

“The Clubhouse”

Banquet MENU

Comox Golf Club, 1718 Balmoral Avenue, Comox BC 250-339-7272

SOUP AND SANDWICH BUFFET

\$20

Soup

Cream of tomato

Salad

Mixed greens with tomato and cucumber with a maple balsamic dressing

Sandwiches

Ham and Cheese

Tuna Salad

Turkey

Roast beef and Swiss cheese

Grilled Vegetable

Dessert

Assorted desserts

BBQ MENU

\$25

Salads

Caesar Salad - romaine lettuce, shaved parmesan, bacon bits, croutons

Coleslaw - shredded cabbage and carrot tossed in slaw dressing

Condiments - ketchup, mustard, relish, bbq sauce, sliced tomatoes, pickles, onions and cheese

Hot Items

Hotdogs

Hamburgers

Corn on the Cob

Roast Potatoes

Dessert

Assorted cookies and bars

MENU #1

\$30

Salads

Kale Caesar Salad - black kale, Caesar dressing, croutons, shaved parmesan cheese, and bacon bits

Pasta Salad - penne pasta, cherry tomatoes, cucumber, pepper, and olives

Mains

Honey Dijon Chicken Thighs - grilled chicken thighs tossed in a honey Dijon glaze then oven baked

Grilled Salmon with a lemon beurre blanc - slow baked salmon served with a lemon beurre blanc sauce

Garlic Roasted Potato - baby Yukon gold potatoes tossed in thyme and garlic.

Vegetable Medley - roasted carrots, peppers, cauliflower and brocolinni

Dessert

Assorted Dessert Buffet

~ Chef Charles Chirico ~

“The Clubhouse”

Banquet MENU

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MENU #2 Christmas Menu

\$35

Soup

Butternut Squash Soup

Salads

Kale Caesar Salad - black kale, Caesar dressing, croutons, shaved parmesan cheese, and bacon bits

Mains

Roasted Turkey - slow roasted turkey breast and turkey thigh served with jus and cranberry sauce on the side

Salmon - slow baked salmon served with lemon dill hollandaise

Stuffing - brioche loaf with apples, onion and fresh sage and oregano

Pomme Puree - whipped Yukon gold potatoes finished with butter and buttermilk

Brussel Sprouts - charred brussel sprouts tossed in a tangy mayonnaise

Roasted Carrots - honey roasted carrots

Desserts

Pumpkin Pie - homemade pumpkin pie served with whipped cream

Butter Tart Squares

MENU #3

\$40

Soup

West Coast Seafood Chowder

Salads

Kale Caesar Salad - black kale, Caesar dressing, croutons, shaved parmesan cheese, and bacon bits

Mains

Grilled Salmon - grilled fresh seasonal salmon served with a lemon beurre blanc sauce

Beef Short Rib - slow braised short rib served with a sweet and sour jus

Dauphinoise Potato - sliced potatoes cooked in cream and onion topped with cheese and baked to perfection.

Vegetable Medley - roasted carrot, cauliflower, pepper and brocolinni

Desserts by OMG Macaron

Macaron

NY Cheesecake

APPETIZER MENU

Tomato Bocconcini Crostini	\$24 per dozen	Chicken Satay	\$30 per dozen
Mini Quiche Lorraine	\$24 per dozen	Cheese Platter 30 pax	\$75
Vegetable Spring Roll	\$24 per dozen	Meat Platter 30 pax	\$75
Spanakopita	\$24 per dozen	Fruit Platter	\$45
Bacon Wrapped Scallop	\$30 per dozen	Vegetable Platter	\$45
Popcorn Shrimp	\$30 per dozen		

~ Menu Prices Do Not Include Taxes ~