

Coyote Creek Golf Menus

Pre Golf Breakfast

| | |
|---|------------------|
| Continental Breakfast | \$12/ person |
| Chilled Orange Juice | |
| Banana Bread, Mini Muffins, Mini Croissants & Danishes | |
| Assorted Preserves, Butter & Cream Cheese | |
| Seasonal Fresh Fruit | |
| Coffee & Tea | |
| Add Greek Vanilla Yogurt, Granola & Honey | \$2/ person |
| | |
| Gluten Free Muffins (min ½ dozen per order) | \$18 per ½ dozen |
| <i>Available upon request only</i> | |
| | |
| Freshly Baked Cookies (min dozen per order) | \$20/ dozen |
| <i>Chocolate Chip; White Chocolate Macadamia Nut; Dark Double Chocolate; Oatmeal)</i> | |
| | |
| Gluten free cookies (min dozen per order) | \$23/ dozen |
| | |
| Fresh Baked Loaf(min dozen per flavour) | \$30/ dozen |
| <i>Banana, Omega 3, Carrot, Lemon</i> | |
| | |
| Platter of Seasonal Fresh Fruit & Berries | \$130/platter |
| <i>(serves 40)</i> | |
| | |
| Coffee or Tea | \$2.50 / person |
| Assorted Bottled Fruit Juices | \$2.50 / person |
| Assorted Bottled Soft Drinks | \$2.50 / person |
| Bottled Water | \$2.50 / person |
| Muffins, Croissants or Scones | \$2 each |
| <i>(served with preserves, butter & cream cheese)</i> | |

Subject to 17% gratuity and applicable taxes



learn
practice
play

Pre Golf Lunch

Concession Coupons \$13 per person

Treat your guests to their choice of:

Sandwich or Hot Dog

Chocolate Bar, Chips or Cookie)

Alcoholic or Non-Alcoholic Beverage

Coupons may be redeemed at the Creekside Grill, on the Beverage Cart & in between Nines

Pre Golf Burger BBQ \$15 per person

BBQ Chicken, Beef or Veggie Burger

Potato Chips

Platter of Fresh Vegetables

Alcoholic or Non-Alcoholic Beverage

Available 90 minutes prior to event tee off time

Pre Golf Hot Dog or Smokie BBQ \$12 per person

BBQ Hot Dog or Smokie

Potato Chips

Platter of Fresh Vegetables

Alcoholic or Non-Alcoholic Beverage

Available 90 minutes prior to event tee off time

Subject to 17% gratuity and applicable taxes



GRANDVIEW DINNER BUFFET

\$85 per guest- including Golf

\$40 per guest- Dinner only

(Minimum 36 Guests)

Starters

Basket of Artisan Sourdough Rolls with Butter
Caesar Salad with Garlic Dressing & Asiago cheese

Your Choice of Two Entrees or Platters

Garden Greens with Crisp Vegetable Garnishes, & and your choice of Dressing
Coyote's Cabbage Slaw with Sun-Dried Cranberries, Apples and Tarragon Dressing
German Potato Salad with Hard-Boiled Egg, Mayonnaise, Dijon, Onion, Celery, Parsley & Peppers
Butter Lettuce, Roasted Pears, Prosciutto, Goat Cheese with a Red Pepper Parmesan Dressing
Baby Spinach Salad with Strawberries, Almonds, Feta & a Honey Dressing
Moroccan Couscous Tabbouleh with Minted Dressing
Charcuterie Platter- Smoked Hams, Salamis & Sausages
Cinco de Mayo Four Been Salad with Onion, Lemon & Cilantro

Choose One Accompaniment

*** Menu Includes Seasonal Vegetables ***

Roasted Nugget Potatoes
Whipped Mashed Potatoes with Green Onion, Cheddar, Monterey Jack Cheese & Butter
Roasted Sweet Potato, Yam, Parsnip & Rutabaga Casserole
Spanish Paella with Chorizo, Saffron, Onion, Garlic & Sweet Peppers
Coconut Infused Jasmine Rice

Off the Crown Verity BBQ

6oz Certified Black Angus Steak

~ OR ~

Your choice of Two Entrees

Red Curry Chicken with Sweet Bell Peppers, Snap Peas, Sweet Onion & Thai basil
Pan Fried Spinach & Feta Perogies with Onion and Kobasa Sausage & served with Sour Cream & Tomato Fresca
Blackened Basa Filets with House Cajun Spice Rub & Butter; served with papaya & pineapple salsa
Tender Peruvian Chicken Mojo with Peru Spice Blend & served with Coriander Sauce
Steamed Sea Basa with a Lemon Blanc Sauce & Atlantic Shrimp
Grilled Vegetarian Lasagna with Grilled Vegetables with Grated Mozzarella
Steamed Salt Spring Island Mussels served with Fresh Fennel, Fire Roasted Tomatoes, Garlic & Pepper Butter
Sliced Black Angus Roast Beef with red wine Au jus, buttered mushroom spätzle & crispy onion rings
Black Angus steak- Sirloin medallions with house rub and green peppercorn sauce

Desserts

An Assortment of Sweet Squares, Profiteroles, Mini Brownies,
Chocolate Cakes & a variety of Cheesecakes
Fresh Fruit Platter

Mosaic Coffee & Tea Service

Subject to 17% gratuity and applicable taxes

