

## SPECIAL OCCASIONS MENU

### HIGH TEA \$18

Available from 11am to 2pm only

Assorted cocktail sandwiches  
Scones with cream and a selection of jams  
Selection of sweet tea breads  
Selection of bite sized desserts  
Fruit skewers with maple yogurt dip  
Coffee and tea

### THE CELEBRATION \$26

Assorted cocktail sandwiches  
Cheese platter with crostini and crackers  
Charcuterie board with crostini, baguette, mustard, house  
pickles and garnishes  
Crudit  with house buttermilk ranch dip  
Build Your Own Bruschetta station  
Selection of bite sized desserts  
Coffee and tea

## REHEARSAL DINNER BUFFET & CASUAL FAIR

\*Some restrictions apply

### PULLED PORK SLIDER BUFFET \$26

Market greens salad with assorted dressings  
Pulled pork sliders with coleslaw, buns & assorted condiments  
House made mac n' cheese  
Cookies & bite sized desserts  
Coffee & tea

### MEXICAN FIESTA \$23

Build your own mexican salad with assorted toppings & dressings  
Fajita station with beef or chicken and all the fixings  
Cookies & bite-sized desserts  
Coffee & tea

### CHICKEN & RIB BBQ \$29

Baked potato bar with all the fixings  
Corn on the cob with chili lime butter  
Coleslaw  
Cookies & bite sized desserts  
Coffee and tea

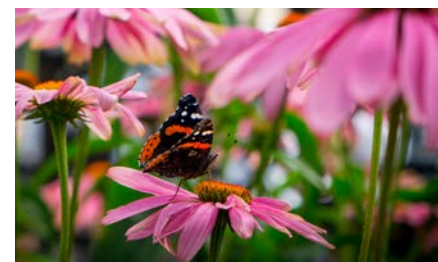
### FRESH BAKED PIZZA BUFFET \$23

Market greens salad with hills vinaigrette  
Caesar Salad  
Assorted fresh baked pizzas  
Cookies & bite-sized desserts  
Coffee & tea

*the menu*  
SPECIAL EVENTS

*the menu*

SPECIAL EVENTS



FLAMBOROUGH HILLS  
Golf & Country Club

# The menu

## SPECIAL EVENTS

### BREAKFAST

Available from 8am to 11am

#### CONTINENTAL BREAKFAST \$15

Selection of fresh baked breakfast pastries and muffins  
Make your own parfait, house made granola, fruit, yogurt  
Fresh sliced fruit  
Bagels and cream cheese  
Fresh brewed coffee and tea

#### HOT BREAKFAST \$18

Selection of fresh baked breakfast pastries and muffins  
Fresh sliced fruit  
Selection of multigrain, rye, white breads with toaster and whipped butter  
Farm fresh scrambled eggs with aged cheddar and chives  
Choice of bacon or sausage  
Fresh cut home fries  
Fresh brewed coffee and tea

#### PREMIUM HOT BREAKFAST \$20

Selection of fresh baked breakfast pastries and muffins  
Fresh sliced fruit  
Selection of multigrain, rye, white breads with toaster and whipped butter  
Farm fresh scrambled eggs with aged cheddar and chives bacon and sausage  
Fresh cut home fries  
Buttermilk pancakes and local maple syrup  
Fresh brewed coffee and tea

#### BRUNCH \$30

Available from 8am to 2pm

Selection of fresh baked breakfast pastries and muffins  
Fresh sliced fruit  
Farm fresh scrambled eggs with aged cheddar and chives bacon and sausage  
Fresh cut home fries  
Buttermilk pancakes and local maple syrup  
Penne pasta with grilled vegetables, house marinara sauce, shaved parmesan  
Grilled chicken supreme with mushroom sauce  
Market fresh vegetables  
Fresh brewed coffee and tea  
ADD a roast beef carvery with thyme jus for \$10

