

BANQUET MENU



CLUB DE GOLF

GATINEAU

GOLF & COUNTRY CLUB

EVENTS MENU

The following is included in the price:

- Tables & chairs
- White classic china, silver utensils & glassware
- White, Ivory or Black tablecloths & napkins
- Table numbers
- Easels
- Podium with wireless microphone
- Screen & projector (HDMI)
- On-site free parking
- Coat check room if necessary

BREAKFAST

All breakfast options are served with freshly brewed coffee and a selection of teas.

Continental Breakfast

\$20.00 Per person.

Freshly Baked Pastries

Assortment of croissants, chokolatines & banana bread

Greek Yogurt

With mixed berries, fresh fruit & granola

Full Breakfast Buffet

\$30.00 Per person.

Greek Yogurt

With mixed berries, fresh fruit & granola

Freshly Baked Pastries

Assortment of croissants, chokolatines & banana bread

Egg Omelettes

With cheddar cheese & fresh herbs

Bacon

Sausage

Herbed Potatoes

Brunch Buffet

\$45.00 Per person.

Freshly Baked Pastries

Croissants, chokolatines & banana bread

Smoked Salmon Platter

Served with cream cheese, red onions, capers, lemon & fresh bagels

Garden Salad

Served with carrots, cucumbers, tomatoes, & a fresh herb vinaigrette

Egg Omelette

With onions, mushrooms, brie cheese & fresh herbs

Chesse Tortellini

With a rosé sauce

Grilled Chicken Breast

With herb sauce

Or

Roasted Beef Slider

Served with cheese on a mini brioche bun with caramelized onion horseradish

Desserts

Mini assorted tarts, cheesecakes & fruit salad

LUNCH

Sandwich Buffet

\$35.00 Per person.

Garden Salad

Tomato, cucumbers, carrots, fried capers, & goat cheese with fresh herbs dressing

Fresh Veggie Platter

With creamy garlic dip

Assorted Sandwiches (1.5 per person)

Ham and cheese, chicken, pastrami, roast beef & egg salad. Made on soft panini, rye, brioche or sourdough bread

Desserts

Fruits

Assortment of whole fruit

Assorted Dessert Board

BBQ Terrace Lunch

\$35.00 Per person.

Garden Salad

Garnished with tomato, cucumber, carrots, & fried capers in an herb-garlic dressing

Creamy Potato Salad

With green onions

Grilled Hamburger

Accompanied by cheese, tomato, lettuce, pickles & condiments

Hot-Dog

Served with condiments

Impossible Veggie Burguer

Accompanied by cheese, tomato, lettuce, pickles & condiments

Dessert

*Assortment of Miss Vicky chips & cookies

LUNCH

Lunch Buffet

\$45.00 Per person

Salads (Choice of 2)

Mixed Green Salad

Served with tomato, cucumber, fried capers & fresh herb vinaigrette

Potato Salad

With green onions in a creamy dressing

Pasta Salad

Penne with green onions, roasted cherry tomatoes in a roasted garlic dressing & parmesan cheese

Caesar Salad

Served with croutons, lardon, fresh dill & garlic Caesar dressing

Sides

Seasonal vegetables

Roasted herb potatoes

Mains (Choice of 2)

Oven Roasted Beef Sirloin

With an herb-demi glaze

Grilled Chicken Breast

With a basil pistou

Roasted Salmon

Lemon-caper glaze

Penne Pasta

In a vodka tomato sauce (add artisanal sausage \$6.00 per person)

Desserts

Assorted Dessert Board

LUNCH

Plated Lunch

\$50.00 Per person.

Salads (Choice of 1)

Mixed Green Salad

Marinated goat cheese, fried capers, tomato, cucumber & a fresh herb vinaigrette

Caesar Salad

With croutons, lardon, fresh dill & garlic Caesar dressing

Smoked Salmon BLT

Garden greens, smoked salmon, bacon & tomatoes with a creamy dressing

Compressed Watermelon & Tomato Salad

Arugula, & feta with a citrus vinaigrette

Mains (Choice of 1)

Grilled Chicken Breast

Basil-garlic sauce

Oven Roasted Salmon

Lemon-cilantro sauce

Grilled Beef Striploin

Red wine-herb sauce

Vegetables & Starch

(Choice of 1 Starch & 1 Vegetable)

Mixed seasonal vegetables

Roasted heirloom carrots

Asparagus and roasted mushrooms

Potato dauphinoise

Roasted herb potatoes

Basmati

Desserts (Choice of 1)

Classic Crème Brûlée

Strawberry Shortcake

With vanilla whipped cream

Carrot Cake

With cream cheese & mint

Chocolate Layered Cake

New York Style Cheesecake

DINNER

Dinner Buffet

\$55.00 Per person.

Salads (Choice of 2)

Mixed Green Salad

With marinated strawberries, goat cheese, white onion & a fresh herb vinaigrette

Aragula & Chickpea Salad

Red onion, tomato, & cucumber with a lemon-garlic dressing

Pasta Salad

With roasted cherry tomatoes, parmesan cheese & garlic basil dressing

Caesar Salad

Served with croutons, lardon, fresh dill & garlic Caesar dressing

Desserts (Choice of 1)

Assorted Dessert Board

Mains (Choice of 2)

Roasted Pork Loin

With a bacon-sage sauce

Braised Beef

With mushrooms & onions

Baked Cheese Tortellini

With a chasseur or marinara sauce

Grilled Boneless Chicken Breast

With an herb mustard sauce

Vegetables & Starch

(Choice of 1 Starch & 1 Vegetable)

Seasonal vegetables

Roasted herb heirloom carrots

Roasted herb potatoes

Potato Dauphinoise

Wild Rice pilaf

DINNER

Plated Dinner

\$75.00 Per person.

Salads (Choice of 1)

Mixed Green Salad

With marinated strawberries, goat cheese, white onion & a fresh herb vinaigrette

Smoked Salmon BLT

Garden greens, smoked salmon, bacon & tomatoes with creamy dressing served on grilled sourdough

Fried Haloumi & Pear Salad

Arugula, maple-herb roasted pears, tomato, cucumbers and a Za'tar vinaigrette

Vegetables & Starch (Choice of 1 Vegetable & 1 Starch)

Seasonal vegetables

Roasted asparagus

Potato dauphinoise

Mushroom risotto

Basmati-wild rice pilaf

Mains (Choice of 1)

Grilled Beef Striploin

Mushroom-port sauce

Oven Roasted Salmon

Lemon-caper cream

Seared Boneless Chicken Breast

Pomegranate and roasted garlic sauce

Desserts

Classic Crème Brûlée

Fruit coulis & mint

Strawberry Shortcake

With vanilla whipped cream

Warm Chocolate Bombe

With whipped cream & fresh mint

CANAPÉS

Cold

\$37.00 Per dozen.

Salmon or Beef Tartare

On taro chips

Mushroom & Herb Goat Cheese

On crostini

Steak Profiteroles

Herb garlic aioli

Smoked Salmon

With lemon-dill crème fraîche

Compressed Cucumber

Whipped feta, sun-dried tomatoes, and basil on compressed cucumber

Hot

\$37.00 Per person.

Meatballs

With Swedish cream sauce

Pork Belly Bites

With sticky Bourbon

Mac & Cheese Balls

French Onion Soup Shots

Frittata

Artisanal sausage, onion & cheese

Mushroom Arancini



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