

# Holiday Menu 2024

## RECEPTION PLATTERS

(minimum 20 guests)

### **Puff pastry-wrapped brie**

Fresh baguette with cranberry and Vancouver Parks Golf garden-fresh red currant compote

**\$100 (20 guests)**

### **Elegant local and imported cheese platter**

Fresh baguette, crackers, nuts, and dried fruit

**\$120 (16-20 guests)**

### **Charcuterie platter**

Local and imported cured and smoked meats, mustards, pearl onions, and cornichons

**\$120 (16-20 guests)**

### **Market-fresh crudité platter**

Fresh vegetables with a duo of dips

**\$90 (16-20 guests)**

### **Antipasti grilled Mediterranean vegetable platter**

Grilled peppers, eggplant, zucchini, grape tomatoes, bocconcini and basil marinated in olive oil

**\$125 (15-20 guests)**

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## HORS D'OEUVRES

Passed or stationary

### Hot

Mini mushroom tart with hollandaise

Holiday skewer

*Tender turkey, stuffing, potato, gravy, and cranberry*

Arancini with tomato and pesto

Mini beef Wellington with gravy

Petite mac and cheese with truffle oil

Italian flatbread

*Pesto, maple-roasted vegetables, and provolone*

### Cold

Smoked salmon canapé

*Rye with BC smoked salmon, cream cheese, and dill*

Mini turkey scone

*Turkey, cranberry mayo, cucumber, and provolone*

Tomato bocconcini skewer

*Pesto, grape tomato, and bocconcini*

**\$40 per dozen**

*Only sold in minimums of two dozen per selection*

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## **CLASSIC HOLIDAY TURKEY BUFFET**

A hearty holiday favourite served with all fixings

### **Roasted turkey**

Oven-roasted, grain-fed turkey basted in butter and fresh sage, served with house-made gravy and chef's special cranberry sauce

### **Accompaniments**

Medley of harvest vegetables with herbs

Buttery mashed potatoes

Dried fruit and herb stuffing

*Onion, apple, cranberry, raisin, sage, and parsley*

Seasonal salad

*Artisan baby lettuces topped with cranberries, pumpkin seeds, mandarin segments, roast apple, and five-spice dressing*

### **Desserts (choice of one)**

Festive sugar cream yule log

or

Caramel eggnog cheesecake with hints of buttered rum

### **Beverages**

Coffee and tea

**\$42.95 per person (minimum 20 guests)**

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# Holiday Menu 2024

## **FESTIVE GLAZED HAM BUFFET**

A hearty buffet served with all fixings

### **Winter glazed ham**

Glazed ham spiced with clove, cinnamon, maple and Dijon

### **Accompaniments**

Medley of harvest vegetables with herbs

Herb-roasted baby red-skinned potatoes

Dried fruit and herb stuffing

*Onion, apple, cranberry, raisin, sage, and parsley*

Seasonal salad

*Artisan baby lettuces topped with cranberries, pumpkin seeds, mandarin segments, roast apple, and five-spice dressing*

### **Desserts (choice of one)**

Chocolate raspberry yule log

or

Caramel eggnog cheesecake with hints of buttered rum

### **Beverages**

Coffee and tea

**\$37.95 per person (minimum 20 guests)**



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**BOOK YOUR HOLIDAY EVENT**  
Contact our Special Events team to make a booking

[golfspecialevents@vancouver.ca](mailto:golfspecialevents@vancouver.ca)  
604-718-5866

*[vancouver.ca/golfevents](http://vancouver.ca/golfevents)*

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*All menus and prices are subject to change and based on availability*