



# MEETING and EVENT MENU

The Country Club Hospitality Team is pleased to offer the following menu selections for your special event.

Additional options are available at each Club and menus can be customized to ensure your event is memorable.

[countryclub.clublink.ca](http://countryclub.clublink.ca)

# BREAKFAST

## COFFEE AND MUFFINS

Muffin with coffee or tea  
\$4.50

## BAGELS AND COFFEE

Bagel with whipped cream cheese, coffee or tea  
\$6

## COUNTRY CLUB

### BREAKFAST SANDWICH ON THE GO

Back bacon on a bun with cheddar, fried egg, smashed avocado, mayo \$8

or

Western sandwich on a bun with farm egg scrambled with sauteed onion, sweet peppers and country ham \$7

## CONTINENTAL

Freshly baked muffins, Danish pastries, butter croissants, fruit preserves, whole fruits, coffee and tea

\$15.50

## DELUXE CONTINENTAL

Freshly baked muffins, Danish pastries, butter croissants, fruit preserves, individual yogurts, fresh fruit platter, chilled juices, coffee and tea

\$18.95

## HOT BREAKFAST BUFFET

Scrambled eggs, crisp bacon, maple breakfast sausage, Lyonnaise potatoes, toaster station, chilled juices, coffee and tea

\$19.50

## DELUXE HOT BREAKFAST

Danish pastries, butter croissants, individual yogurts, fresh fruit platter, scrambled eggs, crisp bacon, maple breakfast sausage, Lyonnaise potatoes, chilled juices, coffee and tea

\$23.95

## ENHANCEMENT ITEMS

Juice Carafes (Apple, Orange, Cranberry)  
\$2 per person

Greek Yogurt Cups  
\$3.50 each

To Go Vanilla Yogurt Parfait with seasonal berries and honey toasted granola  
\$4.80 each

To Go Fresh Fruit Cups  
\$4.20 each

Chef's homemade cream scones, preserves, lemon curd, marscarpone  
\$4.50 (one per person)

Classic Benedict with poached egg, peameal, toasted English muffin, hollandaise  
\$5.50

Eggs Florentine with sauteed spinach, poached egg, toasted english muffin, hollandaise  
\$5.50 (one per person)

Salmon Benedict with poached egg, smoked salmon, toasted English muffin, lemon and dill hollandaise  
\$8.75

Frittata or Quiche: onion, spinach, bacon and cheddar **or** onion swiss cheese, ham **or** mushroom, Fontina, and herbs **or** tomato, arugula, goats milk ricotta, basil  
\$6

Chef Attended Omelet Station (minimum of 75 guests required)  
\$8.99 (includes one chef, additional chef @ \$120)

Slow-baked old fashioned ham with cider glaze, assorted mustards, buttermilk biscuits  
\$275 (serves 35-50 people)

Individual Minute Maid Juices  
\$3.30 each

'Happy Planet' Smoothies  
\$4 each

Hot Oatmeal Station with demerara sugar, maple syrup, dried fruits  
\$5

Assorted boxed cereal with chilled milk and almond milk  
\$2.50

Switch To Turkey Bacon  
\$1

Add On Turkey Bacon  
\$2

Add On 'Beyond Meat' vegan breakfast sausage  
\$3.50

Add a Chef to any station  
\$120 per Chef



THE COUNTRY CLUB PROUDLY SERVES COCA-COLA PRODUCTS.

Vegetarian and Gluten-free options are available. We will be happy to accommodate any dietary preferences upon request.

Prices are per person and subject to applicable taxes and administration fee.

# COCKTAIL RECEPTION

## DOMESTIC CHEESE PLATTER

Cheddar, brie, goat, blue served with grapes, strawberries, dried fruit, crostini, crackers, baguette

\$7 per person

## CHEF'S SELECTION OF ARTISANAL CHEESE

Fresh and dried fruit, crackers, crisps, crostini and baguette

\$9 per person

## CHARCUTERIE PLATTER

Chef's selection of artisanal salami, cold cuts, grissini, crostini, olives, parmigiano, pepperoncino

\$9 per person

## VEGETABLE CRUDITES AND DIPS

Assorted vegetables and house-made dips

\$4 per person

## MEDITERRANEAN DIP PLATTER

Chef's homemade hummus, babaghanouj, tapenade, white bean dip, pita, crostini, dried fruit, fresh vegetables

\$5 per person

## CHEF'S HOT HORS D'OEUVRES SELECTION

Chef's selection of assorted hot hors d'oeuvres \$44 per dozen

## BAKED WHEEL OF BRIE

Brie wrapped in phyllo pastry served with a blueberry reduction

Full wheel (serves60) \$170 / Half Wheel (serves 30) \$85

## POACHED WILD WHITE SHRIMP

Served with house-made cocktail sauce

\$6 (two pieces per person)

## SUSHI CHEF

Professional sushi master chef making sushi in front of your guests.

