

Fort Langley Golf Course - Christmas 2017

Dinner Buffet # 1

Assorted Dinner Rolls & Butter

Antipasto Platter

Assortment of Olives, Cheddar, Fresh Tomato & Bocconcini
Marinated Artichokes & Mushrooms

Choice of 3

Mixed Green Salad with House Made Dressings
Cranberry, Balsamic & Ranch

Caesar Salad

Fresh Croutons & House Made Caesar Dressing

Cranberry Coleslaw

Cabbage, Carrots & Red Onion Tossed in a Creamy Cranberry Dressing

Potato Salad

Tossed with Fresh Herbs, Grainy Mustard, Diced Vegetables and Red Wine Vinaigrette

Hot Entrées

Market Vegetables & Brussel Sprouts

Roasted Herb Potatoes

Rice Pilaf

Ling Cod & Wild Coho with a Corn Bacon Relish

Choice Of 1

Maple Glazed Festive Ham

Turkey with all the Fixings, Cranberry Apricot Stuffing & Gravy

To Be Carved

Baron of Beef with Horseradish & Mustard & Red Wine Sauce

Dessert

Assortment of Christmas Cakes & Cookies

Pumpkin & Apple Pie, Fresh Fruit Salad

Coffee & Tea

\$39.00

Plus tax & gratuity

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Dinner Buffet # 2

Assorted Dinner Rolls & Butter

Mixed Green Salad with House Made Dressings
Cranberry, Balsamic & Ranch

Caesar Salad

Fresh Croutons and House Made Caesar Dressing

Potato Salad

Fresh Herbs, Grainy Mustard, Diced Vegetables & a Red Wine Vinaigrette

Cranberry Coleslaw

Cabbage, Carrots & Red Onion Tossed in a Creamy Cranberry Dressing

Pickled Beet Salad

Marinated With Mandarin & Finished with Goats Cheese

Antipasto Platter

Assortment of Olives, Pickled Gherkins & Cheddar,
Fresh Tomato and Bocconcini, Marinated Artichokes & Mushrooms

Deluxe Seafood Platter

Fresh Poached Prawns, Smoked Salmon & Peppered Mackerel

Hot Entrées

Market Vegetables

Rice Pilaf & Roasted Potatoes

Pesto Tortellini

Ling Cod & Coho Salmon with a Red Pepper Coulis

Choice of 1

Roast Turkey with Cranberry and Apricot Stuffing & Gravy

Pesto, Brie & Cranberry Stuffed Chicken Breast with Red Pepper Coulis

Baked Festive Ham with Specialty Mustards

To Be Carved

Roast AAA Alberta Striploin with Horseradish, Dijon & Peppercorn Sauce

Desserts

Assortment of Christmas Cakes, Cookies & House Made Pies

Fresh Fruit Platter

Coffee & Tea

\$47.00

Plus tax & gratuity

Fort Langley Golf Course - Christmas 2017

Dinner Buffet # 3

Assorted Dinner Rolls & Butter

Garden Salad & Assorted Dressings

Caesar Salad

With Fresh Croutons and House Made Caesar Dressing

Classic Spinach Salad

Topped with Chopped Bacon, Goats Cheese, Quinoa, Mushrooms with Balsamic Vinaigrette

Cranberry Coleslaw

Cabbage, Carrots & Red Onion Tossed in a Creamy Cranberry Dressing

Pickled Beet Salad

Marinated in Orange Juice and finished with Goats Cheese

Antipasto Platter

Assortment of Olives, Pickled Gherkins & Vegetables, Fresh Tomato and Bocconcini,
Marinated Artichokes & Mushrooms

Seafood Display Platter

Fresh Poached Prawns, Smoked Salmon, Seared Albacore Tuna,
Peppered Mackerel & Marinated Mussels

Hot Entrées

Market Vegetables

Roasted Garlic Mashed Potatoes

Rice Pilaf

Mushroom Ravioli in Pesto Cream Sauce with Goats Cheese

Halibut, Wild Coho Salmon & Prawns served with a Cream Sauce

Choice of 1

Roast Turkey with Cranberry and Apricot Stuffing & Gravy

Pesto Brie & Cranberry Stuffed Chicken Breast with Red Pepper Coulis

Baked Festive Ham with Specialty Mustards

To Be Carved

Prime Rib & Yorkshire Pudding with Horseradish, Dijon Mustard & Peppercorn Sauces

Desserts

Assortment of Christmas Cakes, Cookies & House Made Pies

Fruit Platter

Coffee & Tea

\$55.00

Plus tax & gratuity