

2010 Golf Event Menus



LIONHEAD ROYAL ONTARIO ROYAL NIAGARA CARLISLE CENTURY PINES

Dear Host

I am excited to welcome you to KaneffGolf for what promises to be yet another exciting season of great golf and good weather! If you have never experienced a KaneffGolf facility, on behalf of our staff I have the privilege of welcoming you to our family of courses.

We are a golf operator that has grown organically over the past nineteen years, starting in 1989 with the development of our world class flagship facility, Lionhead Golf & Country Club, transforming into an organization spanning six properties across Southern Ontario. We are also very proud to announce plans for our next KaneffGolf course development, slated for opening in the Spring of 2010.

All of us at KaneffGolf have remained committed to ensure that every one of our customers enjoys the best all-round golf, dining and service experience at our courses be it at a tournament, on a leisurely day of golf with friends or family, or at our unrivaled banquet facilities and meeting rooms in idyllic settings.

I encourage you to find out more about us and our facilities on the web at www.kaneffgolf.com, where you can check for the latest news and events. If you are not yet a KaneffGolf E-mail Club member, you can sign up to become one within minutes. As a member, you will receive timely notices about upcoming specials. Make certain, too, that during your first round of golf this year, you become a KaneffGolf Rewards Member. You can gain valuable points towards complimentary rounds of golf at any KaneffGolf course.

If you wish to enjoy playing a variety of courses that are designed to accommodate golfers of all skill levels, that also offer unrivalled customer service within one golf family, then look no further than KaneffGolf.
Yours Very Truly,

Ignat (Iggy) Kaneff
Chairman, Kaneff Group of Companies

Breakfast Options

The Regal Get Up and Go

\$5.25

Please choose one of the following
To accompany your coffee or tea and Coffee Cake:
Freshly baked Muffin, Danish, Croissant, or a Scone
Served with preserves & butter

The Crown Continental

\$9.50

Assorted Chilled Fruit Juices
(Orange, Apple and Cranberry)
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and Fresh Dairy Butter
Freshly Brewed Coffee
Selection of Teas

The Royal Breakfast

\$15.75

Assorted Chilled Fruit Juices
(Orange, Apple and Cranberry)
Country Fresh Scrambled Egg Gratin
Maple Smoked Bacon and Sausage Links
Homefried Potatoes
Assortment of Breakfast Breads and Pastries
Served with Fruit Preserves and Fresh Dairy Butter
Freshly Brewed Coffee & Selection of Teas
(Minimum 20 people)

Enhancements

Fresh Fruit Skewers \$4.25 Sliced Fresh Fruit \$2.75
Assorted Yogurt with Granola \$2.25 Roasted Roma Tomatoes \$2.25
Eggs Benedict \$3.25 (substitution) French toast or Pancakes or Waffles \$3.25
Breakfast Quiche \$3.25 (substitution) Fresh Squeezed Juices \$2.25

(Prices are per person and subject to GST, PST and 15% Gratuity, after July 1st HST will apply)

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BBQ Lunches

(min. 20 people for buffet)

The Birdie \$8.50

Guests will have the choice of:
Hamburger or Hotdog includes: Traditional
Garnishes and choice of a pop or water

The Eagle \$12.50

Guests will have the choice of:
Hamburger or Hotdog
Includes: Mixed Greens with choice of
Dressings, Traditional Garnishes,
Home Baked Cookies,
Includes choice of pop or water
(Eagle & Birdie substitute with sausage add \$1 p/person)

The Albatross \$18.75

Guests will have the choice of:
Hamburger, Italian Sausage & Chicken Breast
Buffet will include: Mixed Greens with choice
of dressings, Potato Salad, Traditional Gar-
nishes, Potato Chips, Whole Fresh Fruit
Home Baked Cookies and Mini Pastries and
choice of a Pop or Water

The Signature BBQ \$23.25

Guests will have the choice of:
6oz Striploin Steak Sandwich
Grilled Chicken and Sausage with Sautéed
Peppers & Onions. Buffet will include: same
cold components as The Albatross and your
choice of pop or water

