



ST. ANDREW'S VALLEY
GOLF CLUB

BANQUET HALL

— MENU —

ST ANDREWS VALLEY GOLF CLUB
4 PINNACLE TRAIL
AURORA, ON
L4G 3K3



MORNING MEETINGS



BREAKFAST SPREAD

COFFEE & MUFFINS 7

Assortment of Freshly Baked Muffins, Coffee, Tea

CONTINENTAL 9

Assortment of Danishes and Pastries, Freshly Baked Muffins, Chilled Fruit Juices, Coffee, Tea

GOURMET CONTINENTAL 11

Imported Cheese Board, Seasonal Fruit Platter, Chilled Fruit Juices, Assortment of Danishes and Pastries, Freshly Baked Muffins and Bagels, Cream Cheese

VALLEY BUFFET BREAKFAST 16

Scrambled Eggs, Maple Smoked Bacon, Sausage, Peameal Bacon, Home Fried Potatoes, Assortment of Danishes and Pastries, Freshly Baked Muffins, Chilled Fruit Juices, Coffee, Tea

DRINKS

COFFEE & TEA

Reunion Island Brand (Medium, Dark)

JUICES

Orange, Grapefruit, Cranberry, Apple

WATER

Flat complimentary

Sparkling available upon request

TOURNAMENT LUNCH



LUNCH

All Lunch Selections Include a Selection of Gourmet Freshly Baked Breads, an Assortment of Premium Soft Drinks, and Traditional Garnishes and Condiments.

BARBECUE HAMBURGER 9

Sirloin Hamburger with a Selection of Condiments

BARBECUE LUNCH BUFFET 15

Choice of Hamburger or Cheeseburger with Selected Salads & Nachos and Salsa

BARBECUE LUNCH BUFFET WITH CHICKEN 17

Choice of Chicken Breast

SUMMER BBQ 28

Choice of Sirloin Burger, Debreziner Sausage, or Chicken Breast

DRINKS

NAYA WATER BOTTLE 1

COFFEE & TEA 3

Reunion Island Brand (Medium, Dark)

SOFT DRINKS 3.50

Coke, Diet Coke, Sprite, Ginger Ale, Juices

DOMESTIC BEER 5.50

IMPORTED BEER 6.75

LIQUOR 5.50

COOLERS 7.75

HOUSE WINE 6oz GLASS 6.50

20 BEES PINOT GRIGIO 750mL 28/bottle

BENCHMARK CABERNET MERLOT 750mL 28/bottle

EVENT DINNERS



BUFFET

All Buffet Selections Include an Assorted Bread Display, Mixed Green Salad, Four of the Chef's Favorite Salads, a Medley of Fresh Vegetables, Roasted Mini Red Potatoes, Assorted Cakes, Cookies, Squares, and a Fresh Fruit Display.

NEW YORK STRIPLOIN STEAK 41
9oz Centre Cut Choice New York Striploin Steak

ROAST BEEF & CHICKEN 38
Roast Beef au Jus & Roasted Chicken Breast with BBQ Sauce

ROASTED PORK AND ATLANTIC SALMON 38
Roasted Pork Tenderloin with Pan Gravy and Apple Sauce & Baked Atlantic Salmon With Teriyaki

SUMMER BBQ 28
Choice of Sirloin Burger, Debritziner Sausage, or Chicken Breast

PLATED

All Entrees Include an Assortment of Dinner Rolls, Mixed Greens or Caesar Salad, Roasted Mini Red Potatoes, Fresh Seasonal Vegetables, a Selection of Desserts, Coffee & Tea

ROASTED CHICKEN 30
Free-Range Chicken Breast with Brandy Tarragon Demi-Glaze or a Wild Mushroom Cream Sauce

ROAST BEEF & CHICKEN 37
Roast Beef Au Jus & Chicken Breast Stuffed with Spinach with a White Wine Herb Sauce

CHICKEN FLORENTINE 32
Free-Range Chicken Breast Stuffed with Mushrooms and Spinach

NEW YORK STRIPLOIN STEAK 40
9oz Centre Cut Choice New York Striploin Steak with a Port Wine, Rosemary Wild Mushroom Sauce or Madagascar Pepper Sauce

BAKED ATLANTIC SALMON 40
Teriyaki Glazed with Baby Shrimp

BEEF TENDERLOIN MEDALLIONS 44
With Roasted Garlic and a Shallot Demi-Glaze

THREE COURSE DINNER



Minimum of 30 Guests. Select One Item Per Course
36 per Guest

APPETIZER

CREAM OF BROCCOLI CHEDDAR SOUP

ROASTED RED PEPPER TOMATO SOUP

PESTO SALAD

Mixed Greens and Tomatoes in Basil Pesto Vinaigrette

BALSAMIC SALAD

Romaine, Radicchio, and Endive Hearts with a Fresh Herb Balsamic Vinaigrette

ENTREE

ROASTED CHICKEN

Free-Range Chicken Breast with Spinach, with a White Wine Herb Sauce Served with a Vegetable Medley and Roasted Red Skin Potatoes

