

# Welcome

WILLOW PARK GOLF & COUNTRY CLUB

## SPECIAL EVENTS MENUS



# 2018

Willow Park Golf & Country Club hosts exceptional and memorable events. Our receptions, dinners and gatherings, surpass — the food, the hospitality, the ambiance. Events are our specialty. To get a feel for the Club, we invite you to view our [video](#).

We invite you to view our featured menus. Or, tell us your budget, specific tastes and we will prepare a custom menu.

Contact Herb Hardowa, Clubhouse Manager to create an experience for you.

639 Willow Park Drive S.E. | Calgary, Alberta | T2J 0L6  
Clubhouse 403-271-4231 | Fax 403-225-0317  
[herbhardowa@willowparkgolf.com](mailto:herbhardowa@willowparkgolf.com) | [www.willowparkgolf.com](http://www.willowparkgolf.com)

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## *Breakfast Buffet*

### **The Continental**

**\$15** per person

Freshly Baked Croissants, Banana Bread & Assorted Muffins  
Fruit Yogurt  
Seasonal Fresh Fruit

### **Canadian Cheddar & Fresh Chive Scrambled Egg Buffet**

**\$19** per person

Breakfast Sausage & Bacon  
Pan-fried Baby Red Potatoes  
Freshly Baked Croissants, Banana Bread  
Seasonal Fresh Fruit  
Fruit Yogurt

### **Canadian Back Bacon Eggs Benedict Breakfast**

**\$21** per person

Breakfast Sausage & Bacon  
Pan-fried Baby Red Potatoes  
Freshly Baked Croissants, Banana Bread  
Seasonal Fresh Fruit  
Fruit Yogurt

### **Crisp Ham & Egg Cups**

**\$25** per person

Breakfast Sausage & Bacon  
Pan Fried Baby Red Potatoes  
Pancakes with syrup  
Freshly Baked Croissants, Banana Bread  
Seasonal Fresh Fruit  
Fruit Yogurt



*Each of the above Breakfast Buffets includes:*

Chilled Fruit Juices  
Freshly Brewed Coffee & Herbal Tea Blends

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## Lunch Buffet

Lighter Fare Luncheons

### **Soup Salad & Sandwich Luncheon**

**\$21** per person

**Assorted Sandwiches** with egg salad, tuna salad, salmon salad, chicken salad, ham & cheese, smoked meat, turkey & brie and vegetable & cheese

**Soup of the Day** chef's creation

**Organic Green Salad** with sherry vinaigrette

**Marinated & Pickled Vegetables**

Fresh Seasonal Fruit & Cookies

Chocolate Dipped Strawberries

Freshly Brewed Coffee & Herbal Tea Blends



### **Premium Soup Salad & Sandwich Luncheon**

**\$23** per person

**Bistro Style Sandwiches** on rustic baguettes, brioche buns croissants & wraps featuring shrimp salad, grilled chicken & jalapeno havarti cheese, turkey, brie & cranberry, pastrami, dijon & swiss cheese, pesto roasted vegetable

**Soup of the Day** chef's creation

**Organic Green Salad** with 30 years aged sherry vinaigrette

**Marinated & Pickled Vegetables**

Fresh Seasonal Fruit

Chocolate Dipped Strawberries

Assorted Mini Cookies

Freshly Brewed Coffee & Herbal Tea Blends

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## Lunch Buffet

World Flavour Luchcons

### Canadian Fare

**\$36** per person

Red Wine Braised Alberta Boneless Beef Short Ribs  
Baked Atlantic Salmon with lemon dill cream sauce  
Creamy Mashed Potato  
Steamed Seasonal Vegetables  
Organic Green Salad with 30 year aged sherry vinaigrette  
Fresh Tomato, Basil & Gorgonzola Salad with balsamic vinaigrette  
Freshly Baked Potato & Scallion Buns with whipped butter

### Italian Fare

**\$32** per person

Herb Crusted Chicken Picatta with fire roasted tomato sauce  
Beef Lasagna  
Cherry Tomato & Asparagus Risotto  
Seasonal Steamed Vegetables  
Caesar Salad with crisp romaine, parmesan & garlic croutons with house made caesar dressing  
Grilled Italian Vegetable Salad  
Freshly Baked Potato & Scallion Buns with whipped butter

### East Indian Fare

**\$32** per person

Butter Chicken marinated & simmered in authentic east Indian creamy tomato sauce  
Beef Roganjosh Curry  
Vegetable Infused Basmati Rice  
Seasonal Steamed Vegetables  
Curried Chick Pea Salad  
Vegetable Kachumber Salad  
Garlic Naan Bread



