

Tournament Menu Packages



The Albatross Restaurant Tournament Menu Packages
– 2019 –



GRANITE RIDGE GOLF CLUB

Tournament Menu - Breakfast Buffet Menu



All Buffet Menus include: Coffee, Tea & Juice

The Cobalt Continental

\$12.95 per Person

An assortment of Freshly Bakes Croissants, Danishes and Muffins
All Served with Selected Preserves and Creamy Butter

The Ruby Continental

\$14.95 per Person

All Items From “The Cobalt Continental”
Plus Fresh Sliced Fruit and Assorted Yogurts

The Gold Breakfast

\$18.95 per Person

Fluffy Scrambled Eggs, Sausage Links, Crispy Bacon, Breakfast Potatoes
Assorted Breads with Selected Preserves and Creamy Butter

The Diamond Breakfast

\$23.95 per Person

Fluffy Scrambled Eggs, Peameal Bacon, Link Sausage or Maple Baked Ham
Freshly Baked Croissants with Selected Preserves and Creamy Butter
Strawberries, Cantaloupe, Pineapple, Honey Dew
Roasted Red Potatoes with Glazed Onions
Pancakes with Maple Syrup

Prices Subject to HST and Gratuities | *Prices Subject to Change without Notice*

Tournament Menu - Light Lunches



Tournament Light Lunches

Selection #1

Choice of Hamburger, Hot Dog, Sausage or Chicken Breast
Traditional Garnishes
Soft Drink or Bottled Water
\$12.00

Selection #2

Grilled Beef Burgers, Oktoberfest Sausage
Jumbo Hot Dog or Chicken Breast
Selection of Ketchup, Mustard, Relish, Sauerkraut
Lettuce, Tomatoes, Pickles, Hot Peppers and Onions
Choice of Chefs Garden Tossed Salad with Two Dressings
Pasta Salad, Shredded Cabbage and Granny Smith Apple Coleslaw
Soft Drinks and Bottled Water
\$19.00

Selection #3

Pulled Pork with smoked barbecue sauce
OR
Cart Sausages with Caramelized Red and Green Peppers and Onions
Served on a Selection of Fresh Baked Baguette, Ciabatta or Kaiser Buns
Accompanied by a Selection of Chutneys, Relishes
Sauerkraut, Tomatoes, Pickles and Onions
Crushed Potato and Sour Cream, Greek Salad and Traditional Caesar Salad
Soft Drinks and Bottled Water
\$22.00

Tournament Menu - Buffet Selection



Menu A

Assortment of Fresh Baked Rolls and Flat Breads with Butter

Anitpasto Bar

Assortment of Freshly Grilled and Marinated Eggplant, Zucchini, Roasted Red Peppers, Mushrooms, Artichoke Hearts, Gherkins, Olives, Pepperonccin

Salads

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate
Fresh Mesculin Greens with Choice of Ranch, Thousand Island or Balsamic Vinaigrette Dressing
Shredded Cabbage and Apple in our Creamy Homemade Dressing
Village Greek with Kalamata Olives and Feta Cheese
Roasted Corn and Black Bean

Pasta

Freshly made Pasta, Spring Vegetables in a Light Marinara Sauce Served with Grated Parmagiano

On the Day of your Event your Participants can have Their Choice of:

New York Steak • Double Chicken Breast
Ribs • Fresh Atlantic Salmon • Tiger Shrimp
Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes

The Sweet Finishing's Table

With Something to Please Everyone
An Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries
A Healthy Assortment of Freshly Sliced Fruit and Berries

Coffee and Tea

\$45.00 per Person

Prices Subject to HST and Gratuities | *Prices Subject to Change without Notice*

Tournament Menu - Buffet Selection



Menu B

Assortment of Fresh Baked Rolls and Flat Breads with Butter

Salads

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone's Palate

Fresh Mesculin Greens with Choice of Ranch, Thousand Island or Balsamic Vinaigrette Dressing

Shredded Cabbage and Apple in our Creamy Homemade Dressing

Village Greek with Kalamata Olives and Feta Cheese

Roasted Corn and Black Bean

Penne with Tomato Basil Sauce or Simply Penne Arrabiata

On the Day of your Event your Participants can have Their Choice of:

New York Steak • Double Chicken Breast • Ribs • Fresh Atlantic Salmon

Served with Seasonal Fresh Vegetables and Oven Roasted Red Potatoes

The Sweet Finishing's Table

With Something to Please Everyone

An Array of Freshly Baked Pies, Chudleigh's Apple Blossoms, Assorted Cakes and Pastries

A Healthy Assortment of Freshly Sliced Fruit and Berries

Coffee and Tea

\$42.00 per Person

Prices Subject to HST and Gratuities | *Prices Subject to Change without Notice*

Tournament Menu - Buffet Selection



Menu C

Anitpasto Bar

Assortment of Freshly Grilled and Marinated Eggplant, Zucchini, Roasted Red Peppers, Mushrooms, Artichoke Hearts, Gherkins, Olives, Pepperonccin

