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*Sirocco Golf Club*

Private Events Menu

2014

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**All prices are subject to an 18% Service Charge and 5% GST**

# Tray Passed Canapés & Platters

(2 dozen minimum per Canapé items)



## **Sirocco's Mixed Canapé Selection | \$14 per guest**

1 Hour of tray passed appetizers featuring a mixed selection of our favourites

Roasted Pepper Bruschetta ~ Chevre  
Crab Cake ~ Wasabi Mayo, Pickled Vegetable  
Citrus Poached Prawn ~ Gazpacho Shooter  
Pork & Chive Gyoza ~ Spicy Soy  
Curried Chicken Satay ~ Yogurt

## **Meat Canapé | \$32 per dozen**

Alberta CAB Tartare ~ Crostini  
Pork & Chive Gyoza ~ Spicy Soy  
Curried Chicken Satay ~ Yogurt  
Crispy Meatball ~ Berkshire Pork, Prosciutto  
Bison Short Rib Taco ~ Slaw  
Petite "BLT" ~ Smoked Bacon

## **Seafood Canapé | \$32 per dozen**

Crab Cake ~ Wasabi Mayo, Pickled Vegetable  
Citrus Poached Prawn ~ Gazpacho Shooter  
Scallop Ceviche ~ Apple  
Albacore 'Nacho' ~ Goat Cheese Mousse  
Salmon Tartare ~ Crisp Wanton  
Spicy Seared Prawn ~ Béarnaise 'Mayo'

## **Vegetarian Canapé | \$26 per dozen**

Roasted Pepper Bruschetta ~ Chevre  
Honey Roasted Beet ~ Truffle, Almond  
Spiced Vegetable Samosa ~ Blackberry HP  
Roasted Wild Mushroom Tart  
Spring Roll ~ Tamarind Chili Sauce  
Mini Cheese Pastry ~ Tomato Relish

## **Sweets Canapé | \$28 per dozen**

Cheesecake Skewer ~ Assorted Fruit  
Cookies ~ Various Flavours  
Petite Chocolate Tart ~ Chantilly  
Cake Pops ~ Grenache Dipped Cake Bites  
Peach Mousse ~ Ginger Peach Compote

## **Custom Chef Stations | Approx. \$8 per guest**

Each custom "Chef Action Stations" will cook and serve a signature or custom canapé style hors d'oeuvre.

# Reception Platters



## **Charcuterie Platter | \$10 per guest**

Chefs Selection of Artisan Cured Meats & Cheeses ~ Assorted Accompaniment

## **Cheese Platter | \$7 per guest**

Chefs Selection of Artisan Cheeses ~ Assorted Accompaniment

## **Chilled Seafood Platter | \$10 per guest**

Assorted Shellfish and Fin-Fish Preparations

## **Fresh Vegetable Platter | \$ 2.25 per guest**

Chefs Selection of Fresh Seasonal Vegetables

## **Fruit Platter | \$3 per guest**

Chefs Selection of Fresh Seasonal Fruits

## **Seasonal Dessert Platter | \$4 per guest**

Chefs Selection of Seasonal Desserts

# Plated Dinners

*(Entrees served with Seasonal Vegetables and either Buttermilk Mashed Potato or Poplar Bluff Roasted New Potato.)*



## Three Course | \$55 per guest

### 1<sup>st</sup> Course *(choose any one option)*

New England Clam Chowder  
Butternut Squash & Bacon Bisque  
Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano

### 2<sup>nd</sup> Course *(choose any three options)*

Alberta CAB Striploin ~ Demi  
BBQ Chicken Supreme ~ Peach BBQ Sauce  
Organic Spring Salmon ~ Togarashi Aioli  
Roast Vegetable Tagliatelle ~ Mascarpone Cream

### 3<sup>rd</sup> Course *(choose one option)*

Maple Crème Brûlée  
Seasonal Cheesecake  
Chocolate Tart

## Four Course | \$65 per guest

### 1<sup>st</sup> Course *(choose any one option)*

New England Clam Chowder  
Butternut Squash & Bacon Bisque  
Crab Cakes ~ Pickled Vegetable, Wasabi Mayo  
Alberta CAB Tartare ~ Crostini, Tamarind & Chili

### 2<sup>nd</sup> Course *(choose any one option)*

Caprese ~ White Gold Fior di Latte, Basil, Balsamic  
Roasted Beet ~ Truffle, Almond, Chevre  
Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano

### 3<sup>rd</sup> Course *(choose any three options)*

Alberta CAB Striploin ~ Demi  
BBQ Chicken Supreme ~ Peach BBQ Sauce  
Organic Spring Salmon ~ Togarashi Aioli  
Roast Vegetable Tagliatelle ~ Mascarpone Cream

