



*The Credit Valley Golf
and Country Club*

DINNER PACKAGE | 2017



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Welcome to
The Credit Valley Golf
and Country Club

The Credit Valley Golf and Country Club invites you to experience one of the most spectacular settings in the Greater Toronto Area. Our Clubhouse and outdoor facilities are second to none with incredible views of our gardens and the Credit River Valley. From the moment you drive through the gates you know that Credit Valley is a venue for those who truly want to experience something special.

Our Catering Team, Executive Chef and all of the staff at Credit Valley are dedicated to working with you to provide the impeccable service and exquisite food that you deserve for your event.

For that special dining experience, we have created menus with exceptional selections to suit a variety of tastes. All of the ingredients used are of the highest quality and each dish is prepared with the utmost care to create a memorable experience. We understand that presentation is equally as important; therefore, each dish receives our personal attention from start to finish.

We look forward to working with you on every detail.

Please feel free to contact us at your convenience for a personal tour of our facilities. The Catering department may be reached by phone at (905) 275-2505, extension 266. You may also reach us by email at catering@creditvalleygolf.com.

Teresa Padinha Victoria Fleming

Teresa Padinha & Victoria Fleming
Catering Team
The Credit Valley Golf and Country Club



Function Information

Booking Information

Deposit - A deposit of \$15.00 per estimated number of guests expected is required to confirm all bookings. Your deposit can be made by personal cheque made payable to The Credit Valley Golf and Country Club or by cash. This deposit is non-refundable and will be credited towards the total charges of your event at The Credit Valley Golf and Country Club (the Club).

Cancellation Policy

In the event of a cancellation, the function deposit will be lost and not refunded. The deposit is non-transferable to another individual or to another date.

Menu Selections

Please note that no outside food or beverage of any kind is permitted on the premises, with the exception of a cake for showers or anniversaries. In compliance with Health Department regulations, no leftover food and beverage prepared by the Club will be permitted to be taken off premises. Menus should be confirmed no later than 10 days prior to your event.

Attendance Guarantee

The guaranteed numbers of attendees is required 10 days prior to your event and will not be decreased after this date for billing purposes. The number used for your final billing will be the guaranteed number or the actual number of people in attendance; whichever is greater.

Function Estimates & Final Payment

Upon the Club receiving your guaranteed numbers, you will then be provided with a final estimate of your expenditure prior to your event. The Club must receive payment in this amount 7 days before the function. An itemized invoice will be forwarded within three business days following your event with the remaining balance. If there is a credit, a refund will be forwarded to you within 7 days.

Damages & Lost Items

The Club reserves the right to oversee and control all private functions held on the premises. Convenors are responsible for their guests and their actions. Any damages to the premises will be charged accordingly. A cleaning fee will apply if confetti is used on the premises, or helium balloons are released in the Ballroom (intentionally or unintentionally).

The Club does not assume responsibility for any lost or misplaced items, nor does it assume responsibility for damaged equipment brought into the Club, outside of our legal obligations.

Third Party Contractors, Supplies & Entertainment

The Club does not assume any responsibility nor guarantees third party goods, services and equipment (lost or damaged), brought into the Club, outside of our legal obligations. All personal effects and equipment must be removed from the premises on the same day after the function. We ask that the Club be advised of all entertainment being provided by the host for their function. Please advise us to the delivery time of any deliveries. Depending on the type of event and the number of people attending, a SOCAN and Re:Sound fee may be applicable if music is played during the event. Please contact the Catering Department for further information.

Alcohol Policy

The Club is the only licensed authority to sell beverages on the premises. All beverages must be purchased through the Club. Therefore, no alcoholic beverages can be brought onto or removed from our licensed premises. The regulations as set out by the Alcohol and Gaming Commission of Ontario (AGCO) will be strictly enforced at all times. The Club reserves the right to refuse alcohol to any member or guest at any time. No alcohol will be served prior to 11:00 am and after 1:00 am as per our policy.

Dress Code

The Club has a strict dress code in effect. Members or guests of the Club are not permitted to wear distressed, faded or ripped jeans. Short shorts, cut offs, team shirts, tank tops, shirts with slogans or sweat suits are also not permitted on Club property. Hats should be removed when entering the Clubhouse. We request that convenors inform their guests regarding this policy by stating the Club has a business casual dress code.

Room Capacities

Please inquire with our Catering Department on the various rooms available and the appropriate charges.

