



THE MARSHES
GOLF CLUB • OTTAWA

Platter Wedding Menu

•2011•

(Prices do not include taxes or gratuities)

Imported & Canadian Cheese

Dried fruits, nuts, grapes, assorted crackers and baguette
\$165/platter • serves 20 ppl

Norwegian Smoked Salmon

Tomatoes, Capers, Red onion, Garlic, Lemon, Fine Herbs
XV Olive Oil, French Baguette
\$130/platter • serves 20ppl

Prawns on Ice

26/30 Tiger Prawns, Cocktail Sauce,
Mango-Orange Chutney, Lemons
\$130/platter • serves 20 ppl

Anti Pasta

Assorted dried meats & cold cuts, balsamic marinated and grilled vegetables,
bocconcini cheese, olives, artichokes, spicy eggplant, assorted breads baked in-house
\$120/platter • serves 20 ppl

Mini-Sandwiches

An assortment of meat, vegetable and salad sandwiches served on white, whole grain, and rye rolls
\$140/platter • serves 20 ppl

Nachos

Red and yellow corn tortillas, tomatoes, red onion, scallions, black olives,
sweet peppers, jalapenos, mozzarella served with sour cream, guacamole and fresh salsa
\$50/platter • serves 10ppl



THE MARSHES
GOLF CLUB • OTTAWA

Platter Wedding Menu

• 2011 •

(Prices do not include taxes or gratuities)

Deep Dish Pizza

An assortment of meat and vegetable toppings, home-made tomato sauce and foccacia style crust

\$115/Sheet • serves 15 ppl

Veggies & Dip

\$75/platter • serves 20 ppl

Chip & Dip Trio

Pita triangles & corn tortillas, spinach & artichoke, black bean and cheddar, garlic & lemon hummus

\$80/platter • serves 20 ppl

Sliced Fresh Fruit

\$80/platter • serves 20 ppl

Cookies and Squares

\$80/platter • serves 20 ppl

Cajun Mix & Pretzels

\$15/bowl • serves 10 ppl

Executive Chef
Shah Hafizi

Executive
Chef