

M

BLUE MOUNTAIN GOLF
& COUNTRY CLUB

E

Event Menu
2019

N

For Bookings Contact: 705 445 3918 Ext. 103

Catering Contact: 705 444 2245

burgerbob@rogers.com

U



Appetizers

Wild Mushroom Crostini 2 pcs. Per Person \$3.00

International Cheese Tray Per Person \$5.75

Fruit Tray Per Person \$3.75

Prosciutto Wrapped Asparagus Per Piece \$4.25

Vegetable Spring Rolls with Spicy Dipping Sauce 2 pcs. Per Person \$4.00

Jumbo Shrimp and Cocktail Sauce Per Piece \$4.75

Chicken Satay Per Piece \$3.50

Beef Satay Per Piece \$3.75

Smoked Salmon with Capers & Red Onion Per Piece \$4.25

Pulled Pork Sliders Per Piece \$4.00

Pulled Beef Sliders Per Piece \$4.00

Vegetable Crudites with Dipping Sauce Per Person \$2.75

Caprese Skewer with Fresh Basil Per Piece \$4.50

Quiche Tartlets Per Piece \$2.75

Smoked Trout Per Piece \$3.75

Bruschetta 2 Pieces Per Person \$2.50

Bacon Wrapped Scallops Per Piece \$4.50

M

E

N

U

PLATED DINNERS

Pasta

M

Lasagna Meat or Vegetable

Or

Spaghetti with Meat Sauce or Meat Balls

Or

Tagliatelle Bolognese or Creamy Alfredo

Or

Baked Macaroni and Cheese

Served with

Garlic Bread, Caesar Salad and Assorted Squares

\$20

E

Pub Food

Paddy O'Doyle's Guinness Irish Beef Stew with
House Baked Cheese Biscuit

Or

The Maple Leaf Braised Peameal on
Brioche Bun with pan fried potatoes

Or

Duke of York Chicken Pot Pie or a la King

Or

Three Legged Mare Bangers & Mash
Mash with Brown Gravy & Peas

The Pope's Nose Shepherd's Pie
Carrots and Cauliflower

Served with

Garden Green Salad Family Style
Assorted Squares

\$20

N

U

HST & Gratuity Included

PLATED DINNERS

Food for those who love it

Steak and Feta Salad

Julienne of Striploin, Crumbled Feta, Kalamata Olive, Fire Roasted Tomato and Peppers, Cucumber, Fresh Oregano and Lemon Olive Oil
Served with Nan Bread

\$23

Slow Roasted Pulled Pork Shoulder or Beef

with house made BBQ Sauce on a Brioche Bun
Served with Cole Slaw and Bean Salad

\$23

Quiche

Lorraine or Vegetable

Double Smoked Bacon, Swiss Cheese, Carmelized Onion
Onion, peppers, Seasonal Vegetables
Chef Salad with Tangerine Balsamic

Food Lovers Dessert Included

Apple or Three Fruit Crisp with Ice Cream or Chocolate Mouse

\$22

Food from the grill

Burger Bob's Classic Burger

House made, hand made Ground Chuck paddy on a Brioche Bun
Served with all the fixings and assorted garnishes and Hand Cut Fries

\$19

Braised Peameal on a Brioche Bun

Applewood Smoked Cheddar, Cloe Slaw, Pan Fried Potatoes and Scallions
Served with Assorted Mustards

\$18

Chicken Wings

One Pound of wings with vegetable crudité
Blue Cheese or Ranch Dip
BBQ, Naked, Spicy Hot

\$19

HST & Gratuity Included

M

E

N

U

THREE COURSE DINNERS

M

Served with Fresh Baked Artisan Breads and Butter

Homemade Soup or Salad and Dessert

Soup or Salad "Choose One"

Leek and Potato, Corn Chowder with Bacon, Butternut Squash

Mixed Baby Greens with Garnish, Balsamic or Citrus Dressing

Caesar Salad

Entrées

Oven Roasted Glazed Ham \$35

New York Striploin Steak 8 oz. \$45

Pan Seared Pork Tenderloin with Grilled Pear and Calvados

Demi Glaze or Forest Mushrooms Cream Sauce \$32

Baby Back Ribs with Secret Rub \$37

Fire Roasted Beef Tenderloin 6 oz. with

Madagascar sauce or Au Jus \$48

Oven Roasted Striploin with Au Jus and Horseradish \$42

Grilled Salmon with Balsamic Maple Reduction or Mango Salsa \$32

Oven Roasted Chicken Supreme with Hunter Sauce \$33

Entrée's served with Seasonal vegetable and Potato

N

Choose One

Mashed, Dauphinoise, Baked, Roasted or Rice Pilaf

Dessert Choose One

Apple or Three Fruit Crisp with Ice Cream

Assorted Squares or Pies

Chocolate Mousse

Turtle Cheesecake

U

HST & Gratuity Included

BUFFET SERVICE

Spit Roasted and Smoked Baron of Beef \$40

Charcoal Spit Roasted Pig
With Apple Sauce, Mustards, BBQ Sauce \$37

Beef Tenderloin with Au Jus or Madagascar Sauce \$46

Roasted Striploin with Au Jus and Horseradish \$42

Grilled Chicken Supreme
With Lemon Cumin or Hunter Sauce \$32

Baby Back Ribs
Fire Roasted and Smoked \$36

Grilled and Slow Roasted Pork Tenderloin
Pan Juices or Calvados Demi Glaze \$31

Meat or Vegetable Lasagna
With Garlic Bread & Caesar Salad \$23

Burger Bob Classic Burger on a Brioche Bun
House made, hand made Ground Chuck paddy with the Fixing's,
assorted Garnish and Hand Cut Fries \$18

*All buffets come with bread and butter except lasagna
and the Classic Burger*

Dessert

Choose One

Apple or Three Fruit Crisp with Ice Cream

Assorted Squares

Assorted Pies

Crème Brule

Chocolate Mousse

Turtle Cheesecake

M

E

N

U

RISE AND SHINE

M

The Canadian

Muffin or Croissant, Fruit Tray, Juice, Scrambled Eggs,
Peameal Bacon, Sausage
Home Fries, Tea or Coffee

\$21

The Super Continental

Muffin or Croissant, Juice, Preserves,
Coffee or Tea,

\$10

E

The Grand Central Omelette Station

Muffin or Croissant, Fruit Tray, Juice, Bacon & Sausage,
Home Fries, Tea or Coffee

\$22

The Dining Car

"Build Your Own Breakfast"
Minimum

\$15

N

Muffin or Croissant \$4.00, Fruit Tray \$4.25,
Juice \$2.25, Scrambled Eggs \$5.50,
Bacon & Sausage \$4.00, Home Fries \$3.00,
Tea or Coffee \$2.50

U