### 4<sup>th</sup> Course *(choose one option)*

Maple Crème Brûlée  
Seasonal Cheesecake  
Chocolate Tart

## Five Course | \$75 per guest

### 1<sup>st</sup> Course *(choose any one option)*

Seared Scallops ~ Cauliflower Soubise, Apple, Fennel  
Crispy Pig ~ Prosciutto Wrap, Bacon Onion Jam  
Crab Cakes ~ Pickled Vegetable, Wasabi Mayo  
Alberta CAB Tartare ~ Crostini, Tamarind & Chili

### 2<sup>nd</sup> Course *(choose any one option)*

New England Clam Chowder  
Butternut Squash & Bacon Bisque  
The Daily Forecast ~ Chef's Seasonal Inspiration

### 3<sup>rd</sup> Course *(choose any one option)*

Caprese ~ White Gold Fior di Latte, Basil, Balsamic  
Roasted Beet ~ Truffle, Almond, Chevre  
Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano

### 4<sup>th</sup> Course *(choose any three options)*

Alberta CAB Tenderloin ~ Wild Mushroom Veloute  
Chicken Supreme ~ Squash Puree, Toasted Almond  
Organic Spring Salmon ~ Togarashi Aioli  
Market Catch ~ Tomato Lobster Sauce  
Root Vegetable Pave ~ Mascarpone Cream, Pea Shoot

### 5<sup>th</sup> Course *(choose one option)*

Maple Crème Brûlée  
Seasonal Cheesecake  
Chocolate Tart

## Kids Menu | \$15 per guest

*(Ages 3-12 | Kids Under 3 Eat Free)*

### Starter

Veggies & Dip

### Entree *(choose one option)*

Chicken Tenders & Fries  
Tomato & Cheese Pasta  
Kids Cheeseburger & Fries

### Dessert *(choose one option)*

Chocolate & Vanilla Ice Cream  
Fruit Sorbet

## Add to Any Menu | \$4 per guest

Amuse Bouche  
Palate Cleanser

# Buffet Dinners

*(Buffet service is available for events of 30 or more guests.  
Children 4 – 12 years dine for ½ price & Children 3 years & under dine free.)*



## El Sirocco | \$43 per guest

### Salads

Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano  
Vegetable 'Pad Thai' Salad ~ Rice Noodles

### Entrees

BBQ Chicken ~ Peach BBQ Sauce  
Alberta CAB Striploin ~ Veal Demi  
Organic Salmon 'En Papillote' ~ Curry Beurre Blanc

### Sides

Roasted Poplar Bluff New Potato  
Chef's Seasonal Vegetable  
Assorted Breads & Butter

### Dessert

Chef's Seasonal Dessert Platters ~ Tarts, Cookies,  
Cheesecakes, Profiterole

## Ibby's | \$55 per guest

### Salads

Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano  
Caprese ~ White Gold Fior di Latte, Basil, Balsamic  
Potato Salad ~ Egg, Manchego Sour Cream Dressing

### Appetizers

Citrus Poached Prawn 'Cocktail' Platter  
Vegetable Platter

### Entrees

Roasted Chicken Supreme ~ Natural Jus  
Alberta CAB Striploin ~ Veal Demi  
Organic Salmon 'En Papillote' ~ Curry Beurre Blanc  
Berkshire Pork Loin ~ Mustard & Bacon Vinaigrette

### Sides

Roasted Poplar Bluff New Potato  
Chef's Seasonal Vegetable  
Apple & Grain Pilaf  
Assorted Breads & Butter

### Dessert

Seasonal Fruit Platter  
Chef's Seasonal Dessert Platters ~ Tarts, Cookies,  
Cheesecakes, Profiterole

## Siraia | \$65 per guest

### Salads

Basic Greens ~ Sherry Feta Vinaigrette  
Roasted Beet ~ Truffle, Almond, Chevre  
Caprese ~ White Gold Fior di Latte, Basil, Balsamic  
Potato Salad ~ Egg, Manchego Sour Cream Dressing

### Appetizers

Charcuterie Board ~ Various Accoutrement  
Crispy Pig ~ Prosciutto Wrap, Bacon Onion Jam  
Crab Cakes ~ Pickled Vegetable, Wasabi Mayo

### Entrees

Roasted Chicken Supreme ~ Natural Jus  
Alberta CAB Prime Rib Carving Station ~ Foie Gras Jus  
Organic Salmon 'En Papillote' ~ Curry Beurre Blanc  
Berkshire Pork Loin ~ Mustard & Bacon Vinaigrette

### Sides

Roasted Poplar Bluff New Potato  
Chef's Seasonal Vegetable  
Apple & Grain Pilaf  
Herb & Mascarpone Risotto  
Assorted Breads & Butter

### Dessert

Seasonal Fruit Platter  
Chef's Seasonal Dessert Platters ~ Tarts, Cookies,  
Cheesecakes, Profiterole