**ADD a selection of chilled fruit juices to any of our breakfast and brunch buffets \$2.50++/per person**

### BREAKS

#### 'COOKIE JAR' \$7

Variety of fresh baked cookies  
Coffee and tea

#### 'HEALTHY CHOICE' \$9

Fruit skewers with maple yogurt dip  
Fresh garden vegetables with blue cheese dip  
Coffee and tea

#### 'CANDY SHOP' \$10

House maple popcorn  
Variety of candy  
Selection of sodas, coffee, tea

### LUNCH BUFFET MENU

Available from 11am to 3pm only

#### SANDWICH BUFFET \$20

Selection of sandwiches made from fresh sliced artisan deli meats, egg salad and tuna salad  
Includes choice of 1 Salad & 1 Soup - see below

#### SALAD SELECTIONS:

(Additional salads \$4 per selection)

- Garden greens, tomato, cucumber, shaved carrot, pickled onion, house basil balsamic dressing
- Classic Caesar, house dressing, bacon bits, shaved parmesan, herb croutons
- Quinoa, black bean, charred corn, peppers, tortilla crisps, citrus cumin vinaigrette
- Spinach, goat cheese, dried cranberry, mandarins, caramelized orange vinaigrette
- Red skin potato salad, crisp bacon, sour cream and scallion dressing

#### SOUP SELECTIONS:

- Roasted cauliflower soup, brown butter emulsion, almond crumble
- Wild mushroom and roasted garlic soup, scallion oil, Ermite blue cheese cream
- Roasted pumpkin veloute, toasted peptitas, whiskey and maple cream
- Curried sweet potato, fried paneer cheese, cilantro oil
- Traditional minestrone, parmesan, pistou
- Roasted red pepper bisque, local goat cheese, tarragon oil

Chef's selection of bite sized desserts  
Coffee and tea

## HOT LUNCH BUFFET

\*All options include artisan breads with whipped butter, a Chef's Selection of seasonal desserts, coffee & tea  
Available from 11am to 3pm only.

### THE HILLS \$24

Choice of **1 Salad** from the list below.  
Choice of **1 Main Protein** from the list below.  
Choice of **1 Starch** from the list below.  
Market Vegetables

### THE WOODS \$30

Choice of **2 Salads** from the list below.  
Choice of **1 Main Protein** from the list below.  
Choice of **1 Vegetarian Option** from the list below.  
Choice of **1 Starch** from the list below.  
Market Vegetables

### THE LAKES \$36

Choice of **2 Salads** from the list below.  
Choice of **2 Main Proteins** from the list below.  
Choice of **1 Vegetarian Option** from the list below.  
Choice of **1 Starch** from the list below.  
Market Vegetables

### SALAD OPTIONS AVAILABLE WITH THE HOT LUNCH BUFFET:

- Garden greens, tomato, cucumber, shaved carrot, pickled onion, house basil balsamic dressing
- Classic Caesar, house dressing, bacon bits, shaved parmesan, herb croutons
- Quinoa, black bean, charred corn, peppers, tortilla crisps, citrus cumin vinaigrette
- Spinach, goat cheese, dried cranberry, mandarins, caramelized orange vinaigrette
- Red skin potato salad, crisp bacon, sour cream and scallion dressing

### MAIN PROTEIN AVAILABLE WITH HOT LUNCH BUFFET:

- Build your own chicken taco - corn tortillas, sautéed chicken strips, peppers and onions, salsa, sour cream, cheese, shredded lettuce
- Slow roasted sirloin of beef au jus
- Tandoori marinated chicken breasts, tamarind date chutney
- Roasted pork loin, rosemary and grainy mustard jus
- Baked trout filets, tomato caper relish

### VEGETARIAN OPTIONS AVAILABLE WITH HOT LUNCH BUFFET:

- Indian chickpea and vegetable curry, basmati rice
- Potato gnocchi, wilted spinach, charred tomato, parmesan cream sauce
- Grilled vegetable penne, house tomato basil sauce

