

“The Clubhouse”
CATERING MENU

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

FULL TURKEY DINNER
with all the Trimmings

\$35

Winter Greens Salad
Butternut Squash Soup
Whipped Potatoes Butter & Cream
Turkey Gravy
Traditional Sage and Apple Stuffing
Medley of Seasonal Vegetables
Brussel Sprouts with Caramelized onions, Bacon and
Balsamic Glaze
Selection of White and Dark Roasted Turkey
House-made Cranberry Sauce
Fresh Rolls & Butter
Selection of Seasonal Desserts

APPETIZERS BY THE DOZEN

Bacon Wrapped Scallops \$30
Vegetable Spring Rolls \$25
Prawn Skewers with Butter/Herb Glaze \$30
Spanakopita \$25
Coconut Shrimp \$30
Chicken Skewers with Malaysian Peanut Sauce \$35
Bruschetta on Garlic Crostini \$25
Balsamic Onions & Goat Cheese on Crostini \$25

APPETIZERS MENU

Prices based on volumes for 30 people

Festive Charcuterie Platter \$295

Fine cheeses, Cured meats, Pickles, Olives, Artisan breads & Crackers

Bread and Butter Board \$60

House-made Grainy Soda Bread
House Made Danish Rye
Rosemary/Garlic Butter
Xmas Spice Butter
3 Pepper Butter

Fruit Platter \$60

Veggie Platter \$50

Pita Points with Hummus & Tzatziki \$55

Appy Platter \$100

Popcorn Shrimp, Zucchini Sticks, Mozza Sticks, Dry Ribs & Wings

Just Desserts \$200

Macrons by OMG Bakery
Butter Tart Squares, Shortbread, Cookies
Chefs' Ginger Caramel Coconut Squares

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CATERING MENU #1

\$25

Caesar Salad
Roasted Chicken
glazed with Butter & Herbs
Roasted Baby Potatoes
in Rosemary & Roasted Garlic
Seasonal Vegetable Medley
Fresh Rolls and Butter
Dessert Buffet
A Selection of small Dessert Squares

CATERING MENU #2

\$30

Organic Greens & Crisp Veg
with House-Made Balsamic Dressing
Roasted, Stuffed Pork Loin
with Wild Mushroom Sauce
Roasted Baby Potatoes
with Rosemary & Roasted Garlic
Seasonal Vegetable Medley
Fresh Rolls & Butter
Dutch Apple Cake with Warm Caramel Sauce

CATERING MENU #3

\$40

WestCoast Chowder
Caesar Salad
Fillet of Salmon
with Lemon/Dill Cream Sauce
Rice Pilaf
Medley of Organic Seasonal Vegetables
Fresh Rolls & Butter
Cheesecake with Raspberry Coulis
from OMG Bakery

CATERING MENU #4

\$50

Lobster Bisque
Bocconcini Salad
Fresh Mozzarella, Tomato, Fresh Basil, House Dressing
Greek Salad
Salmon Wellington with Dill Sauce
Salmon, Spinach-Borsin mix, encased in Puff Pastry
Rice Pilaf
Seasonal Vegetable Medley
Fresh Rolls & Butter
Selection of Fine Desserts
from OMG Bakery

~ Chef Catherine Berg ~

~ Menu Prices Do Not Include Taxes ~