

Celebration of Life

M E N U

\$40

Cheese & Charcuterie Board

Selection of Canadian & imported cheese,
thin slice charcuterie, marinated vegetables,
chef mixed olives, pickles, sliced baguette &
crackers

Garden Vegetable Crudites

Fresh cut vegetables, toy box tomatoes,
displayed with roasted garlic humus,
buttermilk ranch & green goddess dressing



Chef's Deli Sandwiches

Choose 4 of the following:

Italian Muffaletta, calabrese, genoa salami, rosemary ham,
provolone, pesto, olive tapenade

Egg Salad Sliders, brioche buns, radish, lettuce

Grilled Vegetable Wraps, portobello, bell peppers, zucchini,
pickled red onion, PB boursin

Turkey Cheddar Wrap, cranberry mayo, lettuce

Roast Beef, remoulade sauce, caramelized onions, lettuce

Grilled Chicken Ciabatta, pesto aioli, arugula, sundried tomato

Tuna Salad on Multigrain, green onions, pickles, lettuce

*Seasonal Fruit,
Berries & Desserts*

Double Chocolate Brownie, Nanaimo Bars,
Strawberry Cheesecake Bites



Buffet Enhancements

Smoked Salmon Display
+ \$19 per person

Cold smoked lox, hot smoked and candied salmon, pickled onions, capers, herbed cream cheese, crostini & crackers

Chilled Prawns
+ \$14 per person

House cocktail sauce, roasted garlic & lemon aioli, chutney

Chef's Carving Station
+ \$22 per person

Slow roast beef strip loin, buns, whole grain mustard, horseradish mayo

Slider Bar
+ \$14 per person

Grilled beef sliders, cheddar, bacon, burger sauce
Pulled pork sliders, tangy slaw, brioche bun

Ice Cream Sundaes
+ \$12 per person

Pre scooped vanilla & chocolate ice cream
Whipped cream, strawberry, caramel & chocolate sauce
Maraschino cherries, chopped peanuts, sprinkles

Canapés

Minimum order 5 dozen

Cold Canapés \$34 per dozen

Ahi Tuna Tataki on sesame wonton crisps, avocado wasabi crème fraiche
Smoked Salmon, toasted rye bread, herb cream cheese, pickled shallots, dill
Eggplant Caponata, multigrain crostini, feta crumble
Rock Crab in Cucumber Cup, chipotle & sundried tomato aioli
Beef Carpaccio, garlic aioli, basil oil, balsamic, parmesan

Hot Canapés \$32 per dozen

Crispy Vegetarian Spring Rolls, sweet chili dip
Mini Vegetarian Samosas, tamarind chutney
Chicken Satay, spicy peanut sauce, crispy onions, cilantro
Sundried Tomato Arancini, pesto aioli, parmesan
Grilled Beef Skewers, garlic ginger glaze, scallions

Premium Canapés \$38 per dozen

Bacon Wrapped Scallops, maple black pepper glaze
Pesto Prawn Skewers
Mini Crab Cake Bites, sundried tomato & basil aioli
Truffle & Mushroom Arancini, tomato roasted garlic aioli

P I T T M E A D O W S
G O L F C L U B