### STARCH OPTIONS AVAILABLE WITH HOT LUNCH BUFFET:

- Herb roasted mini reds
- Roasted garlic mashed Yukons
- Hand cut Yukon fries
- Basmati rice pilaf

## COCKTAIL RECEPTION

### A SELECTION OF HORS D'OEUVRES \$9

(Based on 3 pieces per person)

#### SELECT UP TO 4 DIFFERENT CHOICES FROM THE LIST BELOW:

- Brioche crostini, fig, goat cheese mousse, cabernet shallot marmalade
- Mini fish and chips with gherkin aioli
- Pulled pork chimichanga, salsa Roja
- Black bean and sweet potato quesadillas, pico de gallo V
- Coconut shrimp, Thai chili sauce
- Vegetarian spring rolls, spicy plum sauce V
- Thai green mango rolls, chili lime dipping sauce GF
- Spanakopita, house tzatziki sauce V
- Indian vegetable pakoras, Raita dipping sauce GF
- Mini beef wellingtons
- Tandoori chicken skewers, tamarind chutney GF
- Asian mushroom dumplings, Ponzu sauce V
- Bacon wrapped scallops, lemon garlic aioli GF

### CRUDITES & DIP PLATTER \$5

Fresh cut selection of garden vegetables, house made buttermilk ranch dressing

### CHEESE BOARD \$9

Chef's selection of local artisan cheeses, house made crostini and crackers, grapes, dried fruits & nuts

### CHARCUTERIE BOARD \$12

Chef's selection of artisanal meats, house pickles, mustard, crostini and fresh baguette

### ANTIPASTO DISPLAY \$14

Cured Italian style meats, grilled and marinated vegetables, Bocconcini, crostini and fresh baguette

### SEAFOOD ANTIPASTO BUFFET \$25

Variety of fresh chilled seafood to include shrimp, crab legs, calamari, shellfish with traditional garnishes and sauces

### FRUIT PLATTER \$7

Display of fresh sliced seasonal and exotic fruits, fresh berry garnish

### 'BUILD YOUR OWN' FOOD STATIONS

(Prices based on minimum 3 stations)

- Poutine station with fries, sweet potato fries and Montreal smoked meat \$12
- Taco station with tortilla wraps, assorted fillings & condiments \$10
- Pulled pork or pulled turkey slider station with onion rings and sweet potato fries \$12
- Korean beef or chicken lettuce wrap \$12
- Fresh baked pizzas \$8
- Nacho Station with assorted toppings \$9
- Carnival theme with house made caramel corn, candy, beer nuts \$9
- Crepe station with assorted toppings \$9
- Pretzel station-mustard, cheese dip, caramel & chocolate sauce \$10
- Indian station with tandoori chicken and naan, veg pakoras, samosas \$12
- Falafel and shawarma style chicken with pita, hummus, & fixings \$11

## PLATED 3 COURSE DINNER MENU

Available from 3pm to 8pm

### CHOICE OF 1 APPETIZER:

- Crisp goat cheese, beet carpaccio, orange tarragon salad, balsamic grape chutney, baby kale, walnut vinaigrette
- Classic Caesar salad, house dressing, shaved parmesan
- Curried sweet potato soup, fried paneer cheese, cilantro oil
- Lemon garlic marinated shrimp, fennel wild boar chorizo hash, baby arugula, romesco sauce
- Crisp fried haloumi, baby arugula, Grilled Peppers, pickled Red Onion, Confit Tomato, Black Olive tapenade, Lemon Tahini vinaigrette

