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www.rollinggreen.ca

# **2017 Catering Packages**

Rolling Green Fairways is excited to announce a new service to Lloydminster and surrounding area ...Let us cater your next corporate function ... from breakfast, to snacks, lunches or full dinners, staff meetings, corporate functions, Christmas parties, etc...we can do it all, providing you with professional service and the superior homemade quality we are known for. With many years of experience in the food and service industry, as well as a solid reputation within the community, we are truly proud to prepare our meals with only the best and freshest of ingredients. Our menu items are made from scratch ... nothing is processed, frozen or boxed, and are proud to deliver to you the kind of quality we would serve our friends and family at our dinner table.

The following options are designed to make your event as efficient and enjoyable as possible with regard to one of the most important and memorable aspects ... THE FOOD !!!. There are several different meal options to choose from, however every option can be customized to your own specifications ... Just ask !!!

There are three different levels of service to choose from ...

Self Service ... You pick up from Rolling Green Fairways, and take care of setup, display, tear down, and return of dishes, etc., to Rolling Green Fairways ... 10% Discount Will Apply to Any Self Service Catering Service.

Partial Service.. We will attend your facility, set up your food line, leave and return to pick up supplies, etc... (Free Delivery within City limits, subject to a fuel surcharge \$0.50/km, outside of City limits).

Full Service.. We will attend your facility, set up your food line, monitor/replenish line throughout service, meat carving where required, clear tables/plates, tear down food line and clean up/remove any existing food service refuse and incidentals (Subject to a 5% service fee, plus \$0.50/km, outside of City limits).

All service levels include paper plates, paper napkins, disposable cutlery, chafer fuel, chafer pans and all necessary service dishes, condiments, etc... Additional rentals may be available with advance notice, such as wine glasses, real cutlery, and table linens (white, black & ivory).

Please contact Heather Walker directly to discuss details and to inquire with regard to availability, at 780-872-1660 or email at <a href="heather@rollinggreen.ca">heather@rollinggreen.ca</a>.

A 10% deposit is required upon initial booking, with 50% due two weeks prior to your event, and the remaining balance paid in full one week prior to your event.

Heather Walker Club Manager



# **Catering Confirmation Form**

Name of Group:		
		Phone#:
Email:		Fax #:
Number of guests: Adults	:: Ages 5-11:(***Half Price*	**) Ages 4 and Under:
Banquet Date:		
Banquet Location:		
Directions to Location:		
Contact Person/Info at Loc	eation:	
Desired Service Time:		
Breakfast:		
Morning Snack:		
Lunch:		
Afternoon Snack:		
Cocktail Hour:		
Supper Hour:		
Late Lunch:		
D' LLL G '	D (110 1	E 11.0
PickUp Service:	Partial Service:	Full Service:
(10% Discount Will Apply)	(Free In-Town delivery, plus \$0.50/km, outside of Lloydminster City Limits)	(A 5% service fee applies, plus \$0.50/km, outside of Lloyd City Limits)
CC #:	Exp:	Name on Card:
	on file until all incidentals/dishes, etc., are	e returned to Rolling Green Fairways)
E	EVENT TERMS/CONDI	TIONS
T	on behalf of	
(Representative)		ompany/Group)
` 1		itions: (please initial in each box)
acknowledge and agree to	the following terms and condi-	mions. (pieuse initial in each box)
	ill be provided by me or ion, no later than two weeks p	another representative of the prior to my event date.
payment of all cate	1	represent will be responsible for me two weeks prior to the event, he event.

### ... BREAKFAST / SNACKS ...

	Full Breakfast Buffet	\$15.00/pp
	Bacon, Pork Breakfast Sausage, Tex Mex Scrambled Eggs (peppers, tomatoes), pancakes with butter and syrup, Hashbrowns, and Fresh Fr	onions, cheese and fresh
	Basic Continental Breakfast	* *
Ш	Fresh Fruit and an assortment of sweet breads, muffins and other asso	rtea breaas
	Deluxe Continental Breakfast	
	Breakfast Sandwich Bar	* *
	A La Carte Bagels with regular cream cheese	\$3.00 Qty:
	A La Carte Fruit Cups (large cup with layers of fresh fruit, yogurt & granola)	\$4.00 Qty:
	A La Carte Veggie Cups (large cup with assortment of fresh vegetables and ranch for dip	
	Homemade Cookies	\$10.00/doz
	Homemade Muffins	\$13.00/doz
	Assorted Beverages Inquire within for Pricing	
	Items Available:	
	50 cup or 100 percolated coffee with fixings	
	Tea Assorted bottled pop, juices and iced tea	
	Bottled Water	
	Gatorade	
	Energy Drinks	
	Bagged Ice	

