



GREENACRES
GOLF COURSE

Christmas Menu
2011

Christmas at Greenacres

Magnolia's Buffet

Assorted buns with butter

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Fresh veggies and dip

Sliced tomato and cucumber with sesame ginger vinaigrette

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Choice of 4 salads

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Choice of one carved item

Choice of one entrée

Fresh garden vegetable medley

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Choice of one pasta dish

~

Choice of one accompaniment

~

Selection of cakes, squares and cookies

Sliced fresh fruit platter

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Freshly brewed coffee and tea

\$ 36.00 per person

Gratuity and applicable taxes not included

Christmas at Greenacres

Lu Lu's Buffet

Assorted buns with butter, olive oil and balsamic vinegar

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Assortment of pickles olives and vegetable crudités
Sliced tomato and havarti with sesame ginger vinaigrette

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Smoked fish platter

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Choice of 5 salads

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Choice of one carved item

Choice of two entrées

Fresh garden vegetable medley

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Choice of one pasta dish

~

Choice of two accompaniments

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Selection of cakes, squares, cookies pastries and pies

Sliced fresh fruit platter

Domestic cheese tray

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Freshly brewed coffee and tea

\$ 40.00 per person

Gratuity and applicable taxes not included

Christmas at Greenacres

Virginia's Buffet

Assorted buns and artesian breads with butter, olive oil and balsamic vinegar

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Assortment of pickles olives and vegetable crudités
Sliced tomato and havarti with sesame ginger vinaigrette

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Smoked fish platter
Deli meat platter

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Choice of 5 salads

~

Choice of one carved items
Choice of three entrées
Fresh garden vegetable medley

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Choice of one pasta dish

~

Choice of two accompaniments

~

Selection of cakes, squares, cookies strudels, pastries and pies
Sliced fresh fruit platter
Imported cheese tray

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Freshly brewed coffee and tea

\$ 46.00 per person

Gratuity and applicable taxes not included

Christmas at Greenacres

Steveston Buffet

Assorted buns and artesian breads with whipped honey-butter, olive oil and balsamic vinegar

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Assortment of pickles olives and vegetable crudités
Sliced tomato and havarti with sesame ginger vinaigrette

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Smoked fish platter
Marinated green shell mussels
Poached jumbo prawns with mango cocktail sauce
Snap and eat crab legs
Fresh shucked oysters on the half shell

~

Choice of 6 salads

~

Choice of two carved items
Choice of three entrées
Fresh garden vegetable medley
Green beans almandine

~

Choice of one pasta dish

~

Choice of two accompaniments

~

Selection of cakes, squares, cookies strudels, pastries and pies
Sliced fresh fruit platter
Imported cheese tray

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Freshly brewed coffee and tea

\$ 54.00 per person

Gratuity and applicable taxes not included

Christmas at Greenacres

Menu Selections

Salads

- ~Orzo salsiccia with sundried tomato and pesto
- ~Fraser valley greens and assorted dressings
 - ~Classic Caesar salad
 - ~Country style potato salad
 - ~Sunflower Cole slaw
- ~Seafood penne in saffron dill dressing
 - ~Tuscan cavatappi primavera
 - ~Thai noodle salad
- ~Valencia Three bean chili salad
 - ~Greek salad

Entrees

- Grilled Thai chili-lime salmon fillet with soya-ginger beurre blanc.
- Roast turkey with savory apple stuffing and pan gravy
- Spinach and feta perogies with lamb sausage and fried onions
- Grilled lamb chops with apple mint chutney
- Steamed salmon fillet in saffron curry with roasted pepper and fennel relish.
- Roasted chicken with forest mushroom sauce
- Three pepper pork loin with drunken figs and orange bourbon sauce
- Seafood Newburg
- Curry butter chicken with cucumber mint chutney
- Cajun snapper fillet with mango salsa.

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Menu Selections continued....

Carved Items

- ~Oven roasted Alberta prime rib with peppercorn-horseradish jus
- ~Herbed New York strip loin with sauce marchand de vin
 - ~Braised leg of lamb with rosemary port jus
 - ~Char Sui BBQ pork loin
 - ~Festive maple glazed ham

Pasta

- ~Roast chicken penne with pearl bocconcinni in tomato cream sauce
 - ~Spicy shrimp and vegetable Shanghai noodles
- ~Spinach tortellini with wild mushrooms in white wine pesto sauce
 - ~Cavatappi marinara with grilled Vegetables

Accompaniments

- ~Oven roasted garlic& herb potato
- ~Buttermilk red skin smashed potato
 - ~Candied yams with pecans
- ~Saffron rice with sundried tomato and fennel
 - ~Sesame-cashew fried rice
- ~Corn flour spatzle with chipotle and fresh cilantro

Special requests

Please inquire with our sales team about any special request or dietary restrictions. Our qualified staff will be happy to discuss your individual needs to insure your event surpasses your expectations

Christmas at Greenacres

Served Dinners

Soups

Vegetable minestrone.....	\$5
Caribbean pumpkin.....	\$5
Mushroom basil.....	\$5
Shrimp bisque with brandy.....	\$7

Salads

Caesar salad.....	\$6
Spinach salad with oranges and blueberry vinaigrette.....	\$6
Fraser valley greens.....	\$5
Grilled vegetables with feta and balsamic dressing.....	\$7

Entrees

Oven roasted Alberta prime rib with Madagascar horseradish jus.....	\$25.
Char broiled filet mignon (6 oz) marchand de vin sauce.....	\$29.
Cornish game hen with mushroom gravy.....	\$27.
Pecan crusted free range chicken with apple cider demi glaze.....	\$24.
Sunflower sockeye salmon filet with lemon maple burre blanc.....	\$25.
Traditional turkey dinner with savory apple stuffing and pan gravy.....	\$23.

All entrees come with your choice of oven roasted baby potato, smashed redskin potato or baked potato and chef's selection of seasonal vegetables.

Sweets

Crème caramel.....	\$6.5
Pumpkin cheesecake.....	\$7.5
Pumpkin pie with vanilla bean ice cream.....	\$7.5
Egg nog cheesecake.....	\$7.5
Christmas log	\$5.5

Gratuity and applicable taxes not included

Cold Hors D'oeuvres

- ~Tuna tar tar in wonton crisp.....\$22/doz
- ~Pesto marinated green shell mussels.....\$ 20/doz
- ~Prosciutto and melon.....\$ 18/doz
- ~Bocconcini and grape tomato brochettes.....\$18/doz
- ~California rolls (50 pieces).....\$ 80
- ~Assorted cooked rolls (50 pieces).....\$80
- ~Assorted nigiri (35 pcs tuna, salmon, shrimp, clam).\$100
- ~Fresh shucked oysters.....\$ Market price

Hot Hors D'oeuvres

- ~Grilled Mediterranean prawn brochettes.....\$20/doz
- ~Chicken satay with gunpowder peanut dip.....\$20/doz
- ~Chorizo and roasted pepper quiche.....\$18/doz
- ~Chicken wings.....\$16/doz
- ~Salt and pepper ribs.....\$ 16/doz
- ~Torpedo prawns.....\$ 20/doz
- ~Bacon wrapped scallops.....\$ 20/doz
- ~Pork sumai.....\$22/doz
- ~Shrimp dumpling.....\$22/doz
- ~Tenderloin lollipops with garlic
and wild mushroom aioli.....\$28/doz

Gratuity and applicable taxes not included