



## Wedding Menus

Price: C\$35.00

### Waiter Passed Hors d'oeuvres:

#### Cold Canapés

##### Bronze

Puff Pastry Palmier with Pesto Parmesan & Roasted Red Peppers

Goat Cheese & Caramelized Onion on a Crostini

Cherry Tomato, Basil, Mozzarella Ball, Drizzled in Balsamic Vinegar

##### Silver

Prosciutto with Fig Jam on Parmesan Crostini

Cocktail Jumbo Shrimp with Mango Salsa

##### Gold

Duck Confit Crostini with Cherry Compote

Beef Carpaccio served on an Herb Crostini with a Horseradish Aioli

#### Hot Canapés

##### Bronze

Petite Bruschetta with Feta Cheese on Basil Crostini

Breaded Butterfly Shrimp served with Cocktail Sauce

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Spanakopita (Spinach & Feta Cheese)

Mushroom Cap stuffed with Tangy Sausage and Cheese Medley

Vegetable Spring Rolls served with Plum Dipping Sauce

## Silver

Goat Cheese & Leek Tartlet

Baked Mushroom Caps stuffed with Escargot, Roasted Garlic & Brie

Sesame Crusted Chicken Skewer served with Kaffer Lime & Cilantro Peanut Sauce

## Gold

Triple Smoked Bacon Wrapped Scallop

Sesame Crusted Ahi Tuna with a Citrus Salsa

Shaved Beef on a Thatched Potato Chip with a Horseradish Mayo.

Interactive with the Chef; Tapas Bar

Black Tiger Creole Shrimp and French Escargot

served on Crostini and Risotto Cake

## Stationary Hors d'oeuvres

Cheese Tray - Canadian & Imported Cheese, Finished with Fresh Fruit

Crudités Tray of assorted bite sized Vegetables with two Dips

Spinach & Artichoke dip in a fresh Pumpernickel Loaf

Served with Grilled Pita Points & Pumpernickel Bread

Fresh Fruit Tray - Selection of seasonal Fruit

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Dipping Medley - Assortment of 4 Mediterranean Style Dips,

Served with Grilled Pita Points and Tortilla Chips

50 piece Shrimp Platter

Antipasto Platter - includes

Prosciutto, Genoa Salami, Italian Cured Sausage, Tomatoes, Olives,

Grilled & Marinated Vegetables served with a Warm Baguette

Small Chocolate Fountain

Served with a platter of Fresh Fruit for dipping

## Three Course Formal Dinner Suggestions

All dinners include the following: Fresh bread rolls with whipped butter, water with lemon wedges, chocolate fondue or ice cream, freshly brewed coffee & dessert for your choice.

Grilled Chicken Supreme finished with Roasted Garlic Pan Jus

Pan Seared Pork Tenderloin, Drizzled with Calvados Cream & garnished with sautéed Peaches

Atlantic Salmon Filet with Fennel Tarragon Beurre Blanc

Stuffed Roasted Ontario Chicken Breast Supreme: Choice of stuffing:

Leek & Chevre with Buttermilk with Thyme Pan Jus

2) Roasted Red Pepper and Herbed Cream Cheese served with a Roasted Garlic Cream Sauce

3) Pancetta & Herb Cream Cheese with Roasted Garlic Cream Sauce

4) Sautéed Spinach and Goat's Cheese served with a Garlic Jus

Top Sirloin Steak with Roasted Garlic Compote

Roast Prime Rib of Beef Au Jus Yorkshire Pudding & Horseradish

Dijon Herb Crusted Beef Tenderloin, Caramelized Shallot & Peppercorn Sauce

Roasted Rack of Ontario Lamb with Pistachio Pesto Crust

**Panko Herb Crusted Halibut Served with a Lemon Caper Butter Sauce**

**Grilled Alberta Beef Tenderloin with a Lobster Tail**

## **Course Choices**

### **Soups**

Leek and Yukon Gold Potato topped with Herbed Crostini

Roasted Ontario Tomato Soup with Rosemary Cream

Butternut Squash and Apple Bisque

Roasted Red Pepper with Crème Fraiche

Ontario Asparagus Bisque with Double Cream Brie Crostini and Crispy Leeks

### **Salads**

**Mixed Greens Salad**

With a Julienne of Vegetables & House Made Balsamic Vinaigrette

**Greek Salad**

With Feta Cheese & Olives

**Caesar Salad**

With Homemade Caesar Dressing, Herb Croutons & Bacon

**Spinach Salad**

With Mandarin Oranges, Bacon, Almonds & Buttermilk Dressing

**Field Berry Salad**

With Mixed Greens, Berries, Pralines, House Made Raspberry Balsamic Vinaigrette

**Pear Salad**

Poached Pear on Boston Bibb Lettuce with Candied Walnuts and Eremite Blue Cheese

**Hearts of Romaine Salad**

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Romaine Hearts with House Prepared Caesar Dressing, Pancetta Crisps, Fresh Parmesan and Croutons

