

# Menus

WILLOW PARK GOLF & COUNTRY CLUB

## Special Events



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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](#).

Executive Chef Monty Chawla sources farm fresh ingredients delivering menus that inspire the senses. Exceptional and memorable.

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, Food & Beverage Manager to create an experience for you.

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### *inside:*

Breakfast Buffet .....	2
Lunch Buffet .....	3, 4
Plated Lunch .....	5
Lunch Entrée Salad .....	6
Celebration of Life .....	7
Cocktail Party .....	8, 9
Hors D' Oeuvres .....	10
Dinner Buffets .....	11, 12
Plated Dinner a la Carte .....	13
Late Night Snacks .....	14





## Breakfast Buffet

### The Continental

**\$17** per person

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

### Canadian Cheddar & Fresh Chive Scrambled Egg Buffet

**\$21** per person

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

### Canadian Back Bacon Eggs Benedict Breakfast

**\$23** per person

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

### Crisp Ham & Egg Cups

**\$26** per person

Breakfast Sausage & Bacon  
Pan Fried Baby Red Potatoes or Tater Tots  
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



# Lunch Buffet

*Lighter Fare Luncheons*

## Soup, Salad & Sandwich Luncheon

\$23 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

\$26 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



# Lunch Buffet

*World Flavour Luncheons*

## Canadian Fare

**\$42** 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

**\$35** per person

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

## East Indian Fare

**\$35** 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



## Plated Lunch

### Entrées

price per person

Select one:

**Roasted Supreme of Chicken** with wild mushroom marsala wine sauce . . . \$22

**Red Wine Braised Alberta Boneless Beef Short Ribs** . . . \$27

**Lemon Pepper Marinated Atlantic Salmon** with dill cream sauce . . . \$27

**Pork Schnitzel** with hunter sauce . . . \$22

**Blackened Mahi-Mahi** with smoked tomato & fennel chutney . . . \$27

**Butter Chicken** marinated & simmered in authentic East Indian creamy tomato sauce . . . \$22

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

### Soup (cup)

\$6 per person

Select one:

Smoked Tomato Gin Bisque

Roasted Butternut Squash

Roasted Carrot & Ginger Soup

Chicken Mulligatawny Soup

Cream of Asparagus

Creamy Forest Mushroom & Sherry Soup

### Salad Selections

\$9 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

\$8 per person

Select one:

Lemon Cranberry Cheesecake

Sticky Toffee Pudding

Crème Brûlée (gf)

Double Fudge Brownie with Vanilla Ice Cream



Freshly Brewed Coffee & Herbal Tea Blends



## Lunch Entrée Salads

### **Blackened Chicken & Spinach Salad**

**\$22** per person

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

### **Thai Prawn Salad**

**\$22** per person

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

### **Tuna Poke Salad**

**\$25** per person

Spinach leaves, mangoes, edamame beans, red peppers, pickled ginger, avocado & creamy wasabi dressing

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

**\$31** per person

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

### **Teriyaki Salmon Salad**

**\$25** per person

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



Freshly Brewed Coffee & Herbal Tea Blends



## Tea Package

*Celebration of Life*

**\$24** 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*

**\$62** per person

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

BC Smoked Salmon Rosette with fresh dill cream cheese on pumpernickel  
Antipasto Skewer with bocconcinni, salami, green olive, fresh basil, cherry tomato  
Tuna Tartas in cucumber cups  
Spicy Crab Maki Rolls with wasabi mustard

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

Bacon wrapped Chicken Skewers with Honey Garlic Glaze  
Wild Mushroom, Goat Cheese & Shallot Strudel  
East Coast Crab Cakes with lemon caper aioli  
Tequila Lime Salmon Skewers

### **Charcuterie**

Artisan Cheese, Cured Italian Meat & Crudités

### **Carving Station**

Carved Alberta CAB 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







## Cocktail Party

### *Option 2*

\$75 per person

#### **Cold Seafood Platter**

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

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

Smoked Salmon Mousse on Rye Bread  
Crispy Pork Belly with jalapeno & fennel slaw on a crostini  
Tuna Tartar in cucumber cups  
Spicy Crab Rolls with wasabi & soya sauce  
Mango & Avocado Rolls wrapped in rice paper with sweet chili sauce  
Mexican Style Shrimp & Avocado Salad in tortilla cups

