

# Christmas



 Piper's Heath  
Golf Club

# Corporate Brunch Menu

The following menu has been designed for groups looking for a casual informal dining experience

Chef's pre fix menu please choose one dish from each section.  
Price includes Appetizer, Entrée, Dessert.

## Appetizers

Seasonal mixed greens with carrot threads, cucumber and sun dried cranberries tossed  
in a honey Dijon vinaigrette

Or

Traditional Caesar salad with herbed foccacia croutons

Or

Roasted butternut squash soup with crème fraiche

Or

Baby spinach salad topped with caramelized apples, pears and sprouts tossed with curried honey vinaigrette

Or

Fresh fruit and berry martini with a minted yogurt

## Entrées

Pistachio Crusted Pan Seared Chicken Supreme with a chardonnay sauce

Chef's seasonal vegetable

Potato au gratin

**\$34**

Or

Chili Lime Marinated Salmon with caramelized pineapple jam

Chef's seasonal vegetable

Citrus infused jasmine rice

**\$34**

Or

Traditional Eggs Benedict with fresh fruit, potato gratin and sausage

**\$34**

Or

Grilled Sirloin Steak with roasted tomato relish

Chef's seasonal vegetable

Truffle mashed potato

**\$38.50**

## Dessert

Warm sticky toffee pudding with warm caramel sauce

Or

Candy cane crème brule



# Corporate Holiday Lunch

The following menus are offered during the week for smaller groups in a restaurant setting.

Prix fixe lunch menu: please choose one option from each of the following sections.

**\$38**

## Appetizers

Waldorf Updated: celeriac, granny smith apples, raisins and toasted walnuts in a creamy champagne vinaigrette topped with baby spinach, sprouts and edible flowers

Or

Maple poached baby beets and daikon radish napoleon topped with seared foie gras

Or

Roasted butternut squash soup with cinnamon crème fraiche

Or

Forest mushroom pasta tower with green tea crème

Or

Mixed greens salad with sundried cranberries, pine nuts, goat cheese and carrot threads with honey Dijon vinaigrette

## Entrées

Chicken Supreme filled with sun dried tomato goat cheese baby arugula wrapped in prosciutto with chicken jus

Or

Braised French short ribs

Or

Citrus poached tilapia with a cranberry rooibos tea broth

Or

Pork tenderloin cashew stir-fry in ginger honey miso sauce

Or

Farfalle pasta with sautéed shrimp and scallop in a cream sauce

All served with chef's selection of vegetables and potato

## Dessert

Crème brulee taster's: traditional, chocolate and mixed berry

Or

Flourless chocolate cake

Or

Sticky toffee pudding with caramel sauce



## Evening Parties

Build your perfect company Christmas party.

### Pre-Dinner Reception

#### Hors D'Oeuvres *\$11 per person*

Hors D'Oeuvres served by our uniformed wait staff.

The perfect way to welcome your guests to your special event.

#### Cold Selections

Thai salad rolls with sweet chili dipping sauce

Red and yellow grape tomato and purple basil salad on a garlic crostini

Wild Mushroom ragout on a garlic crostini topped with roasted red pepper

Mango cucumber and pepper fresh rolls

California rolls with soy sauce and pickled ginger

Smoked salmon with avocado corn salsa on beet chip

Asparagus prosciutto parmesan crisp

Shrimp ceviche on a cumin dusted won ton chip

#### Hot Selections

Vegetable spring rolls with Thai plum sauce

Boconccini and sundried tomato mini pizza

Miso chicken kebab with kafir lime dipping sauce

Herb crusted beef kebabs with a red wine aioli

Curried beef samosas with mango chutney

Mini beef wellington with peppercorn dipping sauce

Brie & roasted garlic tulip

Grilled maple salmon kebabs

Grilled bacon wrapped scallops



# Cocktail Reception Stations

## Interactive Stations

These stations are a great accompaniment to the pre dinner formalities. These station have been designed to be used in conjunction with hors d'oeuvres or in multiple stations to create a memorable start to your event.

### **Fresh Market Garden** \$8.95 per person

A selection of crudités, flatbreads, flavored tortilla triangles, bread sticks with a selection of dips and spreads. Selection of dips and spreads may include the following: warm spinach and goat cheese, roasted red pepper dip, cucumber riata, hummus, herbed yogurt and feta, fire roasted tomato salsa, roasted corn and avocado guacamole.

