cheese finished with a Balsamic Reduction

Prosciutto, Nectarine, and

Arugula Parcels \$23.00

Grilled Nectarine and Arugula and Blue Cheese Wrapped in Prosciutto Drizzled with an Apricot Balsamic

Smoked Salmon and

Cream Cheese Roll \$25.00

Cream cheese, Thin Slices of Smoked Salmon, and Red Onion Rolled in a Flour Tortilla Topped with Capers

Smoked Salmon on

Pumpernickel \$26.00

Slices of Fresh Pumpernickel with a Citrus Dill Spread Topped with Smoked Salmon

Hummus and Pitas \$20.00

(Serves approximately 20 ppl)

Traditional and roasted red pepper hummus served pitas

Hot Appetizers

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Caramelized Onion and Bacon Dip

\$20.00 (serves approximately 20)

A Blend of Cheeses, Caramelized Onions, Smokey Bacon Baked and Served with Tortillas

Mini Vegetable Spring Rolls \$18.00

Fried Mini Spring Rolls Served with a Thai Basil Chili Sauce

Indian Spiced Vegetable

Fritters \$18.00

Indian Style Vegetable Fritters Served with Mango Chutney

Cheddar Cheese Bites \$19.00

Bite Size Cheddar Cheese Battered and Deep fried

Honey Garlic Chicken

Skewer \$20.00

Chicken, Peppers and Onions, Glazed with Honey Garlic Sauce on a Bamboo Skewer

Spicy Chicken Tostadas \$21.00

Brazilian Spiced Chicken, Cilantro Cream, and Fresh Pico da Gallo on a Mini Tortilla

Carnè Asasda Tostadas \$22.00

South American Marinated Beef, Cilantro Cream and Cabbage Slaw on a

Mini Tortilla

Steakhouse Beef Skewers \$24.00

Marinated Beef, Peppers and Onions Brushed with Steak Sauce on a Bamboo Skewer

Buffalo Pork \$20.00

Breaded Pork Fried to Golden Brown and Tossed in Franks Buffalo Sauce

Bacon Wrapped Asparagus \$22.00

Fresh Asparagus Wrapped in Crispy Bacon and Finished with a Brown Sugar Soy Glaze

Breaded Shrimp market value

Fresh Shrimp Breaded and Golden Fried and Served with Tangy Cocktail Sauce

Pancetta Wrapped

Shrimp market value

Fresh Shrimp Wrapped in Pancetta and Baked to Perfection

Bacon Wrapped Scallops market value

Fresh Sea Scallops Wrapped in Bacon and Baked Golden Brown

Mushroom Neptune crostini 26.00

Shrimp, Crab, Mushrooms and a Blend of Cheeses Served Warm on a Garlic Crostini

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Assorted Cold Platters

(Platters serve 25 guests)

Vegetable and Dip Platters \$80.00

Assorted Fresh Seasonal Vegetables with a Herb and Garlic Cream Cheese

Cheese and Crackers Platters \$100.00

A Variety of Domestic Cheeses with an Assortment of Crackers

Fresh Sliced Fruit Platters \$100.00

Assorted Slices of Seasonal Fruit

Imported Cheese Platter \$125.00

A Variety of Imported Cheeses with an Assortment of Crackers

Assorted Meat Platter \$110.00

Assorted Cold Cuts *(including Roast Beef, Prosciutto, Ham and Salami)*

Assorted Sandwich and Wrap Platter \$95.00

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

Breads Dips and Spreads \$85.00

Assorted Artisan Breads, Rolls and Pitas Accompanied by Various Dips and Spreads

Shrimp Cocktail Platter (market price)

Shrimp Poached in a Court Bouillon Served Chilled with Lemon and Tangy Cocktail Sauce

Side of Smoked Salmon (market price)

A Full Side of Cold Smoked Atlantic Salmon Served with Assorted Accompaniments

Chocolate Fountain \$150.00 (Serves 50 guests)

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



Chef stations

(per person – available with Cocktail Receptions)

Beef Carving \$16.00

Chef Carved Roast Beef Served with
Rolls and Accompaniments

Flambé Station \$10.00

Flambeed Berries Served Over Ice
Cream

Pork Carving \$14.50

Chef Carved Honey Roasted Pork Loin
Served with Rolls and Accompaniments

Nacho Station \$15.00

House Made Seasoned Tortilla Chips
with a Variety of Toppings, Warm
Cheese Sauce, Sour Cream and Salsa