



WATER'S EDGE

# GOLF EVENT

## MENUS 2020



The Water's Edge Hospitality Team is pleased to offer the following customizable menu selections for your golf event.



[lakejoseph.clublink.ca](http://lakejoseph.clublink.ca)

# LUNCH

## HAPPY HOUR

Assortment of 12' Pizzas including Cheese, Pepperoni, Canadian, Hawaiian, and Vegetarian

House Marinated Chicken Wings with Hot sauce and blue cheese

French Fries / Sweet Potato Fries and Crudites

Garden and Caesar Salads

## SOUTHERN STYLE

Buttermilk Fried Chicken Pieces with Country Gravy

Pulled Pork Sliders With house BBQ

Bacon and Egg potato salad and creamy chipotle coleslaw

Corn Bread and Corn on the Cobb with whipped butter

## BRUNCH!

Bacon, Sausage, Hashbrowns and Scrambled eggs

Creamy Mushroom Farfalle

Buttermilk Fried Chicken Thighs and Waffles with Lake Joe maple syrup

Fresh Fruit with Yogurt

Scones with Flavoured butters and jams

## SMOKER AND CHARBROILER

Smoked Whitefish Tacos, Pico de gallo, Jalapeno aioli, Guacamole, corn and flour tortillas

Baby Back Pork Ribs with Maple Chipotle BBQ

Roasted Sweet Potatoes and Carrots

Smoked Gouda Mac and Cheese

Santa Fe Cobb Salad

## EARTH AND OCEAN

Beer Battered Salmon and Ontario Whitefish Pieces

Game Meat Balls With Apple and Onion Gravy

Classic Shrimp Cocktail

Barbequed Chicken pieces

Rice Pilaf With Saffron

Fried Potato wedges

Tomato and Olive platter

## VEGETARIAN ADDITIONS

(Can be added to any lunch)

### GRAINS, GREEN AND BERRIES

Spring Greens / Quinoa and Lentil / Pickled

Blueberries / Dried Cranberries / Strawberry

Vinaigrette / pumpkin seeds

### CHICKPEA FALAFEL

Saffron rice Pilaf / Tomato and Cucumber salad with Feta dressing / Edamame Hummus

### CAULIFLOWER RISOTTO

Sweet Peas / Coconut milk / Thai Curry / Sweet

Drop peppers

## SWEET TABLES

(Can be added to any Group experience)

### SUNDAE STATION

Chocolate and Vanilla Ice Cream / Assortment of

Coulis / Chocolate syrup and Caramel sauce /

Assortment of Berries / Crumbled Cookies /

Brownie Chunks / Candied Nuts

### SQUARES AND TARTS

Brownies and Cookies / mini Cheese Cakes /

Lemon and Butter tarts / Vanilla Cake / Fresh Fruit

### LIVE ACTION CREPE SUZETTE

Warm Crepes / Strawberry Banana / Pineapple

Mango / Forrest Berry / Apple Cranberry / Dark

Rum / Vodka / Bourbon / Triple Sec

### CHEESE BOARDS

Assortment of Soft and Hard Cheese / Fresh

Berries / Mixed Nuts / Grapes and Olives /

Chocolate Bark / Smoked Honey / Lake Joe

Maple Syrup / Crostinis and Gluten Free Crackers

Vegetarian and Gluten-free Lunch options are available. We will be happy to accommodate any dietary preferences upon request.

Prices are per person and subject to applicable taxes and administration fee.

**CLUBLINK Proudly serves** *Coca-Cola* **Beverages**





# DINNER BUFFET

## **SMOKER AND CHARBROILER**

Muskoka Detour Brined Whole Smoked Chicken  
Braised and Flame Broiler Pork Baby Back Ribs  
House Cured and Smoked Sides of Salmon  
Garlic and Herb Roasted Potatoes  
Sautéed Seasonal Vegetables  
Build Your own Salad With assorted Dressing and Garnishes

## **EARTH AND OCEAN**

Certified Angus Beef- Custom Cut Bone in Porterhouse and Tomahawk Ribeye  
Grilled Cuban Lobster Tails  
Sautéed Jumbo Shrimp  
P.E.I. Mussels with Garlic, Wine and Butter  
Smashed Red Potatoes  
Caesar Salad  
Grilled Corn, Zucchini and Red Peppers  
Lemon and Garlic Butter / Demi Glaze

## **SEAFOOD MARKET**

Spanish Seafood stew with Shrimp, Clams and Mussels  
Whole Boiled Lobsters  
Argentine Chimichurri Baked Whitefish  
Crab Risotto with Saffron  
Roasted Root Vegetables  
Fried Baby Potatoes  
Grilled Lemon / Garlic Butter

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# PLATED DINNER

Prices include fresh baked dinner rolls, your choice of salad or soup, choice of main course accompanied by Chef's fresh seasonal vegetables, potato and sauce, choice of dessert, coffee and tea.

