

Banquet

MENU & PRICELIST



Fort William

GOLF AND COUNTRY CLUB

— Established 1923 —



BREAKFAST BUFFETS

Includes assorted Chilled Juices,
Fresh Brewed Coffee and Tea

CONTINENTAL BREAKFAST | \$14.00

Fresh baked muffins, Cinnamon Buns
Strudels & Danish, Bagels with Cream Cheese,

BREAKFAST ON THE GO | \$15.90

Choice of Bacon or Sausage with an Egg
and Cheddar Cheese on an English Muffin
Served with Hash Brown Patties

TRADITIONAL BREAKFAST | \$17.60

Assorted Muffins and Pastries, Scrambled Eggs
Sausages, Bacon and Home Fries

PREMIUM BREAKFAST | \$21.00

Assorted Muffins and Pastries, Fruit and Yogurt
Parfait, Scrambled Eggs, Sausage, Bacon, Home
Fries, Blueberry Pancakes

ADDITIONAL ITEMS

CHILLED 2% MILK | \$2.95

CHILLED CHOCOLATE MILK | \$2.95

BOTTLE POP OR WATER | \$3.00

COLD CEREAL | \$2.35

COOKIES | \$2.35

YOGURT | \$2.95

FRESH SLICED FRUIT | \$6.00

WHOLE FRESH FRUIT | \$2.95

CROISSANTS AND SCONES | \$2.35

NUTRITION BREAKS

All prices are per person and include coffee and tea

HEALTH WISE | \$7.00

An assortment of whole fruit, selections of plain and fruit yogurt

FRESH SLICED FRUIT PLATTER | \$7.00

An assortment of fresh sliced seasonal fruit

GARDEN PLATTER | \$6.00

Fresh vegetables and dip

SWEET TOOTH | \$4.75

Fresh baked cookies

ANTIPASTO | \$16.50

Assortment of roasted marinated vegetables, artisan bread, cured meats, locally sourced cheeses, dips and spreads



SANDWICHES

Sandwich entrées are served with fries and choice of seasonal salad with tomato vinaigrette or caesar Salad

PHILLY CHEESE STEAK | \$21.00

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 | \$19.95

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 | \$19.95

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

PASTA

Pasta Lunch Entrées are Served with Dinner Rolls and a Choice of Seasonal Salad with Tomato Vinaigrette or Caesar Salad

TORTELLINI AND ROASTED VEGETABLES | \$19.95

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

SMOKED CHICKEN AND CHORIZO | \$21.95

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

PENNE WITH A BEEF RAGOUT | \$23.95

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

LUNCH ENTRÉES

Lunch entrées are Served with Dinner Rolls, Choice of Seasonal Salad with Tomato Vinaigrette or Caesar Salad

STEAKHOUSE KABOBS | \$25.95

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

CARIBBEAN JERK PORK LOIN | \$23.95

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 | \$23.95

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

LOUISIANA FISH AND CHIPS | \$22.95

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

LUNCH ADDITIONS | PER PERSON

Soup de Jour | \$2.95

Garlic Toast | \$1.75

Shrimp Skewer | \$5.50

Assorted cookies | \$2.50

Fresh Sliced Fruit | \$5.95

Dessert Tray | \$6.50

All selections include Chef's choice Assorted pastries
and fresh brewed coffee and tea

THE LIGHTER SIDE | \$19.95

Vegetable and Dip Platter, Mixed Greens with Tomato
Vinaigrette, Soup de Jour, Assorted Sandwiches

BEEF ON A BUN | \$23.50

Vegetable and Dip Platter, Mixed Greens with Tomato
Vinaigrette, Roasted Potatoes, Beef on a Bun with All of
the Fixings

HOT LUNCH BUFFET | \$27.00

Vegetable and Dip Platter, Mixed Greens with Tomato
Vinaigrette, Seasonal Vegetable Medley, Penne and
Sausage in a Tomato Sauce, Garlic Mashed Potatoes
Herb Roast Chicken

ADDITIONAL ITEMS

Per Person

CAESAR SALAD | \$2.25

SPINACH STRAWBERRY SALAD | \$2.50

FRESH SLICED FRUIT PLATTER | \$5.95

CHEESE PLATTER | \$4.50

SOUP DE JOUR | \$2.95

All selections include choice of soup or salad, vegetable and starch of your choice, dinner rolls dessert and fresh brewed coffee and tea

CHICKEN KIEV | \$43.95

Cafe de Paris butter stuffed chicken breast

CHICKEN CHEVRE | \$44.95

Goat cheese, shallot and pancetta stuffed chicken breasts served with a roasted red pepper cream sauce

