

catering

Islington Golf Club · Menus



CONTINENTAL BREAKFAST

CONTINENTAL

13.95 per person | Minimum 10 guests

Choice of 2 Juices: Orange, Grapefruit, Tomato, Cranberry
Assorted Croissants, Muffins, Danish Pastries
Imported Preserves, Honey, Butter
Selection of Seasonal Fruit w/ Berries
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas
Coffee service included for 1 hour

HEALTHY CONTINENTAL

15.95 per person | Minimum 10 guests

Choice of 2 Juices: Orange, Grapefruit, Tomato, Cranberry
Assorted Low Fat Yogurts
100% Natural Granola w/ Skim Milk
Seasonal Fruit Skewers
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas
Coffee service included for 1 hour

EUROPEAN CONTINENTAL

16.95 per person | Minimum 10 guests

Choice of 2 Juices: Orange, Grapefruit, Tomato, Cranberry
Butter Croissants, Breakfast Breads
Shaved Deli Meats
Domestic and International Cheese Selection
Assorted Low Fat Yogurts
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas
Coffee service included for 1 hour

TRADITIONAL BREAKFAST

16.95 per person | Maximum 35 guests

Orange Juice
Basket of Assorted Baked Goods, Imported Preserves, Honey, Butter
Fluffy Scrambled Eggs w/ Snipped Garden Chives
Country-style Farmer's Sausage, Smoked Bacon
Herb-infused Potato Galette
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

FLAPJACKS AND FRENCH TOAST

17.95 per person | Maximum 35 guests

Orange Juice
Basket of Assorted Baked Goods, Imported Preserves, Honey, Butter
Cinnamon Brioche French Toast and Buttermilk Pancakes w/ Candied Pecans, Bourbon Vanilla Butter, Québec Maple Syrup
Country-style Farmer's Sausage, Smoked Bacon
Herb-infused Potato Galette
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

EXECUTIVE BREAKFAST

18.95 per person | Maximum 35 guests

Orange Juice
Basket of Assorted Baked Goods
Imported Preserves, Honey, Sweet Butter
Slow-poached Eggs w/ Canadian Back Bacon or Smoked Salmon w/ Garlic-sautéed Spinach on English Muffin
Tarragon-enriched Butter Emulsion
Country-style Farmer's Sausage, Smoked Bacon
Herb-infused Potato Galette
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

ADD AN OMELETTE STATION TO YOUR BREAKFAST SELECTION

7.95 per person | Minimum 35 guests

Made-to-order Omelettes

Garnishes: Sautéed Mushrooms, Roasted Peppers, Green Onions, Cheddar Cheese, Smoked Ham, Diced Tomatoes

THE 1ST TEE

18.95 per person | Minimum 35 guests

Orange Juice, Grapefruit Juice, Tomato Juice, Cranberry Juice

Basket of Assorted Baked Goods

Fluffy Scrambled Eggs w/ Snipped Garden Chives

Country-style Farmer's Sausage, Smoked Bacon

Herb-infused Potato Galette

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Chef Attended Station for 1-½ hours (minimum)

1 Chef Attendant required per 35 guests

Chef Attendant – \$25/hour

BREAKFAST SELECTION

27.95 per person | Minimum 35 guests

1 Egg Choice

1 Potato Choice

2 Protein Choices

1 Accompaniment

Assorted Fruit Juices

Assorted Breakfast Pastries, Preserves

Selection of Fresh Fruit w/ Berries

Freshly Brewed Coffee, Assortment of Teas

EGG SELECTIONS

Fluffy Scrambled Eggs w/ Snipped Garden Chives

Fluffy Scrambled Eggs w/ Cheddar Cheese, Herb-infused Roma Tomato

Fluffy Scrambled Eggs w/ Mushrooms, Ham, Gruyère Cheese

Individual Herb Omelette w/ Baby Spinach, Gouda Cheese

Classic Eggs Benedict

POTATO SELECTIONS

Rosemary and Garlic-infused Potato Galette

Klondike Rose Potato au Gratin w/ Scallion, Sweet Pepper, and Cheddar Cheese

Potato Lyonnaise w/ Caramelized Onion

Hash Browns

BREAKFAST PROTEIN SELECTIONS

Maple-glazed Ham

Country-style Farmer's Sausage

Mesquite Smoked Bacon

Turkey Sausage

Turkey Bacon

Ricotta Cheese Blintz w/ Sour Cherry Sauce

ACCOMPANIMENTS

Warm Oatmeal w/ Brown Sugar, Québec Maple Syrup

Steamed Asparagus and Sliced Tomato Platter w/ Tarragon-Chive Vinaigrette

Vanilla Yogurt w/ 100% Natural Granola, Fresh Berries

Cinnamon Brioche French Toast w/ Vanilla Butter and Candied Pecans

Mosaic of Domestic and International Cheeses

Buttermilk Pancakes w/ Maple Syrup

BRUNCH SELECTION

41.95 per person | Minimum 35 guests

3 Salads
1 Egg Choice
2 Entrées
1 Accompaniment

Assorted Fruit Juice
Assorted Breakfast Pastries, Preserves
Selection of Fresh Fruit w/Berries
Freshly Brewed Coffee, Assortment of Teas

GRAND BRUNCH SELECTION

46.95 per person | Minimum 35 guests

4 Salads
2 Egg Choices
2 Entrées
3 Accompaniments

Assorted Fruit Juice
Assorted Breakfast Pastries, Preserves
Selection of Fresh Fruit w/ Berries
Freshly Brewed Coffee, Assortment of Teas

CHILLED SELECTION

Classic Caesar Salad
Selection of Sweet and Bitter Lettuces, Assorted Dressings
Farfalle Pasta w/ Grilled Vegetable Ratatouille, Pesto Vinaigrette
Fingerling Potato Salad w/ Bacon Shallot Vinaigrette
Artichoke, Mushroom and Green Bean Salad
Sliced Tomato, Roasted Pepper and Bocconcini Platter, Herb Emulsion
Asian Vegetable Slaw
Selection of Old-World Meats
Greek Salad
Grilled and Roasted Vegetable Platter

ENTRÉES

Spinach and Cheese Cannelloni, Blush Sauce
Grilled Chicken Breast, Wild Mushroom and Shallot Fricassée
Bacon-wrapped Pork Tenderloin, Cider Reduction
Baked Salmon, Lemon Dill Beurre Blanc
Beef Émincé w/ Whole Grain Mustard, Peppercorn Reduction
Penne Pasta w/ Tiger Shrimp, Vegetable Julienne, Oyster Mushroom, Pernod Cream
Vegetarian or Meat Lasagna
Veal Tortellini w/ Sweet Pepper and Tomato Coulis

