



GOLF EVENT

MENU 2019

The ClubLink Hospitality Team is pleased to offer the following menu selections for your special golf event.

Additional options are available at each Club and menus can be customized to ensure your event is memorable.



BREAKFAST

COFFEE AND MUFFINS

Muffin with coffee or tea

\$4.70

Add Minute Maid juice

\$3.30 each

BREAKFAST ON-THE-GO

Apple, snack bar, yogurt, Minute Maid juice

(Freshly baked muffin can be substituted for the snack bar)

\$10.70

CONTINENTAL

Selection of Chef's freshly baked muffins, breakfast pastries and croissants with fruit preserves

Fresh whole fruits – apples, bananas, oranges

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$15.50

DELUXE CONTINENTAL

Selection of Chef's freshly baked muffins, breakfast pastries and croissants with fruit preserves

Selection of yogurt

Fresh fruit platter – sliced golden pineapple, melons, grapes, strawberries

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$18.90

BREAKFAST BUFFET

Toaster station - selection of multigrain, whole-wheat, rye breads with butter and preserves

Scrambled eggs, bacon, sausage and Chef's home fries

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$19.50

DELUXE BREAKFAST BUFFET

Toaster station - selection of multigrain, whole-wheat, rye breads with butter and preserves

Selection of freshly baked muffins, breakfast pastries and croissants with fruit preserves

Selection of yogurt

Fresh fruit platter – sliced golden pineapple, melons, grapes, strawberries

Scrambled eggs, bacon, sausage and Chef's home fries

Selection of chilled juices – orange, apple, cranberry

Coffee/tea station

\$23.95

ENHANCEMENT ITEMS

Fresh berry yogurt granola parfaits
(in a cup to go)

\$4.75

Fresh fruit cups (to go)

\$4.20

Selection of bagels
with cream cheese

\$3.10

LUNCH

BOX LUNCH

Chef's deli-style sandwich (turkey and Swiss or veggie wrap)
alternative options available

Potato chips or apple

Freshly baked cookie

Dasani water

\$13.95

CONCESSIONS STAND

(available before or during golf, served from halfway house or clubhouse)

Choice of beef burger or veggie burger or hot dog with buns,
ketchup, mustard and relish

Dasani water or can of Coca-Cola brand soft drink

\$11.45

DELUXE CONCESSIONS STAND

(available before or during golf, served from halfway house or clubhouse)

Choice of beef burger or veggie burger or hot dog with buns,
ketchup, mustard and relish

Bag of potato chips

Freshly baked cookies

Dasani water or can of Coca-Cola brand soft drink

\$14.75

LUNCH BARBECUE

From Chef's grill - beef burgers, veggie burgers and spicy
Italian sausage

Burger buns and sausage buns

Condiments – mustard, Dijon, relish, ketchup, pickles,
hot peppers, onions, sauerkraut and tomato

Mixed greens salad with house-made dressing

Vegetable crudité and dip

Freshly baked cookies and assorted dessert squares

\$22.20

Add Dasani water or can of Coca-Cola brand soft drink

\$2.50 each

DELUXE LUNCH BARBECUE

From Chef's grill – chicken breast, beef burgers, veggie burgers,
hot dog and spicy Italian sausage

Kaiser buns and sausage buns

Condiments – mustard, Dijon, relish, ketchup, pickles,
hot peppers, onions, sauerkraut and tomato

Mixed greens salad with house-made dressing

Deli-style coleslaw and potato salads

Freshly baked cookies and assorted dessert squares

\$27.75

Add Dasani water or can of Coca-Cola brand soft drink

\$2.50 each

DELI-STYLE SANDWICH BUFFET

(served as "build-your-own style" or Chef pre-made sandwiches)

Assorted sliced deli meats, cheddar and Swiss cheese slices,
sandwich fillings and condiments

Selection of sandwich breads, buns and wraps

Mixed greens salad with house-made dressing

Deli-style coleslaw and potato salads

Freshly baked cookies and assorted dessert squares

\$26.70

Add Dasani water or can of Coca-Cola brand soft drink

\$2.50 each

ENHANCEMENT ITEMS

Additional salad from Chef's gourmet salad selection
(e.g., spinach, Greek, caesar, quinoa)
\$3.65 each

Add additional condiments to your Concessions Stand
or Deluxe Concessions Stand
\$2.40

Add cheddar and Swiss sliced cheeses to your
concessions stand or barbecue
\$2.40



TRADITIONAL CHEESE BOARD

Cheddar, marble cheddar, Swiss, brie served with assorted crackers, garnished with grapes

Small platter (serves approximately 20 guests) \$123

Medium platter (serves approximately 40 guests) \$243

Large platter (serves approximately 60 guests) \$351

FINE CANADIAN ARTISAN CHEESES

Canadian reserve three-year aged cheddar, Oka, Champfleury, Rondoux triple crème brie, Chevritia

Served with freshly baked baguettes and assorted crackers, garnished with grapes

Small platter (serves approximately 20 guests) \$145

Medium platter (serves approximately 40 guests) \$278

Large platter (serves approximately 60 guests) \$418

CHARCUTERIE PLATTER

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

Small platter (serves approximately 20 guests) \$173

Medium platter (serves approximately 40 guests) \$334

Large platter (serves approximately 60 guests) \$490

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 approximately 20 guests) \$74

