

**2017 Banquet Menu**

*Catering Policies*

**Menus & Prices**

Banquet menus are available on our website **www.shootersgolf.ca**. Prices are guaranteed 90 days prior to your event or as stated in your contract. Menu details must be finalized three weeks in advance from your event.

*\*Additional menu options such as Brunch & Lunch menus may be available upon request. Specialty items are subject to pricing and availability.*

*\*Limited Dietary substitutions may be made in advance. Guests ordering substitutions must be identified by a place card.*

**Rental, Deposit and Payments**

Room rental fees are waived with a full meal service of more than 50 guests. A $200 deposit is required to secure the space on your selected date. The deposit will be put towards your final remaining invoice total. The remaining balance of your invoice is due the date of your function.

In the event your function has to be cancelled with less than three weeks notice your deposit will be forfeited.

**Guarantee of Attendance**

Guarantee of number of guests attending is due 3 days prior to the event. Shooters Family Restaurant will make 3% above the guarantee amount to account for last minute changes. You will be charged according to the guarantee number or the number of guests served, whichever is greater. If the guaranteed number has not been advised, the original guest expectation number will be charged.

**Outside Food**

Shooters Family Restaurant is the exclusive caterer and no outside food is allowed with the exception of cakes and desserts, which must come from a health department approved commercial kitchen. A plating fee is subject to apply for handling and service.

**Leftover Food and Takeouts**

For health and insurance reasons, Shooters Family Restaurant policy does not allow the removal of leftover food from our property.

**Deliveries & Pickups**

Deliveries are accepted only 24 hours prior to the event as holding space is limited. Any items that need to be picked up after the event must be done within 24 hours. Deliveries are to be accompanied by detailed instructions indicating its’ purpose and placement.

**Plated Service Options**

All entrees include a three – course dinner served with choice of salad or soup, choice of vegetable, choice of starch and dessert. Complimentary buns & butter, coffee & tea included.

**Salad**

**Garden Salad** Artisan lettuce, cucumbers, tomatoes, red onions and bell peppers. Served with our homemade Maple Cider Vinaigrette or Raspberry Vinaigrette.

*If you would like to upgrade your salad:*

**Caesar Salad** Crisp romaine lettuce tossed with fresh homemade croutons, bacon bits, parmesan cheese and a creamy Caesar salad dressing.

$1.00

**Greek Salad** Crisp romaine lettuce, cucumbers, red onion, bell peppers, black olives tossed in a herb garlic balsamic dressing, all topped with feta cheese.

 $1.50

**Spinach Salad** Fresh spinach, seasonal fruit, red onion, cucumbers, tomatoes, feta cheese all tossed in a home-made Raspberry vinaigrette dressing.

$1.50

**Soup**

**Cream of Mushroom** Shooters signature homemade take on a classic soup

**Wild Rice & Vegetable**  Wild rice, fresh vegetables in a rich tomato / chicken broth

**Creamy Tomato**  Shooters take on creamy tomato topped with fresh herbs

**Butternut Squash** Signature butternut squash soup at its finest

If you wish to add soup as an additional fourth course $2.50

**Choice of Vegetable** **Choice of Starch**

 Honey Dill Baby Carrots Garlic Mashed Potatoes

Green Beans Almondine Twice Baked Potato

Chef’s Medley Rice Pilaf

 Roasted Asparagus\* Tri Color Roasted Potatoes

\*Available at seasonal market price

**Entrée Selection**

A choice of entree can be offered to your guests for an additional $1.00 per plate.

**Chicken Parmesan** Boneless chicken breast lightly breaded and then topped with a marinara sauce and mozzarella cheese. Baked and served with country gravy.

 *Chefs Suggested Pairing: Garlic Mashed with Chef’s Medley*

 **$19.95**

**Chicken Cordon Blue** Boneless chicken breast stuffed with Maple Roasted Ham and Swiss cheese lightly coated in panko crumbs and then baked. Served with a fresh herbed cream sauce.

*Chefs Suggested Pairing: Twice Baked Potato with Roasted Cauliflower*

 **$19.95**

**Chicken Kiev** Boneless chicken breast stuffed with garlic and herbs, lightly coated in panko crumbs and then baked.

*Chefs Suggested Pairing: Tri Color Roasted Potato with Green Beans*

 **$19.95**

**Chicken & Ribs** A barbequed 5oz boneless chicken breast paired with a half rack of fall off the bone ribs. Both brushed with 40 Creek BBQ sauce.

