



Piper's Heath
Golf Club



HOLIDAY MENU

2022-2023



EXPLORE YOUR HOLIDAY OPTIONS:

LUNCH OPTIONS	EVENING PARTIES
LUNCH/DINNER BUFFET	AFTER DINNER TABLES

FOR MORE INFORMATION PLEASE EMAIL: EVENTS@PIPERSHEATH.COM



HOLIDAY LUNCH

PRIX FIXE LUNCH MENU

Please pre-select options from each of the following sections:

ENTREE

***PRE-SELECTED (CHOOSE ONE)**

ROASTED CELERY ROOT SOUP

Roasted Celery Root and Apple with Birch Syrup and Chive Oil

ENDIVES & ROASTED PEARS

Endives, Roasted Pears, Ricotta Salata, Fresh Orange, Chive Vinaigrette

FRESH CUT GREENS

Fresh Cut Greens, Pomegranate, Fennel, Citrus, Hazelnut, Cider Dressing

MAINS

***PRE-SELECTED (CHOICE OF TWO ENTREES ADD \$2)**

Served with chef's selection of seasonal vegetables and potato

HONEY AND THYME MARINATED CHICKEN SUPREME

Honey and Thyme Marinated Chicken Supreme with White Wine Sauce

THICK CUT GRILLED 8OZ BEEF SIRLOIN

Thick Cut Grilled 8oz Beef Sirloin with Peppercorn Jus

ROASTED TURKEY BREAST

Roasted Turkey Breast with Cranberry and Wild Mushroom Dressing, Turkey Jus

GRILLED STEELHEAD TROUT

Grilled Steelhead Trout with Granny Smith Apple Mostarda and Beurre Blanc

DESSERT

***PRE-SELECTED (CHOOSE ONE)**

APPLE CRUMBLE TART

Apple Crumble Tart, Berry Compote

STICKY TOFFEE PUDDING

Sticky Toffee Pudding, Caramelized Pecans and Dark Rum Butter



\$51 PER PERSON

Open Bar Packages and Specialty Drinks available upon request.
All prices subject to HST and gratuity.

Pricing and Menu selections are subject to change based on market conditions.

*PRE-SELECTIONS 7 DAYS IN ADVANCE OF EVENT
FOR MORE INFORMATION PLEASE EMAIL: EVENTS@PIPERSHEATH.COM

HOLIDAY BUFFET

*MINIMUM OF 40 GUESTS FOR ANY BUFFET

BUFFET OPTION ONE - \$43

ASSORTED ROLLS AND BREADS

Assorted Rolls and Freshly Baked Breads with Sweet Butter

FRESH CUT GREENS

Fresh Cut Greens, Goat Cheese, Roasted Cashews, Pomegranate, Apple Cider Dressing

CHICKPEA, BLACK BEAN AND LENTIL SALAD

Chickpea, Black Bean and Lentil Salad with Quinoa and Grilled Vegetables

ROASTED BALLANTINE OF CAPON

Roasted Ballantine of Capon with Classic Stuffing and Natural Jus

ORICHETTE WITH ROASTED SQUASH

Orichette with Roasted Squash, Lemon, Ricotta and Peas

ROASTED BUTTERNUT SQUASH SOUP

Roasted Butternut Squash with Brown Sugar and Gremolata

DESSERT MELON

Fresh Cut Winter Melons

BUFFET OPTION TWO - \$49

ASSORTED ROLLS AND BREADS

Assorted Rolls and Freshly Baked Breads with Sweet Butter

ROASTED AND RAW HEIRLOOM BEET CAPRESE

Roasted and Raw Heirloom Beet Caprese with Bocconcini, Pistachio, Citrus, Fennel, Mint Dressing

CAESAR SALAD

Caesar Salad with Garlic Croutons, Lardons and Reggiano

BUTTERNUT SQUASH

Butternut Squash and Pear, Potato and Leek, Celery Root and Apple

CARVED ROASTED TURKEY BREAST

Carved Roasted Turkey Breast with White Wine Gravy

WHOLE ROASTED STEELHEAD TROUT

Whole Roasted Steelhead Trout with Maple Syrup and Tarragon/Citrus Salad

VEGETABLES WITH SWEET HERBS AND LEMON

ROASTED GARLIC MASHED POTATO

SEARED BRUSSELS SPROUTS, BACON AND ASIAGO CHEESE

ASSORTED PASTRIES AND COOKIES

FRESH CUT FRUIT AND BERRIES



Alcoholic Punch - \$8.25/person
Non-Alcoholic Punch - \$4.00/person
Unlimited Non-Alcoholic Punch - \$6.00/person

Open Bar Packages and Specialty Drinks available upon request.
All prices subject to HST and gratuity.

Pricing and Menu selections are subject to change based on market conditions.

