

# 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](mailto:steph@earlgreygolfclub.com)

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

[www.earlgreygolfclub.com](http://www.earlgreygolfclub.com) - 403-249-5548

dinner buffets

**earl grey prime rib buffet \$65**

carved aaa alberta prime rib roast with horseradish & jus  
one hot entrée  
artisan spring greens with assorted dressings  
choice of three additional salads  
crudités & dip  
oven roasted baby yukon gold potatoes  
market vegetables  
selection of canadian & imported cheese  
seasonal fruit tray  
bakery fresh rolls  
assorted pastries & desserts  
freshly brewed coffee  
traditional & herbal teas

**hot entrées**

slow roasted pork loin with apple mango chutney  
smoked paprika & onion roasted chicken  
roasted chicken with house made apple bbq sauce  
poached atlantic salmon with house made teriyaki sauce  
poached atlantic salmon with white wine cream reduction  
butternut squash ravioli with garlic cream sauce

**salads**

caesar  
greek  
sundried tomato pasta  
roasted vegetable & pesto pasta  
artichoke & tomato  
coleslaw  
asian coleslaw  
greek quinoa  
creamy potato

dinner buffets

**lady grey buffet \$59**

two hot entrées  
artisan spring greens with assorted dressings  
choice of two additional salads  
crudités & dip  
oven roasted baby yukon gold potatoes  
market vegetables  
selection of canadian & imported cheese  
seasonal fruit tray  
bakery fresh rolls  
assorted pastries & desserts  
freshly brewed coffee  
traditional & herbal teas

**hot entrées**

aaa alberta beef top round with mushroom or peppercorn jus  
slow roasted pork loin with apple mango chutney  
smoked paprika & onion roasted chicken  
roasted chicken with house made apple bbq sauce  
poached atlantic salmon with house made teriyaki sauce  
poached atlantic salmon with white wine cream reduction  
butternut squash ravioli with garlic cream sauce

**salads**

caesar  
greek  
sundried tomato pasta  
roasted vegetable & pesto pasta  
artichoke & tomato  
coleslaw  
asian coleslaw  
greek quinoa  
creamy potato

## dinner plate service

all dinner plate service choices include:  
starter, entrée, dessert, bakery fresh rolls  
freshly brewed coffee, traditional & herbal teas

### **entrées**

6oz aaa alberta beef tenderloin with red wine jus,  
whipped potatoes, market vegetables

**\$78**

8oz aaa prime sirloin steak with brandy peppercorn jus,  
whipped potatoes, market vegetables & crispy onions

**\$60**

6oz roasted atlantic salmon with citrus butter sauce,  
parmesan risotto, market vegetables & crispy leeks

**\$51**

roasted chicken supreme stuffed with  
goat cheese & wild mushrooms, mushroom cream reduction,  
whipped potatoes & market vegetables

**\$53**

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

**\$53**

*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 submitted seven days prior to event*

## dinner plate service

### **starters**

artisan spring greens with honey mustard dressing, feta cheese, candied pecans, dried cranberries & garden fresh vegetables

artisan spring greens with raspberry lemonade dressing, goat cheese, toasted almonds, strawberries & garden fresh vegetables

caesar salad with house made croutons, house made dressing, bacon bits & shredded parmesan cheese

butternut squash & sweet potato soup  
coconut crème fraiche

wild forest mushroom soup with chive oil

garden tomato soup with mascarpone cheese

roasted red pepper tortilla soup with avocado, feta cheese & cilantro

dinner 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  
*(gluten free)*

## cocktail receptions

### hot hors d'oeuvres

price per dozen  
minimum of four dozen of each item ordered

### sliders \$33

beef & cheddar with lettuce, tomato & bbq aioli  
lemon grass chicken thigh with lemon aioli & pickles  
beef with bacon ranch

### mini quiche \$30

bacon & sausage  
asparagus & swiss cheese  
smoked salmon

herb & tomato stuffed tiger prawns wrapped  
in double smoked bacon **\$36 gf**

breaded tiger prawns **\$36**  
chef's choice cocktail sauce

butter chicken skewers **\$32 gf**

thai curry chicken skewers **\$32 gf**

assorted shrimp & pork dim sum **\$32**

sweet chili meatball bites **\$30**

vegetarian spring rolls with chili lime plum **\$30**

pan fried japanese dumplings with traditional gyoza sauce **\$28**

deep fried pork pot stickers **\$28**

## cocktail receptions

### **cold hors d'oeuvres**

price per dozen

minimum of four dozen of each item ordered

tuna tartare on a wonton crisp with sweet corn aioli **\$36**

baby potato with sour cream & bacon **\$28 gf**

smoked duck with onion crisps & chive aioli on crostini **\$36**

chicken mojito bites **\$31 gf**

grilled vegetables & goat cheese spoon with  
blueberry balsamic reduction **\$30 gf**

chilled italian sausage & artichoke skewer with  
sun dried tomato, roasted red pepper & fresh basil **\$31**

watermelon, feta & cucumber skewer with  
micro greens & crushed pistachios **\$30 gf**

chilled beet with goat cheese mousse  
& crushed pistachios **\$30 gf**

earl grey tea cured salmon on pumpernickel  
with whipped dill cream cheese **\$34**

tomato & bocconcini with balsamic aioli & pesto on crostini **\$27**



cocktail receptions

**trays & add-ons**

**price per person**

*unless otherwise noted*

fresh seasonal fruit **\$4.5**

charcuterie & deli meats **\$6.5**

selection of canadian & import cheese **\$6**

garden fresh crudités & dip **\$3.5**

grilled vegetable platter with blueberry balsamic reduction **\$5**

earl grey cured salmon  
pickled shallots, deep fried capers, whipped dill cream cheese  
**\$200 gf** (serves 30)

poached jumbo shrimp  
with lemon wedges & mango cocktail sauce  
**\$275 gf** (100 pieces)

spinach dip with toasted baguette **\$4.5**

fresh bruschetta with toasted baguette **\$4**

hummus & pita chips **\$4**

house made tortilla chips with salsa **\$3 gs**

house made chips & dip **\$3 gs**

assorted pastries & squares **\$4.5**

fresh baked mini chocolate chip cookies **\$3**

cocktail receptions

**live stations**

**price per person**

**build your own salad \$21**

artisan greens, spinach, kale, chilled poached salmon, roasted chicken, almonds, hard boiled eggs, crumbled feta, cheddar cheese, blue cheese, avocado, snap peas, cherry tomatoes, carrots, peppers, cucumber, raisins, dried cranberries, dried apricots, sunflower seeds, assorted dressings

**soft tacos \$21**

warm flour tortillas, shredded ground beef, shredded chicken, mixed cheese, lettuce, green onion, black olives, cilantro, limes, salsa, sour cream, guacamole, valentina hot sauce

**beef sliders \$10**

grilled sliders, brioche buns, creamy blue cheese sauce, bacon ranch, diced onions, shredded lettuce, pickles, ketchup, mustard, mayo

**poutine \$21**

house made twice cooked fries, sweet potato fries, bbq pulled pork, sautéed mushrooms, caramelized onions, cheese curds, mixed cheese, house made gravy