### **Italy Meets Spain** \$14.95 per person

A unique twist on the classic antipasto and tapas Table; this table combines the best of both countries. Sliced prosciutto, capicola and aged salami's, marinated melon balls, grilled vegetables, aged parmesan and assorted cheeses, marinated olives, spiced nuts, grilled wild mushrooms, marinated artichokes, grilled spicy sausage and grilled calamari. Served with assorted aioli's, aged balsamic, olive oil, assorted chutneys and relishes and rustic style breads and flatbreads

### **Pulled Pork & Beef Carvery Station** \$14.50 per person

Slow roasted with our house rub and cooked to perfection. Carved by one of our chef's served on a selection of artisan breads and buns accompanied by our in house marmalades and chutneys.

### **Chilled Seafood Table** Market Price

Poached jumbo shrimp, snow crab, marinated clams and mussels. Served with traditional seafood sauce, remoulade, balsamic aioli, saffron aioli, lemon and lime wedges.

### **Potato Martini Bar** \$6.50 per person

Garlic mashed Yukon gold, sweet potato mash, roasted fingerling, and our famous frites served with wild mushroom ragout, aged balsamic aioli, white truffle and roasted shallot mayonnaise, sautéed mushrooms, caramelized onions and chopped chives.

### **Oyster Bar** Market Price

Have your guests enjoy oysters off the half shell, shucked in person by Patrick McMurray, World Champion Oyster Shucker or by one of his staff. Oysters are served with a choice of cocktail sauce, shallot vinaigrette, horseradish or Tabasco sauce.

### **Sushi Station** Market Price

Authentic assortment of Maki rolls, assorted sushi and sashimi, California rolls etc. with wasabi, ginger soy and pickled ginger, presented on authentic platters and sushi boats. Chef, in traditional attire, will be preparing to order in front of guests.



# Buffet Options

## Buffet Option #1

Fresh baked artisan breads and flatbreads served with a selection of dips & flavored olive oil  
Mixed baby greens with sun dried cranberries toasted almonds crumbled goat cheese tossed  
in a honey Dijon vinaigrette  
Baby Spinach salad with roasted pear, apple, and fennel tossed in raspberry vinaigrette  
Red and yellow beet salad with toasted walnuts, celery root and apples  
German style potato salad  
Carved roasted turkey and prime rib  
Oven roasted mini red potatoes  
Chef's seasonal vegetable  
Stuffing and cranberry sauce  
Chef's plated dessert

\$45

## Buffet Option #2

Fresh baked artisan breads and flatbreads with sweet butter  
Seasonal mixed greens with tomato, cucumber and carrot threads with assorted dressings  
Traditional Caesar salad with herbed croutons  
Vegetarian pasta salad  
Chicken parmesan  
Beef stroganoff  
Chef's seasonal vegetable  
Roasted potatoes  
Assorted cookies and mini pastries

\$38

## Buffet Option #3

Fresh baked artisan breads served with sweet butter  
Mixed greens salad with roasted pear, apple and sugared almonds  
Traditional Greek salad  
Caesar salad  
Assorted dressings  
Farfalle pasta salad with goat cheese, baby spinach, caramelized onions and balsamic dressing  
International cheese and fruit platter  
Cheese filled cannelloni with a fire roasted tomato sauce  
Roasted root vegetable with brown sugar and butter  
Seasonal vegetables and roasted potatoes  
Carved hip of beef and bone in ham  
Festive sweet table includes: cookies, cakes, bread pudding fresh fruit

\$52



# Plated Dinner Options

All meals include salad or soup, entrée selection, and dessert.

