



sherwood
GOLF & COUNTRY CLUB

BREAKFAST

Early Bird Registration

Assorted Muffins, Coffee and Tea

\$3.95 per person

CONTINENTAL BREAKFAST

Assorted Bagels, Muffins and Croissants, Butter and Preserves, Seasonal Sliced Fresh Fruit

Assorted juices, Fresh Brewed Coffee and Tea

\$8.95 per person

HOT BREAKFAST BUFFET

Scrambled Eggs, Bacon or Sausage, Breakfast Potatoes, Assortment of Freshly Baked Breakfast

Breads, Fresh Fruit, Coffee and Tea

\$10.95 per person

CUSTOMIZED BOXED LUNCH PROGRAM

Choice of: Granola Bar, Potato Chips, Pretzels or Chocolate Chip Cookie

Choice of: Banana or Apple

Choice of: Iced Tea, Bottled water, Apple Juice or Orange juice

Choice of: Sliced Turkey, Ham and Swiss or Roast Beef Sandwich

\$10.95 per person

All Sandwiches Contain Shredded Lettuce and Sliced Tomato.

HOT HORS D'OUVERS

Thai Spare Ribs

Seared Scallops with Tarragon Butter

Bacon Wrapped Scallops with Cocktail Sauce

Salt and Pepper Shrimp

Soya Ginger Marinated Chicken Skewers served with Sweet Chili Sauce

Grilled Peach Lacquered Chicken Wing

Cumin Scented Beef Kebabs



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Fish Cakes with Paprika Lemon Mayonnaise
Asian Meatball with Sesame Lime Dipping Sauce
Grilled Jerked Chicken Skewers served with Mango Relish

\$19.00 per Dozen
(3 dozen minimum order per item)

COLD HORS D' OUVERS

Poached Shrimp with Lemon Horseradish
Vietnamese Rolls
Tomato and Tomatillo Gazpacho Shooters
Mini Tomato Burgers
Cheddar Corn Muffins
Peaches with Serrano Ham and Basil
Parmesan Toast Points with Prosciutto and Fig Jam
Pancetta Wrapped Figs Stuffed with Manchego Cheese and Mint
Goat Cheese and Black Pepper Cheddar Biscuits with Smoked Salmon and Dill
Chilled Lemongrass Scented Shrimps

\$19.00 per dozen
(3 dozen minimum order per item)



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GOLF & COUNTRY CLUB

GOURMET PLATTERS

Chips and Salsa

Fresh Tomatoes, Onions, Jalapenos, Peppers and Cilantro

Served with Tri -Color Chips

\$50.00

Goat Cheese Bruschetta

Tomatoes, Onions, Basil and Goat Cheese

\$65.00

Assorted Dips

Served with Pita Triangles and Baguette

\$65.00

Grilled Seasonal Fresh Vegetables, Chilled and Sprinkled with
Balsamic Vinegar, topped with Crumbled Feta Cheese

\$80.00

Sliced Nova Scotia Smoked Salmon Board

Served with Pumpernickel Bread, Maple Infused Cream Cheese,
Capers, Diced Red Onion

\$90.00

Italian Antipasto Display

Sliced Salami, Coppa and Prosciutto

Provolone and Parmigiano Reggiano Cheeses

Roasted Bell Peppers, Crackers and Fresh Bread

\$90.00

Baked Wheel of Brie, infused with Orange Jus, Walnuts,
Cranberries and Brown Sugar

\$55.00

Unless otherwise stated Gourmet Platters serve 30 guests