ROASTED PORK LOIN

Served with an Apple Sage Dressing and Pan Gravy, Roasted Potatoes and Vegetable Medley

ROASTED BEEF STRIPLOIN

Beef Striploin au Jus with Yorkshire Pudding, Herb Roasted Mini Red Potatoes and Seasonal Fresh Vegetables

DESSERT

NEW YORK CHEESECAKE

With Fresh Berries

APPLE STRUDEL

With Ice Cream and Caramel Sauce

COOKIES & CREAM CHEESECAKE

DRINKS

TEA & COFFEE SERVICE INCLUDED

*Prices are Quoted Per Guest
15% Gratuities and Applicable Taxes Extra

SAMPLE BUFFET DINNER



Minimum of 30 Guests
36 per Guest

APPETIZER

ASSORTED DINNER ROLLS

CAESAR SALAD

GREEK SALAD

MIXED BEAN SALAD

SPRING MIX WITH STRAWBERRIES

Made with Goat Cheese, Walnuts, and Balsamic Vinaigrette

POTATO SALAD

Made with Mini Red Potatoes

CURRIED COUSCOUS SALAD

DESSERT

FRESH FRUIT

ASSORTED CAKES AND COOKIES

DRINKS

TEA & COFFEE STATION

MAIN

FRESH VEGETABLE MEDLEY

HERB ROASTED MINI RED POTATOES

CHEESE TORTELLINI

With a Rose Tarragon Sauce

GRILLED CHICKEN BREAST

With a Burgundy Mushroom Sauce

BAKED SALMON

With a Teriyaki Glaze

*Prices are Quoted Per Guest
15% Gratuities and Applicable Taxes Extra

FESTIVE HOLIDAY DINNER



Minimum of 30 Guests
36 per Guest

BUFFET

ASSORTED DINNER ROLLS

BUTTERNUT SQUASH SOUP

SPRING MIX SALAD

With goat cheese, walnuts, & balsamic dressing

QUINOA SALAD

With root vegetables & lemon dressing

MIXED BEAN SALAD

FRESH VEGETABLE MEDLEY

HERB-ROASTED POTATOES

ROASTED TURKEY BREAST

With gravy & cranberry sauce

TRADITIONAL STUFFING

With onions, celery & carrots

DESSERT

FRESH FRUIT

PUMPKIN PIE & APPLE PIE

with vanilla ice cream

DRINKS

TEA & COFFEE STATION

*Prices are Quoted Per Guest
15% Gratuities and Applicable Taxes Extra

RECEPTION



Hors D'oeuvres. Select 5 items from the Standard or Premium List

STANDARD

STUFFED MUSHROOMS with Bread Crumb Parm Crust

STUFFED MUSHROOMS with Roasted Red Pepper

BRUSCHETTA CROSTINI

OLIVE TAPENADE CROSTINI

SMOKED SALMON CROSTINI with Crème Fraîche & Olive

VEGETABLE SKEWERS Eggplant, Zucchini, Red Onion, Mushroom

GREEK SKEWERS

5 x \$2 - \$10 per Guest

PREMIUM

CHICKEN PARM SLIDERS

MEATBALL SLIDERS

PULLED PORK SLIDERS Cabbage Slaw, Smoked Tomato

MINI PIZZA POCKETS Mozzarella Cheese, Tomato Sauce

SPRING ROLLS

RICE BALLS

CHICKEN, BEEF, or SHRIMP SATAYS

5 x \$3 - \$15 per Guest

FOOD PLATTERS & BOARDS

CHILLED SHRIMP

160 | serves 30

MARINATED SCALLOPS

180 | serves 30

POACHED ATLANTIC SALMON

85 | serves 30

PICKLED HERRING

55 | serves 30

VEGETABLES & DIP

60 | serves 40

SEASONAL FRESH FRUIT

100 | serves 60

RELISH

50 | serves 60

SQUARES & COOKIES

50 | serves 40

GOURMET CHEESE Asiago, Brie, Parmesan

135 | serves 50

SANDWICHES Ham, Turkey, Cheese, Roast Beef

70 | serves 30

MARINATED CHICKEN (CHILLED)

120 | serves 50

SMOKED OYSTERS

65 | serves 40

BOOK WITH US



CONTACT


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ST ANDREWS VALLEY GOLF CLUB

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