Service Charge & Taxes

A service charge of 18% is applied to all food and beverage orders. All applicable taxes will be charged to food, beverages and services accordingly and must be paid by the client.

Room Capacities and Set Up Fees

ROOM CAPACITIES

	THEATRE STYLE	MEETING STYLE	RECEPTION	DINNER ONLY	DINNER & DANCE
BOARDROOM	50	30	50	45	-
AL BALDING ROOM	45	30	40	40	-
THE WILLOWS	30	24	30	32	-
FORMAL LOUNGE	130	50	150	100	60
CREDITVIEW ROOM	130	50	150	100	60
BALLROOM	250	120	250	250	220

ROOM SET UP FEES*

ROOM	PRICE
Boardroom	\$200.00
Al Balding Room	\$150.00
The Willows	\$150.00
Half the Ballroom (Formal Lounge or Creditview Room)	\$350.00
Ballroom	\$700.00

WHAT IS INCLUDED IN ROOM SET UP:

Linen for tables in white or ivory

2 candles per guest table in elegant candleholders and additional candles for receiving tables

Table numbers for tables, if required

All flatware, china and stemware

Free parking for guests

Complimentary coat check (unattended)

All set-up and breakdown along with continued service through the duration of the function

**For Saturday events, Ballroom price increases to \$1500.00 and a minimum of \$14,000 spend on Food and Beverage must be met between the months of May 1st and October 31st.*

Audio Visual Equipment and Accessories

Handheld Microphone*	Complimentary
Lapel Microphone*	\$150.00
Screen Only (does not include any projector cables)	\$30.00
LCD Projector Only	\$100.00
Screen/Projector Combination	\$130.00
VGA Adapter	\$10.00
TV and DVD	\$40.00
Riser Platform (4' x 6')	\$20.00 each
Music (please check with Catering for Socan/Re:Sound fees)	

**Microphones are not available in the smaller meeting rooms: Boardroom, Al Balding Room and the Willows.*

The Club is not responsible for the compatibility of our equipment with guest equipment. Our LCD projectors are VGA compatible. For security reasons, the Catering office computers are not available for guest use.

Hors D'Oeuvres

Our Hors D'oeuvres are priced per dozen (unless otherwise noted) and we recommend 4 pieces per person for the cocktail hour.

GF - indicates gluten free item

VEGETARIAN

- Squash and Cannellini Bean on Toast - \$36.00
- Wild Mushroom on Toast - \$36.00
- Vegetable Spring Rolls with Sweet Chili Sauce - \$34.00
- Goat Cheese and Pear Rolled in Crushed Walnuts (GF) - \$36.00
- Classic Grilled Cheese with Miso and Tomato Sauce - \$36.00
- Fried Squash Ravioli with Sage and Walnut Pesto - \$36.00
- Spanakopita - Feta and Spinach Wrapped in Phyllo Pastry with Yogurt Dip - \$34.00
- Glazed Paneer with Spinach and Pea Pancake - \$36.00
- Vegetable Pakora with Sriracha and Mint Juice (GF) - \$36.00
- Poutine Plates with Cheese Curds, Mushroom Gravy and Spicy Catsup (GF) - \$42.00

FISH AND SEAFOOD

- Citrus Cured Salmon with Caviar and Corn Pancakes (GF) - \$42.00
- Shrimp Cocktail (GF) - \$38.00
- Coconut Crusted Shrimp with Curried Pineapple and Mango Sauce (GF) - \$38.00
- Maritime Cod Cake with Classic Tartar Sauce (GF) - \$38.00
- Miniature Lobster Rolls - \$96.00
- Shrimp and Scallops Marinated in Lime and Cilantro with Sriracha and Thai Basil in Phyllo Cups - \$48.00
- Mini Seafood Platters with a Fresh Oyster, a Cocktail Shrimp and Ceviche (GF) - \$72.00
- Mini Fish and Chips with Battered Haddock, Fries and Tartar Sauce - \$52.00
- Sushi Hand Rolls, stuffed with choice of Steak, Tuna or Mushroom, Pickled and Crispy Onions (GF) - \$54.00

