

Dinner Buffets

Carved AAA Alberta Prime Rib

Dijon Peppercorn rubbed & slow roasted to medium rare

Served with a red wine demi glaze & horseradish

48

Sage Turkey with Cranberry Dressing

Canadian young turkey slow roasted

Served with our in house made stuffing

Sage infused Turkey gravy & cranberry sauce

37

Carved Honey Dijon Glazed Ham

Local Alberta ham, oven roasted & served with a Dijon Jack sauce

37

Citrus Chardonnay Salmon

Whole fillets infused with lemon, limes and oranges

Finished with a Chardonnay reduction

41

Carved AAA Alberta Roast Beef

Rosemary rubbed & slow roasted to medium rare

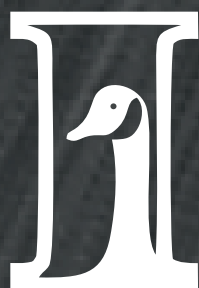
Served with a red wine demi glaze & horseradish

38

Chicken Supreme with Béarnaise

Alberta Free Range Chicken baked & served with our in house made Béarnaise

37



INGLEWOOD
GOLF AND CURLING CLUB (1980)

All buffet dinners include: Chefs choice seasonal vegetable,

Your choice of one starch & two salads, warm dinner rolls & butter

Dessert Service features: Chocolate Mousse Cups, House made seasonal tarts, assorted dessert squares, Selection of International & local cheeses, fresh fruit tray

Fresh brewed Columbian Coffee, Higgins & Burke Teas

Starch Selection

Sage rubbed roasted baby potatoes

Twice baked potato – mashed potato/bacon/green onion/cheddar cheese/sour cream served in the shell

Whipped potatoes – butter/cream/more butter

Supreme whipped potatoes – butter/cream/garlic/bacon

Baked potato – served with sour cream/bacon bits/green onion

Saffron Rice – white rice/saffron/butter

Classic Duchess – whipped potato/piped/baked

Salad Selection

Classic Caesar – romaine/garlic croutons/parmesan cheese/creamy Caesar dressing

Supreme Caesar – classic Caesar/Blue Cheese/bacon bits

Artisan – baby lettuce/shredded carrot/cucumber/grape tomatoes/selection of dressings

Spinach – roasted beets/feta/poppy seed dressing

Broccoli – mandarins/cranberries/red onion/honey poppy seed dressing

Rustic pasta – cheese tortellini/grape tomatoes/green onion/artichoke hearts/black olives/

Parmesan cheese/Italian vinaigrette

Caprese – grape tomatoes/heirloom baby tomatoes/mini bocconcini/basil/olive oil & sea salt

Greek – red & green peppers/tomato/cucumber/red onion/feta/olives/oregano

Buffets must have a minimum of 25 people

All prices are per person and are subject to 18% gratuity and 5% GST

Meal choice must be made a minimum 21 days in advance of booking

Guaranteed number of people must be confirmed 10 days in advance

Due to health regulations buffets will only be left out for 1.5 hours

We are not able to package leftover buffet items for take out