



## 2018 Buffet Dinner Menu

### **SALADS & ANTIPASTO**

Classic Tossed Caesar Salad with Herbed Croutons and Parmesan Cheese  
Tossed Garden Greens in a Balsamic Vinaigrette with Julienne Carrots and Cherry Tomatoes  
Grilled Peppers, Zucchini and Eggplant

All Buffets are served with Artisan Breads and Focaccia

### **“CLUBHOUSE” CHAMPIONSHIP BUFFET - \$41.25**

Oven Roasted Top Sirloin Au Jus Carved by Chef  
Rotisserie Style Seasoned Chicken  
Seasonal Vegetables and Roasted Potatoes  
Vegetarian Pasta

### **“NEWYORKER” CHAMPIONSHIP BUFFET - \$46.50**

Whiskey Peppercorn Beef Striploin Carved by Chef  
Chicken Cacciatore with Peppers, Onions in a Light Tomato Sauce  
Seasonal Vegetables and Mashed Potatoes  
Vegetarian Pasta

### **“THE PRIME” CHAMPIONSHIP BUFFET - \$49.75**

Slow Roasted Prime Rib Roast with Horseradish & Natural Jus  
Teriyaki Salmon Filet  
Seasonal Vegetable and Roasted Potatoes  
Vegetarian Pasta

### **“MIXED GRILL” CHAMPIONSHIP BUFFET - \$44.50**

House Specialty Marinated Lamb Chops  
Sirloin Beef and Chicken Breast Skewers  
Seasonal Vegetables and Mashed Potatoes

### **DESSERT**

Assorted Pastries and Sweet Treats  
Fresh Seasonal Fruit Platter  
Coffee & Tea Station

**Prices Subject to HST & Administrative Fee**