



**ASPEN LINKS  
COUNTRY CLUB  
BANQUET AND CATERING  
PACKAGE**

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*(prices are subject to change and do not include GST 5% and Gratuity 15%  
on the total bill)*

## **SNACKS & BEVERAGES**

<i>Freshly brewed Coffee or Tea Carafe</i>	<i>\$10.00 each</i>
<i>Pitcher of Juice</i>	<i>\$15.00 each</i>
<i>Pitcher of non-stop Pop</i>	<i>\$2.00 per person</i>
<i>Croissants, Muffins, Danishes and Cinnamon Buns</i>	<i>\$30.00 per tray</i>
<i>Tray of dessert Squares</i>	<i>\$30.00 per tray</i>

## **APPETIZERS & MIDNIGHT LUNCH PLATTERS**

<i>Hot Appetizer Platter:</i>	<i>\$40.00 per platter</i>
<i>(Dry Ribs, Wings, Calamari, Pan Fried Shrimp, Nachos)</i>	
<i>Vegetable Platter</i>	<i>\$30.00 per platter</i>
<i>Cheese, Pickle &amp; Crackers Platter</i>	<i>\$40.00 per platter</i>
<i>Fresh Fruit Platter</i>	<i>\$30.00 per platter</i>
<i>Assorted Deli Meat Platter</i>	<i>\$40.00 per platter</i>

*Gourmet Hors D'oeuvres Buffet:* *\$25.00 per person*  
*(maple & chipotle glazed pan-seared sea scallops, fresh dill, parsley, and lemon roasted salmon, wild mushrooms stuffed with cream cheese, chick pea cilantro & lemon hummus, Asian bbq pork skewers, chicken satay skewers, skewered beef in a red wine and mushroom reduction sauce, roasted red pepper quesadillas, Indonesian sautéed prawns, roasted vegetable tepenade and toast points, creamy cheese and spinach dip, deviled eggs, fresh spring rolls ,and caviar topped bruschetta .)*

*(platters will serve 15-20 people)*

## **TOURNAMENT SPECIALS**

*Hot Dog and Hamburger Buffet* *\$8.95 per person*  
*Choice of two salads from our salad menu, potato wedges, and condiment trays including: sliced tomatoes, cheese slices, diced onions, mustard, ketchup, relish, and pickles.*

## **BREAKFAST SELECTIONS**

### ***Continental Breakfast***

*Muffins, Danishes and Cinnamon Rolls*

*Fresh Fruit Platter*

*Assorted Juice*

*Coffee and Tea*

*\$7.50 per person*

### ***Traditional Breakfast Buffet***

*Scrambled Eggs*

*Bacon and Sausage*

*Hash Browns*

*Toast and Preserves*

*Assorted Juice*

*Coffee and Tea*

*\$9.50 per person*

### ***Aspens Executive Breakfast Buffet***

*Muffins, Danishes and Cinnamon Rolls*

*Fresh Fruit Platter*

*Eggs Benedict*

*Scrambled Eggs*

*Bacon and Sausage*

*Hash Browns*

*Assorted Juice*

*Coffee and Tea*

*\$11.00 per person*

### ***Nutritional Mid-Day Snack***

*Assorted flavored yogurt cups, fresh fruit platter, granola bars, and one bottle of water per person.*

*\$7.50 per person*

## **LUNCH SELECTIONS**

### ***Slow Roasted Beef on a Bun***

*Two Selections From our Salad Menu*

*Assorted Dessert Squares*

*Coffee, Tea, Pop*

*\$9.95 per person*

### ***Soup and Sandwich Buffet #1***

*Homemade Soup of the Day*

*Assorted fresh-made Sandwiches*

*Coffee, Tea, Pop*

*\$9.95 per person*

### ***Soup and Sandwich / Wrap Buffet #2***

*Homemade Soup of the Day*

*Assorted fresh-made Sandwiches & wraps*

*Cheese, Cracker & Pickle Tray*

*Assorted Dessert Squares*

*Coffee, Tea, Pop*

*\$12.00 per person*

### ***Pasta Buffet***

*Please Choose Two of the Following:*

*Baked Three Cheese Lasagna with Sun-dried Tomato and Basil*

*Garlic and White Wine Alfredo Sauce Served on Your Choice of Noodle:*

*Fettuccini, Spaghetti, Penne, Rotini, or Vermicelli (angel hair pasta)*

*A Reduced Bourbon and Wild Mushroom Cream Sauce*

*Served on Your Choice of Noodle:*

*Fettuccini, Spaghetti, Penne, Rotini, or Vermicelli (angel hair pasta)*

*Roasted Red Pepper Marinara Sauce Served on Your Choice of Noodle:*

*Fettuccini, Spaghetti, Penne, Rotini, or Vermicelli (angel hair pasta)*

*Grilled Garlic Ciabatta Bread*

*Caesar Salad*

*Assorted Dessert Squares*

*Add Ground Beef \$1.50, Add Chicken \$2.00, Add Seafood Medley \$3.00*

*\$14.00 per person*

## **DINNER SELECTIONS**

### ***Ukrainian Buffet***

*Handmade Cabbage Rolls, Potato and Cheese Perogies, Served with  
Ukrainian Garlic Sausage & Sauerkraut  
Two Selections from our Salad Menu  
One Selection from our Hot Vegetable Menu  
One Selection from our Potato and Rice Menu  
Fresh Rolls  
Assorted Dessert Squares*