ACCOMPANIMENTS

Smoked Bacon
Country-style Sausage
Green and Yellow Beans, Sun-dried Tomato Butter
Honey and Pecan Glazed Carrots
Potato au Gratin
Brioche French Toast
Medley of Seasonal Vegetable
Buttermilk Pancakes
Cajun-scented New Potatoes
Zucchini and Sweet Pepper Provençal
Roasted Potatoes w/ Rosemary and Coarse Salt

EGG SELECTION

Individual Quiche Lorraine
Scrambled Eggs
Traditional Eggs Benedict

Inquire about our Chef-attended Omelette Station

*Add Carved Peppercorn-crusting Strip Loin of Angus Beef with Grainy Mustard Jus
9.95 per person Chef Attendant – \$25/hour*

BREAKFAST À LA CARTE

7

BREAKFAST ITEMS À LA CARTE

Assorted Mini Croissants, Muffins or Danish Pastries 2.75 each
Variety Breakfast Breads (per loaf) 26.00 each (Serves 10)
Assorted Low Fat Yogurts 2.95 each
Variety of Bagels w/ Flavoured Cream Cheese 3.95 each
 Add Smoked Salmon 5.75 per person
 Add Smoked Bacon or Country Sausage 2.75 each
 Add Fluffy Scrambled Eggs 2.75 per person
Selection of Scones w/ Preserves and Sweet Butter 4.25 each
Brioche French Toast or Buttermilk Pancakes 6.25 each
Smoked Salmon Platter w/ Traditional Garnishes 120.00 full 1 kg (Serves 30) | 75.00 half side (Serves 15)

ASSORTED À LA CARTE ADDITIONAL

Seasonal Whole Fruit 1.75 each
House-baked Cookies 1.95 each
Sliced Seasonal Fruit w/ Berries 4.25 each
Fresh Fruit Skewers w/ Yogurt Dip 4.25 each
Seasonal Berry and Yogurt Parfaits 7.25 each
Mosaic of International and Domestic Cheese Presentation 7.95 each
Crisp Garden Vegetables, Sun-dried Tomato Basil Dip 60.00 | Serves 25

BEVERAGES À LA CARTE

Freshly Brewed Coffee (Regular and Decaffeinated) 2.95 each
Selection of Fine Teas 2.95 each
2% or Chocolate Milk (250 ml) 2.50 each
Orange, Grapefruit or Cranberry Juice (1 L) 16.00 each
Lemonade (1 L) 16.00 each
Vitamin Water (Assorted Flavours) 3.50 each
Gatorade (Assorted Flavours) 3.50 each
Individual Fruit Juices (Assorted Flavours) 3.75 each
Sparkling Water (750 ml) 2.95 each
Bottled Water (500 ml) 2.75 each
Assorted Soft Drinks 2.75 each

WRAP IT UP SANDWICH SELECTION

27.95 per person | Minimum 15 guests

All Working Lunches are arranged Buffet Style

Classic Caesar Salad

Herb Focaccia Croutons, Reggiano Cheese, Garlic Caesar Dressing

or

Selection of Sweet and Bitter Lettuces

White Balsamic Vinaigrette

Farfalle Pasta

Grilled Vegetable Ratatouille, Pesto Vinaigrette

Sandwich Selection

Albacore Tuna, Bibb Lettuce, Onion Sprouts, Celery Apple Slaw
Smoked Turkey, Watercress, Swiss Cheese, Cranberry Compote
Black Forest Ham, Cilantro, Mango Chutney, Sweet Pepper Wrap
Grilled Vegetables, Goat's Cheese, Marinated Tomato, Red Pepper Dip
Tiger Shrimp and Crab Salad w/ Lemon Dill Aioli

Seasonal Fruit Flan

Stone Fruit and Mixed Berry Flan, Vanilla Bean Custard, Chantilly Cream
(Dessert may be substituted with Sliced Fresh Fruit Tray)

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

MAKE YOUR OWN SANDWICHES

29.95 per person | Minimum 25 guests

Daily Soup

or

Classic Caesar Salad

Herb Focaccia Croutons, Reggiano Cheese, Garlic Caesar Dressing

Deli Style Coleslaw

German-style Deli Potato Salad

Kosher Dill Pickles

Create Your Own Sandwiches

Kaisers, Rye Breads, Twister Bagels
Canadian Cheddar, Swiss Emmenthal Cheese
Smoked Turkey, Black Forest Ham, Pastrami, Egg Salad
Accompanied by Lettuce, Tomatoes, Pepperoncini, Sprouts, Deli-style Condiments

Caramel Apple Cheesecake

Rich Baked Vanilla Bean Cheesecake, Roasted Spy Apple, Decadent Cider Caramel Sauce w/ Crème Anglaise
(Dessert may be replaced with Sliced Fresh Fruit Tray)

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Add the Following: Albacore Tuna, Chicken Salad, and Sockeye Salmon Salad for an additional 4.00 per person

CREATE YOUR OWN WORKING LUNCH

29.95 per person | Minimum 25 guests

All Working Lunches are arranged Buffet Style

2 Appetizers
3 Sandwiches
1 Dessert

APPETIZERS

Wild and Tame Mushroom Soup
Honey-roasted Butternut Squash Soup
Cream of Roasted Leek and Potato
Vine-ripened Tomato and Sweet Pepper Bisque
Classic Hearts of Romaine Caesar Salad, Creamy Reggiano Dressing
Selection of Sweet and Bitter Lettuces w/ White Balsamic Vinaigrette
Farfalle Pasta Salad w/ Grilled Vegetable Ratatouille, Pesto Vinaigrette
Fingerling Potato Salad w/ Bacon-Shallot Vinaigrette

SANDWICHES

Italian Cold Cut: Shaved Italian Ham, Sopressata, Provolone Cheese, Roasted Sweet Pepper, Olive Relish, Pepperoncini, Ciabatta
Grilled Buffalo Chicken: Chicken Breast, Crumbled Blue Cheese, Buffalo Sauce, Carrot and Celery Slaw, Bibb Lettuce, Baguette
Southern Crab and Shrimp Roll: Surimi Crab, Tiger Shrimp, Avocado, Lemon Cajun Aioli, Whole Wheat Tortilla
Ham and Brie: Ham and Brie Cheese, Honey-Dijon Mustard, Shaved Red Onion, Sprouts, Onion Brioche Roll
Chicken Caesar Wrap: Grilled Chicken Breast, Classic Caesar Salad, Flour Tortilla Wrap
Smoked Salmon on Dark Rye: Applewood Smoked Salmon, Caper-Onion Relish, Herb Cream Cheese, Watercress, Dark Rye
Curried Egg Salad: Egg Salad, Celery, Mild Curry Spice, Cilantro, Tart Green Apple, Brioche Roll
Asian Tofu Wrap: Asian Vegetable Slaw, Tofu, Toasted Sesame, Crispy Noodles, Golden Raisins, Sesame-Cilantro Vinaigrette
Turkey Cranwich: Natural Smoked Turkey Breast, Cream Cheese, Cranberry Compote, Cress, Pumpernickel Baguette
Pineapple Chicken Pita: Golden Pineapple, Chicken Salad, Sweet Pepper, Spring Onion, Multi-grain Loaf
Albacore Tuna: Creamy Albacore Tuna Salad, Bibb Lettuce, Onion Sprouts, Celery Apple Slaw, Multi-grain Roll
Grilled Vegetables and Goat's Cheese: Grilled and Roasted Vegetables, Fresh Basil, Marinated Tomatoes, Chèvre Cream
Shaved Roast Strip Loin of Beef: Shaved Roasted Angus Strip Loin, Horseradish Mayo, Red Onion, Bibb Lettuce, Pickle Radish Slaw, Baguette

