

UNIVERSITY GOLF CLUB

OUTSIDE CATERING ORDER AND PICK UP DETAILS

All orders to be placed with our Event Coordinators:

Joni Martinson

jmartins@universitygolf.com or 604-225-2312 / Office Days: Tuesday - Saturday

Dave Whitaker

dwhitaker@universitygolf.com or 604-225-2308 / Office Days: Monday - Friday

All orders must be made at least two days in advance.
(before 12:00pm two business days prior to pick up date)

Full payment is required at the time of ordering. Acceptable methods of payment are VISA, M/C, Cash, Debit or Cheques made payable to "University Golf Club". All prices are subject to applicable taxes.

Once the order is placed, any changes to existing orders must be made before 12:00pm one business day prior to your pick up date.

All cancellations must be received in writing. Cancellations must be made by 12:00pm one business day prior to the pick up date to avoid cancellation charges. Any cancellations received after this time incur a 50% charge on all food.

Invoices and/or receipts will be included with all pick up orders.

Our outside catering services include paper napkins. Paper plates and plastic cutlery included if applicable.

Prices subject to change without notice.

For a map and how to find us visit www.universitygolf.com/find_us



Due to the popularity of our culinary creations our Executive Chef, Ron Gibb has created this menu for outside catering service. Contact our Event Coordinators Joni or Dave to place your order, arrange for pick up and take it to go for your off site event.

Home Dinner Parties: You supply the venue, we'll supply the food! Our Culinary Service Team would be happy to come to your home and cook a delicious dinner for 4 to 20 people. Our staff will cook, plate and serve a special gourmet meal for you and your guests. Contact our Event Coordinators to discuss meal options, pricing and details.



Cold Canapé Platters

\$30 per dozen / Minimum order 3 dozen

Roast Beef Crostini with Caramelized Onion and a Splash of Horseradish Cream.

House Cured Wild Salmon, Red Onion, Capers and Cream Cheese on Pumpernickel Bread.

Jumbo Poached Prawn on a Cucumber Wheel Garnished with Cocktail Sauce and Lemon Zest.

Tomato and Feta Cheese Tartlet.

Hoisin Glazed Duck Breast with Cucumber Relish on a Sourdough Baguette Garnished with Julienne of Orange Zest.

Sandwich Platter

\$90 for 60 pieces

An Assortment of Quartered Sandwiches made with Ham & Swiss, Roast Beef, Tuna Salad, Roast Turkey, Smoked Salmon with Cream Cheese and Tomato, Cucumber & Onion.

All Sandwiches made with Lettuce and Sliced Tomato.

Assorted Platters

1) *\$6.95/person*: An Assortment of Deli Meats, European Sausage, Sliced Cajun Chicken Breast, Garlic Roasted Peppers, Marinated Artichokes and Soy Glazed Mushrooms. Served with Assorted Bread Rolls with Mustard and Relish.

2) *\$7.50/person*: Sliced Roast Beef, Prosciutto, Grilled Prawns, Swiss and Mozzarella Cheese, an Assortment of Grilled Vegetables, Honeydew and Cantaloupe with sides of Garlic Olive Oil, Basil Vinaigrette and Breads.

3) *\$9.50/person*: Deluxe Deli Platter with Sliced Salami, Lyonner Sausage, Black Forest Ham, BBQ Chicken, Roast Top Round Beef and Prosciutto. Sliced Cheddar and Swiss Cheese with Marinated Green and Black Olives, Grilled Vegetables and an array of Breads and Rolls accompanied with Mustard, Mayonnaise and Horseradish.

4) *\$4.50/person*: Platter of Sliced Seasonal Fresh Fruit & Berries.

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Bakery Items

- 1) Freshly Baked Cookies (per dozen) **\$30**
(White Chocolate Chunk Macadamia Nut or Cranberry Oatmeal)
- 2) Assorted French Pastries (36 pieces) **\$90**
- 3) Assorted Dessert Squares (per dozen) **\$27**
(Lemon Bars, Nanaimo Bars, Date Squares, Seasonal Fruit Bars and Brownies)

Boxed Lunches

All Boxed Lunches include a piece of Whole Seasonal Fruit, Pasta Salad, Potato Chips, a House Baked Cookie and a Bottled Soft Drink, Fruit Juice or Water.

Choice of one of the following: **\$12.95 each**

- Oven Roasted Turkey with Provolone Cheese on Whole-Wheat
- Rare Roasted Beef, Smoked Gouda, Shaved Onion with Horseradish Cream on an Onion Roll
- Grilled Chicken BLT Wrap with Lime Cilantro Dressing
- Black Forest Ham, Swiss Cheese, Red Onion, Tomato and Dijon Mayonnaise on a Ciabatta Bun
- Whole-Wheat Pita with Grilled Vegetables, Butter Lettuce, Roma Tomato, Black Olive and Mayonnaise

Chicken Caesar Salad Boxed Lunch **\$10.95**

Beverages

Assorted Fruit Juices and Soft Drinks **\$2.50 each**
Pepsi, 7up, Diet Pepsi, Root Beer, Lemonade, Iced Tea, Cranberry Juice, Orange Juice, Apple Juice and Garden Cocktail

Perrier (500 ml bottle) **\$3.50 each**

Bottled Water (500 ml bottle Aquafina) **\$2 each**

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