MEAT

- Beef Carpaccio with Sundried Tomato and Black Olive rolled in Rice Paper (GF) - \$42.00
- Mini Beef Wellington with Horseradish Aioli - \$42.00
- Chicken Liver Pâté en Croûte with Caramelized Onion and Fig - \$38.00
- Turkey and Wild Rice Stuffing Croquettes with Cranberry Sauce - \$38.00
- Pancetta and Risotto Arancini with Fresh Peas and Mint (GF) - \$36.00
- Roasted Lamb 'Pops' with Herbed Crumbs and Honey Mustard Glaze - \$42.00
- Angus Beef Sliders with Cheddar, Pickles and Spicy Catsup - \$42.00
Add Fries - \$54.00
- Turkey Burger Sliders with Brie, Caramelized Onion and Avocado - \$42.00
Add Fries - \$54.00
- Chicken Skewers with Golden Pineapple and Cider Mustard Dip (GF) - \$38.00
- Butter Chicken Rice Ball with Raita (GF) - \$38.00
- Steak and Potatoes - Tenderloin Steak Sandwiches with Fries and Aioli on Mini Plates - \$64.00

CHEF'S SELECTION - \$13.00 per person

Not sure what to select? Leave it to Chef to select four hors d'oeuvres per person of his favourite variety!

Reception and Food Stations

Create a market style cocktail reception with our selection of tables and stations.

A minimum order of 50 will be applied to all stations. Priced per person.

GF - indicates gluten free item

Antipasto Table - \$14.95

A Rustic Presentation of Artisan Cheese, Charcuterie, Grilled Vegetables, Pickles, Bread and Condiments.

Seafood Station - \$29.95

A Bistro Style Presentation of Fresh Seafood, Shucked Oysters, King Crab, Smoked Fish, Tuna Crudo, Chilled Lobster, Cocktail Sauce, Fresh Lemon and House Hot Sauces (GF).

Deluxe Antipasto and Seafood Table - \$39.95

A Signature Presentation of Rustic Italian and Cosmopolitan French Culinary Specialties.

Stationary Platters and Enhancements

Stationary platters and enhancements may be ordered to add to your passed hors d'oeuvres during the cocktail reception or for your late night table.

Minimum order of 25 will be applied to all platters and enhancements. Priced per person.

GF - indicates gluten free item

Classic Veggies and Dip (GF) - \$5.00

French Onion Dip and Ranch

Herbed and Grilled Flat Bread and Crisps - \$7.00

With Olives, Rustic Dips (Hummus, BBQ Eggplant and Green Olive Tapenade) and Pickles

Cheese Fondue (GF) - \$11.00

Classic Kirsch Scented Raclette with Bread, Ham, Pickles and Vegetables

(Includes Melted Cheese in Bain Marie, Crusty Bread, 2 pieces of Ham, Cheese, Pickles and Vegetables per serving)

Artisan Cheese (GF) - \$7.00

With Dried Fruits and Compote, Sweet Mustard, Crackers and Grapes

Steak Tartar - \$11.00

With Mozzarella, Artisan Charcuterie, Mustards, Pickled Vegetables and Crostini and Jars of House Made Pickles and Mustard

(Includes 30 grams of Steak Tartar, 50 grams of sliced Charcuterie)

Shrimp Cocktail (GF) - \$6.00

with Lemon Wedges, House Cocktail and Hot Sauces (Includes 2 Jumbo Shrimp per person)

Smoked Salmon - \$7.00

With Pumpernickel, Hardboiled Egg, Shaved Shallots and Capers

(Includes 3 slices of Salmon and Pumpernickel Crackers, 1/2 Egg)

Tuna Carpaccio (GF) - \$12.00

Sliced Sushi Grade Tuna with Seaweed Salad, Avocado, Rice Crisps and Ponzu Sauce

(Includes 2 slices of Sushi Grade Tuna)

Sushi Platter (GF) - \$18.00

Combination of Nigiri, Rolls and Sashimi with Pickled Ginger and Wasabi

(Includes 4 pieces per person)

À la Carte Plated Dinner

Customize your plated dinner with selections from our À la Carte Menu.
Dinner menus include Chef's selection of Breads and your choice of Sides.

GF - indicates gluten free item

APPETIZERS

Priced per person.

