

Breakfast & Breaks

Fresh Start 7

Fresh assorted muffins, chilled fruit juice, coffee and assorted teas.

Continental 12

Fresh baked assorted pastries, and muffins served with fresh chilled juice, coffee and assorted teas.

Corporate House Breakfast Plated 14

Two scrambled eggs, bacon, sausage, home style hash-browns and croissants, served with juice, coffee or tea.

Breakfast Buffet 16

Scrambled eggs, home style hash browns, bacon, sausage, and baked beans served with coffee, tea and Juice

Beverages

Coffee & Tea	2
Individual Juices	3
Juice (Pitcher)	14
Milk (Pitcher)	16
Soft Drink Lg	3
Bottled water	3

Embellishments

Whole Fruit (per piece)	2
Yogurt	2
Fruit Tray (serves 50)	70
Cookies (serves 25)	35
Sandwich/Wrap Tray (per person)	6
Cheese Tray Domestic (serves 25)	70

All prices subject to change and 15% gratuity

All Prices plus HST

Lunch

Hot Turkey Sandwich

14

Roasted turkey and dressing layered on fresh bread served with veggies,
Home Fries or mashed potato topped with homemade gravy.

Ultimate Burger

15

A 7 oz. charbroiled lean burger piled high with lettuce, tomato,
And bacon on a fresh roll, served with fries or salad.

BBQ Chicken Burger

15

BBQ Chicken breast on a Gourmet Roll topped with tomato lettuce,
served with home fries or salad.

Chicken Club Wrap

13

A fresh flour tortilla loaded with grilled chicken, cheese, bacon, lettuce,
tomato and mayo served with Home fries or salad.

Lasagna

16

Italian lasagna served with Caesar Salad and garlic toast points.

Flat Bread Chicken Pizza and Salad

14

Flat Bread Topped with Pizza sauce, chicken breast, assorted peppers,
red onion and topped with cheese served with a side salad.

Buffet (minimum 20 ppl)

Soup & Assorted Sandwich Tray

15

Chef's choice of homemade soup and assorted gourmet sandwiches and wraps
(1.5 per person)

All prices subject to 15% gratuity and HST
All prices subject to change without notice

Buffet

Buffet One (Jig's Dinner) 34

Roasted Turkey & Dressing
Salt Beef
Peas Pudding
Carrot
Cabbage
Turnip
Boiled Potato

Buffet Two 36

Atlantic Salmon with Creamy Dill sauce
BBQ Chicken
Italian Lasagna
Oven Roasted Potato
Steamed Vegetable Medley
Pasta Salad
Garden Salad or Caesar Salad
Dinner Rolls

Buffet Three 40

Cod Au Gratin
BBQ Chicken
Pork Tenderloin Medallions with a Mushroom Sauce
Italian Lasagna
Oven Roasted Potatoes
Steamed Vegetable Medley
Pasta Salad
Caesar Salad or Garden Salad
Dinner Rolls

Dessert with Coffee and Tea

Dessert Buffet with Assorted Cakes 5
Assorted Cookies and Dessert Squares 3

All prices subject to change and 15% gratuity plus HST

Dinner

All entrées served with fresh baked assorted bread, starter salad, seasoned baby red potatoes or whipped potato, fresh market vegetables, dessert and freshly brewed coffee and tea.

Chicken Supreme stuffed with dressing and served with homemade gravy	35
Chicken Supreme stuffed with spinach & goat cheese topped with a mushroom sauce	38
Prime Rib with yorkshire pudding and gravy	45
Roast Turkey with dressing and gravy	36
Atlantic Salmon with fresh dill and a white wine sauce	35
10oz N.Y. Strip Loin served with a roasted peppercorn sauce	36
Seared Beef Tenderloin with a red wine demi glaze	46
Lobster (1 – ¼ Pound)	Market Price
Vegetarian Stir fry with marinated tofu on a bed of rice	30
Vegetarian Lasagna with garlic toast points	30
Bell Peppers stuffed with organic quinoa pilaf and balsamic reduction	30

Additional Information

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