

2022 Menu

Hors D'oeuvres Selections for 2022

Assorted Hot and Cold Hors d'oeuvres

$26.00 to $48.00 (per dozen)

Hot

Scallops & Bacon

Mini Pulled Pork Sliders

Vegetable Spring Rolls with Plum Sauce

Asian Dumplings Sweet chili Lime Ponzu

Mini Chicken Taco with spicy chipotle sour cream

Spanakopita

Arancini with spicy tomato sauce

Vegetarian Samosas with mango chutney

Cold

Tomato and Bocconcini drizzled with Pesto

Endives with fresh strawberries & feta

Smoked Salmon on Pumpernickel

Asparagus with Prosciutto & Lemon Drizzle

Vegetarian Sushi rolls

Duck Breast with Cranberries

Garden Fresh Vegetables & Garlic Cream Dip

$125.00

Assorted Canadian Cheese & Cracker Tray

Garnished with Grapes

$190.00

Jumbo Shrimp Tray with Seafood Sauce

$220.00

Assorted Fresh Fruit Tray (prices vary in season)

$125.00

Assorted Sandwich Tray (100 pieces)

$190.00

Includes Ham & Cheese, Turkey Breast, Tuna Salad,

Egg Salad on Assorted Breads

Station Selections for 2022

Poutine Station

Hand cut fries/cheese curds/gravy

Bacon bits/ smoked meat/Philly cheese steak

Assorted condiments

$13.00 per person

Antipasto Station

Grilled & marinated vegetables/Assorted olives Prosciutto & assorted salamis

Assorted melons/Fine Italian cheeses/Bruschetta

Artisan breads

$14.00 per person

Carving Station

Slow roasted AAA striploin

Au jus/ Horseradish/ Dijon & grainy mustard

Assorted artisan bread

$17.00 per person

Sushi Station

California rolls/ Nigiri/ Maki/ Futomaki

Pickled ginger/ Wasabi/ soy sauce

$15.00 per person

Pasta Station

Angel hair/ Penne/ Cheese Tortellini

Alfredo/Tomato/Rose sauce

Assorted Vegetables/Fresh Herbs

Italian sausage/chicken/beef/shrimp

Assorted Artisan breads

$16.00 per person

Station Selections

Continued

Slider Station

Philly cheese steak/Pulled pork/grilled chicken

Assortments of Condiments

On mini-Kaisers

$15.00 per person

“Fruit De Mer” Station

Smoked Salmon/Bay Scallop Ceviche/Prawns/Oysters

Assorted condiments and sauces

Crostini & Artisan breads

$30.00 per person

Thai Station

Red/green/yellow curry

Assorted vegetables/Fresh herbs Beef/Chicken/Tofu

Vermicelli noodles/Jasmine Rice

$15.00 per person

Dessert Station

Cakes/Pies/Gourmet cookies

Assorted squares/ fresh fruit salad

$11.00 per person

Coffee & Tea Station

Coffee/Decaffeinated Coffee/Tea/Herbal Tea

$2.50 per person

Dining Menu Selections for 2022

All Plates Dinners Include:

Spring Mix Salad

Main Course

Rolls and Butter Dessert served with Coffee & Assorted Teas

Loch March Golf and Country Club

Soups

$6.99

A large selection of soups is available:

Cream Soups or Broth based soups

Popular soups include Roasted cauliflower & Apple , Roasted Red Pepper & Sweet Potato, Butternut Squash and Carrot & Ginger

Spring Mix Salad Select one of our Chefs Vinaigrettes:

Lemon Basil/ Honey Dijon/ Raspberry Balsamic/ Sun dried Tomato

Creamy Garlic/ Ranch Dressing

Appetizer Choices

Add a second appetizer to your dinner for an additional $13.95 per plate or substitute for an additional $9.00

Caesar Salad – Croutons/Bacon Bits/Parmesan Cheese/Fresh Lemon

Caprese Salad – Roma Tomato/ Mozzarella/ Basil/ Balsamic glaze

Manicotti –Fresh Ricotta/Spinach /Tomato Basil Sauce /Parmesan

Wild Mushroom Ravioli – Cream sauce/ White truffle oil/Parmesan

Jumbo Shrimp Cocktail – Cocktail Sauce/Fresh Lemon

Smoked Salmon Tartar – Pumpernickel/ Lime Infused/ Capers Cream Cheese mousse/ Red Onion/ Lemon

Main Course Selections for 2022

Pan Seared Chicken Supreme $40.99

Wild Mushroom/Red Wine/Tarragon

Basmati Rice/ Seasonal Vegetables

Stuffed Chicken Supreme $43.99

Roasted Red Peppers/Caramelized Onions/ Feta Roasted garlic mash/ Asparagus.