# Breakfast & Lunch Buffets

*(Buffet service is available for events of 30 or more guests.  
Children 4 – 12 years dine for ½ price & Children 3 years & under dine free.)*



## Shotgun Start Breakfast | \$16 per guest

### Bakery

Assorted Muffins, Danishes, Bagels & Breads  
Butters & Preserves

### Fruit & Cereal

Sirocco Granola Mix  
Vanilla Yogurt  
Seasonal Fruit

### To-Go Handhelds

*Individually wrapped and ready to hit the course*

Fried Egg Sandwich ~ Bacon, Tomato, Cheddar  
Scrambled Egg Wrap ~ Maple Sausage, Salsa, Cheddar

## The Tour Brunch | \$35 per guest

### Bakery

Assorted Muffins, Danishes, Bagels & Breads  
Butters & Preserves

### Fruit & Cereal

Sirocco Granola Mix  
Vanilla Yogurt  
Seasonal Fruit

### Eggs & Such

Cheddar Scrambled Free Range Eggs  
Ham & Egg Benny ~ Herb Scone, Village Ale Hollandaise  
High Country Maple Bison Sausage  
Smoked Bacon  
Poplar Bluff Farms Potato Hash

### Lunch-y Fare

Alberta CAB Roast Beef Carving Station ~ Jus  
Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano

## Q School Breakfast | \$20 per guest

### Bakery & Fruit

Assorted Toasts  
Butters & Preserves  
Seasonal Fruit Platter

### Eggs & Such

Cheddar Scrambled Free Range Eggs  
Smoked Bacon  
Maple High Country Bison Sausage  
Poplar Bluff Farms Potato Hash

## The Open Lunch | \$43 per guest

### Salads & Soup

Basic Greens ~ Sherry Feta Vinaigrette  
Caesar ~ Pancetta, Prosciutto, Grana Padano  
Caprese ~ White Gold Fior di Latte, Basil, Balsamic  
New England Clam Chowder

### Entrees

Chimichurri Chicken Supreme  
Alberta CAB Striploin ~ Blackberry 'HP' Sauce  
Quinoa Crusted Wild Haddock ~ Tartar Sauce

### Sides

Salt & Pepper Frites  
Sweet Potato Frites  
Apple & Grain Pilaf  
Chef's Seasonal Vegetable

### Dessert

Chef's Seasonal Dessert Platters ~ Tarts, Cookies,  
Cheesecakes, Profiterole

## Morning & Afternoon Selections



### **Deli Sandwich Platter | \$9 per guest**

Assorted Variety, Condiments, Pickles, Fresh Vegetables

### **Afternoon Grazer Platter | \$15 per guest**

Assorted Charcuterie  
Artisan Cheeses  
Fresh Vegetables  
Seasonal Fruit

### **Afternoon Bride's Platter | \$20 per guest**

Assorted Cheese ~ Assorted Accoutrement  
Petite "BLT" ~ Smoked Bacon  
Assorted Cookies ~ Muffins, Petite Chocolate Tart  
Seasonal Fruit

### **Sirocco Smokies | \$9 per guest**

Various Accoutrement, Pickles, Fresh Vegetables

### **Bakery Basket | \$12 per guest**

Assorted Muffins, Danishes, Bagels & Breads  
Butters & Preserves  
Sirocco Granola Mix  
Vanilla Yogurt  
Seasonal Fruit

### **Afternoon Groom's Platter | \$20 per guest**

Assorted Charcuterie ~ Assorted Accoutrement  
Crispy Meatball ~ Berkshire Pork, Prosciutto  
Fresh Vegetables ~ Seasonal Dip  
Assorted Cookies ~ Muffins, Petite Chocolate Tart

## Late Night Reception Selections



### **Deli Sandwich Platter | \$9 per guest**

Assorted Variety, Condiments, Pickles, Fresh Vegetables

### **Nachos | \$6.50 per guest**

Flour & Corn Tortilla ~ Aged White Cheddar, Jalapeno, Avocado, Pico de Gallo, Chipotle Sour Cream

### **All-In-One Platter | \$15 per guest**

Assorted Charcuterie  
Artisan Cheeses  
Fresh Vegetables  
Seasonal Fruit

### **Sirocco Smokies - \$9 per guest**

Various Accoutrement, Pickles, Fresh Vegetables

### **Assorted Flatbreads - \$15 per guest**

Focaccia Dough, Slab Style:  
Roasted Vegetable & Brie  
Mixed Cheese  
Bison Pepperoni & Cheddar  
Ham & Swiss

### **Late Night Canapé Platter - \$12 per guest**

Alberta CAB Tartare ~ Crostini  
Roasted Red Pepper Bruschetta ~ Crostini, Chevre  
Citrus Poached Prawn ~ Gazpacho Shooter  
Petite 'BLT' ~ Smoked Bacon