PESTO CHICKEN | \$43.95

Pesto marinated and roasted chicken supreme topped with feta cheese compound butter

HONEY AND HERB ROASTED PORK LOIN | \$42.95

Pork loin stuffed with apples and cranberries, served with calvados jus

BLACKENED PORK TENDERLOIN | \$43.95

Seared Pork loin rubbed with house blackened spices, served with pineapple salsa and port reduction

PICKEREL | \$42.95

Cracker crusted pickerel pan seared and served with a lemon and caper butter sauce

TOGARASHI SALMON | \$43.95

5oz salmon fillet coated in togarashi spice, served with a miso beurre blanc and herbs

LEMON AND DILL SALMON | \$44.95

Centre cut salmon fillet served with a lemon, dill and white wine cream sauce, fried sage and charred lemon

ROASTED STRIPLOIN | \$50.95

AAA sirloin served with chimichurri, confit garlic and shallots

PRIME RIB | \$57.95

Canadian AAA slow roasted prime rib with a red wine and herb demi glace and yorkshire pudding

VEGETARIAN

GRILLED VEGETABLE PENNE | \$36.50

Fire grilled bell peppers and red onions tossed in our house pomodoro sauce

ROASTED ZUCCHINI CAPRESE | \$36.50

Roasted zucchini topped with tomatoes, fresh basil, mozzarella cheese, finished with a balsamic reduction served with garlic mashed potatoes

VEGAN

RATATOUILLE RISOTTO | \$36.50

Creamy Risotto with tomato, bell peppers, onions, eggplant and zucchini

EGGPLANT PARMESAN | \$36.50

Grilled eggplant, marinara, vegan mozzarella, basil, served on a bed of rice pilaf

SELECTIONS

SOUP

Cream of tomato
Roasted butternut squash
Cream of field mushroom
Beef barley
Pesto chicken
Roasted red pepper and basil bisque

SALAD

TOMATO AND BOCCONCINI SALAD

Romaine lettuce with shallots, basil, pecorino romano

TUSCAN PANZANELLA SALAD

Ripe and juicy tomatoes, crusty ciabatta and fragrant basil

SUMMER SALAD

Romaine, orange segment, avacaco, strawberry, candied pecans and honey dill dressing

FIG AND FENNEL SALAD

Arugula, pomegranate, charred lemon vinaigrette, feta cheese, walnuts

CAESAR SALAD WITH HERB AND GARLIC CROUTONS

VEGETABLE

Honey and dill roasted baby carrots
Seasonal vegetables with garlic butter and herbs
Roasted brussel sprouts, blue cheese, balsamic and honey pepper bacon
Green beans with onions and almonds
Grilled peppers, zucchini and onions

STARCH

Garlic mashed
Whipped goat cheese yikon gold potatoes
Garlic and herb roasted potatoes
Rice pilaf
Spanish rice

AND MORE...

DESSERT

PEACH CRUMBLE

Baked peaches mixed with brown sugar and oat crumble, vanilla ice cream and caramel sauce

TIRAMISU

An elegant and rich layered Italian dessert with delicate ladyfinger cookies, espresso, mascarpone cheese, marsala wine, rum and cocoa powder

STRAWBERRY SHORTCAKE

Fresh whipped cream layered with vanilla sponge cake and fresh strawberries

NEW YORK CHEESE CAKE

Smooth and creamy New York cheesecake is a slice of desert heaven! It's a rich, velvety cheesecake with a classic graham cracker crust

WHITE CHOCOLATE AND RASPBERRY CREME BRULE

White chocolate vanilla baked custard with raspberries and finished with caramelized brown sugar

All buffets include vegetable and dip platter and assorted dinner rolls, dessert and fresh brewed coffee and tea

CLASSIC BUFFET | \$38.75

SALAD

Fresh mixed greens with tomato vinaigrette
Caesar salad with herb and garlic croutons

HOT ENTRÉE SELECTION

(Choice of one of the following)

Meatballs in tomato sauce
Sweet and sour meatballs
Herb roasted chicken
Blackened prok loin with calvados jus

ADDITIONAL ITEMS

(Choice of one of the following)

Rice pilaf
Herb goat cheese whipped potatoes
Garlic mashed potatoes
Garlic and herb roasted potatoes

VEGETABLES

(Choice of one of the following)

Honey and dill glazed baby carrots
Garlic vegetable medley
Mixed beans and onions with bacon
Peaches and cream corn

DELUXE BUFFET | \$42.50

SALAD

(Choice of two of the following)

Fresh mixed greens with tomato vinaigrette
Caesar salad with herb and garlic croutons

HOT ENTRÉE SELECTION

(Choice of two of the following)

