






# Brockville Country Club Catering Package

Auto Gratuity of 15% applies to all events.

-  613-342-2468
-  1548 King Street West, Brockville, ON
-  [www.brockvillecountryclub.com](http://www.brockvillecountryclub.com)

*Revised October 2023*





# Celebrations

Assorted Cheese Platter with Imported and Domestic Cheeses, Crackers,  
Dried Fruits and Nuts

Vegetable Platter with an assortment of fresh Vegetables with Ranch Dip

Deviled Eggs ~ 2 per guest

Relish Platter with an assortment of Pickles, Olives, and Pickled Vegetables

Charcuterie Platter with an assortment of Deli and Dried Cured Meats with Nuts,  
Crackers and Baguette

Antipasti Platter is a deluxe platter with an assortment of Meats, Cheeses, Dried Fruits,  
Crackers, Fresh Fruit & Vegetables, Olives, Pickles, Chocolate, Dips and Baguette

Tea Sandwich Platter with an assortment of Egg Salad, Ham and Cheese, Smoked Meat,  
Turkey, and Tuna

Deluxe Open-Faced Sandwiches: An assortment of shaved Prime Rib, Egg Salad, Smoked  
Salmon, Smoke Meat and Tuna

House made Sausage Rolls with Scottish Mustard

Prosciutto wrapped with Chicken Skewers with Sweet Chili Sauce

Crostini with Bruschetta & Feta

Crostini with Creamed Mushrooms

Dessert Platter & Coffee Station ~ an assortment of Squares and Coffee Station

Coffee Station ~ Includes Coffee, Tea selection, Sugars, Milk & Cream.

Auto Gratuity 15%



# Platters

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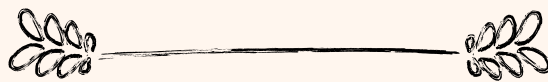
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Auto Gratuity 15%

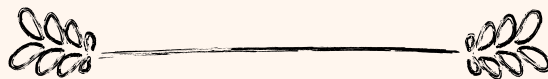
# Passed Appetizers



Crostini with Bruschetta & Feta  
Crostini with Creamed Mushrooms  
Deviled Eggs  
Spinach Spanakopita with Tzatziki Dip



House made Sausage Rolls with Scottish Mustard  
Shrimp Cocktail with Cream Cheese and Cocktail Sauce  
Stone Crab Claw with Seafood Sauce  
Petite Vegetable Samosas with Mango Chutney  
Personal Vegetable Cup with Ranch Dip  
Crostini with Crab Salad  
Crostini with Brie & Prosciutto with Honey  
Chicken Satay with Peanut Sauce  
Vegetable Spring Rolls with Plum Sauce



Mini Yorkshires with Curried Chicken  
Mini Yorkshires with Braised Beef and Blue Cheese  
Prosciutto Wrapped Chicken Skewers with Sweet Chili Sauce  
Crostini with Tuna Tataki & Wasabi Mayo with Pickled Radish  
Crostini with Smoked Salmon & Creamed Cheese, Capers and Lemon  
Tempura Shrimp with Sesame Dip  
Bacon wrapped Scallops with Cocktail Sauce

Auto Gratuity 15%



# Plated Dinner



## To Start

Smoked Salmon, Dilled Cream Cheese, Capers, Red Onions, Greens and  
Crostoni

~

Tomato Basil Soup with a Prosciutto Chip

~

Curried Parsnip and Apple Soup

~

Wedge Salad

\*add large Garlic Butter Prawns

~

Spinach Salad with Mandarin Orange Supremes, Bacon and Goat Cheese  
with Dijon Vinaigrette

~

Heritage Greens with Vegetable Garnish and Seeds, Lemon Poppyseed Dressing

~

Antipasti plate: Crostoni with Bruschetta, Prosciutto & Fig Jam, Olives &  
Bocconcini skewer

Prices subject to market changes  
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## Main Entree

\*Includes Roll and Butter and appropriate condiments.  
Please make 1 choice per function.  
Additional choices add \$4++ per plate.

