



The Eldale Lounge

Banquet Menu

2009

Ideally your cocktail reception should offer 3-4 selections

These prices are based on platters for 30-35 people

APPETIZER PLATTERS

Wheel of Brie baked in crispy phyllo pastry served with assorted relishes and chutney

\$70

Fresh tropical fruit platter served with a honey and yogurt dip

\$70

Crisp vegetable and sourdough bread platter with sour cream and dill dip

\$65

International Cheese and Pate Selection

\$80

Mediterranean Hummus with Kalamata Olives and grilled flatbread

\$45

“Chili con Queso” flour tortillas stuffed with a spiced cream cheese filling grilled and served with Salsa

\$65

Shrimp Cocktail Pyramid assembled with Black Tiger Shrimp

Pricing subject to Market

Assorted Fine French Pastries

\$70

(We also offer handmade individual hors d’oeuvres, all elegantly presented and served)

Luncheon Choices:

Create-Your-Own-Sandwich \$8.95/person

- This is an interactive buffet with deli-fresh cold cuts, kaiser rolls, and all appropriate sandwich spreads and sauces. Two fresh seasonal salads and bite size desserts round out this popular selection.

Sizzling Fajitas \$11.95/person

- A Mexican twist to the above luncheon. You'll fill your soft flour tortilla with sizzling chicken or beef salsa, lettuce, cheese and more. Two fresh seasonal salads and bite size desserts accompany this buffet.

Soup & Sandwiches \$8.95/person

- A steaming crock-pot of soup with a variety of freshly made sandwiches arranged on platters, a fresh tossed salad, a pickle tray, and bite size desserts.

Customize your sandwich just the way *you* like it!

Spice up your ordinary Lunch Meeting!

**Chose from a variety of homemade Creamy or Broth Soups
Ask for some of our inspired selections.**

**Choose any two
of these
homemade
luncheon
entrees**

Hot Luncheon Buffets

Quiche Lorraine
Broccoli & Chicken Crepes
Pasta with Alfredo Sauce
Chicken Curry
Lasagna
Chili con Carne
Pork Schnitzel
Chicken Stir-fry
Beef and Mushroom Stew
Spanish Rice with Chorizo Sausage & Shrimp
Risotto-Stuffed Sweet Peppers

Luncheon also includes:
three seasonal salads
pickle tray
finger desserts
coffee and tea

\$15.95 per person.

Dinner Buffets

Carvery Item

- Leg of Lamb *with Dijon and Herbs de Provence*
- Stuffed Pork Loin *with a seasonal "farce"*
- Top Sirloin of Beef *with a Merlot and Mushroom Jus*
- Maple-Cured Leg of Ham

Hot Entrée Selections

- Three Cheese and Pasta Casserole
- Seafood & Saffron Paella
- Salmon Filet with Fresh Mango Salsa
- BBQ'd Chicken legs
- Chicken Breasts with Sauce A la King
- Turkey Fricasse
- Catfish Filets with Creole Sauce
- Pork Schnitzel with Parsley & Lemon Sauce
- Blanquette de veau (White veal stew)
- Braised beef short ribs

Cold Platters

- Asian Slaw, Tomato&Feta, Cucumber&Dill, Caesar
- Apple/Celery/Chicken, House Salad, Fennel&Beet,
- Creamy Coleslaw, Blackbean&Corn, German Potato,
- Avocado/Mango/Shrimp, Fussili w/Cherry Tomatoes

Salads

- Pickled Vegetable Platter, Devilled Eggs, Crudite,
- Cold Cuts & Cheese, Marinated Mussels,
- Grilled Vegetable Antipasto, Layered Mexican
- Dip with Nacho Chips, Sliced Fresh Fruit

Finish your meal with a homemade dessert
Or inquire about our other Premium Dessert options

**Choose One:
Carved by one of
our chefs**

Choose One:

**All Dinner
Buffets include:
-a hot potato
-a hot seasonal
vegetable
-fresh dinner
rolls**

**Choose 4 of any
combination
salads or
platters**

**This Buffet:
\$22.95 per
person**

Chef's Table:



- Custom-designed menus and service for an intimate dinner party.
- Every flavour and detail will be meticulously arranged.
- “Custom-made” means no two Chef’s Tables will be the same.
- food and wine pairings, gourmet ingredients.

contact Mike Boileau directly to arrange your unique evening.

mikeb@elmiragolfclub.on.ca

519-669-1652 ext. 24

Breakfast Buffets:

Quick & Light Continental Breakfast

Whole fresh fruit
Bakery fresh Muffins, Danish, and Bagels
Coffee/ Tea/ bottled water
\$3.95/person

Hot Breakfast Buffet

Fluffy Scrambled Eggs
Farmer's Sausage and Bacon
Pancakes
Seasoned Home-fries
Fresh Fruit
Muffins, Danish, Bagels
Coffee/ Tea/ Juice
\$8.25/person

Fully-Served Breakfast

Scrambled Eggs
2 Sausages and Bacon
Seasoned Home-fries
Grilled Tomato
Toast & Jam
Coffee/ Tea/ Juice
\$6.95

Terms and Conditions

-All prices subject to applicable Federal and Provincial taxes, and a 15% Gratuity (unless otherwise stated)

-All groups must guarantee their number of people 5 business days prior to the event date.

-All new clients, 10% deposit is required at the time of booking,

-We have many seating options and locations to choose from:

The Eldale Lounge 65-80 people (\$100),

The Eldale Patio 80-90 people

The Alcove 8-12 people

The Hospitality Suite 20-30 people (\$75)

- Functions that cannot be accommodated in any of the above locations may use the Dining Hall in the Curling Club, which seats 100-110. A rental fee of \$200 dollars applies to the rental of this room.

To arrange your next corporate meeting, golf outing, or dinner party please call:

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