

Sussex Golf & Curling Club

& Timberland Catering

Banquet Menu

Choose one meal for everyone. A confirmed number is required one week in advance.
Includes fruit punch and/or wine service, ice water, freshly baked white and whole wheat rolls with butter, potato choice, vegetable choice, tea or coffee and dessert choice.

Roast Turkey Dinner \$16.50 white and dark oven roasted turkey with stuffing, gravy, and cranberries

Roast Beef Dinner \$16.50 – tender slices of roasted sirloin beef with dark gravy

Ranch Chicken Dinner \$16.50 – chicken breasts baked in a creamy ranch sauce

Atlantic Salmon dinner \$17.00 – Salmon fillet with egg sauce or hollandaise

Prime Rib Roast Beef \$20.00– with mushroom au jus and Yorkshire pudding

Crown Roast of Pork \$17.00 with apricot stuffing and gravy

Chicken Cordon Bleu \$17.50 – hand rolled chicken with Swiss cheese and black forest ham, with a parmesan crust, drizzled with chive sauce and fresh snipped chives

Fundy Fish Grill \$22.00 – grilled Haddock, Bay of Fundy scallops, Jumbo Shrimp and Steamed Island Blue Mussels with garlic butter

Captain Billy's \$28.50 – BBQ beef tenderloin topped with fresh Bay of Fundy Lobster tails and claws, crisp asparagus and hollandaise sauce

BBQ Dinners we have a full selection of BBQ meals.

Please ask for our BBQ menu for a full selection.

Vegetable choices

- our favorite stir fry veggie includes broccoli, red pepper, zucchini, onion, carrots and baby corn, lightly seasoned and crispy
- traditional meals like roasted dinners may prefer a blend of fresh carrots, peas and corn
- other choices , asparagus, squash, turnip, green and yellow beans, coleslaw, glazed baby carrots.

Potato choices

- to compliment your meal, may we suggest a side dish. Tasty choices include mashed potatoes, creamy and piping hot, baked potato with sour cream on the side, oven roasted tri color gourmet baby potatoes in white, red and purple, parsley buttered new potatoes in season. The possibilities are endless – rice pilaf, French fries, potato salad, pasta salad, etc.

Desserts choices

- Cheesecake with cherry or blueberry topping
- New Brunswick Delight (vanilla ice cream with Amaretto liqueur, maple syrup, whipped cream and walnuts)
- Apple or blueberry crisp
- Mocha torte
- Brownie Delight (brownies, ice cream and chocolate sauce)
- Crème de menthe parfait
- we can make your wedding cake and serve it with ice cream and chocolate sauce with a mint stick. We offer a selection of wedding cake styles and flavors for you to choose from, for a nominal charge

Dinner salad choices

Caesar, House, Strawberry Poppy Seed or Spinach Salad \$2.25 additional

Grand Mariner Salad – a Caesar topped with jumbo shrimp and scallops \$4.50 additional

We will add 13% HST and 10% gratuity to prices