




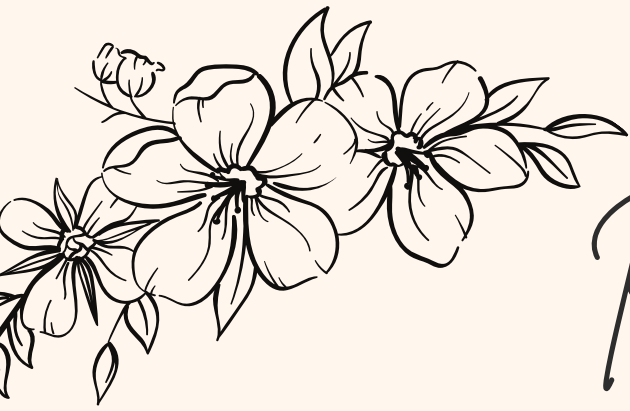


Brockville Country Club Catering Package

Prices Subject to market changes
Auto Gratuity of 18% applies to all events.

-  613-342-2468
-  1548 King Street West, Brockville, ON
-  www.brockvillecountryclub.com





Platters

Assorted Imported and Domestic Cheeses, Crackers,
Dried Fruits and Nuts.

\$13++ per person

Crudit , an assortment of fresh Vegetables with Ranch Dip

\$8++ per person

Assortment of Pickles, Olives, and Pickled Vegetables.

\$8++ per person

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

\$16++ per person

Antipasti, an assortment of Meats, Cheeses, Dried Fruits, Crackers, Fresh Fruits,
Vegetables, Olives, Pickles, Chocolate, Dips and Baguette.

\$18++ per person

Tea Sandwiches, an assortment of Egg Salad, Ham, Smoked Meat, Turkey, and Tuna

\$13++ per person

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

\$18++ per person

Desserts, an assortment of bite sized cakes and Squares.

\$5++ per person

Coffee Station

Regular and Decaf Coffee, Selection of Tea, and Accoutrements.

\$5++ per person

Add bottled Water \$2++ per person

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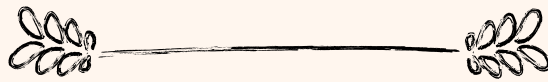
Auto Gratuity 18%

Passed Appetizers



PRICED PER DOZEN
WITH MINIMUM
3 DOZEN PER ITEM

Bruschetta & Feta on Crostini \$42++
Deviled Eggs \$42++ per doz
Spinach Spanakopita / Tzatziki Dip \$42++



Cocktail sized Sausage Rolls / Scottish Mustards \$45++
Shrimp Cocktail \$45++
Vegetable Samosas / Mango Chutney \$45++
Personal Vegetable Cup with Ranch Dip \$45++
Crab Salad on Crostini \$45++
Brie / Prosciutto and Honey on Crostini \$45++
Chicken Satay / Peanut Sauce \$45++
Vegetable Spring Rolls / Plum Sauce \$45++



Curried Chicken in Mini Yorkshire \$47++
Braised Beef / Blue Cheese Crostini \$49++
Prosciutto Wrapped Chicken Satay / Sweet Chili Sauce \$47++
Tuna Tataki / Wasabi Mayo / Pickled Radish on Crostini \$49++
Smoked Salmon / Creamed Cheese / Capers on Crostini \$47++
Tempura Shrimp / Sesame Dip \$48++
Bacon Wrapped Scallops \$49++

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Plated Dinner



To Start

Smoked Salmon / Dilled Cream Cheese / Capers / Crostini \$16++

Tomato Basil Soup \$8.50++

Curried Parsnip and Apple Soup \$9++

Wedge Salad \$13++

Spinach Salad \$14++

Mandarin Oranges, Bacon, Goat Cheese with Dijon Vinaigrette

Mixed Green Salad \$12++

Julienne Vegetables, Seeds and Lemon Poppyseed Dressing

Antipasti \$14++

Caprese Salad Skewer, Crostini, Prosciutto Fig Jam, Olives and Bruschetta

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Main Entree

*Includes Bread Rolls and Appropriate Accoutrements.
2 choices per function.
Additional choices add \$4++ per plate.

