



IRISH HILLS
Golf & Country Club

RECEPTION ~ STATIONED...

International & Domestic Cheese & Fruit with Nuts...

12-15ppl...\$65
20-35ppl...\$105
40-50ppl...\$155

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

Crudité's & Dip...

12-15ppl...\$55
20-35ppl...\$85
40-50ppl...\$125

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

Fresh Fruit...

12-15...\$55
20-35...\$95
40-50...\$125

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...\$90

*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...\$165

*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...\$275

*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...\$130

*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...\$12pp

*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...\$16

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

Mussels...\$18

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

Shrimp & Scallop Festival...\$20

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

Pasta Pasta Pasta...\$14

*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...\$6pp*

Sliders...\$18

*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...\$14

*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...\$6pp
(make it Pad Thai)*

Risotto Teasers...\$21

*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 Grigio*

Mac and Cheese Please...\$18

*~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...\$12

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

Caribbean Vibe...\$12

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

Chocolate Shooters...\$16

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

Cosmo Cheesecake...\$12

*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...\$18

*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)

...\$38 per dozen

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

...\$30 per dozen

1. Tandoori Spiced Chicken Satay with Cumin Citrus Yogurt
2. Caribbean Jerk Chicken Poppers with Mango Peach Glaze
3. Toasted Coconut, Garlic & Herb Marinated Chicken Satay with Spiced Schezwan Peanut Sauce.
4. Beef Satay with Chipotle BBQ
5. Indian Butter Chicken Satay with a chilled Cucumber Cumin Lemon Yogurt.
6. Smoked Salmon Poppers with Caper Dill Cream Cheese
7. Coconut Shrimp with Sweet Chili Lime Aioli
8. Fish Pakora with Cilantro Lime Red Onion Relish

...\$27 per dozen

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

...\$34 per dozen

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

...\$29 per dozen

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





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...\$25 per dozen

1. Vegetable Spring Rolls with Sweet Chili Dipping Sauce
2. Vegetable Samosas with Sweet & Spicy Tamarind Date Chutney
3. Curried Vegetable Fritters with Lemon Garlic Aioli
4. Aloo Tikki, Cilantro Mint Chutney
5. Jamaican Jerk Spiced Meatballs with Mango & Peach Chutney
6. Classic BBQ Meatballs
7. Grandma's Sweet & Sour Meatballs
8. Bacon Wrapped Water Chestnuts with Sesame Hoisin Lime Glaze
9. Wild Mushroom Strudel with Caramelized Onions & Herbs
10. Falafel Patties, Cucumber, Tzatziki, Tomato Cilantro Relish
11. Mini Vegetable Quiche with Cheddar Cheese
12. Jalapeño Poppers with Sour Cream
13. Vegetable Salsa Poppers with Sour Cream
14. Lasagna Cupcakes

...\$25 per dozen

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



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