### CHOICE OF 1 MAIN COURSE:

- Seared beef tenderloin, crispy bone marrow, bordelaise mashed yukons, market vegetables, red wine demi \$59
- Pan seared salmon filet, scallion pancakes, garlic fried broccoli, shimeji mushrooms, cherry tomato, miso mustard beurre blanc \$39
- Rosemary mushroom and feta stuffed chicken supreme, spring onion mashed yukons, market vegetables, Madeira jus \$39
- Grilled beef striploin, oxtail gravy, oxtail croquette, market vegetables \$48
- House smoked pork tenderloin, bourbon maple glaze, sweet potato pave, market vegetables, smoked bacon tomato jam \$39
- Roasted lamb shortloin, caramelized blackberry mint sauce, sweet potato pave, market vegetables \$48

### CHOICE OF 1 DESSERT:

- Warm bourbon butter tart, torched peach, praline crumble, Chantilly cream
- Maple crème brulee, candied walnuts
- Chocolate ganache tart, maple salted caramel, toasted almonds
- NY cheesecake, fresh berries, berry compote

### ADD PASTA COURSE \$7

- Penne Alfredo, wilted spinach, blistered tomato, parmesan cream
- House made ricotta lasagna, baby arugula, house marinara sauce
- Grilled vegetable penne arrabiata, shaved parmesan
- House made pesto ricotta cannelloni, house basil tomato sauce, baby arugula

### ADD SOUP COURSE \$5

- Roasted cauliflower soup, brown butter emulsion, almond crumble
- Wild mushroom and roasted garlic soup, scallion oil, Ermite blue cheese cream
- Curried sweet potato, fried paneer cheese, cilantro oil
- Traditional minestrone, parmesan, pistou
- Roasted red pepper bisque, local goat cheese, tarragon oil

We cater to all dietary needs.  
Vegetarian & Vegan meals available - just ask!

the menu

## DINNER BUFFET

\*All options include artisan breads with whipped butter, a Chef's Selection of seasonal desserts, coffee & tea  
Available from 3pm to 8pm only

### SILVER \$30

Choice of 1 Salad from the list below.  
Choice of 1 Main Protein from the list below.  
Choice of 1 Starch from the list below.  
Market Vegetables

### GOLD \$36

Choice of 2 Salads from the list below.  
Choice of 1 Main Protein from the list below.  
Choice of 1 Vegetarian Option from the list below.  
Choice of 1 Starch from the list below.  
Market Vegetables

### PLATINUM \$42

Choice of 2 Salads from the list below.  
Choice of 2 Main Proteins from the list below.  
Choice of 1 Vegetarian Option from the list below.  
Choice of 1 Starch from the list below.  
Market Vegetables

### SALAD OPTIONS AVAILABLE WITH OUR DINNER BUFFET PACKAGES:

- Garden greens, tomato, cucumber, shaved carrot, pickled onion, house basil balsamic dressing
- Classic Caesar, house dressing, bacon bits, shaved parmesan, herb croutons
- Quinoa, black bean, charred corn, peppers, tortilla crisps, citrus cumin vinaigrette
- Spinach, goat cheese, dried cranberry, mandarins, caramelized orange vinaigrette
- Red skin potato salad, crisp bacon, sour cream and scallion dressing

### MAIN COURSE OPTIONS AVAILABLE WITH OUR DINNER BUFFET PACKAGES:

- Grilled top sirloin steaks, horseradish chimichurri
- Roasted salmon filets, citrus salad, tarragon cream
- Slow roasted sirloin of beef au jus
- Crisp skin supreme of chicken, porcini mushroom sauce
- Balinese shrimp stir fry, rice noodles, jump fried vegetables, soy ginger sauce, toasted peanut

### VEGETARIAN OPTIONS AVAILABLE WITH OUR DINNER BUFFET PACKAGES:

- Wild mushroom gnocchi, wilted spinach, charred tomato, truffled parmesan cream sauce
- Indian chickpea and vegetable curry, basmati rice
- Grilled vegetable penne, house tomato basil sauce

### STARCH OPTIONS AVAILABLE WITH OUR DINNER BUFFET PACKAGES:

- Herb roasted mini reds
- Roasted garlic mashed Yukons
- Hand cut Yukon fries
- Basmati rice pilaf
- Gratin potato