



**IRISH HILLS**  
Golf & Country Club

# DINNER PLATED

**3-Course Plated Dinner: Soup or Salad, Entree, Dessert...\$40pp**

**4-Course Plated Dinner: Soup or Salad, Appetizer, Entree, Dessert...\$55pp**

**5-Course Plated Dinner: Soup, Salad, Appetizer, Entree, Dessert...\$75pp**

## CHOOSE YOUR SOUP...

Tomato & Basil Puree with Parmesan  
Wild Mushroom with Herb Crème Fraiche  
Veg & Lentil Soup with Tomato Salsa  
Sweet Green Pea Puree, Minted Cream  
Cream of Leek & Potato, White Cheddar  
Asian Vegetable Broth  
Tuscan White Bean Cappuccino,  
Essence of Black Truffle

## CHOOSE YOUR APPETIZER...

-Pan Seared Scallop  
Sweet Chili Lime Butter, Asian Slaw

-Salt & Pepper Roasted Baby Pear  
Prosciutto Wrapped, Crisp Bread, Herbed Chevre

-Roasted Vegetable Strudel  
Goat Cheese, Fig & Balsamic Drizzle

-Mediterranean Marinated Beef Cigar  
Lemon Garlic Aioli

-Classic Shrimp Cocktail  
Horseradish Infused Seafood Sauce

## CHOOSE YOUR SALAD...

-The Albatross  
Mixed Greens, Poppy Seed Vinaigrette  
(cherry tomatoes, cucumber, red onion,  
mandarin oranges, dried cranberries, candied seeds)

-Classic Caesar Salad  
romaine greens, garlic croutons & creamy parmesan dressing

-Mediterranean Quinoa Salad  
cherry tomatoes, green onion, artichokes,  
cucumber, sweet peppers, black olives, feta  
Lemon, Garlic, Oregano Vinaigrette

-Garden Fresh Greens  
leafy mixed greens, carrots, radish,  
cherry tomatoes, cucumbers  
House Vinaigrette

-Asian Rice Noodle Slaw  
Vermicelli Rice Noodles, Schezwan Chili Glaze,  
Rice Wine Vinaigrette  
carrots, bean sprouts, snow peas,  
red onion, water chestnuts

-Tomato and Bocconcini  
dressed mixed greens, basil pesto and balsamic glaze

**\*ALL PLATED DINNERS COME WITH BAKERY FRESH BREADS & BUTTER**



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## CHOOSE YOUR ENTRÉE...

-Roast Pork Loin  
Roasted Red Pepper & Tomato Jam  
Caramelized Onion Barley Risotto & Asparagus  
Red Pepper Sauté

-Roast Chicken Breast  
Oxford Blueberry Salsa  
Garlic Smashed Potatoes, Garden  
Fresh Vegetable Medley

-Filet of Atlantic Salmon (Vegetarian Try Tofu)  
Horseradish & Pesto Crusted  
Smashed Potatoes &  
Garden Fresh Vegetable Medley

-Shrimp & Scallop Sauté  
White Wine Cream Sauce, Tomatoes,  
Onions, Garlic, Green Onions, Garlic Crostini

-Beef Striploin  
Parmesan Herb Butter Fresh Arugula  
Roasted Potato Medallions,  
Asparagus Red Pepper Sauté

-Chicken Parm  
Panko Crusted, Sweet Basil Marinara,  
Triple Cheese Blend Penna a la Rosa,  
Garden Medley of Vegetables

-Vegetarian Strudel  
Pesto Roasted Vegetables in Puff Pastry  
Tomato & Herb Ragout

-Vegetarian Tart  
Wild Mushroom Ragout, Goat Cheese,  
Caramelized Onions, Braised Leeks



## DESSERT...

Classic Crème Brule  
Southern Comfort Pecan Tart with  
Seasonal Fresh Berries & Whipped Cream  
Fresh Fruit Martini with Minted Simple Syrup  
Rum & Brown Sugar Caramelized Bananas on  
Pound Cake with Whipped Cream  
Citrus Biscuit with Fresh  
Seasonal Fruit & Whipped Cream  
White Chocolate Brownie with  
Milk Chocolate Dipped Strawberry





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# DINING BUFFET

~ MINIMUM 30 PEOPLE ~ \$37 PER PERSON ~

**ADD ONS:** a second hot entree...\$5pp | a chef live carvery... \$5pp

## ONE - Rolls & Butter

Upgrade to Breads & Spreads, add \$3pp

## TWO - Leafy Greens

Choice of one of the following  
Spinach Salad, Garden Fresh Greens,  
or Caesar Salad

## THREE - Composed Salads

Choice of two of the following:  
Honey & Dill Roasted Potato Salad  
Creamy Picnic Style Coleslaw  
Arugula, Fennel & Pear  
with Citrus Lime Vinaigrette  
Moroccan Couscous with Dried Fruit  
& Honey Roasted Sunflower Seeds  
Asian Noodle Salad with  
Thai Sesame Peanut Vinaigrette  
Mediterranean Pasta  
Salad with Crumbled Feta

## FOUR - Plattered

Choice of one of the following:  
Roast Vegetables  
Crudités & Dip  
Tomato & Bocconcini  
Antipasto

## FIVE - Starch

Choice of one of the following:  
Basmati Rice Pilaf  
Traditional Baked Potato  
with Sour Cream & Chives  
Cajun Roast Potatoes, Mashed Potatoes,  
Herb & Garlic Smashed Potatoes  
Sweet Potato Mash  
Mustard & honey Dill Roasted Potatoes

## SIX - Vegetable

Choice of one of the following:  
Ginger & Honey Glazed Baby Carrots  
Medley of Garden Fresh Vegetables  
Zucchini~Carrot~Red Pepper Sauté  
Ratatouille

## SEVEN - Entree

Choice of one of the following:  
Indian Style Butter Chicken  
with Cilantro & Green Onion  
Maple Glazed Salmon  
Tilapia with Citrus Herb  
Cream Sauce or Broth  
Greek Inspired Pork Skewers  
Classic Beef Stroganoff  
Seasoned Chicken Penne with Raisins,  
Cashews and Maple Curry Cream Sauce

## EIGHT- Dessert

Mini-Indulgences:  
Berry or Apple Crisp with  
Vanilla Whipped Cream,  
Citrus Biscuit with Fresh  
Berries & Whipped Cream  
Mascarpone Coffee & Kaluha  
Trifle with Lady Fingers &  
Almond Biscotti  
Lemon Mousse with  
Longs du Chats  
Sweet Seductions,  
Fresh Fruit Platter

Add chocolate fountain for \$15

## CHEF LIVE CARVERY

Carved Roast Pork Loin with  
Apricot Apple Stuffing, Pork Jus  
Roast Beef Striploin with Vanilla  
Infused Caramelized Onion Jus  
Maple Glazed Ham with  
Pineapple Relish  
Turkey Breast with Cranberry &  
Orange Ginger Marmalade

**Terms & Conditions**