DESSERTS

House-baked Cookies
Petite French Pastries and Tartlets
Sour Cherry Cheesecake
Caramel Apple Torte
Chocolate Truffle Cake
Fresh Fruit Display

Freshly Brewed Coffee and Assortment of Teas

COLLEGE STREET – LITTLE ITALY

29.95 per person | Minimum 25 guests

Mixed Italian Greens

Garnished with Tiny Tomato, Marinated Olives, Gorgonzola Cheese, Balsamic Vinaigrette, Herb Garlic Bread

Entrées (Choice of 2)

Fusilli Pasta: Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley, Fine Olive Oil

Spinach and Cheese Manicotti: Sweet Roasted Pepper, Tomato, Basil Sauce

Rigatoni Pasta: Slow-simmered Plum Tomatoes, Fresh Basil, Reggiano Cheese

Tri-coloured Cheese Tortellini: Sun-dried Tomato Cream

Accompanied by Parmesan Cheese and Dried Hot Chili Peppers

Individual Traditional Tiramisu

Espresso-saturated Lady Fingers, Light Mascarpone Mousse, Shaved Chocolate, Marsala Wine

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

THE DANFORTH – GREEK TOWN

29.95 per person | Minimum 25 guests

Basket of Pita, Flatbreads and Crusty Breads

Accompanied by Hummus, Tzatziki, and Baba Ghanoush

Create Your Own Greek Salad

Roma Tomatoes, Cucumbers, Kalamata Olives, Red Onions, Peppers, Feta Cheese, Herb Garlic Vinaigrette

Chicken Souvlaki

Lemon Oregano-scented Olive Oil

Saffron Rice Pilaf

Dried Apricots, Toasted Almonds

Medley of Seasonal Vegetables

Traditional Greek-style Pastries

Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

Complement your Working Lunch with the following:

Meat or Vegetarian Lasagna for an additional 5.00 per person

Marinated Roma Tomato and Basil Bruschetta for an additional 2.95 per person

MEETING BREAK PACKAGE

THE BACK NINE

6.50 per person

All Break Packages set up Buffet Style

Assorted House-baked Cookies (Based on 2 pieces per person)
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

OPENING DAY

7.50 per person

Selection of Baked Mini Muffins, Croissants, and Danish Pastries (Based on 2 pieces per person)
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

BUMP AND RUN

11.50 per person

Lemon Poppyseed and Lemon-Cranberry Breakfast Breads
Lemon Meringue Tartlets and Citrus Coconut Square
Display of Oranges
Individual Lemonade, Citrus-flavoured Soft Drinks (Sprite, 7UP)

ON THE FAIRWAY

12.50 per person

Selection of International and Domestic Cheeses
Seasonal Fruit w/ Berries
Freshly Brewed Coffee (Regular and Decaffeinated), Selection of Fine Teas

ENGLISH TEE

15.50 per person

Assorted Wraps and Quartered Sandwiches (Based on 4 pieces per person)
Mini Fruit Tartlets
Assorted Scones w/ Sweet Butter, Imported Preserves
Selection of Fine Teas

*Substitutions for soft drinks – No additional charge
Additional beverages available on consumption basis*

CREATE YOUR OWN LUNCHEON BUFFET

46.95 per person | Minimum 50 guests

3 Salads
1 Platter
2 Entrées
2 Accompaniments
Assorted Pastries

Assorted Artisan-style Breads
Seasonal Fruit with Berries
Freshly Brewed Coffee (Regular and Decaffeinated)
Selection of Fine Teas

SALADS

Classic Caesar Salad
Baby Lettuces w/ Tiny Tomato, English Cucumbers
Fingerling Potato Salad
Asian Vegetable Slaw
Fresh Beet Salad w/ Toasted Walnuts, Blue Cheese
Watercress Frisée and Endive Salad, Sherry Vinaigrette
Artichoke, Mushroom, and French Bean Salad
Wheat Berry Salad
Traditional Greek Salad
Chickpea and Sun-dried Tomato Salad
Albacore Tuna Pasta Salad
Spinach Salad w/ Sun-dried Tomato and Buttermilk Dressing
Tortellini Pasta Salad

PLATTERS

Grilled and Roasted Vegetable Platter
Crisp Garden Vegetables, Dip
Poached Salmon Medallions, Dill Aioli
Selection of European-style Deli Meats and Sausages

ENTRÉES

Roasted Whole Chicken, Rosemary Jus
Émincé of Beef Tenderloin, Brandied Mushroom and Peppercorn Reduction
Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce
Aromatically Poached Sole Fillet, Vermouth Saffron Cream
Stuffed Chicken Supreme w/ Mushroom and Wild Rice
Teriyaki Salmon, Asian Vegetables, Toasted Sesame
Roasted Pork Loin, Cider Glaze

ACCOMPANIMENTS

Mashed Potato w/ Sweet Garlic and Chive
Green and Yellow Beans, Sun-dried Tomato Shallot Butter
Horseradish Scalloped Potatoes
Roasted Mini Potato, Herb Butter Emulsion
Yellow Potato and Emmenthal Gratin
Wild Rice Pilaff w/ Vegetable Confetti
Medley of Seasonal Vegetables
Gingered Baby Carrots and Snap Peas

ENHANCE YOUR DINING EXPERIENCE

Add a Chef-attended Carving Station to your buffet.
See our Reception Culinary Stations page.

