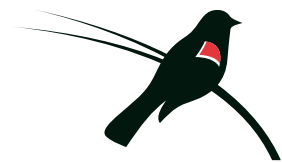




# THE MARSHES HOLIDAY MENUS



THE MARSHES  
GOLF CLUB • OTTAWA



## BUFFET DINNER

**\$42.<sup>95</sup> PER GUEST**

Prices shown are based on a three course service including two appetizers, two main courses, dessert and coffee/tea service.

A choice of three appetizers, three main courses, and two desserts is available at a surcharge of \$7.00 per guest or

a choice of four appetizers, four main courses, and three desserts is available at a surcharge of \$14.00 per guest.

All selections required 3 weeks prior.

### YOUR SELECTION OF APPETIZERS

*served with dinner rolls and butter*

#### SOUPS

- Turkey vegetable
- Root vegetable bisque
- Butternut squash
- Sweet potato bisque
- Seafood chowder

#### SALADS

- Caesar salad; whole leaf romaine, bacon, herb & garlic croutons, Parmesan, lemon
- Fennel slaw, anise, green cabbage, citrus aioli
- Roasted sweet potato, sweet peppers, red & green onion, fresh herbs, honey mustard aioli
- Mixed greens, cherry tomatoes, cucumber, red onion & assorted dressings
- Roast potato, sweet peppers, red & green onion, fresh herbs, dijon mayo

### YOUR SELECTION OF MAIN COURSES

- Turkey & stuffing; apple, celery, white wine, cranberry & gravy
- AAA Alberta roast beef with red wine au jus
- Honey mustard glazed ham
- Braised chicken with mushroom marsala
- Roasted salmon; choice of one of the following options:
  - Thai curry cream
  - Béarnaisel
  - White wine dill

### YOUR SELECTION OF DESSERTS

*served with a freshly brewed coffee & tea station*

- Assorted cookies & squares
- Pumpkin pie
- Pecan pie
- Yule log
- Decadent chocolate mousse cake
- Assorted brownies & squares

### YOUR SELECTION OF SIDES

*select one*

- Grilled vegetables  
(portabella mushrooms, green zucchini, bell peppers, eggplant)
- Steamed baby vegetables  
(green beans, carrots, bell peppers)

*select one*

- Roasted red skin potatoes seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay basmati rice

For more information, to arrange a personal tour or to book your event, contact our team at **613.271.3376** or **events@marshesgolfclub.com**

Prices are subject to tax and gratuities. Valid until March 2020.



## PLATED DINNER

Prices shown are based on a three course service including one appetizer, a main course, dessert and coffee/tea service.

A choice of two main course selections is available at a surcharge of \$3.00 per guest or

a choice of three main course selections is available at a surcharge of \$6.00 per guest.

Upgrades to a four course service (soup and salad) is available at a surcharge of \$3.00 per guest.

All selections required 3 weeks prior.

### APPETIZER

*select one*

#### SOUPS

- Turkey vegetable
- Root vegetable bisque
- Butternut squash
- Sweet potato bisque
- Seafood chowder

#### SALADS

- Marshes garden salad; mixed greens, cucumbers, cherry tomatoes, red onion, root vegetable chips with sweet poppy seed dressing
- Roma tomato & fresh bocconcini cheese, mixed baby greens, balsamic reduction
- Mixed greens, goat cheese, cucumber, caramelized walnuts, dried cranberries & mandarin oranges with balsamic dressing
- Caesar salad; whole leaf romaine, bacon, Parmesan crouton twist & lemon
- Smoked salmon caprese; baby greens, tomato, capers, lemon, red onion, fresh herbs, crostini, XV olive oil

### MAIN COURSE

- The Marshes signature chicken, stuffed with roasted red peppers, goat cheese, fine herbs & red wine demi  
**\$46<sup>95</sup> PER GUEST**
- Turkey & stuffing; apple, celery, white wine, cranberry & gravy  
**\$45<sup>95</sup> PER GUEST**
- Chili & lime seared Atlantic salmon, maple syrup, soya sauce  
**\$46<sup>95</sup> PER GUEST**
- 6oz tenderloin medallions served with red onion compote  
**\$56<sup>95</sup> PER GUEST**
- 10oz AAA ribeye steak with Dijon & horseradish demi  
**\$54<sup>95</sup> PER GUEST**
- 8oz AAA striploin steak, grilled medium, au jus  
**\$48<sup>95</sup> PER GUEST**

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## PLATED DINNER

CONTINUED...