## Salads & Soups

### Salads

Fresh garden salad topped with grape tomatoes, cucumbers, carrot threads and sprouts drizzled with a herbed vinaigrette

Baby spinach salad with roasted pear, apple and fennel tossed in a curried honey vinaigrette

Traditional Caesar salad with herbed focaccia croutons

Mixed greens, red and yellow tomato salad topped with spiced nuts and drizzled with a honey Dijon vinaigrette

Mandarin orange & leaf salad with spiced pecans tossed in a honey Dijon dressing

### Signature Salads (Add \$3.00 to price for any of the salads below)

#### Waldorf Updated

The traditional Waldorf salad with a twist; A napoleon of celeriac, apple, walnuts, raisins, in a creamy champagne vinaigrette on top of baby spinach and edible flowers, drizzled with a red pepper infused olive oil

#### Blue Cheese Rocket and Sweet Potato Napoleon

Roasted sweet potato layered with blue cheese and rocket lettuce garnished with sunflower seeds, sun dried tomatoes and toasted pine nuts drizzled with maple green tea vinaigrette

### Hot Soups

Roasted butternut squash soup with a dollop of crème fraiche

Wild mushroom soup with an olive oil crouton

Cream of potato leek soup garnished with frizzled leeks

Beef consommé with cheese ravioli

### Signature Soups (Add \$2.50 to the entrée price for any of the soups listed below)

Tomato bisque with chive sour cream

Duck consommé

Roasted lobster bisque

Seared sea scallop with a saffron vanilla tea garnished with red onion and roasted apple confit



## Entrées

(Price beside each entrée includes choice of appetizer and dessert)

Supreme of chicken filled with wild mushrooms, wild rice and goat cheese served with a red wine and shiitake reduction \$46

Thyme-infused honey-glazed chicken breast \$44

Grilled 8oz sirloin steak with a horseradish infused demi \$48

Peppercorn-cruste beef striploin with a portobello mushroom demi-glace \$52

Roasted garlic-cruste prime rib of beef with natural jus \$50

Grilled salmon with a cranberry pine nut chutney \$46

Pan seared chicken supreme filled with sun dried tomato, goat cheese and roasted pearl onions wrapped in prosciutto and topped with white wine chicken jus \$47

Pork tenderloin medallions filled with an apricot, figs and currents. Served with roasted granny smith broth \$53

Apple wood smoked bacon wrapped beef tenderloin coated with a portobello mushroom dust and pan seared served with wild mushroom ragout, crisp fried onions and a veal broth \$59

Yukon gold and fresh herb cruste seabass pan seared served with citrus burre blanc and garnished with caramelized mandarin oranges \$67

**All entrée selections are served with a choice of one of the following:**

Basmati and wild rice with fresh herbs

Roasted red and Yukon gold potato

Pesto mashed potato

All entrées come with chef's seasonal vegetable selection.

**Please note:** A \$250 surcharge applies if two entrees are chosen.

## Vegetarian Meal Options

Grilled vegetable tower mixed bean ragout

Roasted root vegetable and pasta napoleon with fire roasted tomato broth

Red wine and olive oil marinated tofu with grilled artichokes, roasted fennel, sautéed black olives drizzled with a tomato essence

Caramelized red onion and sage risotto cake



## Desserts

### **Individual Lemon Tart with Caramelized Sugar Top**

Traditional lemon tart baked in French pastry garnished with raspberry coulis and fresh blueberries

### **Apple Blossom Tart**

Apple chunks with a touch of cinnamon and nutmeg baked in a rich crust; topped with a golden crumble

### **New York Style Cheesecake with Blueberry Compote**

Smooth and rich New York style cheesecake set on a golden cookie crumb crust; finished with a fresh blueberry compote

### **Chocolate Praline Parfait**

Moist chocolate cake layered with chocolate and praline mousse served with crème anglaise

### **Pecan Pie**

Individual pecan pie with a cinnamon crème fraiche

### **Chocolate Mousse Pyramid**

Served with berry coulis and fresh seasonal berries

### **Banana Bread Pudding with Crème Anglaise**

Classic bread pudding with a twist. Moist banana bread chunks baked in the traditional custard served with crème anglaise and whipped cream

### **Flourless Chocolate Cake**

A rich and decadent flourless chocolate cake with minted crème anglaise



## Drink Selections

Mimosa's \$6.95/ea

Domestic Beer \$7.00/ea

Imported Beer \$7.50/ea

Mixed Drink \$6.00/ea

House Wine Red/White \$7.35/glass \$30/bottle

Non-Alcoholic Drink Package \$5/person

Non-Alcoholic Punch \$3/person

Alcoholic Punch \$5/person

Unlimited Fountain Drinks (18 years of age and under) \$5/person

Open Bar Packages and Specialty Drinks available upon request

*All prices subject to HST and gratuity.*

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