

GREENBRYRE
GOLF & COUNTRY CLUB



2024 Christmas Party menu

Assorted Appetizer Choices

Italian Bruschetta Crostini \$12/dz

Chicken & vegetable dumplings w/ginger ponzu sauce
\$18/dz

Crispy Vietnamese Spring Rolls \$24/dz

Charbroiled Chicken satay w/ Thai peanut sauce \$18/dz
Coconut Crusted Shrimp w/pineapple mango dip \$24/dz

Sliders

Mini Mac Sliders \$34/dz

Charbroiled lemongrass pork Banh mi style Sliders
\$34/dz

Crispy Buffalo Chicken Sliders \$34/dz

Charcuterie Mirror Display

Domestic & imported cheeses with grapes, fresh berries, crisp vegetables, assorted dips and crackers, olives, pickles, cured meats and sausage.
\$12/person

Pub style Casual Appetizers

Baked spinach & Artichoke dip \$3.50 per person

7 layer taco dip \$3.50 per person

Boneless dry ribs & dill dip \$20 lb

Jumbo Chicken wings \$25/dz

Wing Flavours:

Hot, Buffalo, teriyaki, honey garlic, honey hot, BBQ, Creamy Parmesan,
Honey chipotle, dust, Lemon pepper, S&P

PLATED DINNER SERVICE

(Minimum charge 15 Guests Maximum 30)

3 course

\$55 per Guest

SALAD

(choose one)

Caesar salad

Romaine heart, Parmesan ribbons, crouton, lemon wedge

OR

Mixed Greens

Mixed greens, carrot & beet ribbon, grape tomato, cucumber, candied pecans, feta
crumble

Saskatoon berry vinaigrette

ENTRÉE (choose one)

Roast Turkey Dinner

Tender roast young turkey, sage stuffing, rich roast gravy, chef's vegetables and whipped
potatoes. Cranberry chutney.

Fresh baked dinner rolls.

OR

Charbroiled Steak

All steaks will be prepared medium rare/medium, draped with a creamy peppercorn
merlot jus and served with a twice baked cheddar & chive potato and chef's vegetables.

Jumbo shrimp scampi Skewer add \$8
Shrimp, crab, creamy bearnaise & grilled asparagus Oscar add \$10

OR

Stuffed Chicken

Natural chicken breast, filled with baby spinach, smoked cheddar, cream & feta cheeses.
Pan seared and oven roasted.

Draped with a Champagne cream. Served with whipped potatoes & Chef's Vegetables

OR

Phyllo Vegetable Wellington

Grilled Summer Vegetables and Herb Goat Cheese wrapped in flakey phyllo pastry,
topped with a roast red pepper coulis

DESSERT

Chef's choice

BUFFET SELECTIONS

Minimum charge of 25 guests

Your evening dinner buffet will include

Farmhouse fresh baked dinner rolls and Whipped Butter

Caesar Salad

Sweet Apple Coleslaw

Creamy Pasta salad

Assorted Cakes pies, tarts & squares

Entrée selections

Choose one for your entire group

Greek Chicken Souvlaki \$33

Lemon roast potato, rice, warm pita bread, Chef's vegetables, Tzatziki sauce.

Homestyle Roast Turkey and All the Trimmings \$42

Savoury herb Stuffing, whipped potatoes, buttered vegetables, rich turkey Gravy,
Cranberry chutney.

Add Beef & Rice stuffed cabbage rolls \$5 per guest

Add hand pinched cheddar perogies & mushroom dill cream sauce \$4 per guest.

Baked Atlantic Salmon \$44

Marinated in maple, soy and garlic. Draped with a lemon infused dill cream.
Served with rice pilaf & chef's Vegetables

Herb Crusted Carved Roast Beef \$48

Whipped potatoes, pan gravy, grilled Asparagus, butter sauteed mushrooms,
Yorkshire pudding, horseradish.

Surf & Turf Steak & Shrimp \$55

Charbroiled AAA steak, peppercorn gravy, Lemon garlic jumbo shrimp skewer,
loaded baked potato bar
Chef's vegetables & warm garlic bread.

(Vegetarian entrees available upon request)