



SQUAMISH VALLEY
GOLF CLUB

BANQUET MENU



THE BUFFETS

THE MASHITER

\$55

- Carved slow roasted Angus beef with red wine jus & herb roasted Fraser Valley chicken
- Served with seasonal mixed vegetables and herb roasted potatoe wedges, and 2 salads (see options below).

THE SKY PILOT

\$65

Choose 2 of the following proteins:

- Pork loin in a wild mushroom sauce
- Smoked and braised Short Ribs
- Lemon dill crusted salmon, or
- Coq au vin(braised chicken in red wine).
- Served with seasonal mixed vegetables, herb roasted fingerling potatoes, and 2 salads (see options below).

THE MAMQUAM

\$75

Choose 2 of the following proteins:

- Braised Lamb Shanks
- Jumbo prawn skewers (2 per person, 4 prawns)
- Smoked Roast NY Striploin
- Baked Trout with garlic lemon butter
- Portabello Mushroom Wellington

Choose one of the following starch:

- Duchesse potatoes, double baked potatoes or roasted fingerling potatoes.

Choose 2 of the following vegetables:

- Broccolini with toasted almonds & brown butter. Caramelized baby carrots. Grilled asparagus with parmesan & garlic. Chinese long bean with hoisin sauce. Stuffed zucchinis or Ratatouille. Add 2 salads of your choice(see options below)

SALAD OPTIONS

- Beet Root on a bed of mix greens, feta cheese, candied pecans, orange segments dressed in a raspberry vinaigrette.
- Gem lettuce Caesar salad with lardons, fresh parmesan & toasted garlic bread spears.
- Brussel sprout hash served with squash, dried cranberry, roasted cashews, and our home made raspberry vinaigrette.
- Caprese Salad, Roma tomato, Bocconcini, fresh basil and balsamic reduction.
- Quinoa salad with seeds, dried fruit & house made lemon-thyme vinaigrette.
- Apple walnut salad with frisee, red leaf, raddiccio and baby romaine in a honey dijon dressing.