

Box 11453 Lloydminster, AB T9V 3B7 Phone: (780) 875-GOLF (4653) Cell: (780) 872-1660 Fax: (780) 875-2215 <u>heather@rollinggreen.ca</u> www.rollinggreen.ca

2017 Team/Event Catering

Rolling Green Fairways – Catering By Rolling Green ... is excited to announce a new service to all our visitors to the City ... all the teams and events that roll through the City with their friends and family, to spend their days at the nearest rink, ball park, soccer, football or lacrosse field, skating rink, swimming pool, etc.... We recognize your need for something different ... Tired of the bus, the same old pizza, from one town to the next?

Let us cater for your team ... AT THE RINK, AT THE HOTEL, AT YOUR HOTEL'S HOSPITALITY SUITE... hearty, healthy and wholesome ... we put a spin on "food on the road." 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.

There are several different meal options to choose from, however every option can be customized to your own specifications ... Just ask !!!

There are also 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 10% 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...

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

A valid credit card will be required to hold on file, with full payment required at pickup/delivery. Cancellations within 48 hours will be subject to 50% of balance due on requested service. Cancellations within 24 hours will be subject to 100% of balance due on requested service.

Heather Walker Club Manager

We look forward to working with you to make your event special!



Catering Confirmation Form

Name of Group:			
Contact:	ontact: Phone#:		
	Postal Code:		
Email:		Fax #:	
Number of guests: Adults:	Ages 5-9: (*** ¹ / ₂ <i>Price</i> ***)	_ Ages 4 and Under:	
Banquet Date: Banquet Location:	(**** ½ Price***)		
Directions to Location:			
		ickup. With regard to delivery, RGF will quate setup time***).	
PickUp Service: (10% Discount Will Apply)	Partial Service: (Free In-Town delivery, plus \$0.50/km, outside of Lloydminster City Limits)	Full Service: (A 10% service fee applies, plus \$0.50/km, outside of Lloyd City Limits)	
CC #: (A credit card # is required to be held o	Exp: on file until all incidentals/dishes, etc., are re	Name on Card: eturned to Rolling Green Fairways)	
E	VENT TERMS/CONDITI	IONS	
I,	, on behalf of		
(Representative)	(Com	pany/Group)	
acknowledge and agree to the	he following terms and condition	ons: (please initial in each box)	
	ll be provided by me or a on, no later than ONE week pri	another representative of the ior to my event date.	
payment of all cater		present will be responsible for the ONE week prior to the event, event.	
service will be subj		han 48 hours prior to requested the said service and 100% of de within 24 hours.	



... LUNCHES/BASIC DINNERS ...

Burger Bar	\$16.00/pp
¹ /4 lb BBQ beef burger patties (one per person), served with tomatoes and lettuce as well as all condiments, with choice of tw potato wedges, potato salad, pasta salad, greek salad, coleslaw Salad spring mix greens with candied spiced pecans, fresh a tossed in a fat free raspberry vinegarette, mixed green salad small dessert. Add Bacon	vo sides (please circle two sides: w, Ceasar Salad, Rolling Green apple and crumbled feta cheese, with assorted dressings) and a
 Add Extra Patties \$4.00/pat	
Pasta Bar	\$16.00/pp
Please circle, Choice of one of the. following pastas Baked OR Baked Spaghetti OR Baked Lasagna, with ceasar salad, (Groups of 20 or more may choose 2 pasta choices)	-
Beef on a Bun	\$19.00/pp
Best in town slow roasted BBQ simmered beef, served with c buns, pickles, condiments, butters & horseradish, creamed dill choice of two salads (choice of one of the following, please cir salad, mixed green salad with assorted dressings, Rolling Gr pasta salad, or coleslaw).	onions, small dessert and ccle: ceasar salad, greek
Taco Bar	\$10.00/pp
Hard Shell taco shells (2 per person), taco crumbled beef, hom to make nachos), salsa, sour cream, homemade guacamole, di shredded lettuce and jalapeno peppers, and a small dessert.	
Slider Bar	\$15.00/pp
A combination of sirloin beef, Nathan's Hot Dog, Kolbassa Sau sliders, with all necessary condiments and a choice of two side salad, pasta salad, coleslaw, ceasar salad, mixed green salad Green Salad) and a small dessert.	es (potato wedges, potato

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... LUNCHES/BASIC DINNERS ... CONTINUED...

