



HOLIDAY

menu

The Glen Abbey Hospitality Team is pleased to offer the following menu selections for your special event. Additional options are available at the Club and menus can be customized to ensure your event is memorable.



RECEPTION PLATTERS

Fine Canadian Artisan Cheeses

Canadian reserve three-year aged Cheddar, Oka, Champfleury, Rondoux Triple Crème Brie, Cheverita. Served with freshly baked baguettes and assorted crackers, garnished with grapes.

Small Platter (serves approx. 20 guests) \$145

Medium Platter (serves approx. 40 guests) \$278

Large Platter (serves approx. 60 guests) \$418

Gourmet Dips and Spreads Platter

Roasted red pepper dip, artichoke and asiago dip, hummus and salsa served with grilled pita triangles, nacho chips and baguette.

Small Platter (serves approx. 20 guests) \$74

Medium Platter (serves approx. 40 guests) \$143

Large Platter (serves approx. 60 guests) \$217

Charcuterie Platter

Fine cured and smoked meats garnished with olives, festive chutneys and baguette.

Small Platter (serves approx. 20 guests) \$173

Medium Platter (serves approx. 40 guests) \$334

Large Platter (serves approx. 60 guests) \$490

Baked Wheel of Brie

Brie wrapped in puff pastry served with crostini and berry compote.

Full Wheel (serves approx. 60 guests) \$156

Antipasto Bar

Grilled and marinated eggplant, zucchini, peppers, onions, asparagus, mushrooms, artichokes, olives, sun-dried tomatoes, bocconcini served with artisan breads.

Small Platter (serves approx. 20 guests) \$162

Medium Platter (serves approx. 40 guests) \$317

Large Platter (serves approx. 60 guests) \$473

Minimum number of guests required.

Prices are subject to applicable taxes and administration fee. All prices are subject to change without notice.

RECEPTION PLATTERS

Vegetable Crudites and Dips

Market-fresh cut vegetables – peppers, carrots, celery, cucumber and cherry tomatoes with Peppercorn ranch and roasted red pepper dips.

Small Platter (serves approx. 20 guests) \$74

Medium Platter (serves approx. 40 guests) \$143

Large Platter (serves approx. 60 guests) \$217

Fresh Fruit Platter

Seasonal fruit selection.

Small Platter (serves approx. 20 guests) \$115

Medium Platter (serves approx. 40 guests) \$218

Large Platter (serves approx. 60 guests) \$375

Cocktail Shrimp

Large shrimp served with our classic house-made cocktail sauce.

50 Pieces \$140

100 Pieces \$270

Sushi Boat

\$218 (62 pieces)

Bruschetta Duo Platter

Classic bruschetta, vine-ripened Roma tomatoes, garlic and fresh basil.

Mushroom bruschetta, pan roasted shiitake, Portabella and oyster mushroom, fresh herbs and garlic olive oil.

\$14.95 per person

Abbey-style Combo Platter

Chicken wings, onion rings, breaded chicken filets, nacho chips. Served with plum sauce, barbeque sauce, hot sauce, salsa and sour cream.

\$16.45 per person

Minimum number of guests required.

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CANAPÉS & HORS D'OEUVRES

Slider Station

Pulled pork, house slaw, pretzel bun, chipotle mayo

Kobe beef, truffle mayo, brioche bun

Salmon, caper cream cheese, sesame bun

Veggie burger, Abbey sauce, sesame bun (optional)

\$16 per person

Cold

Smoked Chicken Pita

Crab Meat Pita

Grilled Vegetable and Goat Cheese Pita

Prosciutto Mousse with asparagus

Thai Salad Bundle

Thai Chicken Tulip

Salmon Rosette on a potato chip

Cherry Tomato with herbed cream cheese

Herbed Goat Cheese Baguette with thyme

Crab Meat, Mango and Cherry Tomato Cup

\$46 per dozen, minimum three dozen

Hot

Beef Wellington

Cocktail Chicken Kebab

Chicken Quesadilla

Vegetarian Spring Roll

Cocktail Beef Kebab

Spanakopita

Szechuan Beef Satay

Feta and Sundried Tomato Phyllo

Vegetarian Somosa

Chorizo Empanada

Bacon Wrapped Scallops

\$46 per dozen, minimum three dozen

Chef's Select Hors D'oeuvres

\$42 per dozen, minimum three dozen

Minimum number of guests required.

