

Caughnawaga



Golf Club

HORS D'OEUVRES MENU

4 hors d'oeuvres 9\$

8 hors d'oeuvres 16\$

Or contact our staff to plan a full cocktail reception

Vegan

Cucumber and marinated tofu brochette with a mild chili and sesame sauce

Tuscany style stuffed mushroom (olives, peppers, marinated eggplant and basil)

À la Provençale vegetable roulade

Vegetarian

Brie cromesquis with blueberry and red wine compoté (hot)

Cheese and cumin sautéed pepper empanada with a Pico de Gallo emulsion *

Fish and Seafood

Green curry flavoured sole fritter with a soy and lime dip (hot)

Cashew flavoured shrimp and yuzu cone *

Poultry

Meaux mustard flavoured chicken brochette, tarragon and white wine sauce *

Stroganoff crusted porcini chicken spoon

Chicken and wild mushroom fricassee mini pie*

Beef and Veal

Sesame crusted veal "meat ball", wasabi dip*

Fried Texan style pulled beef dumpling and BBQ dip *

Adobo spice flavoured mini beef brochette with tomato and coriander dip

Pork

Cassoulet purée and mesquite smoked bacon waffled cone

Pork medallion, apple sautéed, ice cider and rosemary sauce, served on a spoon *

Pork loin tournedos, pear and L'Ermite blue cheese dip*

(*) Hors D'oeuvres can be served hot or cold



Caughnawaga



Golf Club

BUFFET

« The Albatros »

39\$

Cold

Garden fresh vegetables and
assorted dips

Mediterranean salad

Bacon, mustard potato salad

Mixed green salad with aged
balsamic vinaigrette

Hot

Pulled pork parmentier

Roasted prime rib with
green peppercorn and red
wine sauce

Chicken «Cordon bleu » and
creamy mushroom sauce

Roasted root vegetables

Roasted garlic mash potatoes

Dessert

Assorted mini desserts (3 pp)

Coffee or tea

-Add 15% gratuity to all buffet
menus

- Add assorted hors d'oeuvres to
any menu, \$9/ person

-All buffet menus are for groups of
40 ppl and over



Caughnawaga



Golf Club

BUFFET

« The Birdie »

34\$

Cold

Garden fresh vegetables and assorted dips

Mediterranean salad

Bacon, mustard potato salad

Mixed green salad with aged balsamic vinaigrette

Hot

Pulled pork parmentier

Roasted beef sirloin with red wine sauce

Chicken «Cordon bleu » and creamy mushroom sauce

Roasted root vegetables

Roasted garlic mash potatoes

Desserts

Assorted mini desserts (3 pp)

Coffee or tea

-Add 15% gratuity to all buffet menus

-Add assorted hors d'oeuvres to any menu, \$9/ person

-All buffet menus are for groups of 40 ppl and over (if under 40 ppl choose 2 options in hot section)



Caughnawaga



Golf Club

BUFFET

« The Masters »

32\$

Cold

Garden fresh vegetables and assorted dips

Mediterranean salad

Bacon, mustard potato salad

Mixed green salad with aged balsamic vinaigrette

Hot

Lasagna (meat or veggie)

Roasted beef sirloin with red wine sauce

Chicken «Cordon bleu » and creamy mushroom sauce

Roasted root vegetables

Roasted garlic mash potatoes

Desserts

Assorted mini desserts (3 pp)

Coffee or tea

-Add 15% gratuity to all buffet menus

- Add assorted hors d'oeuvres to any menu, \$9/ person

-All buffet menus are for groups of 40 ppl and over



Caughnawaga



Golf Club

BUFFET

« The Flagstick »

42\$

Cold

Garden fresh vegetables and assorted dips

Mediterranean salad

Bacon, mustard potato salad

Mixed green salad with aged balsamic vinaigrette

Hot

Roasted beef sirloin with red wine sauce

Chicken «Cordon bleu » and creamy mushroom sauce

Roasted root vegetables

Roasted garlic mash potatoes

Animated station

Sautéed pasta

Dessert

Assorted mini desserts (3 pp)

Coffee or tea

-Add 15% gratuity to all buffet menus

- Add assorted hors d'oeuvres to any menu, \$9/ person

-All buffet menus are for groups of 40 ppl and over



Caughnawaga



Golf Club

BUFFET

« The Mulligan »

28\$

Cold

**Nachos with salsa and
guacamole**

Cesar salad

Garlic bread

Pasta selection

*(2 selections for groups of 40-60 and
3 selections for groups of 60+)*

Pennine alla Gigi

Or

Lasagna primavera

Or

Tortellini Alfredo

Desserts

Assorted mini desserts (3 p.p.)

Coffee or tea

-Add 15% gratuity to all buffet
menus

- Add assorted hors d'oeuvres to
any menu, \$9/ person

-All buffet menus are for groups of
40 ppl and over



Cambonawaga



Golf Club

BUFFET

« The Tee Off »

32\$

Cold

Nachos, salsa and guacamole

Assorted chips

Garden fresh vegetables and
assorted dip

Coleslaw

Hot

Chicken wings (choice of :
buffalo, honey/mustard,
BBQ, Tendori)

Smoke meat sandwich

Mini burgers

Bradwurst sausage mini dogs

Condiments bar

French fries or potato skins

-Add 15% gratuity to all buffet
menus

-Add assorted hors d'oeuvres to any
menu, \$9/ person

-All buffet menus are for groups of
40 ppl and over



Caughnawaga



Golf Club

À LA CARTE

« The Fairway »

31\$

Starters

Soup of the day

Or

Fresh house salad with
cabernet vinaigrette

Main

Chicken « Cordon bleu » and
creamy mushroom sauce

Or

Roasted prime rib (12 oz.) and
gravy (add 7\$)

Sides:

Mixed vegetables

House mash or baked potatoes

Dessert

Palais royal (chocolate mousse)
with coulis and berries

Coffee or tea

-Add 18% gratuity for all a la carte menus

-Add assorted hors d'oeuvres, \$9/person

-This menu is offered to any size
groups



Caughnawaga



Golf Club

À LA CARTE

« The St-Andrew's »

31\$

Starters

Soup of the day

Or

Fresh house salad with
cabernet vinaigrette

Main

Chicken « Cordon bleu » and
creamy mushroom sauce

Or

Grilled Mediterranean style
pork chop and rosemary sauce

or

Grilled salmon filet with lemon
butter sauce (served with rice)

Sides:

Mixed vegetables

House mash or baked potatoes

Dessert

Palais royal (chocolate mousse)
with coulis and berries

Coffee or tea

-Add 18% gratuity for all a la carte menus

-Add assorted hors d'oeuvres, \$9/person

- This menu is offered to any size groups