Boursin Stuffed Chicken Supreme
\$47++

Roasted Chicken Supreme / Summer Truffle Sauce
\$46++

Chicken Cordon Bleu ~
\$46++

Maple Pecan Salmon
\$49++

Chicken Marsala
\$46++

Braised Beef Short Rib
\$49++

Roast Beef Tenderloin / Red Wine Demi-Glace
\$58++

6oz Salmon Filet and Dilled Hollandaise
\$48++

Plated Desserts

New York Cheesecake / Berries and Cream
\$14++

Chocolate Caramel Cake / Chantilly Cream
\$14++

Personal Fruit & Cheese
\$16++

Gluten Free Chocolate Torte / Berries and Chantilly Cream
\$15++

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Classic Buffet



Minimum 36 Guests

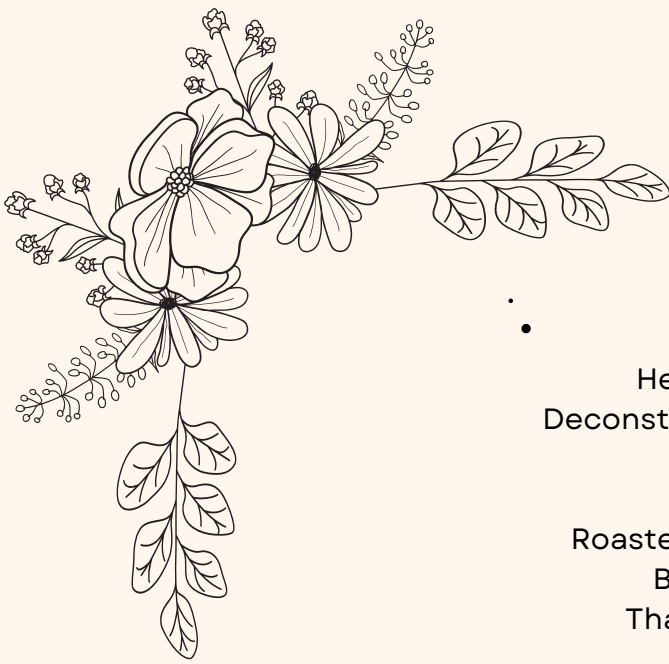
2 Entree Choices \$76++

Price includes bread rolls, butter, appropriate sides, accoutrements, coffee and tea.

If you require a special meal for your guest(s) please provide 14 days notice.

Please note, 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 Salad
Thai Noodle Salad
Cous Cous

Entrees

Chicken Marsala
Chicken Provencal
Sundried Tomato Alfredo Tortellini
Herb Roasted Chicken Supreme
Asiago and Roasted Pepper Stuffed Supreme
Butter Chicken
Beef Bourguignon
Salmon Fillet and Dill Sauce
Vegetarian Lasagna
Beef Ragu and Bechamel Lasagna
Carved, AAA Prime Rib (add \$20 per person)

Dessert

Included
Assorted Cakes and Squares, Coffee and Tea

~OR~

Dessert Buffet

An assortment of Cheesecakes, Brulees, Cakes, Tortes
\$17++

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Lighter Fare

Ideal for social gatherings looking for snacks rather than a meal.
Pricing shown is "per guest"
minimum requirements for guest count - 36

Poutine Bar \$12++

Fries, Curds, Gravy

Add Chicken fingers and sauces \$7++

Taco Bar \$15++

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

Nacho Bar \$15++

Corn Tortilla Chips,

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

Pizza Bar \$14++

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

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

Grazing Table \$15++

Domestic Cheeses, Hummus, Bruschetta, Salamis, Crudite, Assorted Olives, Pickles and Crackers

House Sliders \$11++

Classic Cheeseburger, Smoked Meat, Crispy Chicken

BCC Wings \$9.50++

Breaded or Traditional wings served tossed in a selection of sauces and seasonings

Vegetarian Pub Platter \$15++

Deep Fried Cauliflower Bites, Mozzarella Sticks, Sweet Fries and Zucchini Sticks served with house dips

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