SOUPS

Summer:

White Gazpacho of Cucumber, Melon and Almond (GF) - \$8.95

Carrot, Apple and Fennel with Light Curry Spice (GF) - \$8.95

Tomato and Bell Pepper with Juniper (GF) - \$8.95

Corn and Black Bean with Tortilla and Cilantro (GF) - \$8.95

Chilled Pea with Garden Mint and Creamy Lobster Salad (GF) - \$10.95

Winter:

Habitant Split Pea (GF) - \$8.95

'Chicken Noodle' with Soba Noodle and Soy Broth - \$8.95

Creamy Potato and Leek with Crisp Bacon and Fried Onions - \$8.95

Squash Purée with Roasted Garlic, Cumin and Cardamom (GF) - \$8.95

Velvety Cauliflower with Truffle and Shitake Salsa (GF) - \$8.95

French Onion with Oka Cheese au Gratin - \$9.95

SALADS

Simple Greens with choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$9.95

Add Goat Cheese, Fresh Berries or Candied Pecans - \$1.00 each

Cookstown Organic Greens with Shaved Root Vegetables, Fennel and choice of Balsamic, Berry or Sherry Vinaigrette (GF) - \$10.95

Caesar, the Club Classic, with Romaine Hearts, Roasted Garlic Aioli, Croutons and Double Smoked Bacon - \$10.95

Heirloom Cherry Tomato and Mini Bocconcini with Basil, Olive Oil Croutons, Arugula, Chickpea Purée and Balsamic Vinaigrette - \$13.95

Marinated Beets and Feta with Black Olive Crumbs, Crispy Herbs and Butter Lettuce Juice (GF) - \$13.95

Roots, Grains and Shoots Salad with Roasted Marinated Heirloom Carrots, Hearts of Palm in Cumin and Lemon with Quinoa, Brown Rice, Sprouted Grains, Cashew Parmesan and Tahini Vinaigrette (GF) - \$14.95

Vinaigrettes are served on the side to satisfy each guest's desired taste.

PASTA (as an appetizer course)

Penne with San Marzano Tomato Sauce, Fresh Basil, Parmesan and Black Olives - \$12.95

Baked Mac and Cheese Stuffed with Lobster, Crisp Bacon and Truffle Vinaigrette - \$18.95

Squash and Mushroom Lasagna with Mozzarella Cheese, Cashew Parmesan and Kale - \$14.95

Ravioli (3 per appetizer), choice of:

Butternut Squash with Sage, Walnuts, Apple and Lemon Butter - \$14.95

or

Spinach and Ricotta with Yellow Tomato Sauce, Fresh Basil and Black Olive Crumbs - \$14.95

CHEF'S SIGNATURE APPETIZERS

Smoked Salmon with Grainy Dijon Potato Salad, Cucumber and Caper Salsa, Cream Cheese and 'Everything' Bagel Spice Croutons - \$15.95

Potato Chip Crusted Goat Cheese with Apple and Kale Salad, Green Grapes and Salsa Verde (GF) - \$14.95

Locally sourced Buffalo Mozzarella with Roasted Tomatoes, Olive Oil, Organic Honey and Balsamic (GF) - \$15.95

Cured Meat and Crispy Pork Belly with Aged Cheese, House Mostarda, Pickles and Lettuce Hearts (GF) - \$15.95

Chilled Lobster and Avocado Salad with Jicama, Corn, Micro Cilantro and Black Beans (GF) - \$16.95

Pan Seared Scallop and Cheese Filled Risotto Cake with Dulse Powder and Tomato Butter Sauce (GF) - \$16.95

Tuna Crudo with Ponzu, Celery, Cucumber and Cool Soba Noodle Salad - \$18.95

SORBET OR INTERMEZZO - \$3.50

Cucumber and Gin Granite (GF)

Black Currant and Lime Mojito Ice (GF)

Clear Tomato Gel with Sour Orange and Saffron Centre (GF)

Lemon Sorbet with Herb Oil (GF)

ENTRÉES

Includes choice of two side dishes. All sides must be the same for all entrées.

An extra charge of \$3.00 per person ++ will be charged for a choice meal. Up to 3 entrée choices including a vegetarian option. Numbers must be provided to the Catering Department 10 days prior to the event.

Priced per person.