*Each of the above Lunch Buffet features includes a dessert buffet:*

Chocolate Dipped Strawberries  
Warm Sticky Toffee Pudding  
Assorted Mini Cakes  
Mini Cheesecake Bites

Freshly Brewed Coffee & Herbal Tea Blends

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## Plated Lunch

### Entrées

\$20 per person

Select one:

**Roasted Supreme of Chicken** with wild mushroom marsala wine sauce

**Red Wine Braised Alberta Boneless Beef Short Ribs**

**Lemon Pepper Marinated Atlantic Salmon** with dill cream sauce

**Pork Schnitzel** with hunter sauce

**Blackened Mahi-Mahi** with peach salsa

**Butter Chicken** marinated & simmered in authentic east Indian creamy tomato sauce

*all the above are served with chef's choice of potato, rice or seasonal vegetable*

### Soup

\$7 per person

Select one:

Smoked Tomato Gin Bisque

Roasted Butternut Squash

Roasted Parsnip & Pear Soup

Chicken Mulligatawny Soup

Cream of Asparagus

Creamy Forest Mushroom & Sherry Soup

### Salad Selections

\$7 per person

Select one:

**Citrus Beet Salad** mixed greens, red & golden beets, mandarin oranges, almonds, sundried apricot, orange vinaigrette

**Caesar Salad** crisp romaine lettuce, shredded parmesan, garlic croutons, house made dressing

**Spinach Salad** with candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

### Small Plate Desserts

\$6 per person

Select one:

Chocolate Chip & Baileys Cheesecake

Sticky Toffee Pudding

Crème Brûlée (gf)

Warm Apple Crisp Meltaway with vanilla ice cream



Freshly Brewed Coffee & Herbal Tea Blends

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## *Lunch Entrée Salads*

### **Chicken & Spinach Salad**

**\$20** per person

Grilled chicken breast, spinach leaves, candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

### **Thai Prawn Salad**

**\$20** per person

Tuscan mixed greens, mandarin oranges, roasted peanuts, rice noodles, carrots, cucumbers, bean sprouts & peanut vinaigrette

### **Wasabi Tuna Spinach Salad**

**\$22** per person

Spinach leaves, peppered ahi tuna steak, mushrooms, roasted red peppers, red onions, pickled ginger & wasabi dressing

### **Alberta CAB Steak & Berry Salad**

**\$28** per person

8 oz Alberta CAB striploin steak, mixed greens, seasonal berries, goat cheese, slivered almonds & raspberry vinaigrette

### **Teriyaki Salmon Salad**

**\$22** per person

Tuscan mixed greens, snap peas, pea shoots, radish, carrots, cucumbers & sesame soya ginger vinaigrette



Freshly Brewed Coffee & Herbal Tea Blends

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## *Tea Package*

Celebration of Life

**\$22** per person

Assorted Sandwiches with chicken salad, tuna salad, salmon salad, egg salad, ham & cheese, smoked meat, vegetables & cheese

Vegetable Crudités served with assorted dips

Fresh Fruit Platter

Artisan Cheese Platter

Mini Cookies & Squares



Freshly Brewed Coffee & Herbal Tea Blends



## Cocktail Party

Option 1

**\$58** per person

### **Cold Hors d'oeuvres**

BC Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel  
Canadian Maple Glazed Pork Tenderloin with apple chutney on naan bread  
Mexican Style Shrimp & Avocado Salad in tortilla cups  
Mango & Avocado Rolls wrapped in rice paper with sweet chili sauce

### **Hot Hors d'oeuvres**

Tandoori Chicken Skewers with mint yogurt dip  
Wild Mushroom, Goat Cheese & Shallot Strudel  
East Coast Crab & Shrimp Cakes with lemon caper aioli  
Alberta CAB Ground Beef Samosa with mango chutney

### **Charcuterie**

Artisan Cheese & Cured Italian Meat Platters

### **Carving Station**

Carved Alberta CAB Beef Rib Eye with Polynesian buns, grainy dijon & horseradish

### **Chef's Station**

Flambéed Prawns with pernod and fresh pineapple

### **Dessert**

Cascading Chocolate Fountain  
served with strawberries, pineapple, biscotti, banana bread, willow bars, marshmallows