CREATE YOUR OWN DINNER BUFFET

56.95 per person | Minimum of 50 guests

3 Salads
1 Platter
2 Entrées
2 Accompaniments
Assorted Pastries

Assorted Artisan-style Breads
Seasonal Fruit with Berries
Freshly Brewed Coffee (Regular and Decaffeinated)
Selection of Fine Teas

CREATE YOUR OWN GRAND DINNER BUFFET

66.95 per person | Minimum of 50 guests

1 Soup
4 Salads
2 Platters
2 Entrées
1 Pasta
2 Accompaniments
2 Desserts
Assorted Pastries

Assorted Artisan-style Breads
Seasonal Fruit with Berries
Freshly Brewed Coffee (Regular and Decaffeinated)
Selection of Fine Teas

SOUPS

Vine-ripened Tomato and Sweet Pepper Bisque
Smoked Bacon and Sweet Corn Chowder w/ Dill Emulsion
Honey-roasted Butternut Squash Soup, Whipped Nutmeg Crème
Curried Carrot Potage w/ Coconut Cream

SALADS

Classic Caesar Salad
Baby Lettuces w/ Tiny Tomato, English Cucumbers
Fingerling Potato Salad
Asian Vegetable Slaw
Fresh Beet Salad w/ Toasted Walnuts, Blue Cheese
Watercress Frisée and Endive Salad w/ Sherry Vinaigrette
Artichoke, Mushroom, and French Bean Salad
Wheat Berry Salad
Seafood Antipasto Salad
Curried Israeli Couscous Salad
California Vegetable Slaw
Traditional Greek Salad
Baby Shrimp and Mandarin Salad
Albacore Tuna Pasta Salad
Chickpea and Sun-dried Tomato Salad
Bruschetta-style Multi-coloured Tomato Salad
Spinach Salad w/ Sun-dried Tomato and Buttermilk Dressing
Tortellini Pasta Salad

PLATTERS

Grilled and Roasted Vegetables
Crisp Garden Vegetables, Dip
Peel-and-Eat Shrimp
Prosciutto and Melon Platter
Pork Pâté w/ Cranberry Chutney
Pickled Mussels
Selection of Local Smoked Trout and Salmon, Charred Calamari
Poached Salmon Medallions, Dill Aioli
Selection of European-style Deli Meats, Sausages

ENTRÉES

Roasted Chicken Supreme, Rosemary Jus
Émincé of Beef Tenderloin, Brandied Mushroom and Peppercorn Reduction
Baked Salmon Fillet, Julienne of Vegetable, Citrus Butter Sauce
Medallions of Turkey, Wild Mushroom Sauce
Grilled Salmon, Mango Sweet Pepper Relish
Bacon-wrapped Pork Tenderloin, Cider Reduction

PASTAS

Wild Mushroom Agnolotti w/ Herbed Cream Sauce
Truffled Macaroni and Cheese
Tri-coloured Cheese Tortellini, Grilled Chicken, Sun-dried Tomato
Penne with Smoked Salmon, Multi-coloured Peppers w/ Blush Sauce
Veal Manicotti w/ Roasted Sweet Pepper Tomato Sauce
Penne Pasta, Roasted Sweet Pepper, Grilled Artichoke, Spring Onion, Tomato Reduction
Spinach and Ricotta Cannelloni w/ Goat's Cheese Cream

ACCOMPANIMENTS

Mashed Potato w/ Sweet Garlic, Chives
Green and Yellow Beans, Sun-dried Tomato Shallot Butter
Horseradish Scalloped Potatoes
Roasted Mini Potato w/ Herb Butter Emulsion
Yellow Potato and Emmenthal Gratin
Wild Rice Pilaf, Vegetable Confetti
Medley of Seasonal Vegetables
Gingered Baby Carrots, Snap Peas

DESSERTS

Chocolate Truffle Cake
Tropical Fruit Charlotte
White Chocolate Mousse Cake w/ Fresh Raspberries
Raspberry Charlotte
New York-style Cherry Cheesecake
Tiramisu
Swiss Apple Flan
Mixed Berry Brûlée

ENHANCE YOUR DINING EXPERIENCE

Add a Chef-attended Carving Station to your buffet.
See our Reception Culinary Stations page.

CHILLED LATE NIGHT SEAFOOD SELECTION

625.00 per platter | Serves 50 guests

Selection of King Crab Legs, Poached Jumbo Shrimp, and Kiwi Mussels
Accompanied by Cocktail Sauce, Lemon

PORCHETTA STATION

Market price | Serves 75 guests

Traditional Italian Porchetta and Slow-roasted Stuffed Boneless Suckling Pig
Accompanied by Grilled and Roasted Vegetables, Crusty Breads, Gourmet Mustards

EAST COAST OYSTER DORY

Market price

Selection of Freshly Shucked Seasonal Oyster Varieties
Arranged with Traditional Accompaniments

BARBECUE BUFFET

15

LUNCH BARBECUE BUFFET

39.95 per person | Minimum of 35 guests

Artisan-style Rolls and Breads
Garden Crisp Vegetables, Dip
Hearts of Romaine Caesar Salad w/ Creamy Asiago Peppercorn Dressing
Southern Mixed Bean Salad
Sweet Corn Salad
Fingerling Potato Salad w/ Bacon Shallot Vinaigrette

Entrées (Choice of 2, guests are served both)

Hamburger
Debreczeni Sausage
Chicken Kebob w/ Fresh Herbs and Olive Oil
5 oz. Pesto-brushed Chicken Breast

Peaches and Cream Corn, Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes w/ Sour Cream, Chives

Fruit Salad
Assorted Pies

DINNER BARBECUE BUFFET

50.95 per person | Minimum 50 guests

Artisan-style Rolls and Breads
Seasonal Gazpacho Soup w/ Cilantro, Lime
Garden Crisp Vegetables, Dip
Hearts of Romaine Caesar Salad, Creamy Asiago Peppercorn Dressing
Southern Mixed Bean and Sweet Corn Salad
Fresh Pickled Sweet Beet Salad w/ Toasted Walnuts, Sherry Vinegar, Gorgonzola Cheese
Fingerling Potato Salad, Bacon Shallot Vinaigrette
Wheatberry Salad w/ Dried Fruit, Seeds, Cider Vinaigrette

Entrées (Choice of 2, guests are served both)

6 oz. Angus Strip Loin Steak
Frenched Pork Chop
½ lb. Baby Back Ribs
Chicken Kebob w/ Fresh Herbs and Olive Oil
5 oz. Chicken Breast
5 oz. Salmon Fillet

Peaches and Cream Corn w/ Ancho Butter
Grilled and Roasted Summer Vegetable Medley
Roasted Mini Potatoes, Sour Cream, Chives

Fruit Salad
Assorted Pies
House-baked Cookies

ON ARRIVAL

2.75 per person

Assorted Garden Fresh Vegetables and Dip

or

Bread Dips and Spreads (Choice of 1)