The Mulligan Boxed Lunch

\$12.50

Box Lunch will include:
Fresh Deli Sandwich, Home Baked Cookies
Apple or Banana, Pop or Juice
Enhance your Box Lunch for
Substitute the Sandwich with a Deli Wrap
Add \$2.25 per person

The Bunker Build Your Own Buffet

\$9.50

Assorted Cold Cuts and Sandwich Fillings
Variety of Hearth Baked Loaves, Croissants
and Flavoured Wraps, Imported Mustards
Emmenthal and Cheddar,
Sliced Field Tomatoes,
Onions, Lettuce, Kosher Dills,
Banana Peppers, Mayo

Hot Filling Enhancements for Bunker Build your own buffet:

Taco, Souvlaki, Smoked Meat, Chili
\$5.25 per item

Homemade Soup \$2.25

Assorted Delicatessen Salads (Coleslaw,
Redskin Potato salad, Tuscan Bean salad,
Greek Salad, Caesar salad, Mixed Green
salad) \$2.25

Enhancements

Grilled Shrimp Skewer \$4.50

Salmon Filet \$4.50

Breast of Chicken \$4.50

Honey Smoked Roast Ham \$3.25

Potato & Corn on the Cob \$2.75

Vegetable Lasagna \$3.50

Homemade Soup \$2.25

Grilled Vegetable Antipasto \$3.25

Desserts

Croqu'em Bouche \$1.75

Assorted Squares \$2.25

Assorted Pies \$2.75

Fresh Sliced Fruit \$2.75

French Pastries \$3.25

Assorted Cakes and Tortes \$3.75

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Buffet Dinners

(min. 24 people for buffet)

The Lions Buffet's to include:
Assorted Rolls, Loaves with Dairy Butter
Greens with Three Dressings
Tuscany Bean Salad, Redskin Potato Salad & Coleslaw

The Lion's Den Buffet

\$28.50

Oven Roasted Chicken,
Rice Pilaf, Vegetable Medley,
Vegetarian Pasta,
Roast Medallions of Striploin Au Jus
Home Baked Cookies and Melon,
Coffee & Tea Station

The Lion's Paw Buffet

\$32.50

Carved Roast Prime Rib with au jus and Horseradish
Relish / Crudités Platter
Vegetarian Pasta
Medley of Seasonal Vegetables and Roast Potato
Assortment of Tortes, Cakes, Pies and Squares
Coffee & Tea Station

The Lion's Mane Buffet

\$37.50

Choose two of the following BBQ Options (duplicates permitted):
New York Striploin medallions * Breast of Air Chilled Chicken
***Atlantic Salmon Filet * BBQ Pork Back Ribs * Cajun Shrimp Skewer**
Also included: Baked Potato and Corn on the Cob, Vegetarian Pasta
Assorted Tortes, Cakes, Pies, and Squares, Sliced fruit presentation
Coffee & Tea Station

Enhancements

Grilled Shrimp Skewer \$4.50
Salmon Filet \$4.50
Breast of Chicken \$4.50
Honey Smoked Roast Ham \$3.25
Potato & Corn on the Cob \$2.75
Homemade Soup \$2.25
Grilled Vegetable Antipasto \$3.25

Desserts

Croqu'em Bouche \$1.75
Assorted Squares \$2.25
Assorted Pies \$2.75
Fresh Sliced Fruit \$2.75
French Pastries \$3.25
Assorted Cakes and Tortes \$3.75

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Plated Dinners

Each Dinner Menu will Include:
Freshly Baked Dinner Rolls and Flat Breads
Choice of Soup or Salad
Medley of Seasonal Vegetables, Choice of Starch
Choice of Dessert
Freshly Brewed Coffee and Selection of Teas

