



# 2010 Meeting and Special Event Menus



## **From Our Chef**

It is my privilege to extend an outstanding dining experience, with menus which are distinct in both selection and pricing. I am committed to using only ingredients which are of the finest quality. Each selection is meticulously prepared in order to provide you, the customer, with a culinary delight. Every dish receives personal attention, from start to finish, and you can be confident that the presentation is as significant as the taste. If creating a customized dining masterpiece is something you are considering, we would also be pleased to prepare a menu specially suited to your taste and plans. Nothing is unattainable at Lionhead.

**Grant Carson**

## **MENU**

Our Catering experts will work closely with you in choosing your menu selection. Lionhead does allow food and/or beverages to be brought onsite during an event, however it does have to be approved by our General Manager and Executive Chef and a corkage fee will apply. A liability form will must be signed by Facilitator that releases Kaneff Corporation from any health and/or legal accountabilities. Banquet prices are subject to change without notice, and special menus may be arranged and will be priced accordingly.

## **GUARANTEED NUMBER**

Lionhead Golf & Country Club must be notified of the guaranteed attendance at least 72 hours prior to the function date. The guaranteed number must be within 15% of the original agreement. Lionhead prepares all banquet meals based on the guaranteed number. We will not be responsible for providing the agreed menu and seating for a number which exceeds the guarantee. In the event that the attendance is less than the guarantee the client will pay for the guaranteed number. Due to health concerns, this client is not allowed to take extra food off premises.

## **SAMPLING ALCOHOL**

(Lionhead adheres strictly to all LCBO regulations)

In order for an event to bring in beverages to sample at Lionhead, the sample must be a product that Lionhead carries and is purchased from the licensee at a full menu price. The portion that the manufacturer purchases can only be one half the size of servings listed on the menu, or if less, the price is reduced no more than one half the menu price for the full serving. The licensee or its staff must serve the sample to the patron, who is responsible to ensure that the customer is of legal drinking age and is not served to a point of intoxication. For more information on this or any other LCBO regulations please refer to [www.lcbo.com](http://www.lcbo.com).

## **CLUBHOUSE**

Lionhead Golf & Country Club must be advised of all entertainment being provided by the customer for functions. Also, please advise us as to the delivery time of any equipment, which is being used at your function. A charge will be added to all functions having a dance with their event. This charge represents the SOCAN fee, which is now being levied by SOCAN.

## **DEPOSITS**

Your deposit is due no later than seven (7) days after tentatively booking the room(s). In the event of a cancellation the deposit is non-refundable. If deposit has not been received by the due date, Lionhead has the right to release the space.

## **WEDDING & SOCIAL FUNCTION POLICIES**

Clients are provided with an estimate of their expenditure one month prior to the function. Lionhead Golf & Country Club must receive payment of this amount one week prior to the function, either by cash or certified cheque. An itemized invoice will be forwarded following the event

# Breakfast

## Continental

Chilled Apple, Grapefruit,, Orange and Cranberry Juices  
Assortment of Breakfast Breads and Pastries  
Served with Fruit Preserves and  
Fresh Dairy Butter  
Freshly Brewed Coffee, Selection of Teas

## Health Breakfast

Chilled Apple, Grapefruit, Orange and Cranberry Juices  
Seasonal Fruit Segments accompanied by  
Natural Yogurt, Dried Fruit and Nut Muesli  
Assortment of Breakfast Breads and Pastries  
Served with Fruit Preserves and  
Fresh Dairy Butter  
Freshly Brewed Coffee, Selection of Teas

## Traditional

Chilled Apple, Grapefruit,, Orange and Cranberry Juices  
Country Fresh Scrambled Egg Gratin  
Maple Smoked Bacon and Sausage Links  
Homefried Potatoes  
Assortment of Breakfast Breads and Pastries  
Served with Fruit Preserves and  
Fresh Dairy Butter, Freshly Brewed Coffee  
Selection of Teas  
(Minimum 15 people)