Freshly Brewed Coffee & Herbal Tea Blends



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## Cocktail Party

### Option 2

**\$68** per person

#### **Cold Seafood Platter**

An assortment of smoked fish & cold seafood including peppered mackerel, barbecued salmon, smoked trout, Indian candy, smoked trout, mussels, prawns & house made cocktail sauce

#### **Cold Hors d'oeuvres**

Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel  
Canadian Maple Glazed Pork Tenderloin with spicy fruit chutney on crostini  
Tomato Bruschetta with feta cheese & fresh basil  
Mango & Avocado Rolls wrapped in rice paper with sweet chili sauce  
Mexican Style Shrimp & Avocado Salad in tortilla cups

#### **Hot Hors d'oeuvres**

Alberta Cab Ground Beef Samosa with mango chutney  
Mushroom Strudel with shallot & goat cheese  
Shrimp & Crab Cakes with cajun remoulade  
Malai Chicken Tikka with mint yogurt dip  
Chicken Gyoza with sweet chili sauce

#### **Charcuterie**

Artisan Cheese & Cured Italian Meat Platters

#### **Carving Station**

AAA Beef Tenderloin with Polynesian buns, grainy dijon & horseradish

#### **Chef's Station**

Flambéed Prawns with pernod and fresh pineapple

#### **Dessert**

Cascading Chocolate Fountain  
served with strawberries, pineapple, biscotti, banana bread, willow bars, marshmallows

Freshly Brewed Coffee & Herbal Tea Blends



*Add \$10 per person:*

Rosemary & Thyme Marinated Lamb Lollipops

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## *Hors d'Oeuvres*

**\$30** per dozen

Select from the below hot and cold options:

### **Cold Hors d'oeuvres**

Alberta CAB Carpaccio Rolls with arugula & asiago cheese on crostini  
BC Smoked Salmon Rosette with dill cream cheese on pumpernickel  
Jerk Pork Tenderloin with mango salsa on mini naan rounds  
Mango & Avocado Rice Paper Rolls with sweet chili sauce  
Cherry Tomatoes & Baby Bocconcini Skewers with fresh basil & balsamic vinaigrette  
Spicy Crab Rolls with soya sauce & Japanese mustard  
Peppered Cream Cheese Strawberries  
Mini Tandoori Chicken Naan Bread Melt  
Mexican Style Shrimp & Avocado Salad in tortilla cups  
Peppered Ahi Tuna on crostini with seaweed salad  
Tomato Bruschetta with feta cheese  
Black Olive Tapenade with prosciutto, fennel, pecorino romano on crostini  
Deviled Eggs stuffed with east coast snow crab



### **Hot Hors d'oeuvres**

East Coast Shrimp & Crab Cakes with lemon caper aioli  
Vegetable Pakoras with tamarind chutney  
Sweet Chili Glazed Bacon Wrapped Scallops  
Tandoori Chicken skewers with mint yogurt dip  
Alberta CAB Mini Beef Wellington with fresh chive & horseradish cream  
Coconut Crusted Prawns with sweet chili sauce  
Canadian Maple & Rosemary Glazed Salmon Skewers  
Alberta CAB Ground Beef Samosa with mango chutney  
Wild Mushroom Strudel with shallots & goat cheese  
Chicken Gyoza with sweet & spicy soya ginger sauce  
Indonesian Style Chicken Satay with creamy peanut glaze  
Alberta CAB Ground Beef Samosa with mango chutney  
Mini Vegetable Spring Rolls with plum sauce  
Maple Glazed Bacon Wrapped Chicken Skewers  
Mexican Style Chicken Tortilla Cups  
Bacon Marmalade, Crispy Onions & Applewood Smoked Cheddar on naan

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## *Dinner Buffet*

Option 1

**\$60** per person

### **Salad**

**Summerland Peach & Mixed Berry Salad** with Tuscan greens, Canadian maple cheddar & maple dijon vinaigrette

**Tomato, Gorgonzola & Fresh Basil Salad**

**Mediterranean Quinoa Salad**

served with freshly bake potato scallion buns and whipped butterr

### **Charcuterie**

Artisan Cheese & Cured Italian Meat Platters

### **Carving Station**

**Carved Alberta CAB Rib Eye** with merlot jus, yorkshire pudding

### **Entrée**

**Supreme of Chicken** stuffed with roasted red pepper, fresh basil, jalapeno havarti with roasted red pepper cream sauce

