

# CRYSTAL RIDGE GOLF CLUB

## Catering Menu

### BREAKFAST

#### CONTINENTAL BREAKFAST

Assorted muffins, danishes, croissants, and fresh fruits 13 per person

#### HOT BREAKFAST

Breakfast burrito wraps with bacon, sausage, scrambled eggs, peppers and onions 18 per person

### APPETIZERS BY THE DOZEN

#### SPRING ROLLS

Vegetarian spring rolls made in house with fresh carrots, sprouts and veggies 17

#### SPINACH, TOMATO AND FETA PURSES

Hand rolled purses with a blend of spinach, tomato and feta 20

#### HERB BOURSIN CHEESE WON TON CRISPS

Creamy boursin cheese blended with herbs and wrapped in won tons fried to a golden crisp 20

#### GARDEN QUICHE

Delicious quiche made with Chefs seasonal vegetables 20

#### SUN DRIED TOMATO POCKETS

Mushrooms and sun dried tomatoes blended and stuffed into a delectable puff pastry pocket 20

#### SAUTEE SKEWERS

Grilled chicken or beef sautays served with sweet chili dipping sauce 20

#### STUFFED MUSHROOM CAPS

Button mushroom caps stuffed with lobster and spinach then lightly breaded and fried 23

#### BACON WRAPPED SCALLOPS

Sea scallops wrapped in smoked bacon and baked until perfection. 22

### REFRESHMENTS

#### COFFEE AND TEA

Assorted flavors of tea and both decaf and caffeinated coffee. Add juice for an extra 1.50 per person 4 per person

#### ASSORTED BOTTLED JUICE

Variety of apple, orange, cranberry and grape juices 3 per person

### LUNCH

#### ASSORTED TEA SANDWICHES

A variety of sandwiches made in house ranging from roast beef, chicken salad, ham and cheese and smoked meat. A little something to satisfy everyone! 19 per person

#### SOUP, SANDWICH AND WRAP BUFFET

Chef Williams assorted sandwiches and wraps served with his famous soup of the day. 22 per person

#### BEEF ON A BUN BUFFET

Alberta beef shaved thin and soaked in au jus served with a Portugese garlic hoagie. Served with fresh salads with a variety of toppings and dressings. 22 per person

#### BUILD YOUR OWN SALAD BUFFET

Assorted artisan lettuce and spinach served with a variety of toppings, nuts, and cheeses. Served with your two choice of proteins (grilled chicken, sauteed beef or cajun shrimp. 22 per person.

### ASSORTED TRAYS

#### VEGGIE TRAY WITH DIP

10-15 people 24

15-25 people 43

25-35 people 79

#### FRUIT TRAY

10-15 people 32

15-25 people 54

25-35 people 98

#### CHEESE TRAY

15-25 people 79

25-35 people 129

### DESSERT

#### DESSERT BUFFET

Assorted cakes, pie and squares 5 per person

Please note all prices include costs of cutlery and small wares.