*Chefs Suggested Pairing: Garlic Mashed with Chefs Vegetable*

 **$25.95**

**Top Sirloin** A barbequed 6oz top sirloin served on a piece of thick garlic toast.

 *Chefs Suggested Pairing: Stuffed Potato with Honey Dill Baby Carrots*

 **$21.95**

**Prime Rib** A whole AAA Canadian prime rib of beef served with homemade jus.

 *Chefs Suggested Pairing: Garlic Mashed with Green Beans*

 **$27.95**

**Atlantic Salmon** A 5oz Atlantic Salmon Fillet served with a creamy béarnaise sauce.

 *Chefs Suggested Pairing: Rice Pilaf with Chefs Vegetable*

 **$21.95**

**Personal Options Available Upon Request**

**Buffet Service Options**

**Buffet Option One $19.95**

Tossed Salad with Ranch & Italian Dressing

Garlic Mashed Potatoes

Chef’s Vegetable Medley

Choice of One Protein Choice of One Hot Item

 Carved Roast Beef Cheese Stuffed Cannelloni

 Carved Maple Smoked Ham Vegetable Lasagna

 Roasted Chicken Legs & Thighs Sweet and Sour Meatballs

 Chicken Cordon Blue Perogies with Caramelized Onions

**Buffet Option Two $25.95**

Tossed Salad with Ranch & Italian Dressing

Caesar Salad

Garlic Mashed Potatoes

Honey Dill Baby Carrots & Green Beans Almondine

Choice of One Protein Choice of Two Hot Item

 Carved Roast Beef Cheese Stuffed Cannelloni

 Carved Maple Smoked Ham Vegetable Lasagna

 Roasted Chicken Legs Sweet and Sour Meatballs

 Prime Rib (Add $3.50 per person) Chicken Cordon Blue

**Dessert:** New York style cheese cake with Berry Compote or assorted squares, slices and tarts

Buffet Extras

**Cheese & Cracker Platter** Assorted Cracker Barrel cheeses with crackers.

 **$3.50 per person**

**Fresh Fruit Platter** Assorted fresh seasonal fruits.

 **$3.50 per person**

**Pickle & Olive Platter** Dill pickles with a verity of different olives.

 **$3.00 per person**

**Vegetable Platter** Assorted fresh vegetables with ranch dipping sauce.

 **$3.50 per person**

**Shrimp Cocktail Platter** Jumbo shrimp served with cocktail sauce.

 **$4.50 per person**

**Meatballs** Meatballs tossed in a homemade sweet and sour sauce.

 **$5.00 per person**

**Breakfast or Brunch Options**

*Priced Per Person*

**Continental Breakfast** Coffee or tea, fresh juices, assortment of freshly baked breads & muffins, fresh fruit platters and accompaniments

 $9.00

**Breakfast Buffet** Coffee or tea, fresh juices, scrambled eggs, hash-browns, bacon, sausage, freshly baked breads, and fresh fruit platter

 $13.95

**Brunch Buffet** Coffee or tea, fresh juices, scrambled eggs, bacon, sausage, hash-browns, fresh fruit platter, mixed greens salad, roasted chicken, assorted fancy sandwiches and a selection of dainties for dessert

 $19.95

 *\*Minimum 25 guests*

**Breakfast Enhancements**

*Priced Per Person*

**Omelet Station** Personalized omelets prepared for guests with a verity of fresh seasonal vegetables, meats & cheeses. Served in dining room $3.50

**Mini Quiches** Assortment of homemade mini quiches

 $2.00

**Cheese & Cracker Platter** Assortment of domestic cheeses, served with crackers

 $3.50

**Smoked Salmon** Smoked salmon platter served with fresh lemon and dill

 **\****Market Price*

**Grilled Vegetable Platter** Seasonal market vegetables grilled with a balsamic reduction

$2.00

**Breakfast Cocktail Bar**

**Shooters Caesar** $5.75
**Mimosa** $5.75

**Baileys & Coffee** $6.00

**Seasonal Sangria**  $6.00

**Appetizer List**

Classic Hors D’oeuvres $13.95/Dozen

**Hot**

Chicken Wings (3 flavors on side)

Crab or Spinach Artichoke Stuffed Mushroom Caps

Battered Shrimp

Spinach Artichoke Dip

**Cold**

Devilled Eggs

Bruschetta

Roasted Red Pepper Wraps

Prosciutto Wrapped Asparagus

Hors D’oeuvres $21.95/Dozen

**Hot**

Italian Purses

Bacon Wrapped Sirloin

Crispy Rib Ends (3 flavors on side)

Mini Quiche

**Cold**

Smoked Salmon Wraps

Assorted Canapés

Antipasto Skewers

Smoked Salmon Mouse on Cucumber Rounds

**Platters**

\*Serves approximately 20-25 people per tray

Cheese & Cracker Platter $50.00

Fresh Fruit Platter $55.00

Pickle & Olive Platter $45.00

Vegetable Platter $50.00

Shrimp Cocktail Platter $60.00

Antipasto Platter $75.00

Sandwich Platter (assorted breads & fillings) $55.00

Fancy Sandwiches Platter (rolled) $60.00

**Bar Service**

**Host Bar**

You, as host; pay Shooters Family Restaurant for the alcohol sold at the end of the evening.

 Cost per: Shot (Bar Rail) $5.25

 Beer $5.25

 Wine by the glass $5.50

 Cocktails/liqueurs start at $5.50 and up

 750 ml Bottle of wine for tables $20.00 and up

 Pepsi Soft Drink Products $1.50

Shooters Family Restaurant provides the bar and all necessary garnishes and glassware. Only team members may operate the bar. Bar service is until 1:00am.

**Cash Bar**

Shooters Family Restaurant will set up a bar for your function and sell drinks on an individual basis to your guests. Only team members may operate the bar. Bar service is until 1:00am.

Cost per: Shot $5.50

 Beer $5.50

 Wine by the glass $5.50

 Cocktails/liqueurs start at $5.75 and up

 Pepsi Soft Drink Products $2.50

**Decoration by Shooters Family Restaurant**

All decoration services provided by Shooters Family Restaurant include full set up, take down and rental

fees. Damaged or missing linens will be charged to the host for replacement.

**Universal Satin Chair Cover (Ivory or White) $1.50**

**Satin Napkins $0.40**

**Chair Cover Satin or Organza Sash $0.75**

**Satin Pin Tuck Table Cloth $13.00**

**Satin Table Cloth $12.00**

**Princess Ivory Head Table Cover (Floor Length) $18.00**

**Cotton Table Cloth in Ivory $4.00**

**Cotton Table Cloth (Colored) $5.50**

**Table Runners $2.00**

**Other linen rentals available upon request**

**Floating Candle Centre pieces $3.00**

**Small Candle Centre pieces $1.50**

**Floral Arrangements**

Shooters Family Restaurant is happy to be home to our own florist. If you would like a quote or to

discuss floral arrangement opportunities please ask to speak with Amy or Haley. Floral Packages

from $400 and up. Individual arrangements also available.