

# Menu

## HORS D'OEUVRES

- Mini assorted quiche
- Vegetable spring rolls
- English cucumber rounds  
(with herbed cream cheese)
- Deviled eggs
- Stuffed mushroom caps
  - Cod croquettes
- Bite size shrimp turnovers
- Vegetable spring rolls
- Coconut shrimp
- Spinach and feta spanakopita
- Mini crab cakes

### ADD ON PLATTERS

- Vegetables and dips
- Fruit tray
- Cheese and crackers
- Variety of dips (3)
- Antipasto

## DINNER SELECTIONS

*(Served, Plated, Buffet or Country Style)*

Roast Beef

Roasted Chicken

Roast Pork

Boneless Chicken Breast (with your choice of stuffing)

- Traditional stuffing
- Bacon, garlic and green onions
- Spinach and feta cheese
- Honey ham and Swiss cheese
- Artichoke and sundried tomato

Roasted Turkey with Homemade Stuffing

Honey Glazed Ham with Applesauce

Bone in Chicken Breast (with choice of sauce)

- Orange ginger
- Pineapple curry
- Sweet mango chutney
- Wild mushroom
- Sundried tomato

\*Served – guests are served from platters by serving staff

\*Plated – guests are served their meal, plated, to their table

\*Buffet – guests are served from the buffet station by our serving staff

\*Country style – guests serve themselves by platters left on their tables  
(Please note, buffet service does not suggest “all you can eat”)

# DINNER SELECTIONS INCLUDE:

## CHOICE OF SOUP (1)

Portuguese Wedding Soup

*Add \$1.95 pp for:*

Caldo verde

Vegetable soup

Cream of potato and bacon

## CHOICE OF SALAD (1)

Tossed garden salad

*Add \$1.95 pp for:*

Caesar salad

Greek salad

## CHOICE OF POTATO (1)

Creamy mashed potato

Portuguese roasted mini potatoes

Scalloped potato

Herb and garlic red potato

## CHOICE OF VEGETABLE (1)

Peaches and cream corn

Maple glazed baby carrots

Sweet peas

Mixed vegetables

## CHOICE OF DESSERT (1)

Apple pie

Strawberry rhubarb pie

Cherry pie

Lemon Meringue pie

Strawberry shortcake

Coconut cream pie

Cheesecake with cherry topping

Mango mousse cake

Golden carrot cake

Chocolate layer cake

Tiramisu layer cake

Banana cream pie

Vanilla layer cake

- All dinners include buns and butter, and coffee and tea.
- We are more than happy to meet any dietary needs of your guests.
- Clients are responsible for making all their guests aware that if they require a special meal due to dietary needs, our Club requires 7 days advanced notice. We are not able to accept requests on the day of the event.

# LATE NIGHT BUFFETS

## PORTUGUESE STYLE

Shrimp in a spicy sauce	Cocktail sandwiches (egg salad & tuna)
Dungeness crab	Cold cut platter
Mussels	Fresh fruit tray
Clams	Cheese & crackers
Cod croquettes	Vegetable tray & dip
Shrimp turnovers	Assorted pastries

*Add lobster – please inquire*

## TRADITIONAL

Cocktail sandwiches (egg salad & tuna)  
Cold cut platter  
Cheese & crackers  
Buns & condiments  
Fresh fruit tray  
Vegetable tray & dip  
Assorted pastries

## CLASSIC

Cold cut platter  
Buns & condiments  
Creamy coleslaw  
Potato salad  
Fresh fruit tray  
Assorted Squares

## SOUTHERN FLAVOUR

Pulled pork or shaved roast beef  
Buns & condiments  
Potato salad OR coleslaw  
Vegetable tray & dip

## PUB FAVOURITES

Chicken wings  
Garlic bread  
Tortilla chips, cheese sauce & salsa  
Onion rings  
Vegetable tray & dip

## LIGHTER SIDE

Cold cut platter  
Cheese & crackers  
Buns & condiments  
Fresh fruit tray  
Vegetable tray & dip

## MASHED POTATO BAR

*Piping hot mashed potatoes served in a martini glass with a variety of toppings,*

### **Choose 8:**

Pulled pork <b>OR</b> taco seasoned ground beef	
Feta cheese	Bacon Bits
Parmesan	Green Onions
Butter	Creamed corn
Sour Cream	Crushed tortilla chips
Salsa	Shredded cheese
Beef Gravy	Hot banana peppers

➤ Add pulled pork on a bun or BBQ Meatballs