\$17 per person (Based on three pieces of sushi per person)

## EAST COAST OYSTER BAR

Freshly-shucked P.E.I. Malpeques, Rocky Bays, New Brunswick Beausoleils, served with signature sauces.

\$15 per person (Based on three oysters per person)

## SMOKED SALMON PLATTER

With crostini's, crème fraiche, capers, pickled onions

\$6.25 per person

## LIVE PEI MUSSEL STATION

White wine, tomato, herbs, garlic, baguette

\$7.50

## MARCHE-STYLE COCKTAIL RECEPTION

Garlic Brushed Crusty Baguettes and Gourmet Crackers

Selection of artisanal cured meats

Grilled and Marinated Vegetables, Olives

Continental and International Cheeses with chutneys

Dips and Spreads

Market Fresh Crudités

Beefsteak burger with herb aioli, sprouts, pain au lait bun

Individual Fish and Chips with crisp fries, house made tartar

Gourmet Flatbreads

House-made old fashioned doughnuts with vanilla glaze, chocolate sauce, bumble berry dip

\$55



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# LUNCH AND DINNER BUFFETS

Only available in the clubhouse

## CLUBLINK LUNCH BARBECUE

Beef Burgers / Pork Italian Sausage / Veggie Burgers  
Burger Buns and Sausage Buns (gluten free buns available)  
Tomato / Red Onion / Sauerkraut / Hot Peppers / Pickles  
Ketchup / Mustard / Mayonnaise  
Sweet and Bitter Green Salad with sundried tomato  
vinaigrette and balsamic vinaigrette  
Carolina coleslaw  
Freshly Baked Cookies  
\$22.50  
Add cheddar and Swiss cheese \$2.40  
Add Chicken Breast \$5.75

## ARTISAN COLD CUTS

A selection of cured and roasted meats with assorted buns  
Provolone and cheddar cheese  
Banana peppers / Onions/ Lettuce / Tomato  
Market / Dijon / Pommery Mustards  
Young lettuce / Cucumber / Cherry Tomato / Red Onion  
Assorted dressings  
Old fashioned potato salad  
Fresh baked cookies  
\$27

## THE COUNTRY CLUB FRESH LIFESTYLE BUFFET #1

Crunchy Green Goodness: Arugula, kale, watercress, spinach,  
kitchen crunch, sweet potato, tahini dressing  
Multigrain seed cluster rolls, hummus  
Couscous salad with chick peas, tomato, cucumber, red  
onion, lemon, olive oil  
Ras el hanout spiced chicken with tomato, eggplant,  
peppers, cilantro  
Atlantic salmon rubbed with herbs, ginger, lemon with plum  
tomato compote  
Fresh fruit platter  
\$33

## THE COUNTRY CLUB FRESH LIFESTYLE BUFFET #2

Hearts of romaine and young lettuces  
Assorted dressings, tomatoes, cucumber, sweet peppers,  
jewelled beets, radish, carrot, red onion, toasted pepitos,  
sunflower seeds, marinated chick peas, dried cranberry,  
croutons  
Grilled and marinated vegetable platter  
Select artisan rolls and loaves served with hummus and  
creamy butter  
Penne rigate tossed with caponata vegetables, plum tomato  
sauce, basil  
Tuscan-style roast chicken with rosemary, lemon, garlic,  
parsley  
Roast potatoes with sea salt and herbs  
Chef's selection of seasonal vegetables  
Fresh market fruit platter  
Chef's selection of cookies, tarts, squares  
\$36

## INDIAN STREET FOOD

Fresh-baked Naan  
Kachumber Salad with cucumber, red onion, tomato,  
grapefruit vinaigrette, cilantro  
Vegetarian samosas with raita  
Coconut basmati pilaf with cilantro  
Butter Chicken (Vegan Curry Also Available)  
Freshly Baked Cookies  
\$28.50

## ROAST BEEF CARVERY

Chef carved florentine of top sirloin  
Roast Yukon potatoes with herbs, sea salt  
Pasta al forno of penne with cataplana vegetables, tomato  
sauce, mozzarella  
Parmesan and pepperoncino  
Young greens, garden vegetables, assorted dressings  
Chocolate fudge brownies, tarts, cookies  
\$38.50  
Upgrade Carvery to Prime Rib Of Beef \$7



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# LUNCH AND DINNER BUFFETS

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## CLUBLINK DINNER BBQ

AAA flat iron marinated with herbs, garlic, pepperoncino with chimmi churri

Citrus marinated chicken breast with dates, green olives, capers

Pasta al forno with penne, eggplant, peppers, mushroom, tomato sauce, mozzarella

Young greens, garden vegetables, assorted dressings

Cluster rolls with creamery butter

Chocolate fudge brownies, tarts, cookies

\$42.50

Add 4 ounce Salmon Filet \$7.75

## SOUTHERN BBQ

Grilled Southern-style chicken with hot chicken powder, fresh lime

Sticky BBQ side ribs with Dave's 5-Minute BBQ sauce

Baked russett potato, creamery butter, sour cream, scallion, bacon bits, grated cheese

