

Prince George Golf and Curling Club Birdie Buffet Package

Dinner Rolls with Butter
Assorted Pickles and Olives
Chefs Choice Dinner Vegetables

Salad options (choose 2)

Caesar Salad with Parmesan and Garlic Croutons
Garden Salad with a Selection of Dressings
Potato Salad with Sour Cream Dressing and Fresh Dill
Quinoa Salad with Mixed Greens, Beets and Goat Cheese
Greek Salad with Kalamata Olives and Feta
Macaroni Salad with Cheddar and Diced Ham

Accompaniment options (choose 1)

Herbed Rice Pilaf
Pesto Roasted Potatoes
Buttery Mashed Potatoes
Roasted Root Vegetables
Penne with Creamy Pesto Alfredo
Greek Roasted Potatoes

Protein options (choose 1)

Carved Roast Beef with Gravy
Fresh Herb Marinated Roasted Chicken Breast
Breaded Pork Schnitzel with Mushroom Gravy
Chicken Legs Roasted with Lemon, Garlic and Oregano
Low and Slow Braised Pork Ribs with BBQ Glaze
Roasted Pork Loin with Honey Dijon Glaze or Mushroom Sauce
Chicken Souvlaki Skewers with House-Made Tzatziki
Signature Prime Rib with Red Wine Jus (add \$5)
Maple Pecan Crusted Salmon Filet (add \$2)

Fresh Fruit Tray and Assorted Dessert Squares

\$28.95 Per Person plus Tax and 15% Gratuity

Prince George Golf and Curling Club Eagle Buffet Package

Dinner Rolls with Butter
Assorted Pickles and Olives
Chefs Choice Dinner Vegetables

Salad options (choose 2)

Caesar Salad with Parmesan and Garlic Croutons
Garden Salad with a Selection of Dressings
Potato Salad with Sour Cream Dressing and Fresh Dill
Quinoa Salad with Mixed Greens, Beets and Goat Cheese
Greek Salad with Kalamata Olives and Feta
Macaroni Salad with Cheddar and Diced Ham

Accompaniment options (choose 2)

Herbed Rice Pilaf
Pesto Roasted Potatoes
Buttery Mashed Potatoes
Roasted Root Vegetables
Penne with Creamy Pesto Alfredo
Greek Roasted Potatoes

Protein options (choose 2)

Carved Roast Beef with Gravy
Fresh Herb Marinated Roasted Chicken Breast
Breaded Pork Schnitzel with Mushroom Gravy
Chicken Legs Roasted with Lemon, Garlic and Oregano
Low and Slow Braised Pork Ribs with BBQ Glaze
Roasted Pork Loin with Honey Dijon Glaze or Mushroom Sauce
Chicken Souvlaki Skewers with House-Made Tzatziki
Signature Prime Rib with Red Wine Jus (add \$5)
Maple Pecan Crusted Salmon Filet (add \$2)

Fresh Fruit Tray and Assorted Dessert Squares

\$32.95 Per Person plus Tax and 15% Gratuity

Prince George Golf and Curling Club Hole in One Buffet Package

Dinner Rolls with Butter
Charcuterie and Cheese Tray with Assorted Pickles and Olives
Chefs Choice Dinner Vegetables

Salad options (choose 3)

Caesar Salad with Parmesan and Garlic Croutons
Garden Salad with a Selection of Dressings
Potato Salad with Sour Cream Dressing and Fresh Dill
Quinoa Salad with Mixed Greens, Beets and Goat Cheese
Greek Salad with Kalamata Olives and Feta
Macaroni Salad with Cheddar and Diced Ham

Accompaniment options (choose 2)

Herbed Rice Pilaf
Pesto Roasted Potatoes
Buttery Mashed Potatoes
Roasted Root Vegetables
Penne with Creamy Pesto Alfredo
Greek Roasted Potatoes

Protein options (choose 3)

Carved Roast Beef with Gravy
Fresh Herb Marinated Roasted Chicken Breast
Breaded Pork Schnitzel with Mushroom Gravy
Chicken Legs Roasted with Lemon, Garlic and Oregano
Low and Slow Braised Pork Ribs with BBQ Glaze
Roasted Pork Loin with Honey Dijon Glaze or Mushroom Sauce
Chicken Souvlaki Skewers with House-Made Tzatziki
Signature Prime Rib with Red Wine Jus (add \$5)
Maple Pecan Crusted Salmon Filet (add \$2)

Fresh Fruit Tray and Assorted Dessert Squares

\$38.95 Per Person plus Tax and 15% Gratuity