

Sunnybrook Golf Club



Luncheon Package

Buffet \$28.00

Salad

Choose One

Baby Greens, Glazed Nuts, Crumbled Bleu Cheese,
Dried Cranberries, Balsamic Vinaigrette

Or

Traditional Caesar Salad with Croutons,
Bacon, Tomato and Creamy Parmesan Dressing

Entrées

Grilled Carved Flank Steak with Horseradish Sauce and SGC Steak Sauce

Pasta Primavera with Seasonal Roasted Vegetables, Grilled Chicken
and Parmesan Cream Sauce

Pan Roasted Salmon with Ginger Leek Cream Sauce

Accompaniments

Choose one Starch and one Vegetable

Roasted Potatoes and Shallots or Whipped Potatoes

Parmesan Asparagus, or Steamed French Beans

Dessert

Cookies, Fruit and Ice Cream Sundae Bar

Mini Desserts Enhancement \$8.00 per Person

Any changes in menu may incur additional costs

Price includes Coffee, Tea, Ice Tea, Lemonade

SGC Plated Luncheon Suggestions

All entrees are served with a choice of one soup or salad
Included in the meal are the chef's choice of seasonal vegetables,
appropriate sides, rolls, butter, ice cream sundae bar, coffee and tea.

All steaks are served Medium Rare unless otherwise
requested in advance by the host.

Please select one entree. If a choice of two or more is selected,
a 20% surcharge will be added to the price of each entrée selected.
Combination plates will be customized to your taste and priced accordingly.
Please note any dietary needs or allergies. Our Executive Chef will be happy
to prepare any dish that may not be listed on our menu.

Oven Roasted Chicken Breast, Pan Jus - 25

Chicken Curry, Rice, Condiments - 22

Petite Filet Mignon, Wild Mushroom Demi-Glace - 40

Australian Sea Bass, Risotto Du Jour, Romesco Sauce - 35

SGC Crab Cake (1) or (2), Dijonnaise, Sweet Potato Wedges, Slaw - 19/30

Seared Ahi Tuna, Ginger Soy, Baby Greens, Avocado, Wasabi - 25

Pan Roasted Salmon Filet, Ginger Leek Cream Sauce – 25

Mini Desserts Enhancement \$5.00 per Person

Luncheon Enhancements

Passed Hot Hors d'oeuvres

Select four
No substitutions
\$15.00 per person (one hour)

Mini Franks in a Blanket
Spanikopita
Vegetable Spring Rolls
Brie and Raspberry in Filo
Mini Chicken Quesadilla
Buffalo Chicken Empanada
Assorted Mini Quiche
Tomato Bruschetta
Artichoke, Spinach Tart

Assorted Domestic and Imported Cheeses, Crudité and Imported Mustard
\$8.00 per person

Charcuterie Display
(assorted of Italian meats)
\$5.00 per person

Mini Desserts Enhancement \$5.00 per Person

Changes or Special Menu Requests Can and Will Be Accommodated at a Surcharge
All prices are quoted per person and do not include 6% tax or 20% service

Beverage Price List

\$150 per Bottle

Belvedere, Chivas Regal, Glen Fiddich, Glenmorangie, Grey Goose,
Johnnie Walker Black, Tanqueray 10

\$ 110 per Bottle

Dewar's, J&B, Tullamore Dew, Makers Mark, Crown Royal,
Bombay Sapphire, Kettle One, Jameson, Tanqueray, Mount Gay

\$ 95 per Bottle

Johnnie Walker Red, Old Grand Dad, Jack Daniels, Titos
Cutty Sark, Absolute, Beefeaters, Stolichnaya, Bombay, Myers

\$ 90 per Bottle

Jim Beam, V.O., Canadian Club, Goslings,
Southern Comfort, Bacardi Rum, Seagram's 7, Sweet and Dry Vermouth

House Wines

Sycamore Lane Chardonnay	1.5L	\$ 40.00
Peirano Estate Chardonnay	750ML	\$ 40.00
Altana Pinot Grigio	1.5L	\$ 40.00
Ballard Lane Sauv Blanc	750ML	\$ 40.00
Sycamore Merlot	1.5L	\$ 40.00
Peirano Estate Cabernet	750ML	\$ 40.0

Miscellaneous

\$ 8.00 per Beer (*import, domestic & draft*)

\$ 4.00 per San Pellegrino 12 oz bottle

\$ 2.50 per for Sodas

- **Bottle Counts are to the Tenth of the Bottle**
- **Specialty Wines and Champagnes Available on Separate List**
- **Cordials Available at Additional Charge**
- **There will also be a Separate Charge of \$125.00 per Bartender and Carver**
- **One Bartender per 50 Guests**
- **Deposits are non-refundable**
- **Cancellations up to 5 days host is responsible for the cost of food of the guaranteed guest count**