Pepper Crusted Striploin Steak \$45.50

Served with a Thyme and Red Bell Pepper
Compound Butter

Air Chilled Supreme of Chicken \$41.50

Stuffed with a duxelle of wild mushrooms and Port

Combination Plates \$44.50

Please choose two of the following, duplicates permitted:

***Bacon wrapped beef tenderloin * Atlantic salmon filet * chicken breast *
*Shrimp skewer**

Starches

- Herb Roasted Tiny New red Potatoes
- Baked Potato with Sour Cream & Chives
 - Saffron braised wild & tame rice
 - Pearl barley risotto
 - Yukon Gold Gratin
- Redskin Garlic mashed potatoes

Sauces

- Tomato and onion relish
- Peach and Cilantro Salsa
- Thyme and Mustard Pan Jus
 - Ginger Teryaki glaze
- Gorgonzola & portobello nage
 - Port wine and ginger demi

Plated Dinner Accompaniments

Soup Selection

Classic Minestrone

Puree of Autumn Squash with ginger

Wild Mushroom Bisque

Salad Selections (family Service)

Caesar Salad

Romaine hearts tossed in a creamy garlic dressing
and topped with oven roasted croutons

Summer Berry

Baby greens and seasonal local berries and house vinaigrette

Kanef Garden Greens

Watercress, radicchio, and sweet baby lettuces
topped with traditional garnish and finished with a house dressing
(add \$1.75 per person for individually plated salad)

Dessert Selections

New York Style Cheesecake

surrounded by an extreme chocolate sauce

Apple & Pear Hollandaise Tartlet

garnished with fruits and coulis

Mocha Fudge Cake

Eclipsed by a macerated berry compote

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Cocktail Reception

Hors d'oeuvres (prices per dozen)

- Meatballs \$14.50
- Spring Rolls \$14.50
- Sausage Rolls, \$14.50
- Vegetable Kebobs \$14.50
- Mini Quiche \$14.50
- Spanakopitas \$20.00
- Mushroom Crescents \$20.00
- Ratatouille in Pastry \$20.00
- Shrimp Skewers \$24.00
- Chicken Satay's \$30.00
- Beef Satay's \$30.00
- Bacon Wrapped Scallops \$30.00
- Baby Roasted Lamb \$42.00

Bruschetta Platter

- Marinated Tomato, Garlic, Onion & Herbs
- Served over Focaccia with Asiago
- Small \$63.25 (25-30 people)
- Medium \$105.25 (50-60 people)
- Large \$204.75 (85-100 people)

Fresh Sliced Fruit Mirror

- Assorted Fresh Fruit
- Serves 20 - \$42.25 Serves 40 - \$84.25
- Serves 60 - \$126.25

Assorted Cheeseboards

- Selection of Imported and Domestic Cheeses
- Garnished with Grapes and Crackers
- Serves 20 - \$78.75 Serves 40 - \$152.25
- Serves 60 - \$215.25

Assorted Sandwich & Flavoured Wraps

- Roast Beef, Ham and Cheese,
- Turkey, Egg Salad and Tuna (40 pieces) \$49.50

Snack Foods

- Potato Chips \$4.50/basket, Peanuts \$5.75/bowl,
- Pretzels \$4.50/basket, Cajun Snack Mix \$6.50/bowl

Assorted Sushi Platter

- \$37.75 per dozen
- Salmon, Tuna, California Roll, Shrimp, Vegetable Roll

Oyster Bar

- (Priced Accordingly per dozen)
- Freshly shucked Oysters with all the trimmings

Baked Wedge of Brie

- Wrapped in Puff Pastry
- served with Lingonberry sauce and Crostini
- \$131.25 (serves 50 - 60 people)

Crudités and Dip

- Garden Fresh Vegetables served with three dips
- Serves 20 - \$36.75 Serves 40 - \$73.50
- Serves 60 - \$105.25

Side of Smoked Salmon

- Displayed with Traditional Condiments and Rye Melba
- Full side \$ 173.25 Half side \$ 89.25

Pyramid or Bowl of Shrimp

- 50 pieces \$120.75 100 pieces \$236.25

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