FOR MORE INFORMATION PLEASE
EMAIL: EVENTS@PIPERSHEATH.COM

EVENING PARTIES

BUILD YOUR PERFECT COMPANY CHRISTMAS PARTY

PRE-DINNER RECEPTION STATIONS

MINIMUM GUEST COUNTS MAY APPLY

FRESH MARKET GARDEN - \$15

A Selection of Crudités, Flatbreads, Grilled Pita, Grissini, served with a selection of dips and spreads.

Selection of dips and spreads include the following:

Warm spinach and goat cheese, roasted red pepper dip, hummus, herbed yogurt and feta, fire-roasted tomato salsa, roasted corn and avocado guacamole.

ITALY MEETS SPAIN - \$18

Assorted Niagara Charcuterie, Grilled Calamari, Merguez Sausage, Marinated Fior di Latte, Parmesan, Grilled and Marinated Portabella Mushrooms, Vegetables, Marinated Olives, House Pickles, Freshly Baked Breads, and Spreads

OYSTER BAR - \$14

Freshly Shucked East and West Coast Oysters by our Chef.

Garnishes include: Fresh Citrus, Cucumber Mignonette, Hot Sauces, Fresh Horseradish

LOADED POTATO BAR - \$15

Buttermilk Yukon Gold Mashed Potato, BBQ Fingerling Potato Chips, Maple Glazed Pancetta Lardons, Cajun Red Potato Wedges, Sweet Potato Fries, Yukon Gold Fries.

Garnishes include: Chives, Crispy Buttermilk Onions, Garlic Chips, House BBQ Sauce, Ketchups, Balsamic Red Onion Jam, Caramelized Onions, Smoked Cheddar

FANCY CHEESE TABLE - \$14

A Variety of Canadian and International Cheeses Served with Breads and Crostini, Fresh and Dried Fruits, Roasted Nuts, Jams and Condiments.

Add a Paired Wine Sampling \$3



Alcoholic Punch - \$8.25/person
Non-Alcoholic Punch - \$4.00/person
Unlimited Non-Alcoholic Punch - \$6.00/person

Open Bar Packages and Specialty Drinks available upon request.
All prices subject to HST and gratuity.

Pricing and Menu selections are subject to change based on market conditions.

CONTINUE TO THE NEXT PAGE FOR HORS D'OEUVRES AND PLATED DINNER OPTIONS FOR EVENING PARTIES

FOR MORE INFORMATION PLEASE
EMAIL: EVENTS@PIPERSHEATH.COM

EVENING PARTIES

BUILD YOUR PERFECT COMPANY CHRISTMAS PARTY

HORS D'OEUVRES - \$16/PERSON

FOUR PIECES PER PERSON, CHOOSE UP TO FOUR OPTIONS

COLD SELECTIONS

SALAD SKEWER

Pearl Bocconcini, Basil, Grape Tomato, Olive and Cucumber

SWEET POTATO LATKE

Sweet Potato Latke with Grilled Vegetable Relish and Feta Cheese

GRILLED BEEF FLANK SATAY

Grilled Beef Flank Satay with Hoisin and Cashew

POACHED BLACK TIGER SHRIMP

Poached Black Tiger Shrimp, Cocktail Sauce

SMOKED SALMON ON MINI LATKE

Smoked Salmon on Mini Latke, Chive Sour Cream and Caviar
add \$1 per guest

HOT SELECTIONS

MINI YORKSHIRE PUDDING WITH ROAST BEEF

Mini Yorkshire Pudding with Roast Beef, Horseradish and Chives

COCKTAIL SPRING ROLLS

Cocktail Spring Rolls with Sweet Chili Jam

MAC AND CHEESE CROQUETTE

Mac and Cheese Croquette, House BBQ Sauce

SMOKED ASIAN FRENCHED CHICKEN WING

Smoked Asian Frenched Chicken Wing, Buttermilk Ranch

CRAB DIP CROQUETTES

Crab Dip Croquettes, Grilled Scallion Aioli
add \$1 per guest



Alcoholic Punch - \$8.25/person
Non-Alcoholic Punch - \$4.00/person
Unlimited Non-Alcoholic Punch - \$6.00/person

Open Bar Packages and Specialty Drinks available upon request.
All prices subject to HST and gratuity.

Pricing and Menu selections are subject to change based on market conditions.

CONTINUE TO THE NEXT PAGE FOR
PLATED DINNER OPTIONS FOR EVENING PARTIES

FOR MORE INFORMATION PLEASE
EMAIL: EVENTS@PIPERSHEATH.COM

EVENING PARTIES

BUILD YOUR PERFECT COMPANY CHRISTMAS PARTY

PLATED DINNER

ALL MEALS INCLUDE ONE APP, ONE ENTREE, AND ONE DESSERT. ALL PRE-SELECTED.

