



2017 TOURNAMENT MENU

SANDWICH BAR BUFFET

\$13

Selection of sandwiches: turkey, roast beef, egg salad and ham and cheese served with your choice of seasonal harvest salad or red skinned home style potato salad and a crudité platter (assorted veggies and dressing)

BARBECUED BEEF OR CHICKEN BURGER BUFFET

\$15

Freshly grilled Homestyle Beef / Chicken Burger with all the fixings served with seasonal harvest salad and roasted potato wedges and a crudité platter

BARBECUED PORK RIBS AND WHOLE CHICKEN LEG

\$18

½ rack of blueberry barbecued pork ribs with marinated herb roasted chicken leg served with caesar salad, roasted garlic mashed potato, gravy, chef's seasonal veggies, garlic toast

MAPLE-GLAZED STUFFED PORK LOIN

\$20

Roasted pork loin stuffed with apple sourdough filling served with roasted garlic mashed potato, gravy, chef's seasonal veggies, seasonal harvest salad, buttered dinner rolls and apple Dijon glaze

VARIETY OF DESSERT SQUARES WITH COFFEE SERVICE

\$3

The above menu can be altered to accommodate food allergies when given advance notice.

Taxes not included.

A 15% gratuity will automatically be added to booking of over 16 people.

