



# EVENTS SELECTION MENU

A guaranteed number of guests must be submitted to the Club Manager no later than 10 days prior to the event date. Also, all event details, menu and wine selections must be forwarded at least 14 days prior to the event date to ensure menu availability, proper staffing and coordination of the event. Only minor changes to the Event Contract will be permitted after that time. All billing will be based on the guaranteed number of guests or the actual attendance, whichever is greater. Payment in full is due upon the receipt of final invoice, unless otherwise arranged and must be paid by credit card, certified cheque or cash.

## MEAT DISHES (CHOOSE 2)

### Chicken

Sweet & Sour  Chicken Marsala  Greek Chicken  Jerk Chicken\*

Roasted Chicken\*  BBQ or  Plain

\*1/4 Chicken

### Beef

Roast Beef au Jus  Lasagna  Meatballs  Sweet & Sour or  Brown Gravy

### Pork

Bacon Wrapped Pork Loin  Smoked Ham Leg (Bone-In)  Parm Cutlets\*

\*Marinara Sauce, Mozzarella Cheese served w/buttered egg noodle

## VEGETABLE DISHES (CHOOSE 2)

**Potatoes** Baked  Scalloped  Mashed  Buttered Herb or Garlic

**Carrots** Buttered  Glazed Rum  Glazed Vanilla

**Mixed Vegetables** Plain (Steamed)  Garlic Butter & Parmesan Cheese (Steamed)

**Other** Peas  Creamed Peas & Carrots  Corn  Buttered or  Mexican

## SALADS (CHOOSE 2)

Caesar  Greek  Macaroni  Coleslaw

Garden\*

\*Please choose three (3) dressings Italian  French  Ranch  Honey Dijon  Cucumber

## DESSERT (CHOOSE 2)

**Pies** Blueberry  Strawberry Rhubarb  Apple Caramel  Lemon  Key Lime

**Cakes** Strawberry Shortcake  Carrot  Pudding Chomeur  Pineapple Upside Down

## PLATTERS (CHOOSE 1)

Pickle  Assorted Cheese

**Note: All Meals Include Dinner Rolls, Tea and Coffee**

**PRICES** \*All prices are subject to HST and a gratuity (15%).

**Adults \$44 Children < 12yrs \$25**