

# EAT DRINK AND BE MERRY



**2019 HOLIDAY**

**BUFFET DINNER**

## MENU

### Lionhead Golf Club & Conference Centre Royal Ontario Golf Club



Assorted rolls and butter  
Caesar with traditional condiments  
Mixed greens with two dressings  
Assorted delicatessen salads  
Imported and local cheese tile  
Garden fresh crudité and dips  
Genoa salami, kielbasa, prosciutto plate  
Roast turkey, sage dressing, pan gravy  
Baked pacific cod loin, cranberry and pumpkin seed crust or pineapple glazed Ham  
Roast striploin, herb jus  
Daily pasta dish  
Roasted potatoes, rosemary, garlic  
Mashed potatoes, roasted garlic butter  
Seasonal vegetables

English trifle  
Mincemeat tarts  
Christmas pudding, brandy crème Anglais  
Traditional yule log  
Christmas cookies  
Fresh fruit presentation

**\$59.95 pp**  
(minimum 60 people)

All prices are exclusive of applicable taxes, gratuities and room rentals. Per Person pricing (pp).  
All prices are subject to change without notice. Menu is merely a suggestion.

For More Information Contact:  
Event Sales  
905.455.8700  
sales@kaneffgolf.com  
www.kaneffgolf.com



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**2019 HOLIDAY**

**PLATED DINNER**

## MENU

### Lionhead Golf Club & Conference Centre Royal Ontario Golf Club



#### Four Course Meal

Please select a soup, a salad, an entrée and a dessert from the items listed below.

#### Soup

Cream of fire roasted plum tomato, sharp english cheddar crostini  
Puree of autumn squash, chives, crème fraiche, sweet potato strings  
Cream of cauliflower, roasted cauliflower, chive oil, frizzled onions

#### Salad

Caesar, parmesan, bacon, herbed croutons  
Beet, walnuts, arugula, feta, orange and ginger vinaigrette

#### Entrée

- Roasted turkey, sage dressing, mashed potatoes and green beans  
**\$49.25 pp**
- Supreme of chicken stuffed with cranberries and brie, grilled shrimp, fingerling potatoes, green beans  
**\$49.95 pp**
- Beef tenderloin stuffed with roasted red pepper, goat cheese and spinach, fingerling potatoes, root vegetables  
**\$50.75 pp**

#### Dessert

Molten lava cake, berry compote, French vanilla ice cream  
Pecan cranberry tart, candied ginger whip cream, white chocolate drizzle  
Eggnog cheesecake, berry compote, white chocolate drizzle

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**2019 HOLIDAY**

**BUFFET LUNCH**

**MENU**

**Lionhead Golf Club & Conference Centre  
Royal Ontario Golf Club**



Assorted rolls and butter  
Caesar with traditional condiments  
Mixed greens with two dressings  
Assorted delicatessen salads  
Imported and local cheese tile  
Garden fresh crudité and dips  
Genoa salami, kielbasa, prosciutto plate  
Roast turkey, sage dressing, pan gravy  
Baked pacific cod loin, cranberry and pumpkin seed crust or pineapple glazed Ham  
Roast striploin, herb jus  
Daily pasta dish  
Roasted potatoes, rosemary, garlic  
Mashed potatoes, roasted garlic butter  
Seasonal vegetables

English trifle  
Mincemeat tarts  
Christmas pudding, brandy crème Anglais  
Traditional yule log  
Christmas cookies  
Fresh fruit presentation

**\$32.95 pp**  
(minimum 40 people)

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