Herb encrusted Roasted Chicken Supreme stuffed with Boursin

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Brined Chicken Supreme garnished with summer Truffle Sauce

~

Chicken Cordon Bleu ~ Chicken Breast stuffed with Ham and  
Swiss Cheese

\*upon availability, made locally

~

Maple Pecan Salmon

~

Chicken Marsala

~

Braised Boneless Short Ribs

~

Beef & Salmon ~ Certified Angus Roasted Beef Tenderloin (5oz.)  
with a Red Wine Demi, served with a Salmon  
Filet (4oz.) and Hollandaise

~

Certified Angus Beef Ribeye, roasted to Medium Rare. Served  
with Horseradish Demi

## Plated Desserts

New York Cheesecake with Berries and Cream

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Chocolate Caramel Cake with Chantilly Cream

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Personal Fruit & Cheese Plate

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Gluten Free Chocolate Torte with Berries and Chantilly Cream

Prices subject to market changes  
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# Classic Buffet



Minimum 36 Guests

1 Entree Choice

2 Entree Choices

\*all entrees include appropriate starches and vegetables

Add a Carved Certified Angus Beef Prime Rib Station

Rolls and Butter Included.

All appropriate condiments included.

If you require a special meal for your guest(s) please provide 10 days notice. Any special dietary or food allergy requirement cannot be guaranteed less than 2 weeks prior to the event, especially the day of your event. Any special dietary restriction requests the day of the event, will have a service charge of \$5 per person.

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## Salad

~ Choose 2 ~

Heritage Greens  
Deconstructed Caesar Salad  
Greek Salad  
Pasta Salad  
Roasted Vegetable Salad  
Broccoli, Bacon & Cheddar with Pecans  
Thai Noodle  
Cous Cous  
Chef's Recommended Salad

## Entrees

Chicken Marsala  
Chicken Provencal  
Chicken Paprika  
Herb Roasted Chicken Supreme  
Butter Chicken  
Braised Boneless Short Rib (add \$3 per person)  
Beef Bourguignon  
Salmon Fillet with Fresh Dill Sauce  
Beef and Spinach Lasagna  
Beef Ragu and Bechamel Lasagna

## Dessert

~INCLUDED~

Assorted Squares including French Macarons

\*\*For additional dessert items, prices subject to market changes.

\*\*Dessert includes a Coffee Station

~OR~

## Dessert Buffet

An assortment of Cheesecakes, Brulees, Cakes, Tortes

Prices subject to market changes  
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# Late Night Snacks

**Poutine Bar** ~ 36 guest minimum

Fries, Curds, Pulled Pork, Gravy

**Taco Bar** ~ 36 guest minimum

6" Tortilla shells ready for toppings such as Spicy Meat Sauce, Grated Cheddar, Sour Cream, Chili Con Queso, shredded Lettuce, and Salsa

**Nacho Bar** ~ 36 guest minimum

Corn Tortilla Chips (pre-portioned in individual bowls)

Topping Bar: Spicy Meat Sauce, Chili Con Queso, Sour Cream, Salsa, Grated Cheddar, Sliced Black Olives, and Green Onion

**Pizza Bar** ~ 36 guest minimum

Meat Pizza: Pizza Sauce, Ham, Pepperoni, Bacon, and Mozzarella

Vegetarian Pizza: Tomato Sauce, Green Peppers, fried Mushrooms, and Mozzarella

**Sliders** ~ Minimum 3 dozen; 1 choice

Cheeseburger Sliders

Smoked Meat Sliders

Crispy Chicken Sliders

**BCC Wings** ~ minimum 10lb order (9 per pound)

Served with assorted Sauces

**English Sausage Rolls** ~ minimum 3 dozen

Full Size traditional English Sausage Rolls

**Soft Pretzels** ~ minimum 50 pieces

Served with Mustard

**Hummus & Bruschetta Dips** ~ minimum 36 guests

Served with Corn Tortilla Chips

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MINIMUM  
ORDERS APPLY