Fried chicken with chipotle honey aioli
Herb roasted chicken
Penne with chorizo sausage and peppers
Penne pomodoro
Meatballs in tomato sauce
Sweet and sour meatballs
Roasted salmon with lemon white wine dill cream sauce
Blackened pork loin with calvados jus

ADDITIONAL ITEMS

(Choice of one of the following)

Rice pilaf
Herb goat cheese whipped potatoes
Garlic mashed potatoes
Garlic and herb roasted potatoes

VEGETABLES

(Choice of one of the following)

Honey and dill glazed baby carrots
Garlic vegetable medley
Mixed beans and onions with bacon
Grilled peppers, zucchini and onions
Peaches and cream corn

PREMIUM BUFFET | \$45.95

SALAD

(Choice of two of the following)

- Fresh mixed greens with tomato vinaigrette
- Caesar salad with herb and garlic croutons
- Creamy potatoe salad
- Coleslaw
- Pasta salad with tomato vinaigrette & herbed goat cheese
- Greek fig and fennel salad

HOT ENTRÉE SELECTION

(Choice of two of the following)

- Carved AAA Canadian roast beef
- Perogies with bacon and green onions
- Southern fried chicken with chipotle aioli
- Herb roasted chicken
- Hunter chicken
- Cheese tortellini alfredo
- Penne pomodoro
- Meatballs in tomato sauce
- Sweet and sour meatballs
- Lemon and dill salmon
- Whiskey peach glazed pork loin
- Blackened pork loin with calvados jus

ADDITIONAL ITEMS

(Choice of one of the following)

- Rice pilaf, Spanish rice
- Herb goat cheese whipped potatoes
- Twice baked potatoes
- Garlic mashed potatoes
- Garlic and herb roasted potatoes

VEGETABLES

(Choice of one of the following)

- Honey and dill glazed baby carrots
- Garlic vegetable medley
- Mixed beans and onions with bacon
- Grilled peppers, zucchini and onions
- Brussel sprouts with bacon, blue cheese and balsamic
- Roasted root vegetables

EXECUTIVE BUFFET | \$56.50

SALAD

(Choice of two of the following)

- Fresh mixed greens with tomato vinaigrette
- Caesar salad with herb and garlic croutons
- Tomato bocconcini salad
- Panzanella salad
- Coleslaw
- Pasta salad with tomato vinaigrette & herbed goat cheese
- Spinach strawberry salad
- Mediterranean salad

HOT ENTRÉE SELECTION

(Choice of three of the following)

- Carved AAA Canadian roast beef
- Perogies with bacon and green onions
- Southern fried chicken with chipotle aioli
- Herb roasted chicken
- Hunter chicken
- Cheese tortellini alfredo
- Penne pomodoro
- Meatballs in tomato sauce
- Sweet and sour meatballs
- Lemon and dill salmon
- Maple bacon crusted salmon
- Fried shrimp
- Whiskey peach glazed pork loin
- Blackened pork loin with calvados jus

ADDITIONAL ITEMS

(Choice of one of the following)

- Rice pilaf, Spanish rice
- Herb goat cheese whipped potatoes
- Twice baked potatoes
- Garlic mashed potatoes
- Garlic and herb roasted potatoes

VEGETABLES

(Choice of one of the following)

- Honey and dill glazed baby carrots
- Garlic vegetable medley
- Mixed beans and onions with bacon
- Grilled peppers, zucchini and onions
- Brussel sprouts with bacon, blue cheese and balsamic
- Roasted root vegetables
- Peaches and cream corn

BBQ STEAK DINNER

Not available for weddings

ALL STEAK DINNERS INCLUDE

Fresh dinner rolls, vegetable dip platter, dessert and 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

Fresh mixed greens with tomato vinaigrette

Caesar salad

Baked potatoes with all the fixings

Sauteed mushrooms and onions

garlic vegetable medley

ULTIMATE STEAK DINNER | MARKET VALUE

Steak choice

Fig and fennel salad

spinach and strawberry salad

Fresh mixed greens with tomato vinaigrette

Caesar salad

Baked potatoes with all the fixings

Sauteed mushrooms and onions

Vegetable medley

Penne pomodoro

Perogies with bacon and green onions

ADDITIONS | PER PERSON

Shrimp Skewer | Market price

Deep fried shrimp | \$6.50

Cheesecake | \$4.75

Lobster Tail | Market price

Herb Roasted Chicken | \$4.75

COCKTAIL RECEPTIONS
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DULUXE | \$23.50

COLD

Hummus and Pitas
Tomato Brushetta

HOT

Spring Rolls
Assorted Flatbreads
Honey Garlic Chcken Satay
Buttermilk Fried Chicken

