

FORT WILLIAM COUNTRY CLUB



***1350 Mountain Road,
Thunder Bay, Ontario
P7J 1C2***

***Phone: (807) 475-8925
Fax: (807) 473-8127***

E-mail: banquetsales@fwcc.ca



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*

A la Carte Dinner Choices

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

Chicken Pesto

A 6 ounce Chicken Breast Stuffed with Basil, Pine Nuts, Garlic, Parmesan Cheese and a Hint of Olive Oil

Chicken Formage

A 6 ounce Chicken Breast Stuffed with Ricotta Cheese, Basil and Garlic topped with a Zesty Tomato Sauce

Chicken Kiev

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

Pork Scaloppini

Tender Slices of Roast Pork Loin cooked to perfection, topped with a Marcelous Sauce

Herb de Provence Pork Chop

A 10 ounce Pork Chop brushed with Herb de Provence and served with its own Pan Juices and Warm Apple Compot

Bourbon Roasted Pork Loin

A 10 ounce well seasoned Pork Loin with a New Orleans twist on a Bourbon Peach Sauce

Asian Baked Salmon

A 6 ounce Baked Salmon Filet baked with Brown Sugar, Ginger, Garlic and Rice Wine

*All meals are subject to 8% Provincial Sales Tax, 5% Goods and Services Tax & 15% Gratuity
All Menu Prices are of Market Value*

Poached Salmon

A 6 ounce Filet of Atlantic Salmon, Poached with White Wine, Honey, Fresh Dill and Lemon

Pan Fried Pickerel

A Filet of Fresh Ontario Pickerel, breaded in Corn Flakes and fried with thinly sliced Mushrooms, Capers, Parsley, Lemon Segments & Brown Butter

Grilled Ontario Lake Trout

A lightly floured and seasoned Filet served with a Lemon Chive Compound Butter

Dijon Crusted Top Sirloin

Sirloin Roast seasoned and smothered with Dijon and drizzled with a rich Red Wine Jus

Prime Rib

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

English Style Roasted Pork Loin

Seared and Slow Roasted with a Balsamic Red Wine Jus

Beef Tenderloin market value

Seasoned with Coarse Sae Salt and Pine Herbs served on Marsala Wine with Pepper Corn Sauce

Soup Selection

Cream of Broccoli

Tomato Bisque

Chicken Consommé with a Julian of Vegetables

Cream of Field Mushroom

Beef Consommé Celestine

Salad Selection

Fresh Seasonal Salad with Assorted Dressings

Caesar Salad with Herb & Garlic Croutons

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 Potatoes

Garlic Mashed Potatoes

Roasted Potatoes

Potato Croquettes

Duchesse Potatoes

Rice Pilaf

White and Wild Rice

Executive A la Carte Dinners

Grand Dean

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

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

Butter Nut Squash Soup with Crème Fraiche
Caesar Salad with a Garlic Crouton Collar dressed with Oswald Caesar
Chilli 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 Lave Cheesecake topped with Carmel Sauce

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,
Beef Stroganoff, Pepper Steak*

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

(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,
Beef Stroganoff, Pepper Steak*

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, Flamed Berries on Ice Cream
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

All Steak Dinners include:

*Freshly Baked 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
Fresh Seasonal Salad with Assorted Dressings
Baked Potato with all of the Fixings
Sautéed Mushrooms and Onions
Maple Glazed Baby Carrots
Green Beans*

Ultimate 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*

Gourmet Steak Dinner

*Steak Choice
Spinach Salad
Seasonal Salad with Assorted Dressings, Caesar Salad with Herb & Garlic Croutons
Grilled Potato Salad
Deep Fried Shrimp (Coconut or Plain)
Sautéed Mushrooms and Onions
Maple Glazed Baby Carrots
Asparagus in Brown Butter*

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Cocktail Reception per person

Vegetable & Dip Platter

Pickle & Relish Platter

Cold Canapés

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

Hot Canapés

Deep Fried Shrimp

Bacon Wrapped Sausages

Mini Egg Rolls

Cheese Bites

BBQ Chicken Wings

Quiche

Swedish Meat Balls

Additional Items

Mushrooms Neptune

Teriyaki Chicken Skewers

Pepper Beef Skewers

Spicy Chilli Shrimp Skewers

Hors D'oeuvres

Cold Hors D'oeuvres

Stuffed Cherry Tomatoes with Cream Cheese per dozen
Ripe Cheery 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

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

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

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

Coconut Breaded Shrimp market value

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

Bacon Wrapped Scallops

Fresh Sea Scallops wrapped in Bacon and baked golden brown

Garlic and Herb Shrimp Skewer market value

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 Platters

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

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

Sweet Interludes

Tiramisu

The classic Italian dessert flavoured 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 Flann

Rum Flavoured 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

