

Georgetown Golf & Country Club

R.R. #4, Georgetown, Ontario Canada L7G 4S7

Home for

DANBE CATERING

"We Cater To Everything Worldwide"

Danbe Catering is NOW GOING MOBILE

and can now travel to different locations to serve you better than ever!

We are more than a Championship Golf Course set in the Niagara Escarpment.

We are home for those special times, banquets, seminars, private meetings, weddings or simple get togethers.

WE ARE HERE FOR YOU!

DINNER MENU

ENTREE

- 1. PRIME RIB OF BEEF AU JUS - 10 oz.**
cut and roasted to your requirements **\$24.00**
- 2. COUNTRY STYLE ROAST BEEF**
sliced hip of beef seasoned to Perfection **\$22.00**
- 3. 10 oz. STRIPLOIN STEAK**
B.B.Q.'d on our own pit to your liking **\$25.00**
- 4. ROASTED PHEASANT**
with wild mushrooms and berries **\$26.00**
- 5. POACHED CHICKEN BREAST (12 oz.)**
served with dijon mustard, champagne mushroom sauce **\$24.00**
- 6. ROASTED TURKEY**
and all the trimmings **\$25.50**
- 7. PASTA DINNER**
a mountain serving with your choice of 500 sauces **\$17.00**
- 8. STUFFED PORK TENDERLOIN MEDALLIONS**
wrapped in bacon, served with red wine sauce **\$25.00**
- 9. STUFFED QUAIL À LA PROVENCAL**
\$25.00

Dinner menu entrées include relish tray, house salad, potato or rice, 2 vegetables, fresh baked rolls, dessert, coffee or tea.

BANQUET ROOMS, LINENS, STAFF, SET-UP & CLEAN-UP ARE ALL INCLUDED.
All prices are subject to P.S.T. & G.S.T. tax and 15% gratuity.

VEGETABLE CHOICES

- Cauliflower
- Baby Glazed Carrots
- Green Beans with Almonds
- Broccoli
- Green Peas
- Mixed Fresh Vegetables
- Stewed Tomatoes
- Brussel Sprouts

DESSERT CHOICES

- Fresh Baked Pie
- Black Forest Cake
- Ice Cream
- Sherbet
- Fruit Cocktail
- Cheesecake
- Bread Pudding
- Belgian Chocolate Mousse Cake
- Grand Marnier Cake
- Cheese Plate

Menus are suggestions only. Special dishes or full menus can be created in conjunction with our catering department. Menu choice is required 3 weeks in advance of your function and final number guaranteed 48 hours prior. You will be billed on that basis.

APPETIZER CHOICES

- Soup \$1.75 / person
Bruschetta \$1.00 / person
Pasta Appetizer \$4.25 / person
Terrine Plate (duck or venison) \$5.25 / person

BUFFETS

BUFFET LUNCH OR LATE SNACK

Pickles, Olives, Celery, Carrot Sticks, Cheese & Crackers, Chef Salad or Caesar Salad, Pasta Salad, Cole Slaw, Potato Salad, Five Assorted Cold Meats, Fresh Kaisers & Butter, Fruit Salad, Coffee or Tea

\$10.95 per person

BUFFET #1

Minimum 50 People

Relish Tray, Caesar Salad, Potato Salad, Cole Slaw, Sliced Tomatoes and Cucumber Vinaigrette, Marinated Mushrooms, Devilled Eggs, Five Assorted Cold Meats, Cheese and Crackers, Lasagna (any style or type), Fettuccine Alfredo or Jambalaya, Fruit Cocktail, Fresh Baked Rolls, Coffee or Tea

\$18.95 per person

*Roast Beef may be added for \$3.00 more per person.

BUFFET #2

Minimum 50 people

Relish Tray, Marinated Egg Plant, Five Assorted Cold Meats, Potato Salad, Cole Slaw, Pasta Salad, Caesar Salad, Assorted International Cheese Tray, Roast Hip of Beef, Baked Ham, Parisian Potatoes or Baked, Vegetable in Season, Fresh Baked Rolls and Butter, Assorted Pie, Cake Pastry Tray, Coffee or Tea

\$26.95 per person

If you have any Allergies or Special dietary requirements, please let us know!

PAYMENT:

Certified Cheque Required Day Before Function
A \$500.00 NON-REFUNDABLE DEPOSIT IS REQUIRED
to confirm and book your date.
This deposit will be applied to the final total of your banquet, or relinquished if you cancel.

COCKTAIL RECEPTIONS

- DEVILLED EGG PLATTER** with Caviar Tops
50 pieces **\$40.00**
- ASSORTED FINGER SANDWICHES**
50 pieces **\$37.00**
- HOT HORS D'OEUVRES**
50 pieces per tray
1. Swedish Meat Balls
 2. Mini Egg Rolls
 3. Chicken Livers (wrapped in bacon)
 4. Ocean Snacks
 5. Sausage Rolls
 6. Mini Quiche Lorraine
 7. Calamari
- \$43.00**
- ASSORTED INTERNATIONAL CHEESE TRAY** with fruit garnishes and an assortment of crackers
Serves 35+ people **\$65.00**
- FRESH VEGETABLES & TWO DIPS**
Serves 35+ people **\$35.00**
- CHOCOLATE DIPPED STRAWBERRIES**
per dozen **\$7.00**
- CHOCOLATE TRUFFLES** **75'**
- SWEET TABLE** (minimum 100 people)
A variety of Cakes, Flans, Trifle Pastries, Fresh Fruit, International Cheeses, Tea, Coffee and Juices (all decorated with fresh Flowers and Ice Sculptures)
\$6.95 per person

PACKAGES

- #1. Your choice** of a full sit down dinner, 2 pours of our house wine, fresh flower arrangements, full linen package, Late Night Coffee Station, D.J. (5 hours)
\$40.00 per person
- #2. Hot Hor D'oeuvres** when your guests arrive. Your choice of a full sit down or buffet dinner, 2 pours of our imported house wine, fresh flower arrangements, full linen package, champagne for the toasting. Late night coffee station with assorted pastry trays, D.J. Music all night (7 hours)
\$50.00 per person
- #3. A Package Created** to suit your personal requirements by our very Experienced Catering Department.

WE ALSO HAVE IDEAL AREAS
ON SITE AMONGST OUR GARDENS & FAIRWAYS
FOR YOUR CEREMONY OR RECEPTION.

BOOK YOUR CHRISTMAS PARTY NOW! WE HAVE PACKAGES TO SUIT ANY BUDGET.

For Catering or Meetings

Call 905-877-8468 or 877-6011 Fax: 905-877-0766

Contact Dan Bruton or Denise Dunsmore