



BANQUET MENUS

BREAKFAST

COFFEE & PASTRY

Fresh Brewed Coffee, & Tea
Assorted Muffins
\$5.00

CONTINENTAL

Fresh Brewed Coffee & Tea
Selection of Fruit Juices
Assorted Danishes, Muffins & Croissants
Butter & Preserves
\$7.00

FULL HOT BREAKFAST

Fresh Brewed Coffee & Tea, Fruit Juices
Scrambled Eggs, Bacon, Sausage & Home Fries
Whole Wheat & White Toast
Butter & Preserves
\$14.00

LUNCH

“ON DECK” BBQ

“Maples” Beef Burger or Jumbo Hot Dog
Sautéed Onions & Mushrooms
Condiments & Toppings
Potato Salad & Homemade Coleslaw
Soft Drink or a Bottle of Water
\$15.00

TEXAS BBQ

BBQ Steak, BBQ Chicken or Pulled Pork
Fresh Kaisers, Sautéed Onions & Mushrooms
Pasta Salad & Homemade Coleslaw
Soft Drink or a Bottle of Water
\$20.00

DELI PLATTER

Mirror of Assorted Deli Meats
Cheese & Condiment Platter
Assorted Lunch Rolls
Pasta Salad & Homemade Coleslaw
Soft Drink or a Bottle of Water
\$18.00

HOT LUNCH BUFFET

Spaghetti Carbonara & Penne Pomodoro
Homemade Garlic Butter Bread
Caesar & Potato Salads
Soft Drink or a Bottle of Water
\$23.00

ALL PRICES ARE INCLUSIVE OF TAXES & GRATUITIES



BUFFET MENU

ITALIAN BUFFET

*Garden Greens with Selection of Dressings
Caesar Salad, Fresh Bacon Bits & Seasoned Croutons
Penne Pasta Bolognese
Tri Colour Fusilli with Garlic Pesto
Cheese Tortellini Carbonara
BBQ Rosemary Chicken
\$33.00*

EXECUTIVE BUFFET

*Garden Greens with Selection of Dressings
Caesar Salad, Fresh Bacon Bits & Croutons
Roast Beef Thinly Sliced in a Port Wine Jus
BBQ Rosemary Chicken
Country Roasted Potatoes
Seasonal Vegetables
\$38.00*

19TH HOLE BUFFET

*Mixed Greens or Caesar Salad
Coleslaw & Pasta Salad
Choice of Two Entrées
BBQ Chicken
or
Braised Beef, Onions & Mushrooms
or
BBQ Basted Pork Ribs
\$36*

CARVERY BUFFET

*Chef Carved to Order Sirloin of Beef
Fine Herbs Roasted Chicken
Penne Pasta Rosé Sauce
Mixed Greens with Selection of Dressings
Tomato, Cucumber, Red Onion & Feta Salad
Garlic & Basil Mixed Bean Salad
Marinated Mushrooms & Creamy Coleslaw
\$42.00*

ALL BUFFETS INCLUDE A SWEET TABLE

Tropical Sliced Fresh Fruit, Assorted Cakes, Fruit Tarts & Assorted Squares, Coffee & Tea

ALL PRICES ARE INCLUSIVE OF TAXES & GRATUITIES



PLATED BANQUET DINNERS

*All plated dinners are 3 courses, accompanied with dinner rolls & butter.
Coffee & tea are served with dessert.*

Salad

(Choice of one)

TOSSED GARDEN GREENS

*Sweet Peppers Julienne, Tomato & Cucumber
House Vinaigrette*

TRADITIONAL CAESAR

*Crisp Romaine, Parmesan Crouton
Drizzled with House Made Caesar Dressing*

Entrée

BREAST OF CHICKEN SUPREME

*Grilled & Topped with a Peppercorn Rosemary Jus
\$32.00*

STUFFED CHICKEN BREAST

*Mushrooms, Chives & Asiago Cheese
\$34.00*

HERB CRUSTED SIRLOIN OF BEEF

*Thinly Sliced with a Port Wine Jus
\$36.00*

PRIME RIB

*Slow Roasted, Natural Jus
\$38.00*

ATLANTIC SALMON HOLLANDAISE

*Seared with Fresh Dill
\$38*

MIXED GRILL

*Seasoned Breast of Chicken & Seared Fillet Mignon
\$40.00*

ALL ENTRÉES SERVED WITH ROASTED POTATOES & MARKET VEGETABLE

Dessert

(Choice of one)

*Chocolate Carmel Pyramid,
Chocolate Truffle,
Strawberry Millefeuille,
Tiramisu with Raspberry
Key Lime Mousse
Chocolate Fusion*

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