MEAT

- 7oz Beef Tenderloin, Herb and Mustard Crusted with Red Wine Jus - \$38.95
- Braised Beef Short Ribs with Wild Mushrooms and Horseradish Cream (GF) - \$29.95
- 10oz Prime Rib carved, served with Miniature Yorkshire Pudding au Jus - \$35.95
- 6oz or 12oz Grilled Beef Striploin with Chimichurri Rub and Natural Jus (GF) - \$28.94/\$38.95
- Beef Tenderloin with a Braised Beef Short Rib Crust and Bordelaise Sauce (GF) - \$38.95
- Rack of Lamb - 2 Double Chops with Classic Honey Mustard Crust - \$37.95
- Chicken Supreme with Light Mustard and Herb Cream or Reduced Cider Jus (GF) - \$25.95
- Chicken Supreme stuffed with Ricotta and Arugula and Reduced Cider Jus (GF) - \$27.95
- Classic Chicken Cordon Bleu stuffed with Ham and Swiss Cheese - \$27.95

FISH

- Pan Seared Salmon Fillet, Baked or Grilled with Lemon (GF) - \$26.95
- Pan Seared Irish Organic Salmon Fillet, Baked or Grilled with Lemon (GF) - \$28.95
- Olive Oil Baked Arctic Char, served with Salsa Verde or Citrus Butter Sauce (GF) - \$35.95
- Herb Crusted Halibut with Tomato and Lobster Butter Sauce - \$35.95
- Maritime Cod Fillet with Potato Brandade Crust, Red Wine and Caramelized Onion Reduction (GF) - \$34.95
- Roasted Lobster with Butter Sauce (GF) - market price
- Roasted Striped Bass with Fresh Thyme, Garlic Cloves and Fresh Fruit Salsa (GF) - \$32.95

VEGETARIAN/VEGAN

- Roasted and Stuffed Italian Eggplant with Quinoa, Tomato, Squash and Smokey BBQ Sauce (GF) - \$25.95
- Tempeh and Black Bean Cake with Organic Red Rice (GF) - \$25.95
- * Pasta Appetizer Dishes may be offered as a Vegetarian Entrée option. Large portions served for the Entrée - \$25.95
- Lobster Mac and Cheese - \$28.95

COMBINATIONS (8oz of protein)

- Double Lamb Chop with Braised Chicken Thigh À la Provençal - \$34.95
- Green Curry Spice Crusted Lamb and Butter Chicken Breast (GF) - \$37.95
- Beef Short Rib and 1/2 Lobster Tail with Horseradish Cream (GF) - \$38.95
- Beef Tenderloin and 1/2 Lobster Tail with Natural Jus and Light Butter Sauce (GF) - \$49.95
- Beef Tenderloin and Chicken Breast with Red Wine Jus (GF) - \$42.95
- Chicken Breast and Salmon Fillet with Reduced Cider Jus (GF) - \$36.95

ENTRÉE SIDES

Choose one side from each section.
Must be the same for each guest.
Included with entrée.

VEGETABLES

- Cauliflower and Kale Casserole with Roasted Garlic and Cream
- Heirloom Carrots and Beets with Balsamic and Honey (GF)
- Green Vegetables with Tarragon Butter (GF)
- Asian Stir Fry Vegetables with Ginger and Sesame (GF)
- Grilled Vegetables and Glazed Squash (GF)

STARCHES AND GRAINS

- Potato Gratin
- Mashed Potatoes with Roasted Garlic, Basil or Cheddar Cheese (GF)
- Herb Roasted Organic Mini Potatoes (GF)
- Pan Fried Polenta with Wild Mushrooms and Goat Cheese (GF)
- Chinese Style Fried Rice or Quinoa (contains Egg, Soy and Chili) (GF)
- Rosti Potato
- Crushed Mini Yukon Potato with Cheese Curds and Chives (GF)
- Wild Rice, Mushrooms and Farro 'Risotto' (GF)
- Sweet Potato Tartlet

DESSERTS

All desserts include Coffee and Tea service at table.
Priced per person.

SPRING AND SUMMER SELECTIONS

Panna Cotta with Blueberries and Candied Lemon Zest (GF) - \$8.95

Flourless Chocolate Cake with Raspberry Gel and Fresh Berry Salad (GF) - \$8.95

Chocolate Tart with Roasted Nut Praline, Fresh Cream and Blackberry Sauce - \$8.95

Fresh Fruit of the Season Tart with Bay Custard Filling and choice of Sorbet or Ice Cream À la Mode - \$8.95

Tuile Basket of Fresh Berries and choice of Sabayon, Ice Cream or Fresh Cream - \$8.95

*Ice Cream À la Mode served for any dessert - add \$3.00
(Choice of Chocolate, Vanilla or Raspberry Sorbet)*

FALL AND WINTER SELECTIONS

Apple Crumble Tart with House Organic Crumble Topping and Vanilla Ice Cream - \$8.95

