

BUFFET

Minimum of 30 people

BUFFET LUNCH

\$45 per person

Assorted freshly baked rolls and butter

CHILLED

Mixed green salad, with shredded carrot, cucumber, cherry tomato, house balsamic dressing
Panzanella salad, tomato, roasted red pepper, red onion, Kalamata olives, roasted baguette crisps, aged balsamic vinaigrette with herbed olive oil
Kale & Quinoa salad, cranberry, toasted pecans, red onion, roasted sweet potatoes, maple balsamic dressing
Smoked Atlantic salmon, with capers, pickled red onions

CARVING STATION

Whole roasted AAA Alberta Striplion, mustard, horseradish and red wine jus
House brined turkey, cranberry sauce and homemade gravy

HOT

Maple glazed roasted salmon, with braised orange, shaved fennel
Wild mushroom orecchiette in fresh herb cream sauce
Yukon mash potatoes
Seasonal vegetable medley
Sage & apple stuffing

DESSERT

Sliced fruit platter
Assorted seasonal cakes, pies and cookies
Coffee & Tea station

BUFFET DINNER

\$55 per person

Assorted freshly baked rolls and butter

CHILLED

Mixed green salad, with shredded carrot, cucumber, cherry tomato, house balsamic dressing
Panzanella salad, tomato, roasted red pepper, red onion, Kalamata olives, roasted baguette crisps, aged balsamic vinaigrette with herbed olive oil
Kale & Quinoa salad, cranberry, toasted pecans, red onion, roasted sweet potatoes, maple balsamic dressing
Roasted beet & goat cheese salad, bitter greens, pumpkin seeds, radish and cider vinaigrette
Smoked Atlantic salmon, with capers, pickled red onions
Poached jumbo shrimp, cocktail sauce & lemon
Domestic cheese & crackers

CARVING STATION

Whole roasted AAA Prime Rib, mustard, horseradish and red wine jus
House brined turkey, cranberry sauce and homemade gravy

HOT

Maple glazed roasted salmon, with braised orange, shaved fennel
Wild mushroom orecchiette in fresh herb cream sauce
Yukon mash potatoes
Seasonal vegetable medley
Sage & apple stuffing

DESSERT

Sliced fruit platter
Assorted seasonal cakes, pies and cookies
Homemade warm apple crumble
Coffee & Tea station



BAYVIEW
GOLF & COUNTRY CLUB

Holiday Menu



PLATED LUNCH

Minimum of 20 people

All plated meal selections include assorted rolls & butter, choice of one appetizer and a dessert. Up to 2 entrée choices available plus vegetable medley. Regular & decaffeinated coffee & tea service with dessert

CHOICE OF APPETIZER

- Cream of mushroom soup**, with truffle oil
- Butternut squash soup**, toasted spiced pumpkin seeds
- Mixed green salad** with shredded carrot, cucumber, cherry tomatoes, balsamic vinaigrette
- Radicchio, endive & arugula** with crumbled goat cheese, dried cranberry, red onion and roasted walnut dressing (add \$2)

CHOICE OF ENTRÉE

- House brined turkey**, apple sage stuffing, turkey gravy \$36
- Crispy skin Atlantic salmon** with caper dill compound butter \$38
- Whole roasted striploin**, caramelized onions \$42

CHOICE OF DESSERT

- Warm apple crumble**, caramel sauce
- New York Cheesecake**, berry coulis
- Vanilla bean ice cream**, berry garnish

CHOICE OF STARCH

- Herb roasted potatoes**
- Buttermilk mashed potato**
- 7-grain rice pilaf**

PLATED DINNER

CHOICE OF APPETIZER

- Cream of mushroom soup**, with truffle oil
- Butternut squash soup**, toasted spiced pumpkin seeds
- Baby arugula and spinach**, with toasted pecans, dried cranberries, red onion, roasted butternut squash, maple balsamic vinaigrette
- Caprese salad**, sliced tomatoes, Fiore di Latte cheese, fresh basil, olive oil drizzle and balsamic glaze (add \$3)
- Crisp romaine**, fennel and baby kale, with pecorino and rosemary focaccia croutons, eggless Caesar dressing (add \$2)

CHOICE OF ENTRÉE

- Herb roasted chicken supreme**, grainy mustard maple jus \$53
- Pan roasted halibut**, lemon chive cream, sauce vierge..... \$60
- Thyme roasted AAA beef tenderloin**, red wine jus \$62
- Duo of grilled AAA New York striploin & chicken supreme**, marsala and cremini mushroom cream sauce \$63

CHOICE OF DESSERT

- Chocolate mousse**, espresso whipped cream & berries
- Toffee apple tart**, served with caramel sauce
- Crème brulee** served with fresh berries
- Housemade Tiramisu**, served with fresh berries

CHOICE OF STARCH

- Herb roasted potatoes**
- Sweet potato mash**
- 7-grain rice pilaf**
- Forked red skin potatoes**, olive oil and soft herbs

All prices are subject to 16% event administrative fee & HST. Menus & prices subject to change

COCKTAIL RECEPTION

SMALL: 15 SERVING
MEDIUM: 30 SERVING
LARGE: 50 SERVING

Mediterranean Platter, with chick pea hummus, baba ganoush, roasted red pepper dip, toasted pita points and vegetable crudité S: \$120 M: \$238 L: \$375

Canadian cheese board, Ontario & Quebec cheeses served with dried fruits, spiced nuts, and assorted crackers S: \$128 M: \$250 L: \$400

Antipasto Platter, grilled zucchini, eggplant and peppers, marinated olives, cherry tomato bocconcini, basil salad, sliced cantaloupe, genoa salami, capicola & prosciutto S: \$225 M: \$390 L: \$600

Cocktail Shrimp, chilled cold water prawns served with classic cocktail sauce and sliced lemons 75 pieces-\$168, 125 pieces-\$280, 200 pieces-\$450

Beef Carving Station (chef attended),

slow roasted striploin or traditional deli style corned beef brisket, or Montreal smoked meat, assorted rolls, artisan mustards and condiments \$390 per 30 serving

Sliced Fresh Fruit, platter of fresh seasonal fruit & berries S: \$105 M: \$195 L: \$310

Sweet Table, selection of mini cakes, pastries and cookies \$36 per dozen

HORS D'OEUVRES

Minimum 3 dozen order required per each item
\$34 per dozen

CHILLED: Herb boursin on crisp baguette, chilled marinated mushroom with fresh chives
Crostini, goat cheese spread with marinated tomato
Cherry tomato and bocconcini skewers with balsamic glaze
Fresh Saigon vegetable rolls with sweet & spicy dip
Tuna poke, sesame soya glaze (add \$3)
Prosciutto and melon (add \$3)
Shrimp shooter (add \$3)
Peking duck crêpes with hoisin glaze (add \$3)
Smoked salmon on marble rye toast, dill crème fraîche

HOT: Crispy vegetable spring rolls with spicy plum sauce
Steamed mini Cantonese style BBQ pork buns
Two bite truffle mushroom quiche
Breaded southern fried chicken skewer with BBQ aioli (add \$3)
Mushroom provolone risotto balls
Tempura shrimp (add \$3)
Herb roasted New Zealand lamb chops with rosemary jus (add \$6)
Beef wellington, puff pastries (add \$3)
Snow crab cakes with Cajun sweet corn rémoulade (add \$3)

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