Medium platter (serves approximately 40 guests) \$143

Large platter (serves approximately 60 guests) \$217

GOURMET DIPS AND SPREADS PLATTER

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

Small platter (serves approximately 20 guests) \$74

Medium platter (serves approximately 40 guests) \$143

Large platter (serves approximately 60 guests) \$217

SELECTION OF CHEF'S COLD CANAPÉS

Chef's selection of assorted cold canapés \$44 per dozen

SELECTION OF CHEF'S HOT HORS D'OEUVRES

Chef's selection of assorted hot hors d'oeuvres \$44 per dozen

BAKED WHEEL OF BRIE

Brie wrapped in puff pastry served with crostini and berry compote (serves approximately 60 guests) \$145

COCKTAIL SHRIMP

Large shrimp served with our classic house-made cocktail sauce 50 pieces \$117/100 pieces \$234

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

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

LUNCH OR DINNER BUFFET

ROAST BEEF CARVER

Chef-carved roast beef with rich beef jus and horseradish

Roasted potatoes, fresh steamed vegetables

Mixed greens salad with assorted dressings

Freshly baked bread rolls

Assortment of desserts - mini tarts, brownies,
mini cheesecakes and cookies

\$37.30

SIGNATURE BARBECUE BUFFET

Chef-served from the grill – five-ounce beef tenderloin,
five-ounce chicken breast and fresh four-ounce salmon fillet

Selection of Chef's peppercorn sauce, barbecue sauce, salsa
and condiments

Seasonal fresh vegetables and potato

Mixed greens salad with assorted dressings

Freshly baked bread rolls

Assortment of desserts - mini tarts, brownies, mini cheese-
cakes and cookies

\$44.50

CHICKEN AND RIBS BARBECUE BUFFET

Chef-grilled chicken and pork back ribs with house-made
barbecue sauce

Baked potato with all the fixings – cheese, sour cream,
green onions, bacon bits

Fresh steamed corn on the cob with creamery butter

Mixed greens salad topped with cucumber, peppers and
tomato with assorted dressings

Freshly baked bread rolls

Assortment of desserts - tarts, brownies, mini cheesecakes
and cookies

\$47.30

ENHANCEMENT ITEMS

Additional salad from Chef's gourmet salad selection
(e.g., spinach, Greek, caesar, quinoa)
\$3.65 each

Penne pasta tossed with fresh grilled vegetables, tomato
basil sauce and parmesan cheese
\$5.85

Pasta ravioli filled with spinach, mushrooms, peppers
and three cheeses, topped with tomato basil sauce
\$6.95

Stir-fry – sautéed fresh vegetables with ginger hoisin
sauce served with basmati rice
\$6.20

Add chicken \$6.55

Shrimp skewers (three 16-20 size shrimp)
\$6.20

Fresh fruit platter – sliced golden pineapple, melons,
grapes and strawberries
\$6.70

LUNCH OR DINNER PLATED SERVICE

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.

MAIN COURSE

GRILLED CHICKEN – six-ounce boneless, skinless chicken breast \$40.65

CHICKEN SUPREME – oven-roasted fresh eight-ounce Grade A chicken breast \$44.70

STUFFED CHICKEN SUPREME – forest mushroom, sundried tomato, herb goat cheese \$49.30

SALMON FILLET – pan-seared ECO-certified fresh eight-ounce Jail Island fillet \$51.75

BEEF STRIPLOIN STEAK – grilled AAA Grade 10-ounce \$59.60

BEEF TENDERLOIN – pan-seared AAA Grade eight-ounce steak \$64

COMBINATION PLATES:

Beef Tenderloin (five ounce) and Chicken Supreme (six ounce) \$64.30

Beef Tenderloin (five ounce) and shrimp (three 16-20 size) \$64.30

Chicken Supreme (six ounce) and fresh salmon fillet (four ounce) \$59.60

Salmon Fillet (eight ounce) and shrimp (three 16-20 size) \$61.80

V - VEGETARIAN AND GF - GLUTEN-FREE:

V Grilled Vegetable and Forest Mushroom Wellington with roasted red pepper sauce \$47.80

V Vegetable Pad Thai with rice noodles \$47.80

V and GF Grilled Portobello, Peppers, Tomato, Goat Cheese Tian with tomato basil sauce \$47.80

V and GF Tagine – Moroccan-style spicy vegetable stew with couscous and harissa sauce \$47.80

GF Chicken Tikka Marsala with steamed basmati rice \$47.80

SALAD

Chef's mixed greens, house-made lemon-honey vinaigrette

GREEK – greens, cucumber, tomato, peppers, red onions, olives, feta, house dressing *Add \$2.80 per person*

CAESAR – crisp romaine, creamy garlic dressing, house-made croutons, shaved Parmigiano *Add \$2.80 per person*

SPINACH – baby spinach, berries, goat cheese, spicy pecans, blueberry vinaigrette *Add \$3.90 per person*

SOUP

Roasted tomato bisque, parmesan croutons

Garden vegetable minestrone with tubetti and basil pesto

Woodland mushroom puree, mushroom medley, chive crème fraîche *Add \$2.55 per person*

DESSERT

Sinful New York-style baked cheesecake, berry sauce, fresh berries

Chef-made crème brûlée *Add \$2.80 per person*

Chef-made warm apple crisp with vanilla ice cream *Add \$2.80 per person*

Trio of mini cheesecakes – chocolate caramel, raspberry swirl, vanilla, with fresh berries and sauce *Add \$2.80 per person*

Vegetarian and Gluten-free Dinner 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.

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