

Holiday Menu 2017

Reception Platters

Kale Chips with Sea Salt

Roasted with a hint of extra virgin olive oil
\$2.50

House Cooked Smoked Paprika Chips

Ranch dip
\$2.50 per guest

Puff Pastry wrapped Brie

Cranberry orange and ginger, fresh baguette
\$75 per 20 guests

Elegant Local & Imported Cheese Platter

Fresh baguette, crackers, nuts and dried fruit
\$5 per guest

BC Smoked Salmon Platter

Pumpernickel, cream cheese, red onion & capers
\$5.50 per guest

Charcuterie Platter

Local & imported cured and smoked meats, mustards, pearl onions, cornichons
\$7 per guest

Market fresh Crudité Platter

Fresh vegetables, duo of dips
\$3.25 per guest

Trio of Mediterranean Dips

Hummus, Curried Yam, Sundried tomato, crostini
\$3.75 per guest

Grilled Vegetable Platter

Our garden fresh pesto, Mediterranean vegetables, basil, olive oil
\$4 per guest

To book your event please contact our special event team
email: golfspecialevents@vancouver.ca
phone: 604-257-6919



Hors D'oeuvres

- passed or stationary -

HOT

Mini Tourtiere

Savory French Canadian Meat Pie

Christmas in a Bite

Tender turkey, stuffing, gravy, cranberry, wonton

Brie & Cranberry Firecracker

Phyllo pastry

Bacon Wrapped Fig

Blue cheese

Assorted Mini Quiches

Broccoli & bacon, Black forest Ham & Cheese, Mushroom & Onion

Italian Flatbread

Pesto, maple roasted vegetables, provolone

COLD

Smoked Salmon Roll

BC smoked salmon, cream cheese, cucumber

Salad Roll

filled with grilled mandarin, dried cherries, julienne of vegetables, ginger dip

Mimi Turkey Sone

Cranberry mayo, cucumber, provolone

Tomato Bononcini Skewer

Pesto, grape tomato, bocconcini

\$29 per dozen

*Only sold in minimums of 2 dozen of each

FRASERVUE ● MCCLEERY ● LANGARA



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Classic Holiday Turkey

Oven Roasted Grain Fed Turkey
Fresh Sage and Butter Basted
Maple Roasted Vegetables with Fresh herbs
Buttery Mashed Potatoes
Apple, Onion and Herb Stuffing
Spinach & Baby Kale Salad with
*dried cranberries, candied walnuts
and mandarin orange and ginger dressing*

House made Gravy

Chef made Cranberry Sauce
With hints of cinnamon and ginger



Sticky Toffee Pudding
Or
Raspberry Yule Log
Or
Eggnog Cheesecake



Coffee & Tea
\$33.95

Festive Glazed Ham Buffet

Maple Orange Glazed Ham
Dijon mustard, orange sauce

Medley of Harvest Vegetables
Roasted Potatoes and Yams
Spinach & Baby Kale Salad with
*dried cranberries, candied walnuts
and mandarin orange dressing*



Pumpkin Cheesecake
Or
Chocolate Hazelnut Yule Log



Coffee & Tea
\$29.95



Holiday 'Plated' Menu

Grilled Mandarin & Chestnut Salad
Rustic greens, cucumber & carrot curl, pomegranate vinaigrette

Or

Parsnip and Winter Spice Soup
Pumpkin seeds, apricots, cranberries, nutmeg oil

NOV

Fraser Valley Turkey Roulade Stuffed with Turkey leg confit
Roasted Brussel Sprouts
Tri Coloured Carrots
Potato and Yam Pave
Orange Ginger and Cranberry Chutney & Turkey Jus

NOV

Pumpkin Cheesecake with Ginger Crust

NOV

Coffee & Tea

Baked Holiday treats

\$49.95

If you have any special requests please don't hesitate to ask.
Our chef would be happy to customize a menu to suit your needs.

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