

earl grey golf club

catering package

we are committed to providing our members and guests with an outstanding selection of food and beverage services.

we are perfectly located to accommodate groups of up to 180 from all across the city.

whether it's a cocktail reception or a sit down dinner, earl grey will provide extraordinary food, remarkable service and an overall experience that will more than exceed your expectations.

please feel free to contact us to discuss your requirements and answer any questions you may have.

stephanie eidsness

food & beverage manager

403-249-5548 ext 224

steph@earlgreygolfclub.com

earl grey golf club – 6540 20th street sw – calgary, alberta t3e 5l2

www.earlgreygolfclub.com - 403-249-5548

breakfast

earl grey breakfast buffet \$29

scrambled eggs (local omega-3)
home style potatoes
breakfast sausage & bacon
pancakes with berry compote
seasonal fruit salad
fresh bread with toaster
selection of fresh baked goods
butter, jams & preserves
freshly brewed coffee
traditional & herbal teas

continental breakfast \$17

seasonal fruit salad
fruit yogurts & granola
selection of fresh baked goods
butter, jams & preserves
freshly brewed coffee
traditional & herbal teas

coffee break selections

selection of fresh baked goods **\$2.5**
assorted bagels & cream cheese **\$4**
smoked salmon with cream cheese, capers & red onions **\$6**
freshly baked chocolate chip cookies **\$3**
seasonal fruit tray **\$4.5**
freshly brewed coffee **\$3**
bottled juice **\$3.75**
bottled pop **\$3.25**
bottled water **\$2.25**
canned pop **\$2.25**

lunch buffets

working lunch buffet \$29

soup du-jour
assorted sandwiches & wraps
artisan spring greens with dressings
chef's choice of one additional salad
crudités & dip
seasonal fruit tray
assorted pastries
freshly brewed coffee
traditional & herbal teas

bbq lunch buffet

choice of one:
grilled chicken breast **\$18**
beef burger **\$16**
chef's choice sausage **\$16**
served with buns and condiments
chef's choice of two salads
assorted cookies

lunch plate service

plate service lunch choices include:

entrée & dessert
bakery fresh rolls
freshly brewed coffee, traditional & herbal teas

entrées

5oz roasted atlantic salmon with citrus butter sauce,
parmesan risotto, market vegetables & crispy leeks

\$36

roasted chicken supreme with forest mushroom ragout,
mashed potatoes & market vegetables

\$36

slow roasted pork tenderloin medallions with bacon jam,
mango chutney risotto & grilled asparagus

\$33

butternut squash ravioli with rose sauce,
ratatouille & market vegetables

\$35

*if you wish to offer your guests a choice between two entrees,
there will be a supplemental charge of \$5 per person & final
numbers must be received seven days prior to the event*

lunch plate service

desserts

cookies & cream
white chocolate gelato,
lemon vanilla cookies, raspberry coulis

apple pie spring rolls
vanilla bean gelato
caramel sauce

vanilla panna cotta
white chocolate crumb
passion fruit & mango marmalade
(gluten free)

raspberry & lemon
vanilla shortcake, raspberry sorbet
lemon curd, raspberry compote

chocolate sundae
almond dark chocolate brownie
milk chocolate caramel
strawberry sorbet, mixed berries