



IRISH HILLS
Golf & Country Club

RECEPTION ~ STATIONED...

International & Domestic Cheese & Fruit with Nuts...

12-15ppl...\$50
20-35ppl...\$80
40-50ppl...\$120

A Variety of Imported and Local Cheese served with a selection of Grapes, Strawberries, Dried Fruit, and Whole Nuts



Crudité's & Dip...

12-15ppl...\$35
20-35ppl...\$55
40-50ppl...\$75

A Selection of Fresh Seasonal Garden Vegetables, Sour Cream Ranchers Blue Cheese Salsa Dip

Fresh Fruit...

12-15...\$40
20-35...\$75
40-50...\$95

A selection of seasonal, local & tropical fresh fruits served with yogurt honey drizzle
Add a chocolate fountain for...\$15





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(selections below are based on platters sized for 25-30 ppl)

Breads & Spreads...\$65

*Seasoned Pita Crisps, Maple Dipped Corn Bread, Cheddar & Herb Biscuits, Bakery Fresh Baguette, Caramelized Onion Pizza Bread
Roasted Vegetable Dip, Red Pepper & White Bean Hummus, Jalapeno, Spinach & Artichoke Dip*

Antipasto...\$125

A Grand Selection of Katamala Olives, Marinated Artichokes, Citrus Marinated Asparagus, Mediterranean Mushroom Salad, Prosciutto Wrapped Melon, Salami, Sausage & Provolone, Tomato & Bocconcini, Bakery Fresh Breads

Seafood Extravaganza...\$200

*Oyster Cream Cheese & Herb Spread with Garlic Croustini
Asian Marinated Shrimp, Lobster Seafood Dip, Crab Stuffed Pitas, Marinated Mussels, Smoked, Peppered & Maple Atlantic Salmon
Scallops Ceviche with Vodka, Papaya Salsa
Plattered and accompanied with bakery fresh softies & crisps*

Premium Corner Deli...\$95

*Bakery Fresh Softies, Baguette & Kaisers served with piles of Black Forest Ham, Montreal Smoked Meat, Deli Style Turkey, Roast Vegetables
Accompanied with all the fixings to create a great sandwich*

Tea Time...\$9pp

*Prosciutto & Brie with Fig Marmalade on Buttermilk Scones
Lobster & Shrimp Salad on Bakery Fresh Softies
Roast Pork Loin & Caramelized Onions on Baguette*





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RECEPTION ~ SAVORY ~ CHEF LIVE

(selections below are based on platters sized for 50 ppl)

Mashed Potato Martini Bar...\$13

Garlic & Herb Smashed Potatoes
Maple Smoked Bacon, Grilled Italian Sausage
Caramelized Onions, Seasoned Tomato Corn Salsa,
Sautéed Mushrooms, Green Onions, Sauteed Peppers
Triple Cheese Blend, Sour Cream & Chives, Port Wine Demi Glaze

Mussels...\$15

PEI Mussels Steamed to Perfection
Tomato Onion Salsa or White Wine Garlic Cream

Shrimp & Scallop Festival...\$15

Sautéed with Garlic, Onions, and Tomatoes swirled
Butter & White Wine Finish

Pasta Pasta Pasta...\$11

A Selection of Pasta
(onions, garlic, tomatoes, mushrooms, peppers, broccoli,)
White Wine Garlic Cream Sauce, Basil Pesto &
Olive Oil, Hearty Marinara Sauce
Italian Shredded Cheese Trio
Add Shrimp..., Chicken or Spiced Italian Sausage...\$5pp

Sliders...\$15

Caribbean Jerk Chicken Slider with
Creamy Slaw and Mango Relish
BBQ Roast Pork Slider with Crisp Cucumber Slaw, Sweet
Tomato Jam and Goat Cheese
Roast Vegetable Slider with Boursin and Balsamic Glaze

Asian Stir-Fry Station...\$11

Rice Noodles with Hoisin Ginger Soy Glaze
snow peas, carrots, water chestnuts,
bean sprouts, broccoli,
bamboo shoots, red onion, green onion
Add Sesame & 5-Spice Marinated Tofu,
Chicken, Shrimp, Pork or Beef...\$5pp
(make it Pad Thai)

Risotto Teasers...\$17

Lobster & Champagne Risotto with
Tomato Fillet and Zucchini
Wild Mushroom Risotto with
Caramelized Onions, Chives & Merlot
Bella Blue Risotto with Pan Seared Prosciutto,
Leeks and Sparkling Pinot Grigo

Mac and Cheese Please...\$15

~Sauce ~
Classic Cheddar Cheese Sauce, Garlic Alfredo Sauce,
Pesto Garlic and Herbs

~Toppings ~

caramelized onions, marinated artichokes, white wine
braised leeks, tomatoes, broccoli,
sun dried tomatoes, sweet peppers, asparagus,
bacon, prosciutto, roast chicken, ham,
blue cheese, aged white cheddar,
triple shredded blend, goat cheese,

~Experience ~

Mac & Cheese with
Garlic Alfredo Sauce, White Wine Braised
Leeks, Prosciutto & Bella Blue
Classic Canadian Bacon & Aged White Cheddar
Pesto & Herb Olive Oil, Sundried Tomatoes,
Artichokes, Black Olive and Goat Cheese