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RECEPTION STATIONS

Oyster Shucker

Fresh East Coast and West Coast Oysters on ice with an assortment of condiments.

\$15.95 per person (based on 3 oysters each)

Carver

Hand-carved beef tenderloin with assorted toppings, truffle jus and slider buns.

\$18.95 per person

Flat Bread

Grilled flatbreads with assorted toppings and sauces served on hot rocks.

\$15.95 per flatbread

Potato Bar

Yukon Gold fries, sweet potato fries, kettle chips with truffle gravy, local cheese curds, assorted aioli and ketchup.

\$10.70 per person

Pasta

House-made in front of your guests, Choose from one of the following:
Carbonara or Seafood Fettuccini or Vegetable.

\$16.60 per person



Minimum number of guests required.

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Christmas Classic

(minimum of 20 guests required)

Mixed greens salad with a selection of house dressings

Potato salad

Greek pasta salad

Wild rice and butternut squash salad

Selection of fresh breads and dinner rolls with whipped butter

Carvery of roasted turkey with traditional dressings, cranberry sauce with rich pan jus

Tricolor penne noodles with grilled vegetables and tomato pesto sauce

Rice pilaf

Medley of Vegetables

Chefs select potatoes

Yuletide chocolate roulade

An assortment of holiday cookies, dessert squares and cakes

Coffee and tea

\$42.75

ADD A KETTLE OF HOMEMADE SOUP \$4.95

Minimum number of guests required.

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LUNCH & DINNER

PLATED SELECTIONS

Soup

Roasted tomato, parmesan crostini
\$7.50

Wild mushroom, truffle, garlic crostini
\$7.50

Yukon Gold potato, fried leeks, chives
\$8.50

Minestrone, three beans, pasta
\$8.95

Acorn and butternut squash puree,
cinnamon apples
\$8.95

Pasta

Penne pasta, tomato sauce, basil oil,
parmesan
\$7.50

Wild mushroom risotto with Grana Padano
and truffle oil
\$8.50

Mediterranean ravioli, baby arugula, red
chili, parmesan, grilled vegetables, tomato
sauce
\$8.50

Gnocchi, spicy tomato broth with chorizo
and rappini
\$9.75

Salad

Sweet and bitter greens, cucumber,
julienne peppers, carrot, cherry tomatoes
\$8.50

Baby gem Caesar with crispy panchetta,
and Grana Padano
\$9.60

Boston Bibb wedge salad, heirloom
tomato, peppered bacon, lemon
vinaigrette, parmesan
\$9.60

Radicchio and Romaine, apple, pear,
walnut, goat cheese, honey grainy
mustard
\$9.75

Spinach, roasted pear, strawberry slices,
blackberries, goat cheese, spicy pecans,
maple vinaigrette
\$9.75

Main

Oven-roasted chicken supreme,
cremini demi
\$31.15

Jail Island salmon, tomato confit
\$31.15

Rainbow trout, warm quinoa salad
and lemon beurre blanc
\$31.15

Beef short rib, red wine braised, bacon,
mushroom jus
\$41.70

Grilled striploin, caramelized onion jus
\$42.95

Grilled beef tenderloin, peppercorn jus
\$42.95

Minimum number of guests required.

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Combination Plates

Chicken Supreme (6oz) and fresh salmon fillet (4oz)

\$40.70

Salmon fillet (4oz) and Black Tiger shrimp (4)

\$40.70

Beef tenderloin (5oz) and chicken supreme (6oz)

\$44.95

Beef tenderloin (5oz) and Black Tiger shrimp (4)

\$44.95

Beef tenderloin (5oz) and salmon fillet (4oz)

\$46.05

Entrées are accompanied by a seasonal vegetable bundle and your choice of roasted fingerling potatoes, Yukon Gold mashed potatoes, sweet potato purée or saffron rice

ClubLink chefs source and utilize local products whenever possible.

