

TOURNAMENT MENU

BREAKFAST

BREAKFAST SANDWICH

Smoked bacon, cheddar, fried egg, buttered English muffin.

\$7

TRAFALGAR BAGEL

Bacon bacon, fried egg, Havarti, lettuce, tomato, mayo, toasted sesame bagel

\$8

BOXED BREAKFAST

Fresh baked muffin, whole fruit, orange juice, breakfast bar.

\$8

CONTINENTAL BREAKFAST

Chilled Fruit Juices

Fresh baked breakfast pastries, muffins and croissants with creameries & preserves

Seasonal fresh sliced fruit

Coffee, tea and water

\$13

HOT BREAKFAST BUFFET

Chilled Fruit Juices

Fresh baked breakfast pastries, muffins and croissants with creameries & preserves

Smoked bacon

Farmers sausage

Scrambled eggs

Home fries

Seasonal fresh sliced fruit

Coffee, tea and water

\$19

Add make to order omelet station to sub scrambled eggs add

\$5.00 per person

TOURNAMENT MENU

LUNCH

QUICK LUNCH

(Before TEE off or on the turn)

Cheese burger or Italian sausage
& garnish

Potato chips or fresh baked cookies

Soft drink or water

\$14

BBQ BUFFET

Cowboy grilled chicken or Cheese
burger & garnish

Artisan rolls

Roasted Corn Potato Salad

House salad (balsamic grapefruit
vinagrette)

BBQ chips

\$20

DELI LUNCH BUFFET

CHoose of **HOMEMADE SOUP:**

Potato Bacon

Smoked Tomato

Cream of Broccoli

Vegetable Minestrone

Chicken Noodle

Butternut Squash

Pear and Parsnip

Roasted Red Pepper

Beef Barley

House salad with white balsamic
and grapefruit vinaigrette

Squares and cookies

Soft drinks and water

\$22

BOXED LUNCH

Ham and turkey torpedo, roasted
garlic aioli and Havarti cheese

OR

Veggie wrap with blackbean
tapenade and roasted corn salsa
Chocolate pecan cookies, whole
seasonal fruit

Bottled water or soft drink

\$14

SOUTHERN BUFFET

Chefs famous BBQ pulled pork

Cowboy chicken thighs

Garlic parmesan potato wedges

Three cheese macaroni

Apple cucumber kale slaw

Cornbread muffins

\$25

Choice of **GOURMET WRAPS:**

Shaved Roast Beef

Smoked Turkey & Brie

Pesto Chicken Fajita & Mozzarella

Grilled Veggie & Heirloom tomato

BBQ Chicken

CUBan Sandwich

TOURNAMENT MENU

DINNER

3 COURSE PLATED DINNER

PACKAGE 1

Bakery fresh rolls

Family style Caesar salad **or** house salad

Choose (1)

Ricotta and herb stuffed chicken supreme

7oz AAA Sirloin steak with peppercorn
demi and fried onions

Herb Marinated bone in pork chop with
bacon, wild mushroom and leek reduction

with

Garlic and herb roasted mini potato **or**
roasted garlic Yukon gold mashed potato

Seasonal vegetables

Choice of chefs featured desserts

40.00 pp

PACKAGE 2

Bakery fresh rolls

Family style Caesar salad **or** house salad

Choose (1)

AAA Prime Rib with Chefs grainy mustard, garlic
and herb crust with au jus

AAA Angus Striploin with peppercorn demi

AAA Smoked Beef Tenderloin with cognac green
peppercorn reduction

with

Smashed redskin potato with roasted garlic and
scallions

Seasonal vegetable

Choice of chefs featured desserts

50.00pp

TOURNAMENT MENU

DINNER

BUFFET

PACKAGE 2

PACKAGE 1

Bakery fresh bread and creameries

Caesar salad with herb croutons, smoked bacon and asiago cheese

House salad with white balsamic and grapefruit vinaigrette

Curried farfalle pasta salad

Grilled 8oz AAA NY Striploin

Baked potato wit sour cream and chives

Platted Individual Dessert

Coffee & tea

46.00pp

Bakery fresh bread and creameries

Caesar salad with herb croutons, smoked bacon and asiago cheese

House salad with white balsamic and grapefruit vinaigrette

Choose **(1)**:

Chicken Breast Florentine,

Fresh Atlantic Salmon with lemon dill cream sauce
AAA slow roasted Prime rib of beef carving station
with horseradish and au jus

Choose **(1)**:

Yukon Gold mashed potatoes,
Roasted garlic smashed redskin
Roasted potatoes,
pave potatoes,
Rice pilaf.

Seasonal vegetables

Choice of one pasta
Penne a la vodka,
farfalle with tomato basil sauce
linguini alfredo

Platted Individual Dessert

Coffee & tea

50.00pp