APPETIZERS

*PRE-SELECTED (CHOOSE ONE)

ROMAINE WEDGE CAESAR

Romaine Wedge Caesar with Maple Glazed Crispy Virginia Ham, Oven-Cured Tomato, Garlic Croutons, Dill Caesar Dressing

MIXED ENDIVES WITH HEIRLOOM BEETS

Mixed Endives with Heirloom Beets, Radishes, Feta, Citrus, Roasted Pistachios, Jerez Vinaigrette

PURPLE AND GREEN KALE

Purple and Green Kale with Smoked Cheddar, Pomegranite, Hazelnuts and Cider Dressing

LOADED BAKED POTATO SOUP

Loaded Baked Potato Soup with House Smoked Bacon and Old Cheddar

PUREE OF CELERIAC

Puree of Celeriac with Roasted Apple, Birch Syrup and Chive Oil

ENTRÉES

*PRE-SELECTED (CHOICE OF TWO ENTREES ADD \$2)

PROSCIUTTO WRAPPED CHICKEN SUPREME - \$53

Prosciutto Wrapped Chicken Supreme Stuffed with Roasted Apples, Sourdough and Andouille Sausage, White Wine Sauce

THICK CUT GRILLED 8OZ BEEF STRIPLOIN - \$57

Thick Cut Grilled 8oz Beef Striploin with Sauce Bordelaise

6OZ BACON WRAPPED BEEF TENDERLOIN - \$71

6oz Bacon Wrapped Beef Tenderloin with Brandy Peppercorn Sauce

HAZELNUT CRUSTED SALMON - \$53

Hazelnut Crusted Salmon with Granny Smith Apple Mostarda, Beurre Blanc

SMOKED DUCK BREAST - \$71

Smoked Duck Breast with Sour Cherry Jam and Foie Gras Sauce

*PRE-SELECTIONS 7 DAYS IN ADVANCE OF EVENT

CONTINUE TO THE NEXT PAGE FOR CHOICE OF STARCH AND VEGETABLES, INCLUDED WITH PLATED DINNER OPTIONS.



Alcoholic Punch - \$8.25/person
Non-Alcoholic Punch - \$4.00/person
Unlimited Non-Alcoholic Punch - \$6.00/person

Open Bar Packages and Specialty Drinks available upon request.
All prices subject to HST and gratuity.

Pricing and Menu selections are subject to change based on market conditions.

FOR MORE INFORMATION PLEASE
EMAIL: EVENTS@PIPERSHEATH.COM

EVENING PARTIES

BUILD YOUR PERFECT COMPANY CHRISTMAS PARTY

ALL PLATED ENTRÉE SELECTIONS ARE SERVED WITH A CHOICE OF STARCH, AND VEG. BELOW:

STARCH SELECTION

*PRE-SELECTED (CHOOSE ONE)

ROASTED LEMON AND HERB FINGERLING POTATO

YUKON GOLD AND CAULIFLOWER MASH WITH ROASTED GARLIC

VEGETABLE SELECTION

*PRE-SELECTED (CHOOSE ONE)

FRENCH BEANS WITH ROASTED SHALLOTS AND BROWN BUTTER

BROCCOLINI WITH LEMON ZEST AND ROASTED GARLIC

MAPLE GLAZED HEIRLOOM BABY CARROTS

DESSERTS

*PRE-SELECTED (CHOOSE ONE)

WARM APPLE CRUMBLE TART

Warm Apple Crumble Tart with Berry Coulis

NEW YORK STYLE CHEESECAKE

New York Style Cheesecake with Red Wine Stewed Strawberries

HAZELNUT MOLTEN LAVA CAKE

Hazelnut Molten Lava Cake with Raspberry and White Chocolate Ganache

CHOCOLATE MOUSSE

Chocolate Mousse with Mascerated Berries

*PRE-SELECTIONS 7 DAYS IN ADVANCE OF EVENT

AFTER-DINNER TABLES & PLATTERS

SWEET TABLE - \$15/PERSON (MINIMUM OF 60 PEOPLE)

The perfect end to a festive evening; our sweet table consist of assorted cakes, selection of mini pastries, cookies, fresh seasonal berries

FRESH-CUT TROPICAL FRUIT PLATTER - \$7.50/PERSON

Golden Pineapple, Honeydew, Cantaloupe, Watermelon, Papaya, Mango, Dragon Fruit, Star Fruit, Kiwi, Strawberries, Blueberries, Gooseberries, Grapes

ADD COOKIES FOR \$2.00 PER PERSON



Alcoholic Punch - \$8.25/person
Non-Alcoholic Punch - \$4.00/person
Unlimited Non-Alcoholic Punch - \$6.00/person

Open Bar Packages and Specialty Drinks available upon request.
All prices subject to HST and gratuity.

Pricing and Menu selections are subject to change based on market conditions.

FOR MORE INFORMATION PLEASE
EMAIL: EVENTS@PIPERSHEATH.COM