

2023

Buffet and Banquet Menus

Niagara on the Lake Golf Club

1/1/2023

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Breakfast Menus

Front Nine Breakfast Buffet

- ❖ Breakfast Pastries and Muffins
- ❖ Vanilla Fruit Parfait and Fruit
- ❖ Home Fries
- ❖ Sausage or Bacon
- ❖ **Choice of 1 Egg Dish**
 - Broccoli and Cheddar Quiche
 - Scrambled Eggs with Ricotta and Spinach
 - Western Baked Omelette
 - Ham and Cheese Baked Omelette
- ❖ Coffee, Tea or Fountain Juice
- ❖\$26.00

Back Nine Breakfast Buffet

- ❖ Muffins, Danish and Breakfast Breads
- ❖ Assorted Yogurts
- ❖ Fresh Fruit
- ❖ Home Fries with Caramelized Onions and Thyme
- ❖ **Choice of Two Breakfast Meats**
 - Peameal Bacon
 - Smoked Bacon
 - Baked Ham
 - Breakfast Sausage
- ❖ **Choice of Two Egg Dishes**
 - Smoked Salmon and Cream Cheese Scramble
 - Blueberry Pancakes or Banana French Toast
 - Shrimp and Asparagus Quiche
 - Egg, Brie Cheese and Chorizo Breakfast Skillet
- ❖ Coffee, Tea or Fountain Juice
- ❖\$35.00
- ❖ **Chef Served Omelette Bar.....Add.\$50.00**

Add Ons – Price Per Person

- ❖ Bacon, Breakfast Sausage, Peameal Bacon or Baked Ham.....\$3.00
- ❖ Egg Dish.....\$2.00
- ❖ Mimosa's.....\$9.00
- ❖ Cereal Station.....\$3.00
- ❖ Banana Bread and Croissants.....\$4.00
- ❖ Blueberry Pancakes or Banana French Toast.....\$3.00

Minimum of 25 people required for Buffets
 Prices are Per Person
 Taxes and Gratuities will be added to Price

Lunch Menus

Sandwich Wedge Buffet

- ❖ Caesar Salad
- ❖ House Salad with Assorted Dressings
- ❖ Assorted Sandwich Breads
- ❖ Deli Sandwich Board
- ❖ Egg, Chicken and Salmon Salad
- ❖ Vegetarian Flour Tortilla Wraps
- ❖ Assorted Tarts, Squares, Cookies
- ❖ Coffee, Tea or Fountain Drink
- ❖\$32.00

Front Nine Lunch Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Chef Choice Seasonal Vegetables**
- ❖ **Choice of Two Salads**
 - Caesar Salad
 - Mixed Baby Greens with Grape Tomatoes, Cucumber and Red Onion
 - Coleslaw
 - Pasta Salad with Grilled Vegetable and Pesto Vinaigrette
- ❖ **Choice of One Starch**
 - Roast Garlic Mashed Potatoes with Chives
 - Mini Potato Salad with Grain Mustard Dressing
 - Herb Roasted Potatoes
 - Rice Pilaf
- ❖ **Choice of Two Entrees**
 - Slow Roasted Maple Glazed Pork Loin
 - Herb Roasted Chicken Breast
 - Spinach and Tomato Stuffed Sole Basil Butter
 - Grilled Vegetable Lasagna
 - Chicken or Beef Pot Pie
- ❖ **Assorted Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖\$45.00

Back Nine Lunch Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Chef Choice Seasonal Vegetables**
- ❖ **Choice of Two Salads**
 - Baby Arugula, Goat's Cheese and Beet Salad
 - Pasta Salad with Grilled Artichokes, Feta and Olives
 - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
 - Baby Greens Salad with Grape Tomatoes, Cucumbers and Grilled Onion Vinaigrette
 - Caesar Salad
- ❖ **Choice of One Starch**
 - Roast Garlic Mash Potatoes with Chives
 - Roast Mini Potatoes with Herbed Butter
 - Fried Wild Rice with Wild Mushrooms
 - Boulanger Potatoes with Rosemary and Thyme
- ❖ **Choice of Two Entrees**
 - Roulade or Maple Glazed Salmon
 - Slow Roasted Beef au Jus
 - Grilled Chicken Breast with Sundried Tomato Pesto or Amaretto Honey
 - Roast Turkey with Gravy and Cranberry Sauce
 - Grilled Vegetable Lasagna
- ❖ **Assorted Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖\$55.00