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RECEPTION ~ SWEET ~ CHEF LIVE

(selections below are based on platters sized for 50 ppl)

Crepes...\$9

*Sweet Vanilla Crepes with
Berry Compote, White Chocolate,
Whipped Devon Custard & Cream*

Caribbean Vibe...\$9

*Caramelized Rum and Coconut
Macerated Bananas & Pineapple
Lemon Pound Cake, Whipped Cream*

Chocolate Shooters...\$13

*Milk Chocolate Shooter with Caramel Baileys
White Chocolate Shooter with Raspberry Liquor
Dark Chocolate Shooter with Triple Sec*

Cosmo Cheesecake...\$9

*NY Style Cheesecake with Graham Crust
Cherries, Strawberries, Candied Almonds,
Oreo Crush, Scor Bits
Caramel Rum Sauce, Chocolate Fudge Sauce,
Mixed Berry Compote, Whipped Cream*

The Sugar Rush...\$15

*A Selection of Self Serve Gourmet Candies that
will cure any sweet tooth!*





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RECEPTION ~ PASSED APPETIZERS ~ HOT ~

(MINIMUM 3 DOZEN PER ORDER)

...\$29 per dozen

Bacon Wrapped Scallops with Essence of Maple
Pancetta Wrapped Scallops with
Rosemary Infused Honey
Maritime Shrimp Lobster Crab Cake
with Chipotle Lime Aioli
Pan Seared Scallops with Lime Chili Hoisin Butter

...\$23 per dozen

Tandoori Spiced Chicken Satay
with Cumin Citrus Yogurt
Caribbean Jerk Chicken Poppers
with Mango Peach Glaze
Curried Chicken Satays with
Spiced Schezwan Peanut Sauce &
Toasted Coconut Garlic & Herb Marinated
Beef Satay with Chipotle BBQ Glaze
Indian Butter Chicken Satay with
Cucumber Cumin Lemon Yogurt
Smoked Salmon Poppers with
Caper Dill Cream Cheese
Coconut Shrimp with Sweet Chili Lime Aioli
Fish Pakora with Cilantro Lime Red Onion Relish

...\$21 per dozen

Smoked Salmon Potato Latkes
with Lemon Chive Yogurt Drizzle
Lemon & Oregano Marinated
Greek Pork Satay with Tzatziki
Asian Inspired Chicken Bites with
Shanghai Ginger Soy Glaze
Roast Chicken & Sun-dried Tomato Strudel
Crab Stuffed Mushroom Caps
Mini Vegetable Quiche with Bacon
or Ham and Cheddar Cheese
Mini Salsa Poppers with Chicken, Sour Cream
Pancetta Risotto Balls with Parm Crisps
Herb Goat Cheese Stuffed Bacon Wrapped Dates

...\$27 per dozen

Asian Marinated Shrimp with
Mandarin, Sesame Ginger Glaze
Salmon BLT on Sourdough with Lemon Garlic Aioli
Smoked Salmon, Peppered Cucumber, Tzatziki
Thai Inspired Rice Wraps with
Shrimp, Hoisin Ginger Glaze
California Tacos with Cajun Shrimp,
Avocado, Chipotle Aioli, & Napa Cabbage
Seafood Salad Stuffed Endive
with Mango Papaya Relish
Smoked Salmon Crisps with
Lemon Caper Dill Cream Cheese

...\$23 per dozen

Thai Inspired Rice Wraps with
Chicken, Hoisin Ginger Soy Glaze
Balsamic & Pesto Marinated Tomato & Bocconcini
Roast Pork Loin, Goat Cheese Crostini,
Roasted Red Pepper & Tomato Jam
Grilled Beef, Parmesan Garlic &
Herb Butter, Arugula, Fresh Baguette
Tuscan Goat Cheese Tarts
with Sun-dried Tomato & Chives





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...\$19 per dozen

Vegetable Spring Rolls with Sweet Chili Dipping Sauce
Vegetable Samosas with Sweet & Spicy Tamarind Date Chutney
Curried Vegetable Fritters with Lemon Garlic Aioli
Aloo Tikka, Cilantro Mint Chutney
Jamaican Jerk Spiced Meatballs with Mango & Peach Chutney,
Classic BBQ Meatballs
Grandma's Sweet & Sour Meatballs
Bacon Wrapped Water Chestnuts with Sesame Hoisin Lime Glaze
Wild Mushroom Strudel with Caramelized Onions & Herbs
Falafel Patties, Cucumber, Tzatziki, Tomato Cilantro Relish
Mini Vegetable Quiche with Cheddar Cheese
Jalapeño Poppers with Sour Cream
Vegetable Salsa Poppers with Sour Cream
Lasagna Cupcakes

...\$19 per dozen

Mediterranean Bruschetta, Feta, Artichokes, Olives, Tomatoes,
Classic Italian Bruschetta, Fresh Basil & Olive Oil
Spinach, Red Pepper, Onion, Bella Blue Strudel
Muesli Crisp with Brie, Roasted Pears, Cranberries, Onion Marmalade
Thai Inspired Vegetable Rice Wraps, Hoisin Ginger Soy Glaze
California Tacos with Avocado, Chipotle Aioli, & Napa Cabbage



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