Homemade Pizza/Dry Ribs Bar \$15	5.00/pp
A combination of a varietal of homemade pizzas, served with choice of salaa ceasar, Rolling Green or Mixed Greens with dressing), as well as boneless dry lb per person) with a variety of dips, and a small dessert.	
Soup OR Salad w/Sandwich Bar	. \$13.00/pp
Assorted sandwiches on wheat and white breads (1.5 sandwiches per person), homemade soup (choice of one of the following for groups under 20 people, or c the following for groups over 20 people, please circle: beef barley, cream of cream of broccoli cheddar, chicken noodle, creamy tomato hamburger, zuma bon of salad (Ceasar, Mixed Greens, Rolling Green Salad or Greek Salad), with cr and pickle platter and a small dessert.	choice of two of f potato bacon, rscht) of choice
Wraps with Soup OR Salad	\$15.00/pp
A variety of wraps with assorted fillings stuffed into sundried tomato basil, wheat and traditional white wraps (one per person), with homemade soup (choir following for groups under 20 people, or choice of two of the following for groups under 20 people, or choice of two of the following for groups under 20 people, or choice of two of the following for groups people, please circle: beef barley, cream of potato bacon, cream of broccoli ch noodle, creamy tomato hamburger, zuma borscht), OR choice of salad (choice following, please circle: ceasar salad, mixed green salad, greek salad, Rolling of spring mix greens with candied spiced pecans, fresh apple and crumbled feta che fat free raspberry vinegarette, potato salad, pasta salad, or coleslaw) with pick dessert.	ce of one of the groups over 20 heddar, chicken e of one of the Green Salad ese, tossed in a
Southwest Chili \$15.0	00/pp
Homemade medium spiced chili, served with sour cream, green onions and shr for garnish, homemade biscuits, choice of salad (choice of one of the following ceasar salad, mixed green salad, Greek salad, Rolling Green Salad, potato sala or coleslaw), garlic toast and a small dessert.	, please circle:
Fried Chicken Dinner (Oven Baked). \$16. A savory blend of spices, in a thin crispy breading, juicy and tender pieces "fried" chicken, served with homemade biscuits, choice of two sides (choice following, please circle: potato wedges, ceasar salad, mixed green salad, Greek Green Salad, potato salad, pasta salad, or coleslaw), and a small dessert.	of two of the



... DELUXE DINNER SERVICE ...

\$22.00/per person, Subject to GST (Ages 5-9 – \$11.00 / pp--- Ages 4 & Under ... FREE)

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	
Choice of Potato:	Mashed with gravy Oven Roasted Potato Scalloped Potato Vegetable Fried Rice or add \$1.00/pp Beef/Chicken/Pork Baked Fettucini Alfredo Baked Spaghetti w/Marinara Baked Potato, with fixings	
Choice of Vegetable:	Roasted Dill Carrots Roasted Seasonal Vegetable Medley Asian Vegetable Medley Stirfry Sweet Peaches/Cream Corn Corn on the Cob – seasonal Snow peas/Roasted Carrots	
Choice of Salad:	 Ceasar Salad Mixed Greens Salad w/variety of dressings Greek Salad Rolling Green Salad (spring mix greens, candied spiced pecans, fresh apple & feta, drizzled with a fat-free raspberry vinegarette) Rotini & Vegetable Pasta Salad Creamy Coleslaw Cauliflower/Broccoli Salad Asian Noodle Salad Marinated Vegetable Salad Creamy Homestyle Potato Salad Beet, Feta & Cucumber Quinoa Salad ***Add \$1/pp*** 	
Additional Side Options	: \$2.00/per person, per side, \$3.75/two sides, \$5.00/three sides	
Homemade Cal	bbage RollsPerogy CasseroleAdd Salad	

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