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Dinner Menus

Front Nine Dinner Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Chef Choice Seasonal Vegetables**
- ❖ **Choice of Two Salads**
 - Baby Field Greens with Tomato, Cucumber and Rice Wine Vinaigrette
 - Caesar Salad
 - Pasta Salad with Roast Red Pepper Vinaigrette
 - Greek Salad
 - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
- ❖ **Choice of One Starch**
 - Scallop Potatoes
 - Roast Garlic Mashed Potato
 - Roasted Mini Red Potatoes with Herbed Butter
 - Rice Pilaf
- ❖ **Choice of Two Entrees**
 - Maple Glazed Pork Loin
 - Roast Chicken Supreme
 - Maple Glazed Salmon
 - Shaved Roast Beef au Jus
 - Beef or Vegetable Lasagna
- ❖ **Selection of Pies, Cakes and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖\$60.00

Back Nine Dinner Buffet

- ❖ **Assorted Rolls and Butter**
- ❖ **Choice of Two Salads**
 - Baby Arugula, Goat's Cheese and Beet Salad
 - Grilled Vegetable and Quinoa Salad
 - Tomato and Fresh Mozzarella with Basil and Balsamic Reduction
 - Roast Potato Salad with Bacon, Caramelized Onion and Balsamic Vinaigrette
 - Baby Greens Salad with Grape Tomatoes, Cucumbers and Rice Wine Vinaigrette
- ❖ **Choice of One Vegetable and One Starch**
 - Grilled Asparagus with Grilled Red Onion
 - Chef Choice Seasonal Vegetables
 - Roast Garlic Mash Potatoes with Chive
 - Roast Mini Potatoes with Herbed Butter
 - Fried Wild Rice with Wild Mushrooms
 - Boulanger Potatoes with Rosemary and Thyme
- ❖ **Choice of Two Entrees**
 - Slow Roasted Prime Rib au Jus
 - Roast Contre Filet (Striploin) with Rosemary Jus
 - Maple Glazed Salmon or Salmon Roulade with Basil Cream
 - Brie and Prosciutto Stuffed Chicken Supreme or Sundried Tomato Pesto
 - Roast Turkey with Sage Gravy
- ❖ **Fresh Fruit Platter**
- ❖ **Assorted Cakes, Pies and Pastries**
- ❖ **Coffee, Tea or Fountain Drink**
- ❖\$70.00
- ❖ **Add Chef's Carving Station.....\$75.00**

Minimum of 25 people required for Buffets
Prices are Per Person
Taxes and Gratuities will be added to Price

Reception Menus

Cold Hors d'oeuvres

- ❖ Arugula, Prosciutto and Mascarpone on a Garlic Crostini
- ❖ Smoked Salmon Cucumber and Cream Cheese with Pumpernickel
- ❖ Tomato and Bocconcini Kabobs
- ❖ Cucumber Vegetable Wraps
- ❖ Avocado Tomato Crostini
- ❖\$25.00/Dozen

Hot Hors d'oeuvres

- ❖ Crab and Goat's Cheese in Phyllo Pastry
- ❖ Teriyaki Beef and Chicken Skewers
- ❖ Warmed Brie Fritters with Raspberry
- ❖ Battered Chicken Balls with Amaretto Honey
- ❖ Vegetable Spring Rolls
- ❖ Sausage Wraps with Maple Mustard
- ❖ Pulled Pork in Puff Pastry Bowl
- ❖\$25.00/Dozen

Prices are Per Dozen
Minimum Two Dozen per Selection
Taxes and Gratuities will be added to Price

Platters – 25 people

- ❖ Nacho Corn Chips with Fresh Guacamole.....\$40.00
- ❖ Grilled Flatbreads or Assorted Pizzas.....\$45.00
- ❖ Canadian Cheese Platter.....\$120.00
- ❖ Vegetables and Dip.....\$40.00
- ❖ Fresh Fruit Platter.....\$60.00
- ❖ Antipasto Platter.....\$100.00
- ❖ Assorted Finger Sandwiches and Wraps.....\$25.00/Dozen
- ❖ Brownies, Cookies and Pastries.....\$18.00/Dozen