**Canadian Maple & Rosemary Marinated Cedar Salmon** with sweet ginger glaze

Roasted Fingerling Potatoes

Steamed Vegetables Medley

### **Desserts**

Chocolate Dipped Strawberries

Assorted Baby Cakes

Mini Cheesecake Bites

Assorted Tarts

Freshly Brewed Coffee & Herbal Tea Blends



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## *Dinners Buffet*

Option 2

**\$72** per person

### **Salad Selections**

**Summerland Peach & Mixed Berry Salad** with Tuscan greens, Canadian maple cheddar & maple dijon vinaigrette

**Tomato, Gorgonzola & Fresh Basil Salad**

**Mediterranean Quinoa Salad**

served with freshly baked potato scallion buns and whipped butter

### **Cold Seafood Platter**

An assortment of smoked fish & cold seafood including peppered mackerel, barbecued salmon, smoked trout, Indian candy, mussels, prawns & house made cocktail sauce

### **Charcuterie**

Artisan Cheese & Cured Italian Meat Platters

### **Carving Station**

**Carved Alberta CAB Tenderloin** served with merlot jus, yorkshire pudding

### **Entrée**

**Supreme of Chicken stuffed** with sundried tomato, feta cheese & pine nuts with champagne cream sauce

**Pan-fried Queen Charlotte Halibut with roasted red pepper & fresh basil sauce**

Roasted Fingerling Potatoes

Steamed Vegetables Medley

### **Desserts**

Chocolate Dipped Strawberries

Assorted Baby Cakes

Mini Cheesecake Bites

Assorted Tarts

Freshly Brewed Coffee & Herbal Tea Blends



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## Plated Dinner a la Carte

Choose one item from each selection:

### Soup

\$8 per person

Roasted Parsnip & Pear Bisque

East Coast Lobster Bisque

Organic Carrot & Ginger

Creamy West Coast Wild Mushroom

Smoked Tomato & Roasted Red Pepper Gin Bisque

Maple Roasted Butternut Squash Bisque

Authentic East Indian Chicken Mulligatawny

### Salad

\$8 per person

**Spinach Salad** with candied pecans, sundried cranberries, apples, goat cheese, pumpkin seeds & apple vinaigrette

**Organic Baby Field Greens** cucumbers, cherry tomatoes, carrots, 30 years aged sherry vinaigrette

**Crisp Romaine** with parmesan cheese, garlic croutons & house made caesar dressing

**Tomato, Cucumber & Fresh Mozzarella Cheese** balsamic reduction, olive oil, fresh basil, sea salt

**Mixed Berry Salad** organic greens, seasonal berries, peaches, almonds, white cheddar, sundried apricots & maple dijon vinaigrette

### Entrée

**8 oz. Alberta CAB Tenderloin** with wild mushroom & merlot jus **40**

**Bison Tenderloin** with madagascar green peppercorn & brandy demi glace **55**

**Supreme of Chicken** stuffed with sundried tomato, pine nuts & feta cheese, champagne cream sauce **30**

**Bacon Wrapped Chicken Supreme** stuffed with roasted red peppers, fresh basil & herb boursin cheese with red pepper cream sauce **30**

**Queen Charlotte Pan Fried Halibut** with lemon caper cream sauce **40**

**Scotch & Rosemary Marinated Atlantic Salmon** with sweet ginger glaze, fresh fruit salsa **32**

**Fresh Herb Baked Sea Bass** with smoked tomato chutney **70**

*above entrees are served with a bouquet of local farmed vegetables & choice of: herb roasted fingerling potatoes, creamy mashed potatoes, or herbed seven grain rice pilaf*

### Desserts

\$8 per person

**Salted Caramel & Chocolate Macaroon Cake**

**Apple Crisp Meltaway** served with crème anglaise

**Chocolate Almond Torte** (gf)

**Warm Sticky Toffee Pudding** served with vanilla bean ice cream

**Chocolate Chip & Baileys Cheesecake** with chocolate sauce

**Truffle Chocolate Mousse Cake**

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## Late Night Snacks

**\$18** per person

### **Carving Station**

*select one:*

#### **Carved Alberta CAB Striploin**

with fresh herbs & dijon crust, freshly baked Polynesian buns, horseradish, grainy mustard

*or*

#### **Spicy Apricot Glazed Pork Tenderloin**

with freshly baked Polynesian buns, fresh apple chutney



*Each of the features includes:*

Vegetable Crudités served with assorted dips

Artisan Cheeses

Fresh Fruits

Freshly Brewed Coffee & Herbal Tea Blends

*Late Night Snacks are served after 10:30 pm and before midnight.*

*We estimate that 2 out of 3 of your guests will be in attendance.*

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