Guinea Fowl Galantines $45.99

Vanilla flavored caramelized Pecans/ Pomme Château/ Red Currant & Port Sauce/ Seasonal Vegetables.

Mariposa raised Duck Breast $46.99

Grand Marnier & Kumquat Sauce/ Parmesan Scallops Potatoes /Seasonal vegetables

Stuffed Roasted Loin of Pork $42.99 Prunes/ Grainy Mustard/ Sage Mashed Potatoes

Red Wine Reduction/ Seasonal Vegetables

Maple glazed roasted Salmon $45.99

Wild rice/ seasonal vegetables

Saffron Poached Red Snapper $44.99

Braised Fennel/ Vichy Carrots/ Jasmine Rice

Slow Roast AAA Prime Rib $48.99

York Shire Pudding/Horseradish Jus

Rosemary Roasted Potatoes/ Seasonal Vegetables

Grilled Filet Mignon (8oz.) $52.99

Sautéed wild Mushrooms/ Fingerling Potatoes/

Heirloom Carrots/ Red Wine Demi Sauce

For Vegetarian Options please consult with the Chef

Wedding Buffet Dinner Menu Selections for 2022

Both Buffet Selections Include the Following Items:

Spring Mix Salad with Two Dressings

Salads – Choose Three – Panzanella/ Greek/ Tuscany Bean/ Caesar, tricolored fusilli/ Roasted Potato/Asian Slaw/ Quinoa Vegetarian Pasta Primavera

Roasted Rosemary Potatoes or Wild Rice Blend

Seasonal Vegetables

Artisan Breads

Assorted Desserts and Fruit Salad

Freshly Brewed Coffee, Tea & Tisane

Buffet Dinner #1

Choice of Two:

Carved AAA Beef Striploin with a Red Wine Mushroom Sauce

Chicken supreme orange, Anis and Oregano Sauce

Oven Baked Salmon

Chicken Cacciatore-

Seafood Newburgh

$43.95 per person

Buffet Dinner #2

AAA Prime Rib au Jus With Yorkshire pudding

Loch March Golf and Country Club

$47.99 per person

NOTE: PLEASE CONSULT WITH US IN REGARD TO ANY DIETARY/ALLERGY/ SPECIAL NEEDS

Dessert Choices for 2022

Belgium Chocolate Mousse Cake

A layer of Chocolate Cake, Dark Chocolate Mousse, Milk Chocolate

Mousse, Chocolate Wafer with a Fruit Garnish and Raspberry Coulis.

Apple Strudel

Warm Apple Strudel served with Vanilla Ice Cream

Strawberry Shortcake

Sponge Cake with Fresh Strawberries and Cream and Sprinkled with Shredded White Chocolate

Assorted Cakes

Carrot Cake, Black Forest Cake, Wild Berry Cake, Tiramisu Or ask us about the many other delicious choices...

Crème Brule or Vanilla Pannacotta garnished with Fresh Berries &

Raspberry Coulis

Chocolate Lava Cake (Served Warm)

Ask us about our Specialty Desserts

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Hot & Cold

Hors D' Oeuvres Package for 2022 Includes

Jumbo Shrimp and Cocktail Sauce

Garden Fresh Vegetables and Dip

Assorted fine Cheese

Choice of 4 Cold Items

Hot

Scallops & Bacon

Mini Pulled Pork Sliders

Vegetable Spring Rolls with Plum Sauce

Asian Dumplings Sweet chili Lime Ponzu

Mini Chicken Taco with spicy chipotle sour cream

Spanakopita

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Vegetarian Sushi rolls

Duck Breast with Cranberries

$32.00 /person