Hummus: Chickpeas, Tahini, Garlic, Lemon, Olive Oil

Tapenade: Kalamata Olives, Garlic, Olive Oil, Brandy

Sun-dried Tomato Cream Cheese

Baba Ghanoush: Baked Eggplant, Tahini, Lemon Juice, Garlic, Onion, Olive Oil

Accompanied by Grilled Pita, Artisan Style Rolls, and Flat Breads

Selection based on 1 platter for each table of 8

SOUP SELECTION

8.50 per person

Vine-ripened Tomato and Sweet Pepper Bisque

Smoked Bacon and Sweet Corn Chowder w/ Dill Emulsion

Cream of Roasted Leek and Potato, Crumbled Stilton

Tuscan Minestrone w/ Fresh Basil, Reggiano Cheese

Honey-roasted Butternut Squash Soup w/ Whipped Nutmeg Crème

Wild and Tame Mushroom Soup w/ Truffle-scented Olive Oil

Smoked Chicken and Vegetable Broth, Black Pepper Dumpling

Curried Carrot Potage w/ Coconut Cream

CHILLED SOUP SELECTION

8.50 per person

Vichyssoise

Cucumber and Mint

Chilled Melon and Port

Gazpacho w/ Tequila and Lime

GRAND SOUP SELECTION

9.50 per person

Asian-inspired Blue Crab and Lobster Bisque

Essence of Lemon Grass, Kaffir Lime, and Ginger

Mesquite-smoked Tomato and Basil

Herbed Goat's Cheese Crostini and Basil Oil

Curried Pumpkin and Sweet Potato Soup

Spiced Yogurt Chicken Saté w/ Herb Pulse

En Croûte Add 1.75

SALAD SELECTION

Classic Hearts of Romaine Caesar Salad 10.50 per person
Creamy Reggiano Dressing

Selection of Sweet and Bitter Lettuces, Candied Pecans, Dried Cranberries, and Golden Raisins 10.50 per person
White Balsamic Vinaigrette

Salad of Red Oak, Treviso, Watercress, and Frisée 10.50 per person
Tiny Tomatoes, English Cucumber, Crumbled Chèvre, Champagne Vinaigrette

Tangle of Young Lettuces 10.50 per person
Shaved Pear, Olive Oil Toasted Walnut, Sherry Vinaigrette

Baby Spinach 10.50 per person
Charred Red Onion, Sun-dried Tomato, Charred Artichoke, Mustard Seed Emulsion

Medley of Seasonal Greens 10.50 per person
Multi-coloured Tomato, Goat's Milk Feta, Spiced Pumpkin Seeds, Creamy Balsamic Vinaigrette

GRAND SALAD SELECTION

Selection of Hand-picked Baby Lettuces 13.00 per person
White Cheddar Tulip, Edible Flora, Champagne and Red Onion Emulsion

Rosette of Applewood Smoked Salmon and Water Bourne Cress 13.00 per person
Pickled Red Onion, Shaved Fennel, Citrus Vinaigrette

Warm Pepper and Herb-crusted Goat's Cheese Medallion 13.00 per person
Tangle of Baby Lettuces, California Strawberries, Strawberry Balsamic Vinaigrette

Tian of Vine-ripened Tomato and Buffalo Mozzarella 13.00 per person
Parmesan Fricco, Marinated Sweet Pepper, Sweet Basil Vinaigrette

PLATED APPETIZERS

Traditional Italian Antipasto Presentation 15.75 per person

Prosciutto de Parma, Reggiano Cheese, Grilled and Roasted Vegetables, Marinated Olives, Fior de Latte, Aged Balsamic Syrup

Southern Blue Crab Cake 15.75 per person

Corn Sweet Pepper Relish, Smoked Chili Mayo, Bitter Lettuces, Citrus Vinaigrette

Ancho Marinated Jumbo Shrimp 15.75 per person

Salad Waldorf, Daniels Greens, Brandied Marie Rosé Sauce

Pecan-crusted Baked Brie 15.75 per person

Macerated Strawberries and Rhubarb, Frisée Salad, House Melba

Jumbo Shrimp Martini (3 shrimps) 15.75 per person

Mango Salad, Thai Basil, Chili-Lime Vinaigrette

SORBET – INTERMEZZO

Floral Pink Peppercorn and Raspberry Sorbet 4.25 per person

Passion Fruit Sorbet 4.25 per person

Champagne and Basil Sorbet 4.25 per person

Pear and Chardonnay 4.25 per person

Yogurt and Lime Sorbet 4.25 per person

PASTA APPETIZERS AND ENTRÉES

Fusilli Pasta 10.50 Appetizer per person | 20.95 Main per person

Smoked Chicken Julienne, Grilled and Roasted Vegetables, Italian Parsley, Fine Olive Oil

Spinach and Cheese Manicotti 10.50 Appetizer per person | 20.95 Main per person

Sweet Roasted Pepper, Tomato, Basil Sauce

Tri-coloured Cheese Tortellini 10.50 Appetizer per person | 20.95 Main per person

Sun-dried Tomato Cream

LUNCHEON ENTRÉE SELECTIONS

Spinach and Ricotta Quiche 16.75 per person
Sweet and Bitter Lettuces w/ House Vinaigrette

Hand-rolled Spinach, Artichoke and Ricotta Cannelloni 16.75 per person
Cremini Mushroom Cream and Tomato Fresh Basil Sauce

Herb Roasted Breast of Chicken 18.95 per person
Steamed Jasmine Rice, Asian Vegetable, Citrus Teriyaki Glaze

Chicken Supreme with Wild Mushrooms and Double Smoked Bacon 22.95 per person
Basil Mashed Potatoes, Zucchini Provençal

Prosciutto-wrapped Chicken Supreme 22.95 per person
Roasted Klondike Potatoes, Young Vegetable Symphony, Madeira Wine Sauce

Pecan-cruste Boneless Chicken Breast Stuffed with Brie and Roasted Pepper 23.95 per person
Wild Rice and Apricot Pilaf, French Beans, Red Wine-Honey Gastrique

Baked Atlantic Salmon Fillet 24.95 per person
Mango Coconut Relish, Citrus Butter Sauce

Icy Waters Arctic Char Fillet 22.95 per person
Citrus-scented Rice Pilaf, Sweet Pepper, Artichoke, Asparagus and Snap Pea Sauté, Tomato-Fennel Butter Sauce

Roasted Trout Fillet 25.95 per person
Toasted Barley and Pancetta Pilaf, Grilled Artichoke, Tomato Olive Relish

Grilled Certified Beef Strip Loin 29.95 per person
Scallion Whipped Yukon Potatoes, Gorgonzola Peppercorn Crust, Pinot Noir Reduction

Petite Medallion of Ontario Beef Tenderloin 31.95 per person
Ratatouille of Vegetable, Soy Beans, Pommery Mustard Jus

Accompaniments must be the same on split menus

DINNER ENTRÉE SELECTIONS

Stuffed Supreme of Grain-fed Chicken 29.95 per person
Garlic Whipped Mashed Potatoes, Seasonal Vegetable Selection, Red Wine and Fine Herb Sauce

Fillings (Choice of 1)

- Young Spinach and Ricotta Cheese
- Sun-dried Tomato, Goat's Cheese and Fresh Basil
- Wild Rice, Pink Peppercorn and Field Mushrooms

Slow-roasted Fillet of Atlantic Salmon 28.95 per person
Sun-dried Tomato and Dill Butter

