



**CHRISTMAS
LUNCH BUFFET**
(Minimum 25 people)

Artisan breads & rolls with sweet butter

Salads

Caesar Salad

Organic greens with assorted dressings

Thai noodle salad with baby shrimp & cashews

Beet salad with pine nuts, red onion & goat cheese

Tomato and bocconcini
with balsamic reduction & fresh basil

Quinoa and chickpea
with asparagus, feta & red onion

Hot Entrees

Thyme roasted turkey with smoked bacon &
brioche stuffing

Baked salmon with parsley and walnut crust

Roast pork loin with dijon jus

Mushroom and mascarpone ravioli with pesto cream

Maple roasted carrots & brussels sprouts

Mashed potatoes with fresh chives

Sweet Table

Christmas pudding with brandy sauce

Assorted tarts & shortbread

New York cheesecake

Chocolate Decadence cake

Coffee & Tea

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\$52.95
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**MARINE DRIVE
HOLIDAY
RECEPTION**

Deluxe Hors D'oeuvres.....\$33.95
(Per dozen, minimum 2 dozen per selection)

Cold Hors D'oeuvres

- Brie cheese with ice wine stewed grape on cranberry crostini
- Goat cheese & grape truffle with pistachio
- Smoked salmon with capers, red onion & cream cheese
- Seared tuna with wasabi mayo

Hot Hors D'oeuvres

- BBQ chicken spring roll
- Bacon wrapped scallop with maple glaze & cracked pepper
- Coconut shrimp with sweet chili dipping sauce
- Brie & cranberry phyllo
- Assorted vegetarian quiche
- Teriyaki chicken skewers