Pumpkin Spiced Crème Brûlée with Dark Chocolate Truffle and Pumpkin Seed Crisp (GF) - \$8.95

Flourless Chocolate Cake with Prune and Date Compote, Chai Tea Panna Cotta and Chestnut Crumb (GF) - \$8.95

Tuile Basket of Fresh Berries and choice of Sabayon, Ice Cream or Fresh Cream - \$8.95

*Ice Cream À la Mode served for any dessert - add \$3.00
(Choice of Chocolate, Vanilla or Raspberry Sorbet)*

Serve a Birthday Cake or Anniversary Cake for Dessert with Coffee and Tea Service - add \$3.00 per person

For the Table:

Truffles (GF) - \$4.00 each

Biscotti, plate of 4 - \$8.00

Cookies, plate of 4 - \$8.00

Fruit Plates including Tropical Fruits, Berries and Grapes (GF) - \$24.00 per table of 8

CHILDREN'S MENU

All menus must be predetermined with the same Appetizer, Entrée and Dessert for all children in attendance.
Priced per person and includes Soft Bar items for children.
Ages 12 and under.

CHILDREN'S MENU - \$24.95

Please select an Appetizer, Entrée and Dessert option for all children

Appetizers

Crudité Plate with Freshly Cut Vegetables and Dipping Sauce

Caesar Salad

Organic Greens (GF)

Entrées

Chicken Fingers with Plum Sauce

Chicken Breast (GF)

Petite Beef Fillet (GF)

Small Salmon (GF)

All entrées served with Fries and Steamed Vegetables.

Desserts

Ice Cream Sundae

Two Cookies

Fresh Fruit Salad (GF)

Dinner Buffets

Pricing is based on Entrée selection; see next page.
Includes Rolls, Butter, Coffee and Tea Service.
Minimum of 25 guests.

SOUPS

Choose 1:

- Habitant Split Pea Soup
- Carrot, Apple and Fennel Sour with Light Curry Spice
- Tomato and Bell Pepper with Juniper
- Chef's 'Chicken Noodle'
- Corn and Black Bean

SALADS AND PLATTERS

Choose 3:

- Heirloom Beet (winter) or Tomato (summer) with Buffalo Mozzarella, Basil Purée and Black Olives
- Smoked Salmon with Mini Bagel Chips, Cream Cheese, Dill and Capers
- Creamy Organic Potatoes with Mustards, Pickles, Baby Kale and Sage
- Vegetable Antipasto with Grilled Vegetables, Pickled Vegetables, Olives, Crostini, Mushrooms, Hummus and Spinach Dip
- Meat and Cheese Antipasto with Sliced Local Charcuteries, Pickles, Aged Farmstead Cheeses, Pecorino Fresco, House Pickles, Crostini and Compotes
- Grilled Vegetable Panzanella, Arugula, Olive Oil, Balsamic Toasted County Bread and Cherry Tomatoes
- Power Grains and Squash with Dried Fruits, Toasted Almonds and Sherry Vinaigrette
- Ratatouille
- Mushrooms, Walnuts and Farro with White Balsamic, Avocado Oil and Fresh Guacamole
- Seafood on Ice with Hot Sauces, Cocktail Dip, Cucumbers and Jicama - **add \$15.95 per person**
- Traditional Shrimp Cocktail with Shaved Iceberg Lettuce, Cocktail Dipping Sauce and Grilled Lemon - **add \$9.95 per person**
- Greens, Shaved Vegetables and Two Vinaigrettes
- Caesar Salad with Romaine Lettuce and Radicchio, Croutons, Bacon, Parmesan and Creamy Garlic Dressing

ENTRÉES - Priced per person

Charges will be based on higher price of the two items.

Please ask the Catering Department for charges of additional Entrées required.

Choose 2:

Beef

Prime Rib - \$60.95

Tenderloin - \$62.95

24hr Braised Beef Shortribs - \$51.95

Chicken

Slow Roasted Chicken (White and Dark Meat) - \$46.95

Chicken Curry (Dark Meat) with Grapes, Chickpeas, Paneer and Spinach - \$46.95

Chicken Cacciatore with Stewed Breasts, Citrus Tomato Sauce, Bell Peppers and Olives - \$46.95

Lemon Chicken (Chinese style or Picatta) - \$49.95

Fish and Seafood

Poached or Roasted Halibut with Salsa Verde, Braised Fennel and Hearts of Palm - \$59.95