*\$14.50 per person*

### ***Hip of Roast Beef or Honey Glazed Ham***

*Three Selections from Our Salad Menu  
One Selection from our Hot Vegetable Menu  
One Selection from our Potato and Rice Menu  
Fresh Rolls  
Assorted Dessert Squares*

*\$17.00 per person*

### ***Quarter BBQ or Lemon Herb Chicken***

*Three Selections from Our Salad Menu  
One Selection from our Hot Vegetable Menu  
One Selection from our Potato and Rice Menu  
Fresh Rolls  
Assorted Dessert Squares*

*\$15.95*

*based on one 1/4 chicken per person*

### ***8oz Canadian AAA Ribeye or Striploin Served in a Red Wine and Mushroom Reduction***

*Three Selections from Our Salad Menu  
One Selection from our Hot Vegetable Menu  
One Selection from or Potato and Rice Menu  
Grilled Garlic Ciabatta Bread  
Assorted Dessert Squares*

*\$19.95*

*based on one steak per person*

***7oz Salmon or Sole Fillet Served in a  
Honey Mustard Saffron Cream Sauce***

*Three Selections from Our Salad Menu  
One Selection from our Hot Vegetable Menu  
One Selection from our Potato and Rice Menu  
Fresh Breads  
Assorted Dessert Squares*

*\$17.95*

*based on one 7oz fillet per person*

***Traditional Christmas Buffet***

*Bronzed Oven Roast Turkey  
Fresh Herb Cashew, sweet apple, and Italian Sausage Stuffing  
Homemade Cabbage Rolls  
Three Selections from our Salad Menu  
Two Selections from our Hot Vegetable Menu  
Fresh Cranberries  
Garlic Mashed Potatoes  
Pan Gravy  
Baked Rolls  
Gourmet Dessert Table*

*\$19.50 per person*

***Carved Prime Rib Dinner***

***With au Jus and Yorkshire Pudding***

*Homemade Cabbage Rolls  
One Selection from our Gourmet Soup Menu  
Three Selections from our Salad Menu  
Two Selections from our Hot Vegetable Menu  
Garlic Mashed Potatoes  
Fresh Breads and Rolls  
Assorted Fresh Fruit Tray  
Gourmet Dessert Table*

*\$25.95 per person*

## **SALAD MENU**

*Tossed Greens with Fresh Vegetables, Topped with a Balsamic Vinaigrette or a selection of Contemporary Dressings*

*Crisp Romaine Caesar Salad with Authentic Bacon Bits and Fresh Parmesan Cheese*

*Creamy Coleslaw Salad Topped with Sautéed Cinnamon Apples*

*Potato Salad with Diced Egg and Drizzled with a Honey Mustard Dill Sauce*

*Mediterranean Bread Salad Served with Fresh Olives and Peppers in Lemon Feta Cheese Vinaigrette*

*Diced Tomato and Honey Drizzled Cucumber Salad*

*Oriental Salad Served with Fresh Snow Peas in a Sesame Oil Dressing*

## **HOT VEGETABLE MENU**

*Oriental Vegetable Stir-fry*

*Steamed Broccoli in a Warm Sharp Cheddar Cheese Sauce*

*Lemon Herb Vegetable Medley*

*Fresh Tabor Corn on the Cob*

*Baby Carrots in a Honey Dill Sauce*

*Tri Pepper Medley Drizzled with a Honey Chipotle Sauce*

## **POTATO AND RICE MENU**

*Baked potato served with sour cream, chives, butter, and authentic bacon bits*

*Garlic and Fresh Herb Mashed Potatoes*

*Scalloped Potatoes au Gratin*

*Oven Roasted Baby Potatoes*

*Rice Pilaf*

*Basmati and Wild Rice Mixture*

***Add any one of the above dishes for \$2.50 per person***

## **GOURMET SOUPS**

*Roasted Red Pepper Bisque*

*Snow Pea with Spinach and Leek*

*Wild Mushroom with Rice and a Hint of Cognac*

*Corn with Bacon and Leek Chowder*

*New England Clam Chowder*

*Fresh Seafood Chowder*

*Minestrone*

*Spicy Thai Vegetable*

*Cream of Chicken Corn Chowder*

*Potato, Leek and Caramelized Onion*

*Cream of Sweet Carrot*

***Add any one of the above soups for \$3.50 per person***

## **DECADENT DESSERTS**

*Strawberry Daiquiri New York Cheese Cake*

*Pumpkin Cheese Cake with a Bourbon White Chocolate Topping*

*Chocolate Swirl Cheese Cake*

*Peanut Butter and Cashew Cheese Cake*

*Pecan Cheese Cake with Amaretto Milk Chocolate Glaze*

*Three Layer Double Chocolate Fudge Cointreau Cake*

*Genoise Sponge Cake with Chocolate Mousse Filling*

*Kahlua Chocolate Torte*

*Mocha Pecan Torte*

***Add any one of the above desserts for \$5.50 per person***