Deluxe Assorted Sushi Tray.....\$153.95/72 pcs

International & Local Artisan Cheese Tray.....\$7.95

- Per person. Minimum 20 people

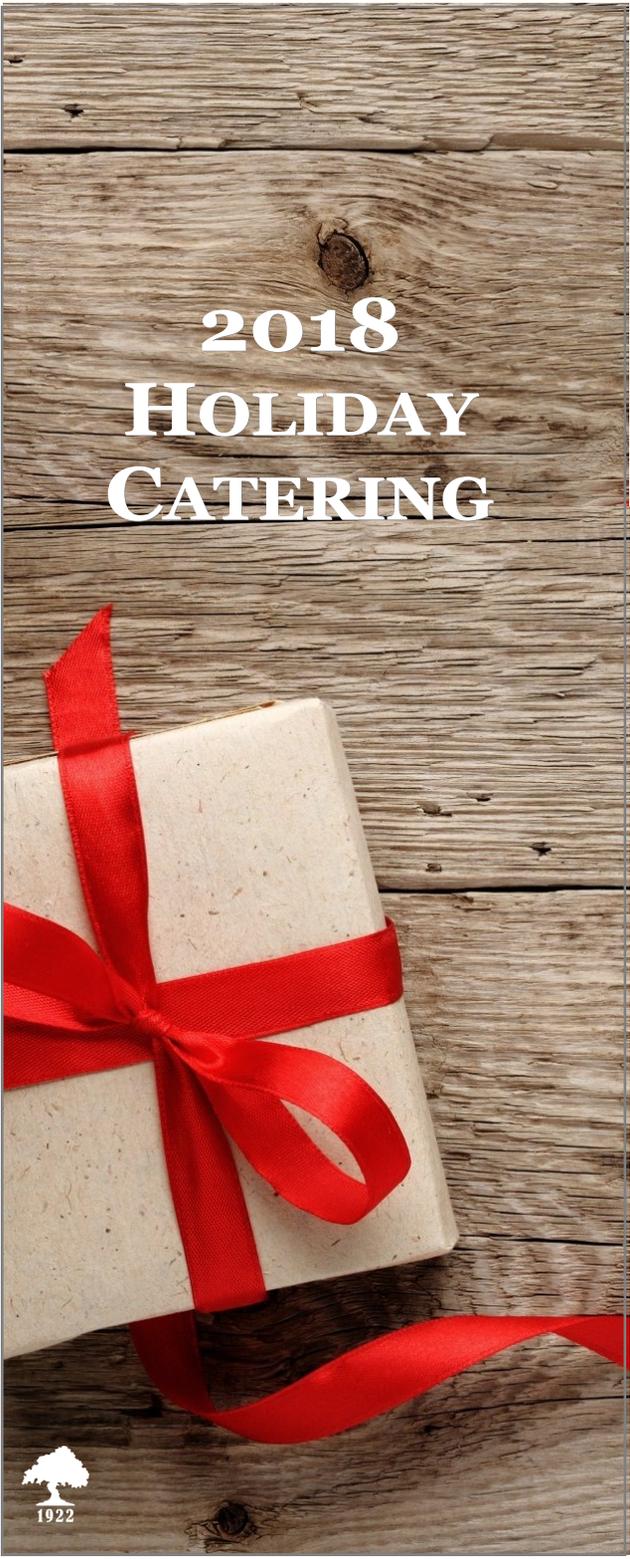
French Pastries.....\$37.95/doz

MARINE DRIVE GOLF CLUB

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**2018
HOLIDAY
CATERING**



1922

CHEF'S CHRISTMAS LUNCHEON SUGGESTIONS

Includes: Assorted artisan breads, coffee & tea

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Squash Bisque
candied pecans, basil froth

Turkey Medallions
brioche stuffing, whipped potatoes,
thyme jus

Eggnog Cheesecake
cinnamon cream, latte shortbread

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\$39.95
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Classic Caesar Salad
herb croutons, parmesan, fried capers

8oz New York Steak
garlic whipped potatoes, peppercorn jus

Apple Cranberry Galette
vanilla bean crème glâcee, caramel sauce

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\$45.95
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Organic Greens
candied pecans, dried cranberries
raspberry honey vinaigrette

Baked Halibut
shellfish fricassee, basil cream

Meyer Lemon Tarte
raspberry coulis

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\$49.95
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CHEF'S CHRISTMAS DINNER SUGGESTIONS

Includes: Assorted artisan breads, coffee & tea

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Tomato Bisque
shrimp & chorizo risotto

Mixed Greens
shredded carrot, cucumber, herb vinaigrette

Thyme Roasted Turkey
brioche stuffing, whipped potatoes,
maple roasted vegetables, sage jus

Pumpkin Cheesecake
cranberry compote, cinnamon crème anglaise

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\$52.95
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Crab & Shrimp Cakes
chipotle aioli, arugula salad

6oz Beef Tenderloin with red wine jus

Hot Fudge Lava Cake
vanilla bean crème glâcee

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\$66.95
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Lobster Bisque with Chive Chantilly

Spinach Salad
dried cranberries, pine nuts, goat cheese,
raspberry honey vinaigrette

Roast Rack of Lamb
dijon & herb crust, rosemary jus

Milk Chocolate Pate
peanut butter crunchy, raspberry coulis

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\$69.95
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CHRISTMAS DINNER BUFFET (Minimum 35 people)

Includes: Assorted artisan breads, coffee & tea

Salads

Organic greens with assorted dressings

Beet salad with pine nuts & goat cheese

Tomato & bocconcini, balsamic reduction
& fresh basil

Quinoa & chickpea salad, cucumber, feta, red onion

Caesar salad

Thai noodle salad, baby shrimp & cashews

Smoked Seafood Platter
with salmon gravlax and prawn cocktail

Attended Carving Station

Prime Rib

Hot Entrees

Thyme Roasted Turkey
with smoked bacon & brioche stuffing

Maple Glazed Salmon with shellfish fricassee

Spinach & Ricotta Lumache

Roasted Root Vegetables & Brussels Sprouts

Buttermilk Whipped Potatoes

Dessert Table

Christmas Pudding with Brandy Sauce

Christmas Yule Log, French Pastries
and assorted tarts & cakes

Chocolate Fountain with cubed fruit

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\$69.95
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