### VEGETABLE SIDES

*select one*

- Grilled vegetables  
(portabella mushrooms, green zucchini, bell peppers)
- Steamed baby vegetables  
(green beans, seasonal squash, carrots, red pepper)

### POTATO & RICE SIDES

*select one*

- Roasted red skin potatoes seasoned with garlic & herbs
- Herb & garlic mashed potatoes
- Lemon bay basmati rice

### DESSERT

*select one*

- Individual apple rhubarb pie
- Pecan pie
- Yule log
- Candy cane crème brûlée
- Decadent chocolate mousse cake



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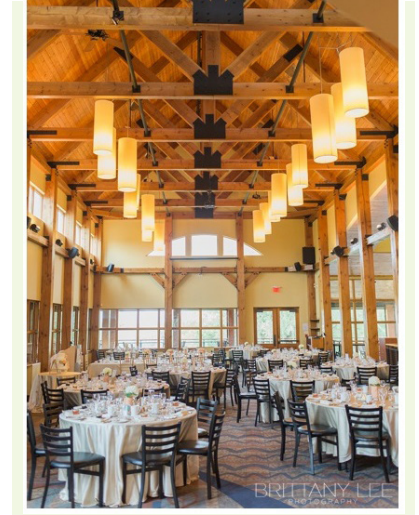


# VEGETARIAN MAIN COURSE PLATED DINNER OPTIONS

We pride ourselves in providing distinctly unique offerings to those guests in your group that require a vegetarian option.

*One selection per event:*

- Fennel & spinach gnocchi, rosé sauce with fresh Parmesan **\$44<sup>95</sup> PER GUEST**
- Japchae; vegetable stir fry with basmati rice (dairy & gluten free & vegan) **\$44<sup>95</sup> PER GUEST**
- Vegetable curry stir-fry (mild), seasonal vegetables served on a bed of rice (gluten free) **\$44<sup>95</sup> PER GUEST**



## CHILDREN'S MENU

**\$19<sup>95</sup> PER CHILD**

Available to children between the ages of 2 and 10 years old.  
All meals are served with fruit juice or a soft drink.

### APPETIZER

- Assorted seasonal vegetables served with ranch dipping sauce

### MAIN

*select one*

- Breaded chicken fingers & fries
- Marinara & mozzarella cheese pizza
- Penne noodles, red sauce, Parmesan cheese

### DESSERT

*select one*

- Sliced fresh fruit
- Vanilla ice cream sundae with assorted coulis

*A limited quantity of highchairs & booster seats are available upon request, ask your Special Event Coordinator for details.*

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## RECEPTION ITEMS

### CANAPÈS

Minimum 3 dozen of each selection

#### **SATAYS** (choice of) **\$25<sup>95</sup> PER DOZEN**

- Chili-lime beef
- Curried chicken

#### **ROLLS** (choice of) **\$24<sup>95</sup> PER DOZEN**

- Vegetable with plum sauce
- Chicken tikka with garlic aioli

#### **SLIDERS** (choice of) **\$27<sup>95</sup> PER DOZEN**

- Beef slider with chipotle & jalapeño havarti
- Philly cheese steak sliders

#### **TEMPURA PRAWNS & CHILI SAUCE** **\$25<sup>95</sup> PER DOZEN**

#### **VEGETABLE SAMOSAS WITH GARLIC AIOLI** **\$24<sup>95</sup> PER DOZEN**

#### **PHYLLO TRIANGLES WITH GARLIC AIOLI** **\$25<sup>95</sup> PER DOZEN**

#### **STRAWBERRY & GRAPE BRIE BITES** **\$25<sup>95</sup> PER DOZEN**

#### **BRUSCHETTA** **\$24<sup>95</sup> PER DOZEN**

- Traditional
- Eggplant

### PLATTERS

Serves 20 guests

#### **IMPORTED & CANADIAN CHEESE** **\$170<sup>95</sup> PER PLATTER**

- Assortment of Brie, blue, Gouda, cheddar & Swiss cheese, dried fruits, nuts, grapes, assorted crackers & baguette

