

## Skeena valley golf course banquet menu

Buffets minimum 60p

### Menu 1 CASUAL BUFFET

38\$/person

#### SALADS

Choose two of the following:

- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing
- Asian crisp salad: Cucumbers, red bell peppers and radishes, rice noodles and sesame dressing  
(Gluten free and vegan)
- Green salad: Toasted sunflower seeds, fresh tomatoes, Tuscan greens and house red wine vinaigrette  
(Gluten free and vegan)

#### ENTRÉES

Choose one of the following:

- Cajun pastalaya: Penne pasta tossed in a creamy Cajun sauce with ham, shrimps and chicken.
- Rigatone alle Genovese: Rigatone pasta tossed in a slow braised beef chuck onions and white wine ragu with Parmesan and fresh herbs,
- Chana masala: Mild chick pea curry served with basmati rice

Garlic bread

#### DESSERTS

- Assorted squares
- Coffee or tea

Menu 2 ROAST DINNER BUFFET

42\$/person

SALADS:

Choose 2 of the following:

- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing
- Asian crisp salad: Cucumbers, red bell peppers and radishes, rice noodles and sesame dressing (Gluten free and vegan)
- Green salad: Toasted sunflower seeds, fresh tomatoes, Tuscan greens and house red wine vinaigrette (Gluten free and vegan)

ENTRÉES

Choose one of the following:

- Roasted pork loin: Slow roasted marinated pork loin served with mushroom sauce (Gluten free)
- Roasted chicken: Smoked paprika and garlic chicken served with gravy (Gluten free)
- Beef top round roast (6\$ extra per person): Slow roasted Canadian top round served with a rosemary jus
- Potato crusted cod: oven roasted cod served with lemon and dill cream sauce

ACCOMPANIMENTS

Choose 2 of the following:

- Balsamic roasted baby potatoes
  - Rice pilaf
  - Seasonable vegetable medley
  - Corn on the cob
- Fresh dinner rolls and butter

Desserts

- Assorted squares
- Cakes and tortes
- Tea and coffee

Menu 3 Chicken and ribs dinner buffet

48\$/person

SALADS

Choose two of the following:

- Classic coleslaw: marinated shredded cabbage and carrots
- Luau style macaroni salad
- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing

ENTRÉES AND ACCOMPAGNMENTS

- Roasted chicken: Smoked paprika and garlic chicken served with gravy
- BBQ glazed pork baby back ribs
- Roasted baby potatoes
- Corn on the cob
- Dinner roll and butter

DESSERTS

- Assorted squares
- Cakes and tortes
- Tea and coffee

Menu 4 Burger buffet

28\$/person

SALADS

Choose one of the followings:

- Classic coleslaw: marinated shredded cabbage and carrots
- Luau style macaroni salad
- Caesar salad: Fresh romaine hearts, crisp bacon, croutons, Village parmesan and house dressing

ENTRÉES AND ACCOMPAGNMENTS

- Black angus burger patties
- Fresh buns, cheese, lettuce, tomatoes, pickles and condiments
- Fries

DESSERTS

- Assorted squares
- Tea and coffee

## Plated banquet

50\$/person

### SALADS

Choose one of the following

Shrimp Caesar: Our classic Caesar salad topped with marinated bay shrimps

Chicken orzo: Pulled chicken with orzo pasta, basil pesto, cherry tomatoes and arugula

Caprese salad: Fresh tomato and bocconcini cheese with basil, olive oils and Vancouver Island sea salt

### ENTREES

Choose one of the following:

- Roasted Black Angus sirloin with bordelaise sauce, roasted potatoes and seasonable vegetables
- Baked Salmon with lemon beurre-blanc, pilaf rice and seasonable vegetables
- Pork tenderloin with Chorizo chimichurri, smashed yams and seasonable vegetables

Fresh baked dinner rolls and butter

### DESSERTS

Choose one of the following:

- Cheese cake of the moment
- Tiramisu cake
- Triple chocolate cake

## **Appetizers and platters**

Small 10-20 Medium 20-30 LG 30-40 X-LG 40-50

### Veggies and dips

Assorted fresh vegetable bouquet served with ranch, miso-mayo and hummus dips

Small 60\$, medium 95\$, LG 130\$, X-LG 160\$

### Hummus and pita chips

Small 60\$, medium 95\$, LG 130\$, X-LG 160\$

### Cheese platter

Assorted domestic and imported cheeses with nuts, jams, fruits, baguettes and crackers.

Small 180\$, medium 270\$, LG 360\$, X-LG 450\$

### Charcuterie platter

Assorted domestic and imported cured meats, terrines and rillettes, with pickles, olives, mustard baguettes and crackers.

Small 180\$, medium 270\$, LG 360\$, X-LG 450\$

### Shrimp cocktail platter

Small 210\$, medium 315\$, LG 420\$, X-LG 525 \$

### Assorted cold sandwiches

Small 260\$, medium 390\$, LG 520\$, X-LG 650 \$

### Fruit platter

Small 80\$, medium 120\$, LG 160\$, X-LG 200\$

### Dessert squares

Small 80\$, medium 120\$, LG 160\$, X-LG 200\$

# Golf scrambles packages menu

## Rigatoni alle Genovese 25\$

White wine braised beef chuck and onion ragu tossed in rigatoni noodles. Garlic bread and Caesar salad.

## Cajun pastalaya 25\$

Penne pasta tossed in a creamy Cajun sauce with ham, shrimps and chicken. Garlic bread and Caesar salad.

## Pork loin roast 25\$

Apple cider brined pork loin roast with apple-bacon jam, roasted potatoes and seasonable vegetables. Mixed green salad.

## Chicken supreme 25\$

Roasted chicken breast served with mushroom sauce, egg noodles and seasonal vegetables. Mixed green salad.

## Potato crusted cod 25\$

Oven roasted cod served with lemon and dill cream sauce basmati rice and seasonable vegetables. Mixed green salad

## Butter chicken 25\$

Basmati rice, naan bread

## Ginger beef 25\$

Thin breaded beef strips with peppers and onion in house ginger sauce. Asian cucumber salad

## 6 oz Sirloin steak 30\$

Peppercorn sauce, mashed potatoes and seasonal vegetables. Caesar salad.

## Baby back ribs 30\$ full/25\$ half

BBQ glazed pork back ribs, coleslaw and fries.