



Golf Events (Buffet Options)

Welcome to Silver Lakes Conference Centre. Chef has prepared the following buffet menus for your review. If you would prefer something different, Chef will be happy to assist you in creating the appropriate menu for your event

Buffet Package #1

Assorted rolls, whipped butter, choice of 2 salads, Chefs seasonal hot vegetables, choice of potato/ starch, grilled chicken supreme with an herbed jus, fruit platter and cakes for dessert, tea and coffee service. \$30.00

Buffet Package #2

Assorted rolls, whipped butter, choice of 2 salads, Chefs seasonal hot vegetables, choice of potato/ starch, pan-seared salmon with a dill crème, fruit platter and cakes for dessert, tea and coffee service. \$30.00

Buffet Package #3

Assorted rolls, whipped butter, choice of 2 salads, Chefs seasonal hot vegetables, choice of potato/ starch, grilled chicken supreme with an herbed jus, pan-seared salmon with a dill crème, Chefs choice of a hot pasta dish, fruit platter and cakes for dessert, tea and coffee service. \$34.00

Buffet Package #4

(Tournament Coordinator Favorite)

Assorted rolls, whipped butter, choice of 2 salads, Chefs seasonal hot vegetables, choice of potato/ starch, grilled chicken breast supreme and a slow roasted rib portion, house made Barbeque sauce, a dessert station with fresh fruit, squares and cakes for dessert, tea and coffee service. \$33.00

Prices and menu items may vary and are subject to administration fees and applicable taxes.



Buffet Package #5

Assorted rolls, whipped butter, choice of 2 salads, Chefs seasonal hot vegetables, choice of potato/starch, Choice New York Striploin Steak, sautéed mushrooms and onions, a dessert station with fresh fruit, squares and cakes for dessert, tea and coffee service.

10 oz. New York Striploin - \$43.00

8 oz. New York Striploin - \$37.00

Buffet Package #6

Assorted rolls, whipped butter, choice of 1 salad, vegetarian and meat lasagna, tortellini with a cream sauce, penne with a tomato sauce and meat balls, pasta swirls with rose sauce and vegetables, with New York Style Cheesecake, assorted berry sauce, tea and coffee service.

\$26.00

Prices and menu items may vary and are subject to administration fees and applicable taxes.



Evening Events (Buffet Options)

Salads

- Seasonal Greens** – seasonal lettuces, assorted vegetable accompaniments, dressings
Caesar – crisp romaine, light garlic dressing, parmesan, herbed croutons
Pasta – assorted vegetables with penne pasta, Italian style dressing
Greek – peppers, red onion, tomato, olives, tomato, feta with a creamy Greek dressing

Potato/Starch

- Roasted Garlic Mash** – slow roasted garlic puree, Yukon Gold potato, lightly seasoned
Roasted Reds – mini-reds, seasoned with oregano and roasted until crisp
Rice Pilaf – domestic and wild grains, flavourful stock, aromatic vegetables, oven-steamed
Penne Pasta – al dente pasta with a creamy tomato basil sauce, parmesan
Baked Potato (\$1) – traditional toppings, smoked bacon, scallions, aged cheddar, sour cream

Dessert Upgrade

Upgrade your dessert table with pies & cheesecakes or perhaps a plated creation from the Chefs repertoire

- * Triple Chocolate Mousse
- * Apple Blossom, vanilla ice cream, caramel sauce
- * Chocolate Raspberry Mousse
- * Chocolate Pecan Caramel Tart
- * Apple Crumble, vanilla ice cream, caramel sauce
- * Phyllo wrapped cheesecake with mixed berry coulis