



## Plated Dinner Service

Price: C\$72.95

### Plated Dinner Service includes:

Rolls with butter

Salad course \*both soup & salad courses available for \$4.50 per guest

One Entree selection (choice dinner service available for \$2.50 extra per guest)

Dessert course

Coffee & Tea station

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### Soups (\$2.00 per guest)

Butternut -with creme fraiche

Potato Leek -with truffle essence

Roasted Tomato - with roasted red peppers

\*more available upon request

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### Salads

Glendale's House Salad -crisp lettuce, spinach, strawberries, dried cranberries, feta cheese with a honey balsamic dressing

Butter Leaf Salad -strawberry slices, oranges, julienne carrots, toasted almonds, with house made poppyseed dressing

Caesar Salad - crisp romaine salad with house made dressing

Classic Garden Salad - crisp lettuce with cucumber, carrots, baby roma tomatoes and served with your choice of salad dressing

Traditional Greek Salad - cucumber, red onion, tomatoes, olives, & feta cheese with a Greek dressing

\*more available upon request

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# Glendale Golf and Country Club

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## Entrees

### Chicken/Fish/Pork:

Lake Winnipeg Pickerel - served with our lemon beurre blanc sauce, on a bed of sauteed leeks, and spinach

Herb & Dijon Crusted Pork Tenderloin - crusted pork tenderloin medallions served with a red wine reduction

Glendale's Signature Chicken - boneless chicken breast stuffed with wild rice, broccoli, Oka cheese, served lightly breaded with Panko crumbs & herbs

Sicilian Chicken - chicken breast stuffed with green olives, basil, roasted red peppers, provolone cheese, served with pesto sauce

Herbed Chicken - bone-in herbed roasted chicken served with a Dijon cream sauce

Chicken Piccata - grilled chicken breast served with lemon & capers with a butter & white wine sauce

### Vegetarian Choices:

Stuffed Portabella Mushroom - grilled portabella mushroom stuffed with goat cheese, herbed red quinoa on a stack of grilled vegetables (can be made vegan)

Three Cheese Manicotti - served with sauteed leeks, grilled asparagus, and a light tomato sauce

Trio of Ravioli - three cheese stuffed ravioli served in a white wine rose sauce

### Beef:

8oz Broiled New York Steak - prepared medium served with a peppercorn demi glace

10oz C.A.B Prime Rib (Add \$6.50) - served with shaved horseradish

6oz Roasted Beef Tenderloin (add \$8.00 per person) - slow roasted tenderloin, prepared medium and served with veal jus

### Starches:

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Roasted Red Jacket Potatoes

Rice Pilaf

Garlic Mashed Potatoes

### Vegetables

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Honey Roasted Root Vegetables  
Fresh Vegetable Blend  
Roasted Red Peppers & Green Beans

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## Desserts

Chocolate Brownie Turtle Cheesecake  
Chef's Apple Crisp - with vanilla ice cream  
New York Style Cheesecake - with berry compote  
Lemon Elderflower Cake