#### **NORWEGIAN SMOKED SALMON** **\$155<sup>95</sup> PER PLATTER**

- Tomatoes, capers, red onion, garlic, lemon, fine herbs, XV olive oil, French baguette

#### **PRAWNS ON ICE** **\$145<sup>95</sup> PER PLATTER**

- Tiger prawns, cocktail sauce & lemon

#### **ANTIPASTO** **\$130<sup>95</sup> PER PLATTER**

- Assorted cured meats & cold cuts, balsamic marinated grilled vegetables, bocconcini cheese, olives, spicy eggplant, assorted breads

#### **MINI-SANDWICHES** **\$125<sup>95</sup> PER PLATTER**

- An assortment of meat, vegetable & salad sandwiches served on white, whole grain, rolls & wraps

#### **VEGGIES & DIP** **\$110<sup>95</sup> PER PLATTER**

- Celery, baby carrots, broccoli, cauliflower, bell peppers, English cucumber & cherry tomatoes

#### **CHIP & DIP TRIO** **\$100<sup>95</sup> PER PLATTER**

- Pita triangles & corn tortillas, fresh salsa, black bean & cheddar dip, garlic & lemon hummus

#### **SLICED FRESH FRUIT** **\$110<sup>95</sup> PER PLATTER**

- Assorted melons, pineapple & seasonal berries

#### **ASSORTED COOKIES & SQUARES** **\$115<sup>95</sup> PER PLATTER**



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## RECEPTION ITEMS

### STATIONS

Minimum 30 guests

#### ANTIPASTO STATION **\$10<sup>95</sup> PER GUEST**

- Grilled & marinated vegetables, prosciutto & assorted artisan cold cuts, bocconcini, olives, spicy eggplant with a variety of baked breads

#### SEAFOOD STATION **\$21<sup>95</sup> PER GUEST**

- California rolls, negiri & maki sushi served with pickled ginger, wasabi & soy sauce
- Norwegian smoked salmon
- Prawns on ice
- Shrimp satays

#### PASTA STATION **\$14<sup>95</sup> PER GUEST**

- Penne, cheese stuffed tortellini & fusilli noodles
- Italian sausage, wild mushrooms, sun-dried tomatoes
- Fire roasted tomato with basil, rosé & creamy Alfredo sauce

#### CARVING STATION **\$16<sup>95</sup> PER GUEST**

- Roast beef sirloin served with au jus & assorted baked breads with horseradish & Dijon

#### MINI SLIDER STATION **\$14<sup>95</sup> PER GUEST**

- Smoked meat on rye bread, mustard & dill pickles
- Philly cheese steak on a kaiser
- The Marshes signature Buffalo chicken on a ciabatta bun
- Prime rib, Ironstone's mango BBQ sauce, jalapeño havarti cheese, chipotle mayo on a kaiser

#### SNACK BAR **\$6<sup>95</sup> PER GUEST**

- Pretzels, assorted potato chips, Cajun mix & party mix

#### SWEET TABLE **\$11<sup>95</sup> PER GUEST**

- Gourmet cookies
- Miniature squares
- Fresh fruit
- Layered chocolate mousse cake
- Vanilla crème brûlée
- Tiramisu
- Chocolate mousse
- Sugar tarts
- Marinated fruit salad

## LATE NIGHT

Minimum 30 guests

#### DEEP DISH PIZZA **\$114<sup>95</sup> PER PIZZA** (serves 15)

- Meat & vegetable toppings with house-made tomato sauce & focaccia style crust

#### GRILLED CHEESE & FRIES **\$7<sup>95</sup> PER GUEST**

#### POUTINE STATION **\$9<sup>95</sup> PER GUEST**

- Marshes fries, cheese curds & gravy

#### PIEROGI STATION **\$9<sup>95</sup> PER GUEST**

- Meat & cheese pierogi served with bacon, sautéed onions, green onion & sour cream

#### MILK & COOKIES **\$7<sup>95</sup> PER GUEST**

- White & chocolate milk served with an assortment of cookies

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GOLF CLUB • OTTAWA

# EVENT BOOKINGS & INQUIRIES

**613.271.3376**

or by email at [events@marshesgolfclub.com](mailto:events@marshesgolfclub.com)

(Prices are valid until January 2019)

320 Terry Fox Drive | Ottawa, ON | K2K 3L1 | [www.themarshesgolfclub.com](http://www.themarshesgolfclub.com)



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