Fennel and Mustard Seed-crust Atlantic Salmon 29.95 per person
Honey-Citrus Emulsion

Roasted Prime Rib of Angus Beef 34.95 per person (8 oz.) | 36.95 per person (10 oz.)
Horseradish and Mustard Seed Crust, Barolo Pan Jus
Add Yorkshire Pudding for 1.50 per person

Chicken and Wild Mushroom Wellington 30.95 per person
Marsala Wine and Peppercorn Reduction

Garlic-crust 10 oz. Angus Strip Loin Steak 35.95 per person
Parsley Artichoke Mashers, Three Peppercorn Port Reduction

Seared Medallions of Alberta Beef 36.95 per person
Cremini Mushroom and Sweet Garlic Sauce

Roasted Halibut Fillet 34.95 per person
Parmesan-Parsley Crust, Garlic-sauteed Rapini, Smoked Tomato-Basil Vinaigrette

Peppercorn-crust Beef Tenderloin 38.95 per person
Fingerling Potato Gorgonzola Mashers, Red Wine Shallot Reduction

Accompaniments must be the same on split menus

SEAFOOD ACCOMPANIMENTS

Shrimp Scallop and Calamari Brochette 14.50 per person
Lemon and White Wine Butter Sauce

Jumbo Shrimp Skewer 14.50 per person (Based on 4 pieces of size 13-15 Tiger Shrimp)

East Coast Lobster Tail 20.95 per person
Garlic-scented Drawn Butter

OUR DUET SELECTION

Partnered Chicken Supreme and Atlantic Salmon 32.95 per person
Basil and Sun-dried Tomato Beurre Blanc

Atlantic Salmon Fillet and Charred Tiger Shrimps 32.95 per person
Pernod and Chive Butter

Duo of Grain-fed Chicken Supreme and Petit Beef Tenderloin Mignon 37.95 per person
Cremeni Mushroom and Sweet Garlic Sauce

OUR VEGETARIAN SELECTION

Grilled and Roasted Vegetable Strudel Ask us
Petite Herb Salad, Glazed Asparagus, Goat's Cheese Gratinée

Wild Mushroom Risotto Ask us
Oven-roasted Petit Mirepoix, Grana Padano, Alba Oil

Crisp Vegetarian Spring Roll Ask us
Grilled Tofu, Baby Bok Choy, Shiitake Mushrooms, Miso Broth

Grilled Vegetable Tian Ask us
Roasted Tiny Tomatoes, Sweet Pepper Coulis, Sautéed Spinach, Herb Vinaigrette

DESSERT SELECTION

Roasted Spiced Apple Cheesecake 9.50 per person
Toasted Almond Cream, Caramel Rum Sauce

White Chocolate and Raspberry Mousse Cake 9.50 per person
Mixed Berry Compote, Grand Marnier Cream

Chocolate Pecan Turtle Flan 9.50 per person
Seasonal Berries

Individual Lemon Curd Flan 9.50 per person
Mascarpone Cream, Seasonal Berries

Country Apple Crumble Flan 9.50 per person
Cider Reduction, Cinnamon Vanilla Gelato, Sauce Anglaise

Mixed Berry Flan 9.50 per person
Tahitian Vanilla Custard, Sour Cherry Compote

New York-style Sour Cream Cheesecake 9.50 per person
Red Wine Mixed Berry Sauce

Bourbon Vanilla Crème Brûlée 9.50 per person
Fresh Raspberries, Armenian Pistachio Biscotti

GRAND DESSERT SELECTION

Dark and Milk Chocolate Terrine 12.50 per person
Cointreau-macerated Strawberries, White Chocolate Anglaise

Flourless Chocolate Torte 12.50 per person
White Chocolate Anglaise, Toasted Almond Brittle

Tulip of Seasonal Fruit and Berries 12.50 per person
Mixed Berry and Ice Wine Sorbet, Candied Lemon

COLD CANAPÉS

33.95 per dozen

Pastrami-Spiced Salmon Rosette, Tart Apple Relish
Roasted Red Pepper and Goat's Cheese Crostini
Aromatic Poached Shrimp and Cucumber Gazpacho
Vodka Gazpacho Shooter and Scallion Crème
Prosciutto-wrapped Melon w/ Port Wine
Stuffed Summer Tomato and Herb Whipped Cheese
Exotic Mushroom and Garlic Crostini w/ Balsamic Drizzle
Toasted Pistachio, Grape, Goat's Cheese Truffle

GRAND COLD CANAPÉS

40.95 per dozen

Peppered Smoked Salmon-wrapped Asparagus, Goat's Cheese
Lobster Crab Salad Stuffed Artichoke Heart
Classic Steak Tartar, Whole Grain Mustard, Garlic Crouton
Seared Rare Tuna Medallion, Wasabi Aioli, Sesame Cracker

CHEF'S SELECTION OF COLD CANAPÉS

30.95 per dozen

Our Chef's selection of cold canapés for your event (3 varieties)

HOT HORS D'OEUVRES

Indian Spice Chicken Tikka and Yogurt Dip 33.95 per dozen
Artichoke and Goat's Cheese Fritter 35.95 per dozen
Vegetarian Spring Rolls and Toasted Sesame Plum Sauce 35.95 per dozen
Selection of Miniature Quiche (Sun-dried Tomato and Spinach, Lorraine, Three Cheese) 33.95 per dozen
Classic Spanakopita 33.95 per dozen
Petit Roasted Leek, Mushroom, and Reggiano Quiche 33.95 per dozen
Ricotta and Pesto Crescents 33.95 per dozen
Sun-dried Tomato and Feta Triangles 33.95 per dozen
Butter Chicken Cup and Cilantro Yogurt 33.95 per dozen
House Veal Meatballs, Smoked Tomato, Chili Jam 33.95 per dozen
Maryland-style Crab Cake 35.95 per dozen
Coconut and Pecan-crust Shrimp, Pineapple Cilantro Glaze 35.95 per dozen
Mini Chicken Wellington and Marsala Peppercorn Sauce 37.95 per dozen
Shrimp Tempura, Teriyaki Citrus Glaze 35.95 per dozen
"Surf and Turf" Beef Tenderloin and Garlic Prawn (Lemon, Rosemary Butter) 37.95 per dozen
CAB Slider (Sesame Brioche Roll, Marinated Tomato, Garlic Aioli) 37.95 per dozen
Curried Shrimp, Coconut, and Lime Leaf Dumpling 37.95 per dozen

GRAND HORS D'OEUVRES

Ginger and Lime-scented Jumbo Scallops 39.95 per dozen
Smoked Chili-scented Tiger Prawns, Mango Butter Sauce 39.95 per dozen
Blackened Sea Scallop, Mango Relish 39.95 per dozen
Turkey Tenderloin in Applewood Smoked Bacon 45.95 per dozen
Mini Angus Slider, Gorgonzola Cheese, Exotic Truffle Mushroom 55.95 per dozen
Steak au Poivre carved Beef Tenderloin, Brandy Peppercorn Sauce, Truffle Aioli, Herb Crostini 55.95 per dozen
Baby Australian Lamb Chops, Pecan Crust, Honey-Mustard Dip 59.95 per dozen