## Executive Continental

Freshly Squeezed Orange, And Grapefruit Juices  
Fresh Seasonal Fruit Skewers  
Assortment of Breakfast Breads and Pastries  
Served with Fruit Preserves and  
Fresh Butter  
Freshly Brewed Coffee  
Selection of Teas

## Get Up and Go

Blueberry Scones and Coffee Cake  
Served with Fruit Preserves and Fresh Dairy Butter  
Freshly Brewed Coffee  
Selection of Teas

# Lunch Buffets

## All Buffets Include:

Freshly Baked Rolls, Loaves with Butter

Selection of Assorted Squares, Freshly Brewed Coffee and Selection of Teas

Please choose four of the following salads to accompany your Buffet:

Traditional Caesar, Lionhead Mixed Greens, Five Bean Salad, Potato Salad, Oil & Vinegar Coleslaw, Pasta Salad, Mediterranean Seven Grain Salad

## BUILD YOUR OWN BUFFET

Assorted Cold Cuts and Sandwich Fillings

Variety of Hearth Baked Rolls, Loaves, Croissants and Flavoured Wraps

Imported Mustards, Emmenthal and Cheddar Slices

Shredded Lettuce, Sliced Field Tomatoes And Kosher Dills, Whole Fresh Fruit  
(Minimum 16 people)

Build on Additional Items

Sloppy Joes \$2.95 per person, Chicken Souvlaki \$4.25 per person

Beef Tacos \$3.95 per person, Grilled Vegetable Antipasto \$2.95 per person

## FRESH SLICED BRISKET OF BEEF

Assortment of Kaisers and Rye Breads

Imported Mustards and Sliced Emmenthal

Sauerkraut, Kosher Dills and Banana Pepper Rings

(Minimum 16 people)

## TIJUANA CHICKEN

Grilled Breast of Chicken Smothered with an Apricot Mole Sauce and Glazed with a Jalapeno Havarti Served with Mexican Style Rice and, Medley of Seasonal Vegetables

## SWEET & SOUR PORK

Crispy Pork Tossed in an Orange Chile and Lime Sauce

Served with Mushroom Fried Rice And Chinese Vegetables

Substitute Pork with Chicken: Additional \$1.50 per person

## RIGATONI

Fresh Tri Colour Rigatoni Served with our Signature Smoked Chicken and Shiitake Mushroom Sausage, Grilled Vegetables Tossed in a Tomato Basil Sauce

## VEAL CUTLETS

Dipped in Egg and Parmesan Covered with Tomato Sauce and Provolone

Served with Basil and Garlic Noodles and Jump Fried Zucchini

\*16 people or less will be plated

## Plated Dinners

Freshly Baked Dinner Rolls and Flat Breads  
Choice of Soup or Salad, Medley of Seasonal Vegetables  
Choice of Dessert  
Freshly Brewed Coffee and Selection of Teas

### **Roast Prime Rib Tender Roast of Albertan Beef**

Served with Yorkshire Pudding and an Herb Jus  
(Minimum 16 people)

**Pepper Crushed Roast Striploin** Served with a Five Peppercorn Sauce  
(Minimum of 16 people)

### **10oz. Grilled Canadian AAA Striploin**

Basted with Montpellier Butter and Served with a Trio of Mushrooms

### **Grain Fed Chicken**

Lightly Breaded and Stuffed with Spinach Leaves, Ricotta and Mascarpone Cheeses Served with a Warm Tomato and Onion Relish

### **Bacon wrapped beef tenderloin Filet**

Served with a Roasted Garlic Puree and Rosemary Jus  
(Maximum of 120 people)

### **Bacon wrapped beef tenderloin Filet And Breast of Chicken**

Served with Wild Mushrooms, Carmelized Onions and Finished with Whole Grain Mustard and Port

### **Bacon wrapped beef tenderloin Filet and Oven roasted Cutlet of Atlantic Salmon**

Accompanied by Madagascan Pepper and Dry Riesling Watercress Cream Sauces

### **Supreme of Chicken And Skewer of Grilled Black Tiger Shrimp**

Topped with a Grilled Golden Pineapple Salsa

Please choose one of the following to accompany your Dinner Selection

All Meals include a choice of one of the following:

Garlic and Dill Roasted Potatoes

Baked Potato with Sour Cream and Chives

Roasted Tiny New Potatoes

Braised White and Wild Rice

# Soup

## **Classic Minestrone**

**Cream of Fire Roasted Plum Tomato** With sharp English cheddar

**Puree of Autumn Squash** With ginger, sultanas and roasted almonds

**Wild Mushroom Bisque** With Cognac and fresh rosemary

**Potato and Fennel** With stilton

**Cream of Asparagus** Garnished with fresh parmesan cheese

\*please inquire about available cold soups

# Salad

**Caesar Salad** Romaine hearts tossed in a creamy garlic dressing & topped with oven roasted croutons

**Organic Greens** With air dried cranberries, walnuts and honey mustard vinaigrette

**Lionhead Greens** Watercress, treviso, endive and sweetbaby lettuces served with hickory-smoked bacon, sliced mushrooms, and mandarins finished with a honey-yogurt dressing

**Tomato and Cucumber Salad** Served on a bed of bibb lettuce, topped with fennel, shaved parmesan and drizzled with a sundried tomato vinaigrette (maximum 120 people)

**Greek Salad** Romaine and radicchio garnished with marinated red onion, charred peppers and feta cheese Dressed with lemon organo vinaigrette

# Dessert Selection

## **Caramelized Sugar Nest**

Overflowing with fresh seasonal berries  
drizzled with a Grand Marnier and vanilla bean cream

## **Double Chocolate Fudge Cake**

Served with a Kahlua Chocolate sauce and berry coulis

## **Three Berry Brulee**

Topped with Maple Walnut Brittle ice cream

## **Cappuccino Brownie Chunk Cheesecake**

Surrounded by an extreme chocolate sauce

## **Deep Dish Apple Pie**

Studded with toffee and caramel served with French Vanilla Ice Cream

## **Chocolate Terrine**

White and dark mousses covered with ganache and served with a strawberry coulis

## **Lionhead Dinner Buffet**

Assorted Rolls and Loaves, Dairy Butter  
Crudite with Various Dips  
Mediterranean Seven-Grain Salad, Potato Salad  
Oil & Vinegar Coleslaw, Five Bean Salad  
Pasta Salad, Lionhead Mixed Greens  
With Three Dressings  
Hot Items  
Hip of Beef with Mini Kaisers  
And Condiments  
Honey Mustard Crusted Chicken  
Baked Vegetable Lasagna  
Roasted New Potatoes  
Medley of Seasonal Vegetables  
Desserts  
Assortment of Cakes  
Fresh Fruit Cocktail  
Freshly Brewed Coffee  
Selection of Teas

## **Gourmet Dinner Buffet**

Assorted Fresh Breads, Rolls and Flat Breads, With Dairy Butter  
Traditional Crudite Platter, With Various Dips  
Traditional Caesar Salad, Lionhead Mescalun Greens With Choice of Dressing  
Three Potato Salad, Charred Corn, Black Bean And Smoked Chicken Salad  
Greek Salad, Salad Nicoise, Chilled Seafood Ceviche  
Grilled Vegetable Antipasto Platter  
Shrimp Pyramid, Smoked Salmon and Sushi Platter  
Decorated Meat Platter and Condiments  
Hot Items  
Carved Roast Prime Rib  
Air Chilled Chicken Breast, With a Pommery Cream Sauce  
Oven Roasted Atlantic Salmon  
A top Braised Nappa and Bok Choy  
Penne Noddles tossed with Pesto and Grilled Woodland Mushrooms  
Roasted Chateau Potatoes  
Fresh Medley of Seasonal Vegetables  
Dessert Items  
Assorted Truffles and Petit Fours, Fresh Sliced Fruit Mirror  
Assorted Cakes and Flans, English Trifle  
Croqu'em Bouche, Domestic and Imported Cheese Board  
Freshly Brewed Coffee  
Selection of Teas  
(Minimum 80 people)



