

2017 HOLIDAY CATERING PACKAGE

Desert Blume Golf Club



Desert Blume Golf Club
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Your Event at Desert Blume Golf Club

Thank you for considering Desert Blume Golf Club

At Desert Blume Golf Club, we strive to ensure your event is a memorable day for you and your guests. We will work with you throughout the planning process to ensure your needs are met and exceeded.

The following catering menus are prepared by our Executive Chef, Ray McGuire. Should you not find an appropriate selection below, our Desert Blume staff welcomes the opportunity to customize a menu for your function.

Should you have any questions or require vendor referrals throughout the planning process, do not hesitate to contact our Events Manager



All prices are per person unless otherwise stated and are subject to 17% gratuity and GST.



Dinner Buffets....

All Christmas Dinner Buffets Include:

Fresh baked buns & butter
Roasted Potatoes with paprika, garlic & fresh herbs
Penne pasta tossed in a white wine herb cream sauce
Fresh steamed seasonal vegetable medley
Mixed California greens & assorted dressings
Traditional Caesar salad with creamy garlic citrus dressing
Chef's choice of (2) freshly prepared salads
Vegetable crudité platter with house ranch dip
Mediterranean antipasto platter with olives, pickles & marinated vegetables
Sliced seasonal fresh fruit platter
Assorted holiday dessert buffet
Freshly brewed Columbian coffee & assorted teas

Christmas Buffet One

38 / Person

Carved Alberta AAA Sirloin of Beef, slow roasted to medium
Red Wine Demi, Horseradish & Assorted mustards
Carved Roasted Turkey
Cranberry Apple Stuffing,
Turkey Herb Gravy & Cranberry Sauce

Christmas Buffet Two

42 / Person

Carved Alberta AAA Sirloin of Beef, slow roasted to medium
Red Wine Demi, Horseradish & Assorted mustards
Carved Roasted Turkey
Cranberry Apple Stuffing,
Turkey Herb Gravy & Cranberry Sauce
Baked Cedar Plank Salmon with Dill Sauce

Christmas Buffet Three

46 / Person

Carved Alberta AAA Prime Rib of Beef, slow roasted to medium
Red Wine Demi, Horseradish & Assorted mustards
Carved Roasted Turkey
Cranberry Apple Stuffing,
Turkey Herb Gravy & Cranberry Sauce
Baked Cedar Plank Salmon with Dill Sauce

All prices subject to a 17% gratuity and GST

Full Service Dinner Menus...

Full Service 3-Course Dinner Menus Include:

Fresh baked bread rolls & butter balls
Freshly brewed Columbian coffee & assorted teas

First Course Selections (Select One)

Soup

Butternut squash & sweet potato puree finished with nutmeg & cinnamon
Broccoli and cheddar cream soup finished with sharp cheddar cheese
Tomato basil & feta soup finished with fresh basil and feta cheese
Chicken vegetable country style soup with mixed vegetables and roasted chicken

Salad

Traditional Caesar with focaccia croutons & creamy parmesan dressing
Crisp California artisan greens with cherry tomato, carrots, cucumber, poached apples & dried cranberries tossed with balsamic vinaigrette

Second Course Selections (Select up to Two)

Menu One

Roasted Turkey with cranberry-apple stuffing
Mashed potatoes, Chef's choice of vegetables
Cranberry sauce, Turkey herb gravy

38 / Person

Menu Two

Slow roasted sirloin of Alberta Beef
Roasted potatoes, Chef's choice of vegetables
Red wine demi

36 / Person

Menu Three

Slow roasted Alberta AAA sirloin of beef with red wine demi
Grilled chicken with a balsamic glaze
Roasted potatoes, Chef's choice of vegetables

40 / Person

Menu Four

Chicken supreme pan seared and stuffed with brie & apricots
Baked rice pilaf, Chef's choice of vegetables
Apricot cream sauce

38 / Person

Menu Five

Grilled salmon
Baked rice pilaf, Chef's choice of vegetables
White wine dill cream sauce

38 / Person

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Full Service Dinner Menus...

Menu Six

Alberta AAA beef tenderloin
Creamy garlic mashed potatoes, Chef's choice of vegetables
Bordelaise sauce

48 / Person

Menu Seven

Butternut squash ravioli
Creamy pepper rose sauce
Grilled garlic focaccia bread

32 / Person

Add a Soup or Salad to menu (4th Course)

5 / Person

Third Course Selections (Select One)

Desserts

Fresh Baked Apple Pie

Served with Bailey's Irish cream and vanilla cream sauce

Black Forest Cake

Served with whipped cream and raspberry coulis

New York Cheesecake

Served with whipped cream and raspberry coulis

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Cocktail Appetizers...

