

Plated Three Course Dinner

\$35 per guest (Minimum 30 guests required)

Salads - Select One (1)

Mixed greens with assorted dressings, country potato salad, caesar salad with parmesan and croutons

Entrees - Select One (1)

Poached salmon fillet in lemongrass sauce, roast beef or roasted garlic chicken with vinobianco cream

Platter & Accompaniments

Roasted herb potatoes, fresh dinner rolls with butter and vegetables

Desserts

Cheesecake, freshly ground mosaic coffee and an assortment of bigelow tea

***For reservations or any enquiries please contact our
Food and Beverage Sales Manager, Janette Richardson***

Email: Janette@guildfordgolf.com

Phone: 778-238-7463

Deluxe Dinner Buffet

\$38 per guest (Minimum 30 guests required)

Salads - Select Three (3)

Mixed greens with assorted dressings, sweet and creamy coleslaw, country potato salad, caesar salad with parmesan and croutons, curried rice salad, three bean salad, or spinach with cranberries and crispy bacon

Accompaniments (Included)

Roasted herb potatoes, seasonal vegetable medley in herbs and butter and fresh dinner rolls with butter

Carving

Marinated slow roasted baron of beef au jus

Entrees - Select Three (3)

Roasted garlic chicken with vino bianco cream, vegetarian pasta primavera, meat pasta primavera, lemongrass salmon, sea basa in pineapple salsa, butter chicken, BBQ pork chops, chicken marbella or chicken cordon bleu

Desserts

Chef's selection of assorted sweets and cakes, freshly ground mosaic coffee and an assortment of bigelow tea

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Premium Dinner Buffet

\$45 per guest (Minimum 30 guests required)

Salads - Select Five (5)

Mixed greens with assorted dressings, sweet creamy coleslaw, country potato salad, curried rice salad, three bean salad, caesar salad with parmesan and croutons, cucumber and onion salad
Thai noodle salad

Platters & Accompaniments

Roasted herb potatoes, seasonal vegetable medley in herbs and butter and fresh dinner rolls with butter

Carving - Select One (1)

Marinated slow roasted baron of beef au jus or marinated roast lamb au jus

Entrees - Select Four (4)

Slow roasted sliced roast beef topped with red wine demi, roasted garlic chicken with vino bianco cream, vegetarian pasta primavera, sliced honey ham with pineapple, sea basa in pineapple salsa, lemongrass salmon, seasoned pork loin in red wine au jus

Desserts

Chef's selection of assorted sweets and cakes, freshly ground mosaic coffee and an assortment of bigelow tea

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Dinner Additions

Add any of the following platters on a per guest basis (min. 10 guests)

Deluxe fruit platter \$6.00

Deluxe cheese platter, nuts and crackers \$6.50

Deluxe meat platter with buns \$7.50

Assorted sandwiches \$6.00

Deluxe vegetable platter \$6.00

Assorted desserts \$6.00

Hot hors d'oeuvres - \$24.00 (per dozen)

Assorted mini quiche, beef and chicken skewers, sausage rolls, meatballs in sweet Thai sauce, spring rolls, garlic prawns, sundried tomatoes, onion bruschetta and shrimp salsa cocktail

Butler style service - \$26.00

Cold hors d'oeuvres - \$21.00 (per dozen)

Smoked salmon bites, bruschetta, deviled eggs, assorted canapes, veggie shooters with dressing and tuna cucumber bites

Butler style service - \$23.00

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