## **BREAKFAST**

1. Continental \$11.50
2. Traditional \$17.50
3. Health Breakfast \$12.85
4. Executive Continental \$15.95
5. Get Up and Go \$9.25

## **LUNCH BUFFETS**

1. Build Your Own Buffet \$22.25
2. Fresh Sliced Brisket of Beef \$23.75
3. Tijuana Chicken \$24.25
4. Sweet and Sour Pork \$25.75
5. Rigatoni with Smoked Chicken Sausage \$24.50
6. Veal Cutlet \$25.75

## **DINNER**

1. Roast Prime Rib \$47.50
2. Roast Striploin of Beef
  - a) Canadian AAA \$44.25
  - b) Black Angus market price
3. Striploin Steak
  - a) Canadian AAA \$48.75
  - b) Black Angus market price
4. Stuffed Grain Fed Chicken \$42.65
5. Filet and Rack of Lamb \$51.95
6. Filet and Breast of Chicken \$45.95
7. Filet and Salmon \$45.95
8. Chicken and Shrimp \$46.50
9. Lionhead Dinner Buffet \$42.00
10. Gourmet Buffet \$63.85

Prices are exclusive of applicable taxes and gratuities. All prices are subject to change without notice

# Cocktail Reception

Hot Hors D'Oeuvres

Sausage Rolls, Thai Chicken Satay

Beef Tenderloin Satay with Oregano

Spicy Vegetarian Spring Rolls, Honey Garlic Meatballs

Assorted Mini Quiches, Filo Purses with Goat Cheese and Sundried Tomatoes

\$24.95/dozen

Side of Smoked Salmon

Displayed with Traditional Condiments and Rye Melba (40 to 50 slices)

\$165.00

Assorted Sandwich & Flavoured Wraps

Roast Beef, Ham and Cheese, Turkey, Egg Salad, Tuna Salad

(40 pieces)\$47.25

Assorted Cocktail Canapes

Smoked Salmon with Dill, Old Cheddar and Horseradish,

Baby Shrimp and Cilantro

Smoked Virginia Ham, Foie Gras, Genoa Salami

Cream Cheese and Caviar

\$25.95/dozen

\*No Substitutions for above\*

Crudites and Dips

Garden Fresh Vegetables served with Three Dips

Serves 20 - \$35.00 ~ Serves 40 - \$70.00 ~ Serves 60 - \$100.00

Fresh Sliced Fruit Mirror

Assorted Fresh Fruit

Serves 20 - \$35.00 ~ Serves 40 - \$70.00 ~ Serves 60 - \$100.00

Pyramid or Bowl of Shrimp

100 pieces - \$219.50 ~ 50 pieces - \$109.75

### Deluxe Sweet Table

French Pastries, Assorted Cakes and Flans, English Trifle, Croqu'em Bouche  
Fresh Sliced Fruit, Freshly Brewed Coffee and Selection of Teas,

\$10.95 per person

\*Minimum 50 people

### Assorted Cheeseboard

Selection of Imported and, Domestic Cheeses, Garnished with Grapes and  
Crackers Serves 50 people \$175.00

### Assorted Danish/Muffins/Croissants

\$22.95/dozen

### Assorted Juices Grapefruit, Apple, Orange,

\$15 per pitcher

### Assorted French Pastries

\$30.95/dozen

### Assorted Bite Size Cookies

\$6.50/dozen

### Soft Drinks

\$2.70 each

### Freshly Brewed Coffee/Selection of Teas

\$1.93/cup

## **Additional Appetizers**

### **Smoked Salmon \$10.95**

With vegetable antipasto And crème fraiche

### **Meat Canneloni, Cheese Canneloni \$9.95**

With two colour sauces, Parmesan cheese and green onion

### **Shrimp Cocktail \$11.95**

Served with traditional cocktail sauce

### **Grilled Wild Mushroom Salad \$11.95**

With baby lettuce drizzled with extra virgin olive oil And balsamic vinegar

### **Antipasto Plate \$12.95**

As assortment of grilled vegetables Marinated cheeses and  
Sliced Italian delicatessen meats

### **Soup or Salad \$6.00**

As an additional course