

# *Holiday Menu 2018*

## *Reception Platters (minimum 20 guests)*

### **Puff Pastry wrapped Brie**

Cranberry and VPG Red Current Compote, fresh baguette  
\$75- 20 guests

### **Elegant Local & Imported Cheese Platter**

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

### **BC Salmon Platter**

Smoked Salmon, Candied Salmon, Gravlax  
Pumpernickel, cream cheese, red onion, capers  
\$ 7 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

### **Antipasti Platter**

Grilled Vegetable Platter  
Grilled Mediterranean vegetables, grape tomato and marinated bocconcini , basil, olive oil  
\$ 5 per guest

### **Tempura Green Bean Platter**

Chipotle Dipping Sauce  
\$ 4.00 per guest (3.5 OZ)

To book your event please contact our special event team  
email: [golfspecialevents@vancouver.ca](mailto: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

### **Italian Flatbread**

Pesto, maple roasted vegetables, provolone

### **Miniature Grilled Cheese**

Roast pear, aged cheddar

## **COLD**

### **Smoked Salmon Canapé**

BC smoked salmon, rye, cream cheese, dill

### **Beet and Goat Cheese Mousse**

Beet Chip, herbs, goat cheese

### **Mini Turkey Sone**

Cranberry mayo, cucumber, provolone

### **Tomato Bononcini Skewer**

Pesto, grape tomato, Bononcini

\$30 per dozen

\*Only sold in minimums of 2 dozen of each



# *Classic Holiday Turkey*

Oven Roasted Grain Fed Turkey  
Fresh Sage and Butter Basted

Medley of Harvest Vegetables with herbs and cranberries

Buttery Mashed Potatoes  
Dried fruit and Herb Stuffing  
Onion, apple, cranberry, raisin, sage, parsley

Baby Kale & Romaine Salad  
Pomegranate jewels, Pumpkin Seeds, Mandarin Segments  
Spiced pear dressing

House made Gravy

Chef made Cranberry and Current Sauce



Chocolate Raspberry Yule Log  
Or  
Eggnog Cheesecake



Coffee & Tea  
\$33.95

# *Festive Glazed Ham Buffet*

Winter Spice Glazed Ham  
Clove, cinnamon, maple, Dijon

Medley of Harvest Vegetables with herbs and cranberries

Herb Roasted baby Red Skinned Potatoes  
Baby Kale & Romaine Salad  
Pomegranate jewels, Pumpkin Seeds, Mandarin Segments  
Spiced pear dressing



Chocolate Raspberry Yule Log  
Or  
Eggnog Cheesecake



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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