### ... LUNCH ...

Soup (	OR Salad w/Sandwich Bar			\$13.00/pp
	Assorted sandwiches on wheat and white bread soups (choice of one of the following for gr. following for groups over 20 people, please ci of broccoli cheddar, chicken noodle, creamy to choice of salad (one of the following, please salad, Rolling Green Salad spring mix gree crumbled feta cheese, tossed in a fat free rasple coleslaw), cheese and pickle platter and a small	oups under 20 peop rcle: beef barley, cre comato hamburger, zu e circle: ceasar sala ens with candied spic berry vinegarette, p	le, or choice o eam of potato b uma borscht), a d, mixed green ced pecans, fres	f two of the acon, cream nd crackers, salad, greek th apple and
Wraps v	vith Soup <b>OR</b> Salad		\$15.00/pp	
<b>X</b> *** ***	A variety of wraps with assorted fillings stuy wheat and traditional white wraps (one per per following for groups under 20 people, or che people, please circle: beef barley, cream of per noodle, creamy tomato hamburger, zuma bort following, please circle: ceasar salad, mixed groups mix greens with candied spiced pecans, fat free raspberry vinegarette, potato salad, pedessert.	ffed into sundried to rson), with homemad pice of two of the footato bacon, cream of scht), <b>OR</b> choice of green salad, greek sa fresh apple and crum	mato basil, spi e soup (choice llowing for gro if broccoli ched salad (choice c lad, Rolling Gr bled feta cheese	of one of the ups over 20 dar, chicken of one of the een Salad e, tossed in a
Southw	rest Chili	green onions and shr one of the following, p	please circle:  c	easar salad,
Burger	Bar	s <b>on</b> ), served with but with choice of <b>two</b> si ek salad, coleslaw, C ed pecans, fresh apple	des (please circ 'easar Salad, Ro e and crumbled	le two sides: olling Green feta cheese,
	Add Bacon	\$ 1.00/pp		
	Add Sauteed Mushrooms Add Extra Patties	\$ 1.00/pp \$ 4.00/patty		
Pasta P	ar		\$16.00/pp	•
	Please circle, Choice of one of the following p OR Baked Spaghetti OR Baked Lasagna, with (Groups of 30 more more may choose 2 pasta choices)		ucine Alfredo w	rith Chicken,
Beef or	n a Bun		\$19.00/pp	)
2001 01	Best in town slow roasted BBQ simmered be pickles, condiments, butters & horseradish, cresalads (choice of one of the following, please salad with assorted dressings, Rolling Green So	amed dill onions, smo circle: ceasar salad	dar & gouda ch all dessert and c l, greek salad,	heeses, buns, choice of two mixed green



#### ... **DINNER** ...

\$22.00/per person, Subject to GST

Please check off your preferences for meal service
\*\*\*All meals are served with dinner buns & pickles and chef's choice dessert, and
choice of one each of the following:\*\*\*

Choice of Meat:	Slow Roasted Beef, served with horseradish & gravy	
	Roast Turkey, with stuffing, cranberries & gravy	
	Baked Ham, served with warm sweet mustard sauce	
	Herb Crusted Pork Tenderloin, served with applesauce	
	Greek Parmesan Chicken Breast	
	Roasted Red Pepper & Asiago Stuffed Chicken Breast (leg	attached)
	Prosciutto & Aged Cheddar Stuff Chicken Breast (leg attac	
	Prime Rib w/red wine reduction Au Jus ***Add \$5/pp***	,
Choice of Potato:	Mashed with gravy	
choice of I otato.	Oven Roasted Potato	
	Scalloped Potato	
	Baked Potato, with fixings	
	Classic Puff Potato Croquettes	
	Vegetable Fried Rice or add \$1.00/pp Beef /Chick	en/ Pork
Chair a f Varadabla.	P 1 P !!! G	
Choice of vegetable:	Roasted Dill Carrots	
	Seasonal vegetable medley - roasted	
	Sweet Peaches/Cream Corn	
	Corn on the Cob (seasonal only)	
	Snow Peas & Roasted Carrots	
	Asian Vegetable Medley Stirfry	
Choice of Salad:	Ceasar Salad	
	Mixed Greens Salad w/variety of dressings	
	Greek Salad	
	Rolling Green Salad	
	greens, candied spiced pecans, fresh apple & feta, drizzled with raspberry vinRotini & Vegetable Pasta Salad	egarette)
	Homemade Creamy Potato Salad	
	Marinated Vegetable Salad	
	Asian Noodle Salad	
	Creamed Cauliflower/Broccoli Salad	
	Beet, Feta & Cucumber Quinoa Salad ***Add \$1/pp***	
	Creamy Coleslaw	
Additional Side Options:	\$2.00/per person, per side, \$3.75/two sides, \$5.00/three sides	
Homemade Cab	bage Rolls Perogy Casserole Add	l Salad

COCKTAIL HOUR, SMALL BIT	ES, SPECIALTY AND LAT	E LUNC	CHES
Deluxe Meat/Cheese - \$9.00/perso and/or roast turkey, cheese, pickles,			ked ham
Homemade Pizza - \$8.00/person – otherwise specified	Hawaiian and Pepperoni Mush	ıroom, u	nless
warm soft shell taco	fajitas (\$5.00/pp fajita chicken, pe s) Rice and/or Corn & Black Bean M	ded lettuc	e, jalapeno onions, with
Chicken Fingers -  Large lightly breaded all white breast m	\$14.00/dozen eat, served with a variety of sauces	X	dozen
Dry Boneless Pork Ribs - Lightly breaded dry boneless pork ribs, s	\$9.00/lb served with lemon wedges and dippin		lb's
Chicken Wings -  ■ No breading, full meat chicken wing – Se	\$12.00/dozen &P, Medium, Honey Garlic, or BBQ)		dozen
Potato Wedges -	\$6.00/lb	X	lb's
***Trays – all trays come in 18" tra	y size, serving approximately	30 peopl	le***
Vegetable Tray with Dip-	\$60.00/tray	X	trays
Fruit Tray with Dip-	\$75.00/tray	X	trays
Meat/Cheese/Pickle Tray  Variety of sausage meats, cheeses, pickle	\$80.00/tray es and crackers	x	trays
Surprise Spread	\$15.00/tray		trays
Cream cheese blend base with a tangy served with homemade tortilla chips –		eppers and	d tomatoes