



THE MARSHES
GOLF CLUB • OTTAWA

Buffet Wedding Menu

•2011•

(Minimum of 44 guests, prices do not include taxes or gratuities)

2 appetizers and 2 main course and 1 dessert \$38
3 appetizers and 3 main course and 2 dessert \$47
4 appetizers and 4 main course and 3 dessert \$55

All buffet dinners include dinner rolls

SALADS

Baby Greens

Assorted Dressings

**

Mediterranean

Kalamata Olives, Tomatoes, Red Onion,
Feta Cheese, Sweet Peppers, Fresh Herbs

**

Caesar

Bacon, Croutons & Parmesan

**

Roasted potato Dijon

**

Fennel Coleslaw

Cabbage, Fennel, Citrus Aioli

**

Tri-Coloured Fusilli

Sundried Tomatoes, Bell Peppers, Red Onion,
Sweet Poppyseed Vinaigrette

SOUPS

Roasted Red Pepper ** Tomato Basil ** Potato Bacon
Chicken Vegetable ** Cream of Wild Mushroom ** Butternut squash



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Buffet Dinner Menu

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MAINS

Vegetable Lasagna

Spinach, Eggplant, Sweet Peppers, Red Onion, Zucchini, Portabella Mushrooms,
Home-Made Tomato Sauce, Ricotta & Mozzarella Cheese

OR

Meat Lasagna

**

Fresh Atlantic Salmon

Tomatoes, Garlic, Red Onion, Basil, Capers, XV Olive Oil, Lemon Juice

choice of Sauces:

Thai Curry Cream • White Wine & Dill • Caprese Style

**

Alberta Roast Beef

Mushroom Marsala Au Jus

**

Roasted Chicken

Cajun, Lemon, Garlic Marinated Whole Chicken

**

Red Wine Braised Chicken

Pearl Onions, Wild Mushroom

All main courses are served with your choice of starch and vegetable

STARCH

Coriander Roasted Red Skin Potatoes ** Crushed Peppercorn Scalloped Potatoes

Garlic Herb Mashed Potatoes ** Lemon Bay Rice Pilaf

VEGETABLE

Grilled Vegetables ** Baby Vegetables

DESSERTS

Sliced Fresh Fruit and Berries ** Assorted Cookies and Squares

New York Style Vanilla Cheesecake Assorted Coulis ** Decadent Chocolate Cake

Cinnamon Apple Crumble ** Assorted Mini Desserts (Crème Brulee, Marinated Fruit Salad, Tiramisu, Fruit Flan Tarts)

Executive Chef
Shah Hafizi