Young greens with watermelon, red onion, cucumber, Anaheim pepper salad with red wine vinaigrette

Carolina coleslaw

Old fashioned potato salad

Cluster rolls with creamery butter

Romaine salad with corn and black bean salsa, lime dressing

Fresh baked cookies

\$45.50

Upgrade To Pork Baby Back Ribs \$2

Add fresh summer fruit crumble \$3 per person

## SURF AND TURF

Young greens, garden vegetables, assorted dressings

Caprese salad with beefsteak tomato, fiore di latte, basil and sea salt

Chick pea and garden vegetable salad with lemon vinaigrette

Pasta al forno penne with spinach, mushroom, onion, tomato sauce, mozzarella

AAA striploin steaks with chimmi churri

Lime chile white shrimp skewer (3 piece)

Grilled Yukon and sweet potato with salsa verde

Grilled vegetable platter with herbs, olive oil

Freshly baked cookies

\$55

## ENHANCEMENT ITEMS

Additional Gourmet Salad From Club's Salad Selection  
\$4

Shanghai Noodle Stir Fry with Asian vegetables, garlic ginger stir fry sauce, Anaheim chiles, cilantro, toasted sesame seeds  
\$6.40 / Add Chicken \$3

Lime chile marinated white shrimp skewer (2 shrimp)  
\$6

Mushroom ravioli tossed with porcini crema, parmigiano and herbs  
\$6.50

Slow roasted pork loin with Korean BBQ glaze and cucumber salad  
\$5.50

Chicken kebabs with garlic, oregano, lemon, tzatziki  
\$5.25

Grilled 1/2 lobster  
Market price

House-made butter tarts, cookies, squares  
\$2.50

Upgrade To Dessert Buffet with cheesecakes, gateaux, tortes and seasonal fresh fruit  
\$8.50



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# PLATED LUNCH AND DINNER

Prices include ciabatta and multigrain clusters, whipped butter, coffee and tea.

Main course accompanied by Chef's fresh seasonal vegetables and potato. Please inquire about Kosher meals.

## SOUP OPTIONS

\$6.50

Tomato with basil puree, croutons (vegetarian)

Butternut squash with sage oil, maple infused cream (chicken stock based)

Field and forest mushroom soup with truffle oil and chives (chicken stock based)

Summer minestrone with local garden vegetable, parmesan, herbs (chicken stock based)

Stracciatella - Double chicken broth, egg, spinach, parmesan

## SALAD OPTIONS

Young greens, garden vegetables, red wine vinaigretts \$6.50

Crunchy Green Goodness - Arugula, kale, watercress, kitchen crunch, salted cucumber, cherry tomato, lemon vinaigrette \$9

Arugula, radicchio, Belgian endive with shaved fennel, citrus, sunflower seeds, parmesan, citrus vinaigrette \$9

Local lettuces tossed with blue cheese, black walnuts, roasted grapes, quick pickled onion, sherry vinaigrette \$10

Caprese Salad - Beefsteak tomatoes, fiore de latte, basil, fine olive oil (seasonal availability) \$10

Chef's selection of antipasto from the garden and butcher \$13

## MAIN COURSE

### POULTRY

Roast supreme of chicken with natural jus \$27

Cornish hen with natural jus \$35

### BEEF

Braised short rib with natural jus \$34

Grilled angus striploin with natural jus \$38

Tenderloin of Alberta beef with sauce bordelaise \$49

### FISH

Atlantic salmon with citrus butter \$35

Arctic char clam, sweet corn chowder, Yukon potato, scallion, sauce vierge and white anchovie \$39

Pacific halibut with citrus butter, herb salad \$40

## VEGAN AND VEGETARIAN OPTIONS

Wild mushroom streudel with grilled asparagus and cherry tomatoes \$30

Potato cannelloni with butternut, parsnip filling and roast carrot jus \$30

## ENHANCEMENT ITEMS

Substitute to Potato Gratin \$4

Substitute to Grilled Vegetables \$2

Add Shrimp Skewer \$7.75

## DESSERT OPTIONS

Platter of cookies, tarts, squares for the table \$6.50

Crème brûlée with fresh berries \$9

New York cheesecake with berry compote \$7.50

Tartufo \$7

Binofi - Caramelized banana, chocolate mousse, chantilly, dark chocolate ice cream \$9

Lemon tart - Sweet meringue, blueberries, blueberry coulis, sour cream ice cream \$10

## BEVERAGES

Bottled soft drinks from \$3.50

Powerade from \$3.80

Dasani bottled water from \$3

Eska bottled water from \$1.75

Coffee/tea from \$3.15

Bottle beer from \$6

Scotch, rye, rum, vodka, gin from \$8

Cocktails from \$8.50

Wine, five-ounce glass, from \$8

Wine, by the bottle, from \$38.60



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