Salads

Mixed Green, Greek, Coleslaw, Red Potato, Mexican

Pasta

Penne on a Rich Tomato Sauce

Vegetables

Roasted Potato, Broccoli, Baby Carrots

Main Entrée

Roasted Prime Rib of Beef au Jus

Sweet Table

Freshly Baked Pies, Cakes, Tortes and Flans

Coffee and Tea

\$48.00 per Person

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Tournament Menu - Buffet Selection



Menu D

Salads

Mixed Green, Greek, Coleslaw, Red Potato, Mexican

Pasta

Penne in a Rich Tomato Sauce

Vegetables

Roasted Potato, Broccoli, Baby Carrots

Main Entrée

Hip of Beef au Jus

Sweet Table

Freshly Baked Pies, Cakes, Tortes & Flans

Coffee and Tea

\$40.00 per Person

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Tournament Menu - Plated Dinner Menu



Choice of Two Appetizers

Antipasti

An Assortment of Freshly Grilled and Marinated Vegetable, Eggplant, Zucchini, Red Peppers, Mushrooms Artichoke Hearts, Gherkins, Olives, Pepperoncini
And Sliced Italian Delicatessen Meats

Soups

Apple Roasted Butternut Squash Bisque, Nutmeg Crème Fraiche
Yukon Gold Potato and Leek Stilton Drizzle
Sweet Potato & Gorgonzola Bisque, Fresh Mint
Wild & Domestic Mushroom Puree, Shredded Phylo, Goat Cheese

Salads

Baby Organic Greens with Balsamic Vinaigrette
Classic Caesar with Herb Croutons & Parmesan Cheese
Romaine Leaves, Sweet Peppers, Cucumber, Tomatoes, Onions, Kalamata Olives & Feta Cheese
Bayfield Greens, Avocado, Strawberries, Sliced Cucumber and Vidalia Dressing
Heirloom Tomato, Boccioni Cheese, Basil Leaves, Arugula, and Balsamic Fini Reduction

Pastas

Penne: Tomato Basil Sauce or Simply Penne Arrabiata
Fettuccine: Mixed Mushrooms, Plum Tomato, Mascarpone Cream Sauce
Linguini: Pesto, Garlic, Cherry Tomatoes, Shaved Parmesan
Cheese Stuffed Tortellini: Smothered in a Light Pesto Cream Sauce

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Tournament Menu Package



>> Continuation

Choice of Two Sides

Grilled Asparagus Drizzled with Olive Oil and Sea Salt • Oven Roasted Red Potatoes
Steamed Mixed Vegetables • French Beans • Roasted Garlic Mash Potatoes
Three Cheese Scalloped Potatoes • White and Wild Rice Pilaf

Dinner Selection

- 1) Stuffed Chicken Breast
- 2) Grilled Chicken Breast
- 3) Roasted Prime Rib au Jus
- 4) Roasted Sirloin of Beef
- 5) Medallion Veal
- 6) Roasted Cornish Game Hen
- 7) Filet Mignon
- 8) Tiger Shrimp / Fillet Mignon
- 9) New York Steak
- 10) Filet Mignon / Lobster Tail

Choice of Dessert

Coffee and Tea

Prices Subject to HST and Gratuities | *Prices Subject to Change without Notice*

For pricing, availability and general inquiries, please contact:

JIMMY DIAKOVASILIOU | Albatross Restaurant | (905) 878-5494 Ext: 2 | albatross@golfgranite.com

Tournament Menu Package



Terms and Conditions

Menu Selections and Guarantee

Please confirm all meal arrangements at least three weeks in advance of your function. Then three working days prior to the first day of your event we require your final guaranteed numbers. In an effort to meet all your needs we will gladly prepare five percent above your guarantee up to a maximum of 15 people.

Food and Beverage Selections

Please advise us in advance if you or any of your guests have any food allergies, religious restrictions or special needs that may require specific dietary arrangements. Your catering Manager and Executive Chef will make every effort to accommodate your request, we cannot however allow any outside food or beverage to be brought into Granite Ridge Golf Club and The Albatross.

Ontario Liquor Laws

For your safety and convenience, Granite Ridge Golf Club and The Albatross strictly adhere to the Ontario Liquor Laws. You and your guests must be 19 years of age or over to be served and or consume alcoholic beverages. The staff at Granite Ridge Golf Club and The Albatross reserve the right to ask for proof of age and refuse service to any person who appears to be intoxicated.

Prices, Taxes and Service Charges

All food and beverage is subject to HST and an 18% Gratuity Charge. The information and prices outlined in this information package are subject to change. However we can guarantee prices in confirmed bookings made ninety days prior to the first day of your event.

Decorations and Specialized Services

Arrangements can be made through our Catering Department for the purchase of freshly cut flowers, distinctive centerpieces, customized linens, chair covers and ice carvings. If you would like a special theme, decorations and entertainment, we will be happy to assist with the planning and necessary arrangements.

Socan

There is a legal tariff charged for events that include musical entertainment. Some of the functions that fall under this classification include dances, receptions, assemblies, conventions, wedding birthdays, anniversaries, and seasonal holiday parties. For more information please speak with one of our Catering Managers.

A Final Note

If there are any services that have not been addressed or if you have any questions please give us a call at 905-878-5494 ext. 2 and ask for the Catering Department.