



## 2008 TOURNAMENT MEAL OPTIONS

### HORS D'OEUVRES

#### COLD CANAPES

##### 1. MIXED COLD CANAPE PACKAGE

Smoked salmon  
Shrimp  
Liver pate  
Ham & cheese spiral  
Salami cornucopia

##### 2. VEGETARIAN PACKAGE

Baba ghanoush on rue rounds  
Vegetarian pate with apricot and cranberry  
Homemade Humus with cream cheese and poppyseed  
Tofu blended with mayonnaise & roasted red peppers on light rye  
Goat cheese with olive, sun-dried tomatoes on pumpernickel

#### HOT HORS D'OEUVRES

##### 3. ASSORTMENT PACKAGE

Mine Quiche  
Asian noodles nests  
Polenta & wild mushroom diamonds  
Mini spring rolls (Vegetarian, Seafood)  
Satays of Chicken or Beef

#### PASTA APPERTIZERS

##### 1. PENNE

Penne with fresh salmon chives and dill folded in a vodka spiked sauce rose

##### 2. BOW TIE

Bow tie pasta with sun-dried tomatoes, mushroom and asiago cheese in a alfredo sauce classico

##### 3. VEAL TORTELLINI

Veal tortellini served with shitake mushroom and scallions in a garlic wine cream



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### THE LINKS BUFFET

Fresh dinner rolls  
Asst greens, orange slices strawberries  
Toasted almonds and raspberry vinaigrette  
Mediterranean tomato cucumber and kalamata feta cheese  
Penne salad with asiago proschiutto  
Sundried tomato sweet peppers and creamy garlic dressings  
Roasted sirloin forestierre  
Barbequed chicken legs  
Ratatouille  
Honey dill baby carrots  
Tiramisu  
Fresh Melon  
Coffee & Tea



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### RECEPTION AND LATE NIGHT PLATTER

#### MEDITERRANEAN ARRAY

A tantalizing assortment of humus, baba ghanoush and bruschetta. and bruschetta served with crostinis, blone pizza points and puff pastry cheese paddles

#### SOUTH OF THE BORDER

Multi-colored nacho;s served with guacamole, salso rose and jalapenos spiked cheddar dip

#### NEW YORK DELI PLATTER

Selection of various deli meats, assorted rolls, herbed butter, pickles and condiments

#### CUDITE

Selection of crisp garden vegetables served with peppercorn ranch and curry dips

#### STAR-BURST FRUIT PLATTER

Fresh seasonal fruit with a honey poppy seed dip

#### THE CHEESE BOARD

A beautiful display of domestic cheese and crackers

Variations of imported cheese can be customized to guest's requirements. **Price may vary**

COFFEE AND TEA URNS FOR 32 PEOPLE \$48.00 PER URNS



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### ENTREES

#### CHICKEN BREAST

+ taxes + gratuity / person

1. Citrus Chicken Breast Supreme with orange ginger glaze
2. Chicken Breast Veronique served with a green grape Chardonnay sauce
3. BBQ Chicken and Back Rib Combo

#### BEEF DINNER

+ taxes + gratuity / person

1. 10 oz New York Steak dinner
2. 8 oz New York Steak
3. Roasted Sirloin Forestierre
4. Alberta's prime Rib "Triple "A" roast beef dinner with Au Jus

#### BARBEQUED MENU

+ taxes + gratuity / person

1. 5 oz Steakhouse Burger
2. Deluxe Cart Dog
3. BBQ Chicken and Back Rib Combo

#### ADD

Tossed or Caesar Salad



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### SALADS

Choice of one

1. Baby lettuce greens with citrus, strawberries and candied pecans served with raspberry vinaigrette
2. Mista salad with assorted baby greens, sun-dried tomatoes, pine nuts, freshly grated parmesan cheese and balsamic dressing
3. Mediterranean Mist served with assorted greens, tomatoes, cucumbers, sweet peppers, olives and feta cheese dressing

### VEGETABLES

Choice of one

1. Honey dill baby carrots
2. Cauliflower mornay
3. Swiss cabbage
4. Broccoli, cauliflower sauté with basil butter

### STARCH

Choice of one

1. Scalloped potato
2. Baked potato
3. Parisienne
4. Salt and pepper rice

### DESSERT

Choice of one

1. New York cheese cake with strawberry topping
2. Key Lime mousse pie with raspberry coulis
3. Tiramisu with chocolate drizzle
4. Chocolate mousse
5. Fresh strawberries marinated in wine served with Triple sec Chantilly cream

**Please contact the Food and Beverage Manager  
at Black Diamond for pricing.**

**Phone: 705-932-4653 or 1-888-932-2005**