Meatballs in a peppercorn sauce	14 / Dozen
Grilled fruit skewers with a Grand Marnier glaze	14 / Dozen
Spinach and tomato crostini with garlic & fresh parmesan	14 / Dozen
Mushroom Arancini balls	15 / Dozen
Tomato basil bocconcini Skewers	15 / Dozen
Beef and cheese sliders	16 / Dozen
Brie & cucumber in a tartlet	16 / Dozen
Avocado & baby shrimp crostini	16 / Dozen
Grilled flat bread with spinach, mozzarella & sundried tomato	16 / Dozen
Bruschetta crostini with shredded parmesan	16 / Dozen
Garlic prawn skewers	18 / Dozen
Baked salmon in a savory tart with yogurt dill sauce	18 / Dozen
Sweet and sour chicken skewers	18 / Dozen
Crabmeat tartlet with cranberry jelly	18 / Dozen
Mini beef sliders with red wine caramelized onions	18 / Dozen
Bacon wrapped shrimp	19 / Dozen
Herbed chicken & vegetable skewers	19 / Dozen
Firecracker shrimp in wontons	20 / Dozen
Grape tomato stuffed with basil watercress, Kalamata olive and tomato gazpacho	24 / Dozen
Vegetable spring rolls with plum sauce	25 / Dozen
Spiced chicken nugget with grilled peach chutney	26 / Dozen
Sesame chicken pops	26 / Dozen
Smoked salmon in a cucumber cup	26 / Dozen
Artichoke and goat cheese tartlet	26 / Dozen
Dates stuffed with red pepper jelly, goat cheese and wrapped with prosciutto	26 / Dozen
Smoked salmon on a corn cake with black bean smear	28 / Dozen
Gorgonzola charred tiger shrimp in garlic butter	34 / Dozen
Poached tiger shrimp crusted in feta cheese and served with cocktail sauce	34 / Dozen
Asian style duck on a crostini with gazpacho salsa	36 / Dozen
Tempura jumbo shrimp with citrus glaze	36 / Dozen
Chocolate dipped strawberries	36 / Dozen
Classic beef tarter finished with potato frites and horseradish cream	38 / Dozen
Lobster, shrimp and brie cheese fritter with curry aioli	52 / Dozen

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Stationary Appetizers

Chilled Prawns

Served with cocktail sauce

\$6.50/Person (Minimum 15 guests)

Smoked Meats

Selection of cured smoked meats & sausages and served with artisan bread

\$5.95/Person (Minimum 15 guests)

Cheese Board

International & domestic cheese board with crackers

\$5.50/Person (Minimum 15 guests)

Antipasto Platter

Mediterranean antipasto platter with olives, pickles & marinated vegetables

\$3.00/Person (Minimum 15 guests)

Vegetable Crudité

Served with house ranch dip

\$3.00/Person (Minimum 15 guests)

Flatbreads & Dips

Warm pita bread served with a trio of dips of hummus, tzatziki, artichoke and cheese

\$4.00/Person (Minimum 15 guests)

Chocolate Fountain

Served with fresh fruit, marshmallows and cookies

\$5.00/Person (Minimum 15 guests)

Fresh Fruit Platter

Selection of fresh fruit

\$3.00/Person (Minimum 15 guests)

Dessert Platter

Selection of assorted squares, tarts and pastries

\$4.00/Person (Minimum 15 guests)



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Group Party Platters

Assorted Meat & Cheese Platter

Cubes of cheddar, Swiss and muenster cheese with cubed turkey, ham, sausage and chicken

Small Tray 25ppl \$85.95

Medium Tray 50ppl \$145.95

Fruit & Cheese Platter

Cantaloupe, grapes, strawberries, kiwi and cubed cheeses including blue cheese, sharp cheddar, Swiss and French brie

Small Tray 25ppl \$68.95

Medium Tray 50ppl \$125.95

Meatball Platter

Fresh meatballs tossed in your choice of sauce: Mirage steak sauce, BBQ, Honey Garlic, Teriyaki or Peppercorn sauce

Small Tray 25ppl \$65.95

Medium Tray 50ppl \$125.95

European Cheese Platter

Mild camembert, sharp and firm English cheddar, served with crackers. Garnished with seasonal berries and grapes