**ROASTED TOMATO AND PEPPER SOUP**

Fresh Seasonal Ingredients / Balsamic Reduction / Basil / Feta  
or

**BALA CRANBERRY**

Wine Poached Cranberries / Dried Cranberries / Pistachio / Goat Cheese / Pickled Shallot / Mixed Greens / Lemon and Poppy Seed Vinaigrette

**JAGER SCHNITZEL**

Brined and Breaded Pork Loin / Poached Duck Egg / Herbed Spatzel / Braised Red Cabbage / Sage Hollandaise  
or

**ONTARIO WHITEFISH**

Crusted and Seared Crisp / Bacon and Chive Creme / Legume Succotash / Baked Polenta

**CREME BRULEE**

Vanilla Infused / Lemon Coconut Biscotti / Fresh Raspberry / Whipped Cream

*\$60 per person*

**GRILLED CALAMARI**

Cherry Tomato / Garlic / Caper / White Wine / Lemon / Brown Butter / Sambal  
or

**BEET AND KALE**

Roasted Yellow and Pickled Red Beets / Kale Pesto / Sweet Chevre Creme / Candied Walnuts / Beet and Pumpnickel Dust / Smoked Honey Vinaigrette

**RAINBOW TROUT**

Turnip Puree / Truffled Cauliflower Rice / Roasted Asparagus / Basil Beurre Blanc  
or

**CERTIFIED ANGUS BEEF STRIPLOIN**

Garlic and Parmesan Roasted Potatoes / Caramelized Onion Demi Glaze / Corn Puree / Roasted Green Beans

**PEACHES AND CREAM PANNA COTTA**

Spiced Peach Compote / Dark Rum / Ginger Bread / Holiday Spice  
or

**APPLE BOURBON BUTTER TART**

Apple and Bourbon Compote / Maple Custard / Caramel

*\$70 per person*

**SOFT SHELL CRAB**

Cornmeal Crusted and Fried / Pickled Onion Coleslaw / Devils Butter / Chili Aioli / Charred Lemon  
or

**SESAME AND CASHEW**

Julienne Spring Vegetables / Lo- Mein Noodles / Bean Sprouts / Arugula / Crisp Wonton / Tasted Cashew / Creamy Honey, Citrus and Sesame dressing

**SEAFOOD RISOTTO**

Mussels / Bay Scallop / Clams / Grilled Lime / Thai Green Curry / Coconut Milk / Sweet Drop Peppers / Cilantro  
or

**CERTIFIED ANGUS BEEF**

**TENDERLOIN**

Toasted Oat Gouda / Roasted Heirloom Carrots / Garlic and Rosemary Pomme Duchesse / Butter and Honey Pearl Onions / Port Jus

**STRAWBERRY RHUBARB**

Classic Pie / Strawberry- Rhubarb Compote / White Chocolate / Candied Lemon  
or

**CHOCOLATE ORANGE MOUSSE**

White and Milk Chocolate Mousse / Triple Sec Caramel / Orange Segment / Cracked Sugar

*\$90 per person*

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**SELECTION OF HOT AND COLD CANAPES**

\$55 per dozen

**CHEESE BOARDS OR CHARCUTERIE BOARDS**

\$25-\$35 per platter  
Serves 12 people

**FRESH FRUIT AND SWEET TREATS**

Berries and Melons / Walnut and Pretzel Brittle /  
Cookies and Biscotti / Vanilla Cake Squares  
\$30 per platter  
Serves 12 people

**PUB SNACKS**

Nuts and Bolts House- made Snack Mix  
\$17  
Cheese Nachos With Jalapeno,  
Pico De Gallo, Sour Cream and Salsa  
\$25  
Truffle and Parmesan Kettle Corn  
\$12

**BEVERAGES**

Bottle soft drink \$3.10  
Powerade \$3.60  
Bottle water \$2.60  
Coffee/tea \$2.50  
Bottle beer from \$5.75  
Scotch, rye, rum, vodka, gin from \$6.65  
Cocktails from \$7.50  
Wine, five-ounce glass, from \$7.25  
Wine, by the bottle, from \$35.60

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# PATIO STATIONS

All patio stations are Chef attended

## SHAVED BEEF SLIDERS

Prime rib / Horseradish Aioli / Caramelized Onions /  
Port Jus / Pea Shoots

\$250  
40-50 people

## MUSKOKA DETOUR PULLED PORK

Apple and Onion Slaw / Pickled Onions / House BBQ  
Sauce / Assorted Mustards / Slider Buns / Flour Tortillas

\$250  
40-50 people

## FRESH SHUCKED OYSTERS

Two types of Canadian Oysters live Shucked /  
Assorted Mignonettes / Horseradish / Lemon /  
Tabasco / Classic Cocktail Sauce

\$550  
40-50 people

## BUTTERMILK FRIED CHICKEN AND WAFFLES

Marinated and Fried Thighs / Gluten Free Available /  
Smoked Gouda and Chive Waffles / Bacon-Onion Jam /  
Lake Joe Maple Syrup / Edge Buffalo Sauce

\$325  
40-50 people

## POUTINE

Build Your Own / Chef's Barnyard Gravy / Fries /  
Sweet Potato Fries / Potato Wedges / Cheese Curds /  
Mixed Pub Cheese / Mozzarella / Bacon Bits / Tomato /  
Green Onion / Parmesan

\$200  
40-50 people

## OCEAN

Sesame Marinated Ahi Tuna Tartare / Cured Salmon  
Gravlax / Smoked Whitefish Mousse / Crostini, Gluten Free  
Crackers and Crisp Wontons / Capers, Shallot and Lemon /  
Assorted Aiolis and Wasabi

\$400  
40-50 people

## EARTH

Game Salami / House Smoked Duck Breast / Certified  
Angus Beef Carpaccio / Blue Cheese and Shaved  
Parmesan / Fruit Chutneys / Cornichon / Grainy Mustard /  
Horseradish and Truffle Creme Fraiche / Kettle Chips,  
Gluten Free Crackers and Crostinis

\$375  
40-50 people

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