



Beverly Golf and Country Club



Tournament/Event Menu

2009

Appetizer Course

Choice of one:

1. Chef's Seasonal Soup Selection (served tableside)
2. Bistro Caesar (served tableside)
3. Tossed Organic greens with Reggiano vinaigrette (plated)
4. Pepperwood Steakhouse Iceberg Salad with homemade blue cheese dressing (plated)

Bread Course

Pepperwood Breadbasket

Assorted rolls and flatbreads with whipped butter or olive oil and aged balsamic vinegar

Pasta Course

Choice of one:

1. Pepperwood Vegetarian Farfalle (tableside)

Extra virgin olive oil, basil pesto, roasted red peppers, snow peas, aged Reggiano and fine herbs

2. Rigatoni Bolognese (tableside)

Chef's specialty! Certified Angus chuck, field mushrooms and plum tomatoes with fresh oregano and grated Reggiano

3. Penne A La Vodka

A Pepperwood classic! Double smoked bacon, fresh herbs, cracked pepper and vodka-laced tomato cream

Entrée Selections

Choice of one:

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| 1. Chicken "Chasseur" Classically prepared with field mushroom, bell pepper and red wine gravy | \$33.95pp |
| 2. Mediterranean Chicken Boneless chicken ballotine, artichoke hearts, olives, tomato, white wine | \$35.95pp |
| 3. Oven Roast Striploin 40 day aged, mustard rubbed, slow roasted medallions, Cabernet jus | \$37.95pp |
| 4. Prime Rib Rubbed with pommery mustard and garlic, slow roasted, with rosemary jus | \$42.95pp |
| 5. Baked Fundy Salmon brushed with chilpotle barbeque glaze, pineapple-basil pico de gallo | \$36.95pp |
| 6. Roast Pork Loin Smoked paprika rubbed, roast garlic jus, homemade apple and cranberry chutney | \$39.95pp |
| 7. NY Striploin 10 oz. 40 day aged, Chef selected and grilled, with sherry peppercorn glace-de-veau | \$44.95pp |
| 8. Roast and Grilled Mixed Platter (for sharing) Roast Beef Striploin, baked Fundy salmon, oven roast free range supreme of chicken and grilled spicy Tuscan sausage | \$47.95pp |

Starch Selection

Choice of one:

1. Oven roasted baby red jacket potato, rosemary and lemon
2. Roasted garlic, yogurt and chive mashed potato
3. Baked potato, butter and sour cream
4. Saffron scented basmati rice pilaf

Vegetable: All packages are served with Chef's seasonal vegetable selection

Dessert Course: Chef's Pastry selection, fresh berries, coulis and crème Anglaise

All packages are subject to GST, PST and gratuity

Prices based on minimum 100 guests