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

Mushroom Strudel with shallot & goat cheese  
Coconut Crusted Prawns with pineapple chutney  
Chicken Skewers wrapped in honey garlic glazed bacon  
Chicken Gyoza with sweet chili sauce  
Sweet Ginger Glazed Salmon Skewers

#### **Charcuterie**

Artisan Cheese, Cured Italian Meat & Crudités

#### **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 \$11 per person:*

Rosemary & Thyme Marinated Lamb Lollipops



## 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 pork belly, crispy pickled jalapeno, fennel, pecorino romano on crostini  
Deviled Eggs stuffed with east coast snow crab  
Tuna Tartar in cucumber cups



### 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  
Mini Vegetable Spring Rolls with plum sauce  
Chicken Skewers wrapped in honey garlic glazed bacon  
Mexican Style Chicken Tortilla Cups  
Bacon Marmalade, Crispy Onions & Applewood Smoked Cheddar on naan



# Dinner Buffet

## *Option 1*

\$65 per person

### Salad

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

**Tomato, Gorgonzola & Fresh Basil Salad**

**Caesar Salad** with crisp romaine, parmesan & garlic croutons with house made caesar dressing

served with freshly baked potato scallion buns and whipped butter

### Charcuterie

Artisan Cheese & Cured Italian Meat Platters

### Carving Station

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

### Entrée

**Fresh Herb Marinated Salmon** with lemon dill cream sauce

**Supreme of Chicken** braised in a red wine sauce with pearl onions, carrots, mushrooms & bacon

Roasted Fingerling or Whipped Mashed Potatoes

Steamed Vegetables Medley

### Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes

European Cake Bites

Lemon, White Chocolate & Cranberry Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends





# Dinner Buffet

## *Option 2*

**\$79** per person

### Salad Selections

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

**Tomato, Gorgonzola & Fresh Basil Salad**

**Caesar Salad** with crisp romaine, parmesan & garlic croutons with house made caesar dressing

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, candied salmon, mussels, prawns & house made cocktail sauce

### Charcuterie

Artisan Cheese & Cured Italian Meat Platters

### Carving Station

**Carved Alberta CAB Tenderloin** served with port jus

### Entrée

**Supreme of Chicken stuffed** with mushrooms & goat cheese served with marsala wine & wild mushroom cream sauce

**Pan-fried Queen Charlotte Halibut** with lemon caper cream sauce

Roasted Fingerling Potatoes

Steamed Vegetables Medley

### Desserts

Chocolate Dipped Strawberries

Assorted Baby Cakes

European Cake Bites

Lemon, White Chocolate & Cranberry Cheesecake

Freshly Brewed Coffee & Herbal Tea Blends





## Plated Dinner a la Carte

Choose one item from each selection:

### Soup

\$9 per person

Creamy West Coast Wild Mushroom  
East Coast Lobster Bisque  
Organic Carrot & Ginger

Smoked Tomato & Roasted Red Pepper Gin Bisque  
Maple Roasted Butternut Squash Bisque  
Authentic East Indian Chicken Mulligatawny

### Salad

\$9 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 **45**

**CAB Ribeye** with merlot juice & yorkshire pudding **39**

**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 **33**

**Queen Charlotte Pan Fried Halibut** with lemon caper cream sauce **44**

**Scotch & Rosemary Marinated Atlantic Salmon** with sweet ginger glaze, fresh fruit salsa **35**

**Hazelnut Crusted Halibut** with chili lime cream sauce **45**

*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

\$9 per person

**Apple Crisp Meltaway** served with crème anglaise

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

**Truffle Chocolate Mousse Cake**

**Lemon Cranberry Cheesecake**



## Late Night Snacks

**\$20** 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.*

*Prices are subject to change. We guarantee our prices 30 days prior to your event.*