Small Tray 25ppl \$125.95

Medium Tray 50ppl \$185.95

Pinwheel Platter

Colorful pinwheels of fresh spinach, cream cheese, ham and turkey in spinach, tomato and wheat wraps

Small Tray 25ppl \$75.95

Medium Tray 50ppl \$135.95

Pita Pocket Platter

Fresh mini pita pockets filled with ham, turkey, cheese and shredded lettuce

Small Tray 25ppl \$58.95

Medium Tray 50ppl \$92.95

Tea Sandwich Platter

Assorted finger sandwiches with turkey, ham and cheese

Small Tray 25ppl \$69.95

Medium Tray 50ppl \$125.95



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House Wines

Arabella Sauvignon Blanc (South Africa)	29
Treasury Estates Chardonnay (USA)	29
Beringer Pinot Grigio (USA)	29
Lindeman Bin 50 Shiraz (Australia)	29
Trapiche Varietals Malbec (Argentina)	29
Beringer Pinot Merlot (USA)	29

Cash Bar—\$29 per bottle

Table wine —\$25 per bottle

Wine Service available for an extra charge of \$50

White Wine

Peter Lehmann Weighbridge Chardonnay (Australia)	31
Monkey Bay Sauvignon Blanc (New Zealand)	31
Beringer Zinfandel (USA)	31
Wente Double Decker Pinto Grigio (USA)	32
Ernie Els Big Easy White (South Africa)	39
Kim Crawford Sauvignon Blanc (New Zealand)	41
Quail's Gate Pinot Gris (Canada)	55
Obra Prima Rosado (Argentina)	60
Murrieta's Well the Whip (USA)	64
Rombauer Vineyards Chardonnay (USA)	95

Red Wine

Peter Lehmann Weighbridge Shiraz (Australia)	31
Carnivor Cabernet Sauvignon (USA)	33
19 Crimes Shiraz (Australia)	39
Greg Norman Estates Cabernet Merlot (Australia)	45
David Frost Shiraz (South Africa)	45
Joel Gott 815 Cabernet Sauvignon (USA)	45
Antinori Peppoli Chianti Classic (Italy)	48
689 Cellars Blend (USA)	56
Chateau St. Jean Pinot Noir (USA)	60
La Crema Sonoma Pinot Noir (USA)	68
Molly Dooker "The Matre D" Cabernet Sauvignon (Australia)	88
Etude Pinot Noir (USA)	105

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Banquet Bar...

	HOST	CASH
<u>Bronze Bar Liquor</u>		
Liquor	5.25	5.50
<i>Alberta Pure Vodka, Royal Reserve Rye Whiskey, Bacardi White Rum, Captain Morgan's Spice Rum, Gordons London Dry Gin.</i>		
<u>Silver Bar</u>		
Liquor	5.75	6.25
<i>Grey's Peak Vodka, Gibson's Sterling Rye Whiskey, Tanqueray Gin, Jack Daniels Whiskey, Sailor Jerry Spiced Rum, Captain Morgan Dark Rum, Grants Scotch Whiskey.</i>		
<u>Gold Bar</u>		
Liquor	7.25	7.75
<i>Grey Goose, Crown Royal, Glenn Fiddich Scotch Whiskey, Old J Spiced Rum, Jamieson Irish Whiskey, Jose Cuervo Gold Tequila, Tanqueray 10 Gin.</i>		
<u>Beer</u>		
	5.50	6.00
Domestic Beer		
<i>Bud Light, Budweiser, Kokanee</i>		
	6.00	6.50
Premium Beer		
<i>Rolling Rock, Shock Top, Steam Whistle, Keith's Amber Ale, Keith's IPA, Miller Genuine Draft, Heineken, Corona, MH Brewing Co., Michelob Ultra, Bud Light Lime.</i>		
	8.00	8.50
Import Beer		
<i>Guinness, Smithwick's</i>		
<u>Coolers</u>		
	6.25	6.75
<i>Mike's Hard Lemonade Cranberry, Twisted Tea, Palm Bay Key Lime Cherry, Rock Creek Cider Gluten Free, Bud Light Chillida's, Mott's Caesars.</i>		
<u>Wine</u>		
6oz Glass of House Wine	6.75	7.25
<u>Non-Alcoholic Options</u>		
Punch Bowl Unlimited Refills		100 / Each
Fountain Pop		2.25/ Each

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