

METCHOSIN GOLF AND COUNTRY CLUB TOURNAMENT MENU 2011

DINNER OPTIONS

BARBECUE

PRE-SELECTED CHOICE OF:

8 OZ AAA FLATIRON STEAK WITH SAUTEED GARLIC MUSHROOMS

PORK BACK RIBS, BOURBON/ HONEY BARBECUE GLAZE

CHICKEN BREAST ,SESAME/ TERIYAKI GLAZE

PACIFIC SALMON FILLET, SUNDRIED TOMATO PESTO BASTE

VEGETARIAN PASTA

OR

CARVED

CHEF CARVED-ONE CHOICE OF:

OUTSIDE ROUND OF AAA BEEF, PAN GRAVY, HORSERADISH

BONELESS LOIN OF PORK, OKANAGAN DRIED FRUIT AND BREAD STUFFING,
PAN GRAVY

MANGO CHUTNEY AND MUSTARD GLAZED BAKED HAM, STONEGROUND
AND DIJON MUSTARD

BAKED POTATO, BUTTER, SOUR CREAM AND CHIVES

OR

BABY ROAST POTATOES WITH ROSEMARY AND CRACKED PEPPER

YOUR CHOICE OF THREE SALADS:

CLASSIC CAESAR SALAD

SPINACH SALAD, SWEET ONION DRESSING, SPICED PECANS AND GRUYERE

MANDARIN SALAD, BABY GREENS, PINEAPPLE/ CURRY VINAIGRETTE,
TOASTED ALMONDS

THAI NOODLE SALAD

RICE NOODLES, SUI CHOY, GREEN ONION AND CARROT IN OUR THAI
PEANUT/CHILI DRESSING

TRADITIONAL GREEK SALAD WITH FETA AND KALAMATA OLIVES

MEXICAN HARVEST PASTA SALAD

TENDER PASTA, CORN, BLACK BEANS, ROASTED PEPPERS, TOMATO
CAJUN SPICED SUNDRIED TOMATO VINAIGRETTE

BC APPLE AND FENNEL SALAD

CREAMY STONEGROUND MUSTARD, HONEY, BALSAMIC DRESSING

CURRIED LINGUINE SALAD

BABY SHRIMP, PEPPERS, SCALLIONS, MANGO CHUTNEY

ASIAN SLAW WITH CREAMYTOASTED SESAME DRESSING

FRESH ROYAL BAY BAKERY BREADSAND BUTTER

ASSORTED DECADANT CAKES