CHEF'S SELECTION OF HOT HORS D'OEUVRES

Our Chef's selection of hot hors d'oeuvres for your event (3 varieties) 32.95 per dozen

ON DISPLAY

Sliced Seasonal Fruit with Berries 55.00 (Serves 10) | 120.00 (Serves 25) | 185.00 (Serves 50)

Selection of Imported and Domestic Cheese 85.00 (Serves 10) | 185.00 (Serves 25) | 310.00 (Serves 50)

Medd Breads 95.00 | Serves 25

Warm Spinach and Artichoke Dip, Hummus, Tapenade, Baked Melba, Pita, Artisan Loaves

Garden Fresh Vegetables and Dips 25.00 (Serves 10) | 60.00 (Serves 25) | 95.00 (Serves 50)

Applewood Smoked Salmon (Based on 1 kg per side) 120.00 full side (Serves 30) | 75.00 half side (Serves 15)

Traditionally Garnished, Horseradish, Capers, Red Onion, Pumppernickel Bread

Candied Pecan-crusted Brie in Butter Pastry 225.00 (Serves 40)

Sour Cherry Chutney, Grape Clusters, Harvest Breads

Whole Wheel Saint-André Cheese 200.00

Variety of Crisp Autumn Fruit, Grape Clusters, House Melba, Port Gelée

Presentation of Chilled Poached Jumbo Shrimp 300.00 | 100 pieces

Cocktail Sauce, Lemon

SUSHI & MAKI ROLL

California Roll Selection 27.00 per dozen | Minimum order 4 dozen

Traditional or Vegetarian Available

Pickled Ginger, Wasabi, Soy Sauce

Sushi and California Roll Selection 37.00 per dozen | Minimum order 4 dozen

Salmon, Red Snapper, Shrimp, Tuna, California Roll

Pickled Ginger, Wasabi, Soy Sauce

SWEET

Hand-Rolled Truffles or Chocolate Dipped Strawberries 32.00 per dozen

CHILLED LATE NIGHT SEAFOOD SELECTION

Selection of King Crab Legs, Poached Jumbo Shrimp, and Kiwi Mussels 625.00 (Serves 50)

Accompanied by Cocktail Sauce, Lemon

PORCHETTA STATION

Traditional Italian Porchetta, Slow-roasted Stuffed Boneless Suckling Pig Market price (Serves 75)

Accompanied by Grilled and Roasted Vegetables, Crusty Breads, Gourmet Mustards

EAST COAST OYSTER DORY

Selection of Freshly Shucked Seasonal Oyster Varieties Market price

Decoratively arranged with traditional accompaniments

SANDWICHES

Selection of Finger Sandwiches 55.95 (Platter of 36 pieces)

Tuna Salad, Salmon Salad, Egg Salad, Ham and Cheese, Turkey, Tomato and Watercress

Selection of Finger Sandwiches and Wraps 59.95 (Platter of 36 pieces)

Tuna Salad, Salmon Salad, Egg Salad, Ham and Cheese, Turkey, Tomato and Watercress

Scandinavian Open Face Sandwich Selection 6.75 (Based on 2 pieces per person) | Minimum 12 guests

Applewood Smoke Salmon w/ Cream Cheese and Golden Caviar

Tiger Shrimp in Lemon Aioli

Blackened Breast of Chicken, Cajun Mayo, Tomato Avocado Salsa

Grilled and Roasted Vegetable, Whipped Goat's Cheese, Balsamic Reduction

Roast Sirloin of Angus Beef, Charred Artichoke Olive Relish

Black Forest Ham, Tart Apple, Watercress, Brie

SIDES

Marinated Olives w/ Fresh Herbs 11.00 (Serves 10)

Southern Bar Blend 10.50 per pound (Serves 12)

CULINARY STATIONS

Ponderosa Hip of Beef Station 1200.00 | Serves 80-100

Accompanied by Mini Kaisers, Horseradish, Dijon Mustard, Natural Pan Jus

Pasta Station Reception 15.95 per person | Dinner 21.95 per person | Minimum 40 guests

Accompanied by Marinated Roma Tomato Bruschetta, Club Caesar Salad

Pastas (choice of 2)

- Goat's Cheese and Sun-dried Tomato Agnolotti
- Tri-coloured Fusilli w/ Grilled Chicken, Artichokes
- Bucatine w/ Tiger Shrimp, Spinach, Olives, Sun-dried Tomato
- Spaghetti w/ Meatballs
- Fettuccine w/ Mixed Herbs
- Rigatoni w/ Chicken, Red Onion, Roasted Pepper, Rapini
- Spinach and Cheese Cannelloni
- Penne Rigate w/ Marinated Vegetables

Sauces (choice of 2)

- Tomato and Fresh Basil
- Alfredo Sauce
- Rosé Sauce w/ Vodka
- Sweet Pepper and Tomato Reduction
- Almond Pesto

Whole Roasted Turkey 310.00 | Serves 40

Cranberry-Sour Cherry Chutney, Giblet Gravy, Silver Dollar Rolls

Peppercorn and Herb-crusted Strip Loin of Beef 430.00 | Serves 30

Silver Dollar Rolls, Horseradish, Gourmet Mustard, Cabernet Reduction

Pecan-crusted Lamb Rack Station (7-bone rack) 33.50 per rack

Cumin-scented Lamb Jus

Glazed Spiral Ham in Maple and Mustard 365.00 | Serves 50

Kozlik's Maple Mustard, Pineapple Chutney, and Maple Pan Jus

Stations are designed for two hours of service.

Professionally prepared by an Islington Golf Club chef.

\$25 per hour for chef-attended stations.