PREMIUM | \$31.75

COLD

Tomato Bruschetta
Thai Chicken Wontons
Mushroom and goat Cheese Crostini
Smoked Salmon and Zucchini Rolls

HOT

Buttermilk Fried Chicken
Risotto Balls
Deep Fried Shrimp
Gourmet Flatbreads
Thai Beef Satay

EXECUTIVE | \$36.50

COLD

Thai Chicken Wontons
Smoked Salmon and Zucchini Rolls
Stuffed Cherry Tomatoes with Herbed Goat Cheese
Roasted Mushroom Crostini
Olive Tapenade Crostini
Hummus Pitas

HOT

Chorizo tostadas
Prosciutto Wrapped Asparagus
Spinach and Artichoke Dip
Buttermilk Fried Chichen
Bacon Wrapped Scallops
Honey Garlic Chicken Satay
Risotto Balls

COLD APPETIZERS

Prices are per dozen

STUFFED CHERRY TOMATOES | \$21.00

Ripe cherry tomatoes, stuffed with herbed goat cheese

CAESAR CROSTINI | \$19.00

Garlic and herb crostini topped with dressed romaine, pancetta and finished with a parmesan crisp

TOMATO BRUSCHETTA | \$22.50

Toasted garlic crostini topped with our signature bruschetta and garnished with feta

THAI CHICKEN WONTONS | \$27.50

Fried wontons, sweet thai chicken, bell peppers and shredded greens

SHRIMP WONTON CUP | \$28.50

Poached shrimp, remoulade, charred lemon, wonton

MUSHROOM AND GOAT CHEESE CROSTINI | \$22.50

Garlic crostini, roasted crimini mushrooms, shallots & sun dried tomato, herb whipped goat cheese

SMOKED SALMON AND ZUCCHINI ROLL | \$27.50

Cream cheese, thin slices of smoked salmon, red onion rolled in a flour tortilla topped with capers

SMOKED SALMON ON PUMPERNICKEL | \$30.50

Slices of fresh pumpernickel with citrus dill spread topped with smoked salmon

HUMMUS AND PITAS | \$23.50

Traditional and roasted red pepper hummus and pitas

HOT APPETIZERS

Prices are per dozen

CHORIZO TOSTADOS | \$28.00

Chorizo sausage, shredded greens, lime crema and pico de gallo

HONEY GARLIC CHICKEN SATAY | \$24.75

Glazed chicken skewers served with honey garlic sauce

MINI VEGETABLE SPRING ROLLS | \$21.00

Fried mini spring rolls served with a thai basil chili sauce

BUTTERMILK FRIED CHICKEN | \$27.00

Buttermilk chicken fried to golden brown served with chipotle aioli, harissa honey drizzle

SWEET THAI BEEF SATAY | \$27.50

Marinated flank steak, sweet chili thai sauce, sesame and scallions

PROSCUITTO WRAPPED ASPARAGUS | \$25.00

Fresh asparagus wrapped in crispy bacon and finished with a brown sugar soy glaze

RISOTTO BALLS | \$28.00

Proscuitto and goat cheese risotto balls, marinara, basil pecorino romano

BREADED SHRIMP | MARKET PRICE

Fresh shrimp breaded and golden fried, served with tangy cocktail sauce

BACON WRAPPED SCALLOPS | MARKET PRICE

Fresh sea scallops wrapped in bacon and baked golden brown

COLD PLATTERS

Platters serve 25 guests

VEGETABLE AND DIP PLATTERS | \$105.00

Assorted fresh seasonal vegetables with a herb and garlic cream cheese

CHEESE AND CRACKERS PLATTERS | \$135.00

A variety of domestic cheeses with an assortment of crackers

FRESH SLICED FRUIT PLATTERS | \$135.00

Assorted slices of seasonal fruit

IMPORTED CHEESE PLATTER | \$175.00

A variety of imported cheeses with an assortment of crackers

MEAT PLATTER | \$210.00

Assorted cold cuts (including roast beef, prosciutto, ham and salami)

SANDWICH AND WRAP PLATTER | \$130.00

Roast beef, turkey, salami, ham and cheese, tuna salad and egg salad

BREADS DIPS AND SPREADS | \$110.00

Assorted artisan breads, pitas and a variety of dips and spreads

SHRIMP COCKTAIL PLATTER | MARKET PRICE

Fresh shrimp breaded and golden fried, served with tangy cocktail sauce

SIDE OF SMOKED SALMON | MARKET PRICE

A full side of cold smoked atlantic salmon served with assorted accompaniments

CHOCOLATE FOUNTAIN | \$175.00

Choice of white or dark chocolate accompanied by Italian cookies or seasonal fruit
