

Banquet Menu - Breakfast Buffet Menu



Breakfast Buffet Menu

All Buffet Menus include: Coffee, Tea & Juice

The Cobalt Continental

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

The Ruby Continental

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

The Gold Breakfast

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

The Diamond Breakfast

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

For pricing, availability and general inquiries, please contact:

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

Banquet Menu - Plated Luncheon Entrees



Salads

Greek – Romaine Lettuce, Sweet Peppers, Sliced Cucumbers, Tomatoes, Onions, Kalamata Olives and Feta Cheese

Caesar – Traditional Caesar Salad with Herbed Croutons, Bacon Bits, Parmesan Cheese and Creamy Caesar Dressing

Field Greens – Field Greens with Radicchio and Frisee, Tear Drop Tomatoes Goat Cheese and Balsamic Vinaigrette

Entrees

Salmon

With Soy Glaze, Steamed Asian Stir Fried Vegetables and Scented Rice

Pan Fried Sole

Fillets with Lemon Chives Beurre Blanc, Fresh Vegetables and Tomato Herb Risotto

Veal Piccata

Mushrooms, and a Port Wine Sauce, Roasted Potatoes and a Fresh Selection of Vegetables

Crusted Pork Loin

Sliced and Served with Apple Avocado Sauce
Accompanied by Rosemary Roasted Potatoes and a Fresh Selection of Vegetables

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Banquet Menu - Plated Luncheon Entrees



>> Continuation

Chicken Romano

Boneless Breast of Chicken Lightly Breaded with Italian Seasoning, Bread Crumbs
Lemon Parsley Butter and Tri-Coloured Pepper Julienne, Served with Pasta

Roasted Breast of Chicken

Rubbed with Herb Pesto on Mushroom and Chives Sauce and Roasted Potatoes

Roasted New York Strip Loin

Well Seasoned, Thinly Sliced and Served with a Rich Burgundy Sauce
Accompanied by Roasted Potatoes and Tomato Gruyere

Petit Filet Mignon

In a Bordelaise Sauce with Sour Cream and Chive Mashed Potatoes and Fresh Vegetables

Dessert

Ask our Catering Department for our Selection of
Fresh Baked Tortes, Pies, Cheese Cakes and Cakes Available

ALL LUNCHEONS INLCUDE FRESHLY BAKED ROLLS AND BUTTER

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Banquet Menu - Dinner Buffet



(minimum 50 guests)

Assortment of Fresh Baked Rolls and Flat Breads with Butter

Salad

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

Entrees

Hip of Beef and Herb Crusted Chicken
Roasted Prime Rib and Chicken Supreme
Herb Crusted Pork Loin and Grilled Chicken Breast

All Entrees Served With

Seasonal Fresh Vegetables and Oven Roasted 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
Selection of Domestic and Imported Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

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Banquet Menu - Deluxe Dinner Buffet



(minimum of 50 guests)

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, Peperonccin and Sliced Italian Delicatessen Meats
Make this “Primo Piato” Complete! Jumbo Shrimp Pyramid, Smoked Salmon and Sushi Platter

Salad

An Eclectic Arrangement of Freshly Made Salads to Suit Anyone’s Palate
Fresh Mesculine 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 | Smashed New Potatoes

Pasta

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

Select Two Entrees

Slow Roasted Prime Rib of Beef Au Jus | Roast Striploin of Beef with Horseradish and Bordelaise Sauce
Oven Roasted Atlantic Salmon with Butter, Lemon and Cappers
Roast Herb Crusted Chicken Supreme with Wild Mushroom Sauce

All Entrees Served With Seasonal Fresh Vegetables and Roasted 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 | Selection of Domestic and Imported Cheeses

Freshly Brewed Coffee, Decaffeinated Coffee and Selection of Teas

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Banquet 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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Banquet Menu - Plated Dinner Menu



>> 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) Frenched Veal Chop
- 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

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Banquet Menu Packages



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.

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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.