Irish Organic Salmon, Baked or Grilled with Dill, Lemon and Honey Mushrooms - \$59.95

Bouillabaisse with Lobster, Shrimp, Scallops and Rock Fish in Shell Fish Broth, Croutons and Saffron Aioli - \$61.95

Other

Swedish Meatballs, Beef or Pork with Cream and Mushrooms - \$49.95

Lion's Head Meatballs, Giant Beef Meatballs with Umami Broth and Spicy Green Vegetables - \$49.95

SIDE DISHES

Choose 2:

Japanese Style Steamed Eggplant with Black Bean Sauce

Fragrant Basmati Rice

Aztec Quinoa with Caramelized Roots and Toasted Hemp Seeds

Penne with Tomato Sauce

Wild Mushrooms and Gnocchi

Roasted Potatoes with Lemon and Crispy Herbs

Local Organic Roots with Cinnamon and Vanilla Bean

Steamed Greens

Baked Squash Gratin, Brown Butter Rye Bread Crumbs and Rosemary

Loaded Baked Potatoes

Baby Sweet Potatoes Glazed with Orange and Ginger

DESSERTS

Choose 1:

Chef's Choice of Tarts, Squares, Cookies and Sliced Fresh Fruit

Custard, Individual Puddings, Trifle, Crème Brûlée, Biscotti and Sliced Fresh Fruit

Chocolate Platter: Decadent Cake, Fudge, Bon Bons, Bars, Cookies and Sliced Fresh Fruit

Sliced Fresh Fruit Display

ENHANCEMENTS* - Priced per person

Pickle Tray - \$4.00

Marinated Olives - \$3.00

Hummus and Crostini - \$4.00

Spinach and Artichoke Dip with Crostini - \$4.00

Pappadum with Chutney and Raita - \$4.00

Dahl with Mint Chutney and Naan Crisps - \$4.00

Local and International Cheese Platter with Compote, Dried Fruits, Roasted Nuts and Crisp Artisan Breads - \$14.00

***Minimum number for these items must be met. Please inquire with Catering Department.**

Late Night Foods and Stations

Priced per person unless otherwise noted.

SAVOURY

Taco 'Truck' - \$12.95

Not really a truck, but the same experience from the comfort of our patio or ballroom.

Build Your Own Tacos with choice of Pulled Chicken, Beef or Fish, Sour Cream, Grated Cheddar, Green Onion and Salsa.

Approximately 2 Tacos per person.

Grilled Flat Crust Pizzas - \$13.95 per pizza

12 Inch Flat Pizzas cut into 8 slices with House Made Bomba, Pepper Relish and Hot Sauces.

Late Night Fry Up - \$12.95 per box

Mixed boxes of Childhood Snacking Favourite including Chicken Tenders, Fries, Spring Rolls, Onion Rings, Pickles, Chipotle Mayo and Plum Sauce. Not really low cal, but high octane.

Sushi Bar and Yakitori - \$21.95

Combination of Shrimp Sushi Rolls and Nigiri Rare Tuna with Grilled Skewers of Chicken, Beef and Vegetables, Sweet Soy Glaze, Sesame Seeds and Chili Herb Tahini Dressing (GF).

Approximately 3 pieces combined per person.

Pierogi Bar - \$11.95

Pan Fried Potato Dumplings with sides of Sour Cream, Chives, Green Onion, Caramelized Onion, Bacon, House Catsup, Fried Mushrooms and Braised Pulled Beef.

Approximately 2 Pierogies per person.

Oyster and Seafood Bar - \$18.95

2 Oysters on the Half Shell, Ceviche, Chilled Calamari and Shrimp Cocktail (GF).

Approximately 2 Oysters and 2 Shrimp per person.

Porchetta - \$750 for a 50lb pig

Chili and Lime Marinated Whole Suckling Pig, Roasted for 12 hours.

Served with Soft Rolls, Coleslaw and Speciality Condiments- Spicy Banana Jam, Salsa, Hot Sauces and Vegetable Tapenade. Feeds 100-150 guests.

'Au Pied de Cochon' - \$15.95

Ribs, Fried Chicken, Pulled Pork Sliders and Biscuits.

China Town - \$16.95

Steamed Pork Buns, General Tso Chicken, Fried Rice, Honey Garlic Spare Ribs and Fortune Cookies.

Diners, Drive-Ins and Dives - \$12.95 (minimum of 25 people)

Fried Chicken and Waffle Tower, Ohh Yea!