Gluten-Free & Vegetarian

(V) - Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce

(V) and (GF) - Vegetable Pad Thai with rice noodles

(V) and (GF) - Grilled Portobello, Peppers, Tomato, Goat Cheese with tomato basil sauce

(V) - Tagine - Moroccan -style spicy vegetable stew with couscous and harissa sauce

\$31.25

Dessert

Warm apple tart, creme anglaise

Strawberry shortcake, lemon curd, whip cream

New York Cheesecake, blueberry reduction, seasonal berries

Milk chocolate crème brûlée, almond brittle, espresso anglaise

Tuille cup, fresh berries, Grand Marnier anglaise

Chocolate truffle bomb, seasonal berries

Turtle caramel cheesecake, seasonal berries

Sorbet Trio with wild cherry biscotti

\$8.95

Minimum number of guests required.

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Festive Carvery

(minimum of 40 guests required)

Selection of fresh breads and dinner rolls with whipped butter

Butternut squash soup with chive and sour cream

Mixed greens salad with assorted dressings

Wild rice and butternut squash salad

Potato salad

Vegetarian pasta salad

Penne Arrabiatta with sweet and hot peppers in a rich garlic tomato sauce

Carvery of:

Roasted Ontario turkey with traditional dressing, cranberry sauce and rich turkey gravy

Top sirloin with horseradish and beef jus

Rice pilaf, medley of vegetables and roasted potatoes

Yuletide chocolate roulade, English trifle, holiday cookies and shortbread

Coffee and Tea

\$57.95

ENHANCE YOUR BUFFET

Caesar Salad Station \$4.95

Meat or Vegetarian Lasagna \$5.25

Salmon \$7.95

Made to Order Pasta Station \$8.50

Smoked Salmon and Trout \$10.50

Minimum number of guests required.

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The Dickens

(minimum of 40 guests required)

Selection of fresh breads and dinner rolls with whipped butter

Roasted tomato soup with peanut salsa and mint

Mixed greens salad with assorted dressings

Greek pasta salad

Classic coleslaw

Potato salad

Five bean salad

Your choice of:

Hand-carved oven roasted Ontario turkey with traditional dressing, cranberry sauce and gravy

or

Carvery of top sirloin with horseradish and beef jus

Rice pilaf, medley of vegetables

and roasted potatoes

Yuletide chocolate roulade, English trifle, holiday cookies and shortbread

Selection of assorted cakes

Coffee and Tea

\$49.95

Minimum number of guests required.

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BEVERAGES

White Wines

Peller Family Series Chardonnay
\$32.80

Wayne Gretzky Pinot Grigio
\$36.50

Lindemans Bin 85 Pinot Grigio
\$37.20

Lindemans Bin 95 Sauvignon Blanc
\$37.20

Gabbiano Pinot Grigio
\$41.95

Meridian Chardonnay
\$40.90

Red Wines

Peller Family Series Cabernet Merlot
\$32.80

Wayne Gretzky Cabernet Merlot
\$37.50

Lindemans Bin 45 Cabernet Sauvignon
\$37.25

Lindemans Bin 50 Shiraz
\$37.25

Meridian Cabernet Sauvignon
\$40.90

Gabbiano Chianti
\$41.95

Other

Bottle Beer
from \$5.95

Scotch, Rye, Rum, Vodka, Gin
from \$6.25

Cocktails
from \$6.75

Wine (5 oz glass)
from \$7.95

Bottled Soft Drinks
\$3.15

Bottled Water (591ml)
\$2.95

Sparkling Water (750ml)
\$7.00

Coffee/Tea
\$2.60

ENHANCE YOUR BAR

Candy Cane-Tini \$8.25 per drink

Ho-Ho Holiday Punch \$7.95 per drink

Alcoholic Punch (serves 50) \$185.00

Non-alcoholic Punch (serves 50) \$86.00

Minimum number of guests required.

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