

GREENBRYRE
GOLF & COUNTRY CLUB



2025 Christmas Party menu

Assorted Appetizer Choices

Italian Bruschetta Crostini \$12/dz
Crispy Vietnamese Spring Rolls \$24/dz
Coconut Crusted Shrimp w/pineapple mango dip \$24/dz

Sliders

Crispy Buffalo Chicken Sliders \$34/dz

Charcuterie

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

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)

Charbroiled Steak

All steaks will be prepared medium rare/medium, draped with a creamy peppercorn merlot jus and served with cheddar & chive mashed potato and seasonal vegetables.

Jumbo shrimp Skewer add \$8/person

OR

Stuffed Chicken

Pan seared chicken breast, filled with baby spinach, smoked cheddar and feta cheese, served with herb cream sauce, baby roasted potatoes and seasonal vegetables.

OR

Baked Atlantic Salmon

Maple garlic salmon served with lemon dill cream sauce, rice pilaf and seasonal vegetables.

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, tarts & squares

Entrée selections

Choose one for your entire group

Greek Chicken Souvlaki \$33

Lemon roast potato, rice pilaf, warm pita bread, Greek salad, Tzatziki sauce.

OR

Homestyle Roast Turkey and All the Trimmings \$42

Savoury herb Stuffing, whipped potatoes, seasonal vegetables, pan gravy, Cranberry chutney.

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

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

OR

Herb Crusted Carved Roast Beef \$48

Whipped potatoes, pan gravy, seasonal vegetables, sauteed mushrooms,
Yorkshire pudding, horseradish.

(Vegetarian entrees available upon request)