## **Vegetables (Choose two)**

Grilled Asparagus (Seasonal)

French Green Bean Almandine

Honey Glazed Baby Carrots

Cauliflower with Herb Butter

Grilled Sweet Peppers

Summer Zucchini & Leeks

## **Potato and Rice Dishes**

Mini Roasted Potatoes with Fresh Herbs

Roasted Garlic Croquette Potatoes

Rosti Potatoes

Duchess Potatoes

Lemon and Herb Rice Pilaf

Buttermilk Herb Mashed Potatoes

## **Vegetarian Alternatives**

Vegetable Napoleon

Roasted Italian Vegetables layered with Provolone Cheese on a Pool of Roasted Tomato and Fennel Coulis

Vegetable Strudel (Vegan)

Grilled Vegetable Strudel with a Roasted Red Pepper Coulis

Risotto

Butternut Squash Risotto with Sautéed Spinach finished with Chevre & Preserved Lemon

## **Individual Desserts**

Lemon or Chocolate Pavlova with Raspberry Coulis

Belgian Chocolate Torte

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Strawberry Shortcake

Dark & White Chocolate Mousse

Chocolate Fudge Cake with Raspberry Coulis

Warm Apple Tart with a warm Caramel Sauce

Crème Brûlée - choose from

Grand Marnier, Pecan Bourbon, Spiced Rum & Nutmeg

White & Dark Chocolate Mousse Berry Filled Brandy Snap with Raspberry Coulis

## Cakes, Tortes & Flan

Pecan Flan | Turtle Cheesecake | Raspberry Cheesecake | Swiss Apple Flan

Strawberry Mousse Cake | Lemon Meringue Pie | Chocolate Fudge Cake

English Sherry Trifle | Triple Chocolate Torte | Swiss Apple Flan

Crepe Flambé

For groups of 60 and under

Rum & Triple Sec Flambéed Bananas and Strawberries

served with Whipped Cream and French Crepes

## Children's Meal

**(This does not include any additional courses)**

Chicken Fingers and French Fries OR Pepperoni Pizza OR Grilled Cheese Sandwich and French Fries OR Penne Pasta with Red Sauce

Followed by an Ice Cream Sundae

## Buffet Dinners Options

Minimum of 30 people: **Buffets listed are accompanied by the following;**

**Assorted Rolls with Whipped Butter**

**Variety of 4 House Made Salads**

**Seasonal Vegetables**

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Oven Roasted Herb Potatoes

Selection of Cakes and Pies

Freshly Brewed Coffee & Gourmet Teas

Roast Turkey with Sage & Onion Dressing & Honey Baked Ham

Roast Top Sirloin of Beef with Yorkshire Pudding & Chicken Supreme with a Chasseur Sauce or

Roast Top Sirloin of Beef with Yorkshire Pudding & Roast Turkey with Sage & Onion Dressing

Roast Prime Rib of Beef Au Jus with Yorkshire Pudding & Chicken Supreme with a Chasseur Sauce

Roast Prime Rib of Beef Au Jus with Yorkshire Pudding & Roast Turkey with Sage & Onion Dressing

Late Night Menu Suggestions

Poutine Bar

Crisp French Fries, Mozzarella Cheese, Gravy Sour Cream & Green Onion Garnish

Pierogi Bar

Three Cheese Pierogies Bacon, Sautéed Onions and Sour Cream

Traditional Thin Crust Pizzas

Variety of Chef Created Pizzas including Pepperoni, Bacon, Peppers, Mushrooms, Onions, Feta & Vegetarian

West Haven Wings

Fresh Wings with your **Choice of Three Sauces** Mild or Medium Barbecue Sauce, Honey Garlic, Whiskey BBQ, Sweet Chili or Frank's Hot Sauce

Mashed Potato Martini Bar

Butter whipped Mashed Potatoes with Choice of Gravy, Green Onions, Bacon, Sour Cream, Grated Cheddar Cheese