



## *banquet and catering menu samples*



### *Breakfast*



#### **Royal Breakfast** (minimum 15 people)

Chilled bottles of fruit juice  
Farm fresh scrambled eggs  
Herbed potato wedges and 1/2 grilled tomato  
Bacon and grilled sausages  
Basket of fresh baked goods  
Butter and preserves  
Fresh fruit salad  
Regular and decaffeinated coffee, tea \$15.95

#### **Oh! Chocolate**

Chocolate brownies, chocolate fudge  
Royal Ottawa Golf Club chocolate mints,  
Hot chocolate, milk  
Regular and decaffeinated coffee, tea

#### **“The Great Wake-up”**

1 muffin  
1 whole fruit  
1 fruit juice  
a granola bar  
Coffee, tea

#### **The 9th Hole**

Coffee cake  
Banana loaf  
Blueberry pound cake  
Juice, milk  
Regular and decaffeinated coffee, tea

## *Lunch*



### **Canadian Lunch**

Our Soup of the Day or Chef's Salad  
Assorted Triangle Cut Sandwiches  
Chocolate Brownies and Squares -or-  
Assorted Home-Style Cookies  
Regular and Decaffeinated Coffee, Tea

### **President's Lunch**

Our Soup of the Day  
Fresh organic mixed greens, served with a sun-dried tomato and balsamic vinaigrette  
A tasty selection of sandwiches:  
Pita, open-faced, Italian Focaccia, pinwheel  
Crudités with a garlic and basil dip  
Assorted cheese platter with crackers  
Regular and decaffeinated coffee, tea

### **Chef's Lunch**

Our Soup of the Day  
Mustard crusted salmon filet on baby spinach leaves,  
shallot vinaigrette  
Fresh strawberry Sabayon topped  
with lemon scented whipped cream  
Regular and decaffeinated coffee, tea

### **Golfer's Lunch Buffet**

(minimum 20 people)  
Our Soup of the Day  
Grilled chicken Parmesan with a tomato Milanese sauce  
Golden baked quiche Lorraine  
Duo of wild & white rice & mixed vegetables  
Country Apple Pie  
Regular and decaffeinated coffee, tea

### **BBQ Lunch**

(Minimum 15 people). Served between 11:00 a.m. and 3:00 p.m.  
Choice of 3 salads from the following:  
Potato salad Meaux mustard dressing  
Cucumber salad with sour cream and dill dressing  
Assorted green salads and dressings  
Greek salad, oregano dressing  
Pasta salad with sun dried tomatoes  
Assorted grilled sausages  
Spicy grilled chicken breasts  
Grilled hamburgers  
Chef's selection of grilled seasonal vegetables and potatoes  
Fresh fruit salad, Homemade cookies  
Sugar pie, Apple pie  
Regular and Decaffeinated Coffee, Tea

## *Dinner*



### **Dinner Selection No 1**

Butternut squash and apple bisque with nutmeg and crème fraîche

Chicken breast supreme stuffed with wild mushrooms and chopped herbs, served with roasted baby potatoes and market fresh vegetables, finished with a vintage port wine sauce

Royal cheesecake with raspberry coulis

Regular and decaffeinated coffee, tea

### **Dinner Selection No 2**

Tomato and lentil soup with fresh chives and coriander

Fresh Atlantic salmon

Layered with mushrooms and wild rice, wrapped in delicate puff pastry and baked to a golden brown

Served with an array of vegetables and finished with a Riesling white wine sauce

Chocolate Bourbon pecan pie

Regular and decaffeinated coffee, tea

### **Dinner Selection No 3**

Caesar salad

Crisp romaine leaves garnished with herbed croutons, bacon and fresh Parmesan shavings, finished with our homemade Caesar dressing

Herb crusted Alberta beef tenderloin

Black peppercorn Cognac demi-glace

Served with three cheese scalloped potatoes and market fresh vegetables

Grand Marnier mousse cake

Duo of orange and chocolate sauce

Regular and decaffeinated coffee, tea

### **Dinner Selection No 4**

Cream of wild mushroom soup with a dollop of green peppercorn whipped cream

Tender Alberta prime rib of beef au jus Served with roasted garlic mashed potatoes and market fresh vegetables

Traditional moist carrot cake with cinnamon crème Anglaise

Regular and decaffeinated coffee, tea

### **Dinner Selection No 5**

Crisp baby spinach salad

With grapefruit sections and roasted hazelnut Black peppercorn dressing, crumbled goat cheese