COCKTAIL RECEPTION PACKAGE

33.95 per person | Minimum 25 guests

Garden Fresh Vegetables and Dip

Three Cheese Tarragon Dip

Applewood Smoked Salmon (Traditionally Garnished, Horseradish, Capers, Red Onion, and Pumpernickel Bread)

Selected Basic Canapés (2 per person)

Assorted Quarter Sandwiches (2 per person)

Hot Hors d'Oeuvres (5 per person)

Shrimp Tempura Teriyaki Citrus Glaze

Petit Roasted Leek, Mushroom and Reggiano Quiche

Turkey Tenderloin wrapped in Applewood-smoked Bacon

Classic Spanakopita

Crisp Vegetarian Spring Rolls w/ Toasted Sesame Plum Sauce

Selection of Mini French Pastries and Tartlet (1 per person)

Freshly Brewed Coffee, Selection of Fine Teas

Enhance your Cocktail Reception by adding a Culinary or Carving Station

COCKTAIL RECEPTION GRAND PACKAGE

47.95 per person | Minimum 50 guests

Antipasto Presentation

Grilled and Roasted Vegetables, Bocconcini Cheese, Marinated Olives, Sun-dried Tomatoes, Italian Cured Meats, Pepperoncini, Crusty Breads

Poached Jumbo Shrimp (2 per person)

Traditional Cocktail Sauce

Assorted Sushi and California Rolls (1 per person)

Salmon, Red Snapper, Shrimp, Tuna, California Roll

Hot Hors d'Oeuvres (6 per person)

Mini Chicken Wellington, Marsala Peppercorn Sauce

Shrimp Tempura, Teriyaki Citrus Glaze

Vegetarian Spring Rolls, Spicy Chili Glaze

Kalamata Olive and Goat's Cheese Tartlet

Mini Angus Slider

Ginger and Lemon-scented Jumbo Scallops

Mosaic of Domestic and Imported Cheeses

Truffles, Petite Fours, Assorted Tartlets

Freshly Brewed Coffee, Selection of Fine Teas

Enhance your Cocktail Reception by adding a Culinary or Carving Station

LATE NIGHT SWEET TABLES

Make-Your-Own-Sundae Bar 9.50 per person | Minimum 25 guests

Vanilla and Chocolate Ice Cream

Chocolate, Butterscotch and Strawberry Sauces

Waffle Cones

Toppings: Shaved Coconut, Chocolate Chips, Crushed Pineapple, Chopped Nuts, Oreo Cookies,

Whipped Cream, Baby Bananas, Maraschino Cherries, Mini Marshmallows

Sweet Indulgence 13.50 per person (Based on 1 piece per person) | Minimum 50 guests

Presentation of European-style Cakes and Tortes

Selection of Mini Pastries and Tartlets

Display of Seasonal Fruit with Berries

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

Opposites Attract 15.50 per person (Based on 1-½ pieces per person) | Minimum 50 guests

Dark and White Chocolate Mousse Cake

Chocolate-dipped Strawberries

White Chocolate Caramel Pecan Cheesecake

Chocolate Meringue Verrines

Duo of Brownies and Blondies

Chocolate Chunk and White Chocolate Macadamia Nut Cookies

Freshly Brewed Coffee, Regular and Decaffeinated

Selection of Fine Teas

Shortcake Bar 13.50 per person | Minimum 35 guests

Housebaked shortcakes, Vanilla Bean Chantilly

White Chocolate Mousseline

Fresh Lemon Curd

Toasted Coconut

Strawberry Mousse

Salted Caramel, Seasonal Berry and Fruit Pulses

Accompanied by Farmer's Market Fruit and Berry Display

The Chocolate Fountain 12.50 per person | Minimum 35 guests

Waves of Rich Imported Milk or Dark Chocolate

Accompanied by Assorted Fresh Fruit, Seasonal Berries, House-baked Cookies, Marshmallows

Chef Attended Station/1 Cook per 35 guests

Minimum 1 hour/\$25 per hour

Hand Rolled Truffles and Chocolate-Dipped Strawberries 32.00 per dozen

LATE NIGHT SAVOURY TABLES

Poutine Station 13.50 per person | Minimum 35 guests

Golden Yukon and Sweet Potato Fries, Classic Canadian Cheese Curds and Country-style Gravy

Toppings: Ancho Ketchup, Chili Aioli, Truffle Mayonnaise, Maple Bacon Crumble, Guacamole, Sour Cream, Black Bean Salsa, Scallions, Pulled Jerk Chicken

Macaroni and Cheese Bar 13.50 per person | Minimum 35 guests

House White Three-Cheese Macaroni with Sour Dough Bread Crust

Toppings: Spring Onion, Smoked Bacon, Salsa, Blue Cheese, White Cheddar, Sour Cream, Bruschetta, Beef Bolognese, Smoked Chicken

Mini Veal Sandwiches and House Lasagna 13.50 per person | Minimum 35 guests

House Lasagna and Garlic Bread and Mini White Veal Sandwiches

Toppings: Tomato Basil Sauce, Pepperoncini, Provolone Cheese, Roasted Sweet Peppers, Truffled Mushrooms, Marinated Tomatoes, Pickled Eggplant, Caramelized Onion

Sliders Station 13.50 per person | Minimum 35 guests | Choice of 2 (based on 1 per person of each selection)

Angus Burger: Aged Canadian Cheddar, Crispy Cornmeal Onions, House Spiced Tomato Ketchup

Southern Crab Cake: Tomato Jam

Italian Sausage Meatball: Nonna's Tomato Sauce, Mozzarella, Wild Arugula

Mediterranean Chickpea Burger: Quinoa Tabbouleh, Roasted Seeds, Yogurt Cheese

Cod Tempura: Togarashi, Asian Slaw, Sriracha Aioli

Pizza Station 10.50 per person (Based on 2 pieces per person) | Minimum 35 guests

Selection of Three Cheeses and Pepperoni Pizza Fingers

Reggiano Herb Crust

Garlic and Marinara Dipping Sauces

Ultimate Nacho Cheese Fountain 11.50 per person | Minimum 35 guests

Warm Spicy Queso Sauce

Blue and Yellow Corn Tortillas

Wonton Chips and Pita Chips

Toppings: Pico de Gallo, Turkey Chili, Pulled Pork, Lime, Black Olives, Cilantro Salsa, Guacamole, Sour Cream,

Black Bean Salsa, Scallions, Feta Cheese, Pickled Jalapeño, Corn Relish

CELEBRATION OF LIFE

33.95 per person | Minimum 25 guests

Assorted Finger Sandwiches (Based on 1-½ sandwiches per person)

Albacore Tuna
Smoked Black Forest Ham and Emmenthal
Roast Beef, Egg Salad
Sun-ripened Tomato
Smoked Cheese

Garden Crisp Vegetables and Dip

Lemon Herb Aioli

International and Domestic Cheese Station

Aged Canadian Cheddar, Oka, Gouda, Brie, Stilton
Whole Grapes, Berries, Dried Fruit
Water Biscuits

Selection of Petit French Pastries and Tartlets (Based on 1 per person)

Selection of Seasonal Fruits and Berries

Freshly Brewed Coffee and Selection of Fine Teas
Assorted Soft Drinks

AFTERNOON TEA

26.95 per person | Minimum 25 guests

Sandwiches

Local Smoked Salmon with Candied Ginger Cream Cheese on Pumpernickel
Cucumber and Dill-Infused Sour Cream
Sliced Tomato, Watercress and Chive

Sweets

Fruit and Mixed Berry Tartlet
Buttermilk Scones served with Imported Devon Cream and Ontario Preserves
Traditional English Shortbread Cookies

Teas

Selection of Fine Teas
(Regular and Decaf Coffee also available)



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#islingtongolfclub