You Dirty Bird - \$9.95

Build Your Own **Nachos** or **Poutine** with Nacho Chips or Fresh Fries with a vast array of Condiments, Toppings Cheese and Chili (GF).

Angus Beef Sliders - \$42.00 per dozen (without Fries)

with Cheddar, Pickles and Spicy Catsup.

with Fries - \$54.00 per dozen

Turkey Burger Sliders - \$42.00 per dozen (without Fries)

with Brie, Caramelized Onion and Avocado.

with Fries - \$54.00 per dozen

Steak and Potatoes - \$64.00 per dozen

Tenderloin Steak Sandwiches with Fries and Aioli on Mini Plates.

SWEET

Ice Rink - \$7.95

(Minimum of 25 guests)

Hot Chocolate and Doughnuts.

Orchard Station - \$9.95

(Minimum of 50 guests)

Fresh Fruit of the Season, Cheesecake Pops, Sponge Cake, Meringue and Ice Cream.

Ice Scream, Nitro Sundae Bar with Strobe Lights - \$10.95

(Includes Chef, Minimum of 50 guests)

Made to Order Ice Cream, Live Demo with Sweet Toppings to make a Once in a Lifetime Sundae! (GF)

Ice Cream Sandwiches - \$4.95 each

(Minimum of 50 guests)

Cookies and Cream - \$9.00

Variety of House Baked Cookies and Biscotti with Chocolate Fondue and Panna Cotta.

Classic Late Night Table - \$14.00

(Minimum of 50 guests)

Individual Cakes, Cookies, Tarts, Squares and Fruit Platter.

Seasonal and Tropical Fruit Platter - \$7.00

(GF)

Maple Sugar Taffy on Ice - \$5.00

(Minimum of 50 guests)

Live Station for 1 hour (gluten free).

Gingerbread Station - \$7.00

(Minimum of 50 guests)

Baked Gingerbread, Icing, Cream Cheese Frosting, Sprinkles, Candies and Jellies.

Chocolate Truffles - \$4.00 each

(GF)

Coffee and Tea Station - \$2.00

(GF)

Bar Services

HOST BAR

STANDARD BAR SERVICE - \$48.00 per person

5 Hours of Open Bar for Reception and After Dinner
+ Unlimited Wine during dinner

Vodka, Rum, Gin, Rye, Scotch

Domestic Beer and Draught Beer

House Red and White Wine

Caesars, Martinis and Basic Cocktails

Brandy, Vermouth, Dubonnet and Campari

Juice, Pop and Perrier

DELUXE BAR SERVICE - \$55.00 per person

5 Hours of Open Bar for Reception and After Dinner
+ Unlimited Wine during dinner

Vodka, Rum, Gin, Rye, Scotch

Domestic Beer and Draught Beer

Imported Beer - Stella Artois, Corona, Heineken

House Red and White Wine

Caesars, Martinis and Premium Cocktails

Brandy, Liqueurs, Vermouth, Dubonnet and Campari,
Cognac, Baileys, Grand Marnier, Kahlua, Sambuca

Juice, Pop and Perrier

Espresso

CONSUMPTION BAR

Vodka, Gin, Rum, Rye and Scotch

House Wine

Beer - Domestic

Beer - Imported

Soft Drinks

Juices, Bottled Spring Water

Perrier

Espresso/Cappuccino

\$6.00 per drink 1^{1/4}oz

\$30.00 per bottle

\$5.25 per bottle

\$6.50 per bottle

\$2.00 per glass

\$2.50 per glass

\$3.00 per bottle

\$4.00 per drink

*House Brands include:

Smirnoff Vodka, Gordon's Gin, Bacardi White Rum, Canadian Club Rye and
J&B Rare Scotch

**Brands are subject to change without notice*

House Wines:

White - Lindeman's Cawarra Semillion Chardonnay

Red - Lindeman's Cawarra Shiraz Cabernet

CASH BAR

Cash Bars are available at the Club for a service fee of \$25 per hour with a minimum of 3 hours.
Please inquire with the Catering Department.

Premium Brands, Liqueurs, Cognacs and Premium Wines are all available. Please inquire with the Catering Department for more details. Please note the The Credit Valley Golf and Country Club bartenders are all Smart Serve certified and will adhere to Ontario and Federal laws of serving alcohol. Shots and Doubles will not be served at the Club.