Slow oven-roasted rack of lamb

Caramelized blackberry sauce

Garlic and thyme mashed potatoes and market fresh vegetables

White chocolate raspberry elegance

White chocolate mousse, raspberry and vanilla sponge cake,

served with a raspberry coulis

Regular and decaffeinated coffee, tea

## **Late Night Buffet**

Assorted triangle cut sandwiches, Middle Eastern hummus and pita bread, Bruschetta, platter of fresh sliced fruit  
Regular and decaffeinated coffee, tea

## **Royal Menu For Kids**

Chicken fingers with fries –or-  
Burger with fries –or -  
Pizza and fries

These menus includes the same appetizer (1)  
and dessert as your guests,  
with a choice of milk, soft drink or juice

## **Royal Desserts**

Chocolate Bourbon pecan pie  
Lemon tart with raspberry coulis  
White chocolate raspberry elegance  
White chocolate mousse, raspberry and vanilla  
sponge cake, with a raspberry coulis  
Royal cheesecake with raspberry coulis  
Royal Crème caramel  
Chocolate truffle mousse cake  
Assorted French pastries  
Chocolate profiteroles  
Trio of sorbet nestled in a meringue basket  
served with a trio of coulis  
Fresh strawberry Sabayon topped with lemon  
scented whipping cream  
Grand Marnier mousse cake  
Duo of orange and chocolate sauce  
Traditional moist carrot cake with cinnamon  
crème Anglaise  
Strawberry mocha torte with chocolate and  
vanilla sauces

*You can also create your own special menu.  
Choose one of the Royal salads, soups and/or  
appetizers, main course and dessert. Fresh baked  
rolls, regular and decaffeinated coffee and tea  
are included. Contact Linda Dewar ([LINK](#)) to  
arrange an appointment to discuss your event.*

## Royal Buffet Dinner

Minimum of 50 people  
Garden fresh salad with assorted vinaigrettes  
Caesar salad  
Potato salad with bacon  
Crudités and basil dip  
Tray of assorted pickles and olives  
Assorted deli platter (Ham, roast beef, turkey, salami)  
Greek salad  
Pasta and shrimp salad  
Cucumber salad with fresh mint and sour cream  
Poached salmon mirror  
Fresh baked rolls and butter

Choice of 1 pasta course from the following  
Egg Farfalle with wild mushrooms  
Penne pasta primavera  
Fusilli with ham & sun dried tomato in pesto cream sauce  
Spinach tortellini with chorizo & rosé sauce

Choice of 2 meat or fish course from the following  
Pork loin stuffed with mushrooms and spinach with a port wine sauce  
Curried chicken  
Braised eye of round of beef on creamy cabbage  
Braised Atlantic salmon with leeks and Vermouth sauce  
Roast beef with a roasted shallot sauce

Chef's choice of potatoes  
Wild rice  
Market fresh vegetables

Desserts  
Sweet Display Table  
Regular and decaffeinated coffee, tea

## Royal Deluxe Buffet Dinner

Minimum of 50 people  
Garden fresh salad with assorted vinaigrettes  
Grilled vegetable salad  
Greek salad  
Caesar salad  
Pasta and shrimp salad  
Devilled eggs  
Smoked fish mirror  
Italian antipasto platter (Capicollo, Proscuitto, Calabrese, Genoa, salami)  
Mini pita breads with crab  
Chicken, beef or vegetarian Mexican fajita wraps  
Tray of assorted pickles and olives  
Sweet and sour meatballs  
California rolls  
Fresh baked rolls and butter

Choice of 2 meat or fish courses from the following

Classic Alberta prime rib au jus  
Poached or grilled salmon served with a saffron sauce  
Canadian roasted lamb with a forest mint jus  
Hip of beef slowly roasted with French thyme and Bordelaise red wine sauce, carved in front of you by your own Chef

Choice of 1 pasta course from the following  
Egg Farfalle with wild mushrooms  
Penne pasta primavera  
Fusilli with ham & sun dried tomato in pesto cream sauce  
Spinach tortellini with chorizo & rosé sauce

Chef's choice of potatoes  
Wild rice  
Market fresh vegetables

Desserts  
Sweet Display Table  
Regular and decaffeinated coffee, tea