



THE MARSHES
GOLF CLUB • OTTAWA

Plated Tournament Menu

• 2011 •

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

*All plated dinners include dinner rolls,
choice of one salad, one main course and one dessert*

SALADS

Baby Greens

Cucumber, Cherry Tomatoes, Red Onion, Carrot,
Root Vegetable Chips, Sweet Poppyseed Dressing

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Caesar

Bacon, Parmesan & Crouton

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Tomatoes & Bocconcini

Fresh Mozzarella, Mixed Greens, Balsamic Dressing

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Summer Greens & goat cheese

Mixed Greens, Cucumber, caramelized walnuts, dried cranberries, mandarin
Oranges mixed berry vinaigrette

MAINS

*Choice of garlic mashed potatoes or coriander roasted red skin potatoes
All main courses are served with steamed market vegetables*

10oz AAA Ribeye Steak

Grilled medium Dijon and Horseradish Au Jus

\$44

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8 oz AAA Beef Strip Loin

Grilled medium Au Jus

\$40.00

**

Chicken Supreme

Marinated in Ancho Chiles, pineapple & mango

\$39.00

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Chili and Lime Seared Salmon

Hot chilies, maple syrup, Soya, lime juice

\$37.00



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DESSERTS

New York Style Cheesecake
Assorted Coulis

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Brownie Sundae
French Vanilla Ice Cream, Decadent Chocolate Brownies,
Chocolate and Caramel Sauce

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Marinated Fruit Salad
Assorted Fresh Fruit, Grand Marnier, Citrus Zest

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Chocolate Mousse Cake
Layers of Rich Chocolate Mousse & Chocolate Cake,
Chocolate and Caramel Sauce