





### **BANQUET FACILITY**

Menu and prices









## Banquet menu selections

Roast Prime Rib of Beef au jus The king of roasts, hand sliced and served with home made Yorkshire pudding, au jus, roasted baby potatoes and seasonal vegetables	\$32.25
Roast Strip loin of Beef Provencal Served with brandy peppercorn sauce, roasted baby potatoes and seasonal vegetables	\$32.25
Rack of lamb Provincial Served with pan juices, roasted baby potatoes, seasonal vegetables and mint sauce	\$35.95
Roasted Atlantic Salmon Served with white wine sauce, roasted baby potatoes and seasonal vegetables	\$28.95
Roast Beef and Yorkshire pudding Served with pan gravy, home made Yorkshire pudding, roasted baby potatoes and seasonal vegetables	\$26.95
Stuffed Pork Loin Basil and garlic stuffing, served with pan gravy, roasted baby, seasonal vegetables and apple sauce	\$26.95
Roast Turkey with Dressing Savory dressing, served with pan gravy, whipped potatoes, seasonal vegetables and crant	
Grilled Chicken Supreme Lime marinated chicken supreme served with roasted baby potatoes, seasonal vegetables tangy mango salsa	
Stuffed chicken breast Oven roasted chicken supreme with savory bread or spinach and feta cheese filling served with roasted baby potatoes and seasonal vegetables	\$27.95

Dinners include rolls with butter, house salad, home made dessert, coffee and tea

Prices are per person and subject to 13% hst and 15% gratuities



#### Banquet menu selections

#### **Combination Platters**

# Satisfy your guests hunger with one of our signature combination platters

Prime rib and lobster tail working price = 42.00 market priced

Succulent prime rib of beef with a garlic crusted rock lobster tail served with roasted baby potatoes and vegetable medley

Filet minon and prawns working price = 46.71 market priced

6oz. Filet with grilled prawns served with rice pilaf and vegetable medley

New York steak and salmon working price = 31.59 market priced

6oz. New York steak with an oven roasted salmon filet served with roast potatoes and vegetable medley

Bbq ribs and chicken \$28.95

Tender pork ribs with 1/4 chicken served with roasted baby potatoes and vegetable medley

Roast beef and chicken breast \$28.95

Our famous roast beef and Yorkshire pudding dinner paired with a grilled lemon thyme chicken breast, served with roasted baby potatoes and vegetable medley

Dinners include rolls with butter, house salad, home made dessert, coffee and tea



#### Banquet menu selections

#### **Dinner Buffets**

#### Roast beef buffet

#### **Buffet includes**

rolls with butter

Pickles and olives

Classic Caesar Salad Romaine lettuce garnished with parmesan cheese, herbed croutons and bacon bits, tossed with creamy garlic dressing

Creamy coleslaw

Whipped garlic potatoes

Seasonal vegetables

Slow roasted Baron of Beef Tender slow roasted beef hand carved on buffet station and served with pan gravy and horseradish

Dessert table A selection of homemade pies and fresh fruit

Coffee and tea

\$26.95



#### Banquet menu selections

#### All You Can Eat Smorgasbord

#### Please choose four salads

Classic Caesar salad – romaine lettuce garnished with parmesan cheese, herbed croutons and bacon bits, dressed with creamy garlic dressing

Four Bean Salad – marinated in red wine vinegar, olive oil and cumin vinaigrette

Grilled vegetable Salad – grilled zucchini, peppers, onions and mushroom, balsamic vinaigrette

Greek salad – tomatoes, cucumbers, peppers and red onions, red wine vinaigrette garnished with feta cheese and kalamata olives

Garden Salad Pasta Salad Creamy Coleslaw

#### Please choose two entrees

Roast beef slow roasted and hand carved on buffet station, served with pan gravy and horseradish Roast turkey served with savory stuffing, pan gravy and cranberries
Honey garlic chicken breast garnished with stir fried vegetables
Red curry chicken breast baked in Thai red curry sauce and topped with stir fried julienne vegetables
Roast chicken topped with pan gravy
Baked ham with a honey mustard glaze and hand sliced on buffet station

#### **Buffet includes**

Rolls and butter
Pickles and olives
Your choice of
Garlic whipped potatoes or herb roasted potatoes
Seasonal vegetables
Dessert table which includes a selection of homemade pastries and fresh fruit
Coffee and tea

\$28.95

Prices are per person and subject to 13% hst and 15% gratuities



#### Late Evening Buffets

#1	Sandwich tray, vegetable and dip tray, cheese tray, dessert tray, coffee	\$9.25
#2	Cold meat tray, fresh rolls, vegetables and dip, cheese tray, dessert tray, coffee	\$11.25
#3	Cold meat tray, meat balls, fresh rolls, vegetables and dip, potato salad, coleslaw, cheese tray, dessert tray, coffee	\$17.50
#4	Pizza, poutine, meatballs, Caesar salad, pasta salad, veggies and dip, cheese tray, Fruit tray, dessert tray, coffee	\$18.95
#5	Roast beef, meat balls, fresh rolls, Caesar salad, potato salad, vegetables and dip, cheese tray, fruit tray, dessert tray, coffee	\$20.50

# Enhance your buffet with any of these additions

Complement any buffet with one of our signature buffet additions

Lasagna	\$5.00
Tortellini	\$3.00
Macaroni and cheese	\$3.00
Cabbage rolls	\$3.00
Meatballs	\$3.00
Shepherds pie	\$3.00
Baked beans	\$2.00



# <u>Decorating</u>

We invite you to decorate the banquet hall on the day of your event

# Clean-up

Clean-up is performed by the Peterborough Curling Club staff. It is your responsibility to remove your own personal belongings immediately after your function.

# Socan

If you are having live or recorded music played, a fee of \$59.17 plus gst is charged.

# Food and Beverage

Peterborough Curling Club caters to all functions that take place at the club.

No outside food or drink is permitted.

FULL CATERING SERVICES
TABLE LINENS AND CHAIR COEVERS AVAILABLE
FULLY LICENCED
LARGE DANCE FLOOR
AIR CONDITIONED
P.A. SYSTEM
FULLY ACCESSABLE
AMPLE FREE PARKING