



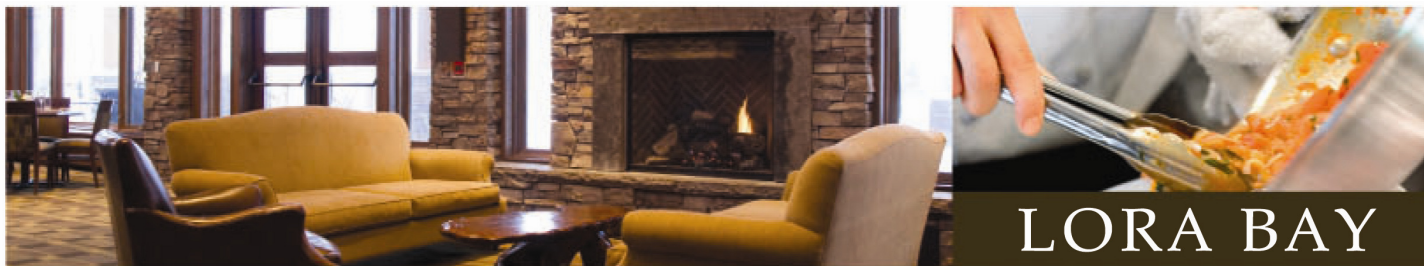
Wedding Menus 2016

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LORA BAY

Tel. 519.599.7500

www.lorabaygolf.com



Passed hors d'oeuvres

\$ Per dozen

Cold Selections

Smoked Salmon Cream Cheese Mousse served in Wonton Baskets \$16

Lemon Cream Cheese on Pumpnickel Crostini topped with Shaved Cucumber and Shrimp \$18

Prosciutto Wrapped Melon \$23

Mussels on the ½ Shell Provincial \$24

Hot Selections

Grilled Vegetable & Goat Cheese in Puff Pastry Purses \$15

Blackened Tiger Shrimp topped with a Sweet and Savory Lemon Marmalade \$29

Mini Tourtière Tarts \$18

Crab Stuffed Mushroom Caps with Shaved Gruyere \$18

Vegetarian Spring Rolls with Plum Sauce \$18

Crab Cakes Infused with a Thai Chili Sauce and Lemongrass \$26

Wild mushroom Puff Pastry Purses with Tarragon Cream Reduction \$29

Braised Beef Stuffed Mini Yorkshire Pudding with a Horseradish Cream \$32

Peppered Pork Poin on Crostini with an Apple Chive Horseradish Cream \$26

Rosemary & Garlic Flatbread Topped With:

Prosciutto Wrapped Asparagus with Citrus Cream Cheese \$24

Wild Mushroom Cream \$16

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Chef Attended Stations

Minimum 40 person order

Hot Prawns - pan seared shrimp in a white wine garlic butter or Sambuca
\$9 per person (3 pieces per person)

Sushi Station - 4 varieties of rolled sushi *\$10 per person*

Fajita Station - selections of beef, chicken, peppers, onions, & cheese wrapped in warm flour tortillas, served with salsa, guacamole, & sour cream *\$14 per person*

Thai Noodle Bar - julienne of vegetables, rice noodles, chicken, beef, & shrimp along with a variety of curries *\$13 per person*

Rack of Lamb - carved and offered with a blueberry dip, minted yogurt, or cilantro mint jus *\$ market price*

Tenderloin Sliders - pork, beef or chicken, carved and served on mini crusty Kaiser *\$14 per person*

Potato Martini Bar - mashed potatoes served with toppings such as crumbled blue cheese, bacon bits, shredded cheddar, chopped tomatoes, fresh chives, sour cream, & flavored butters *\$9 per person*

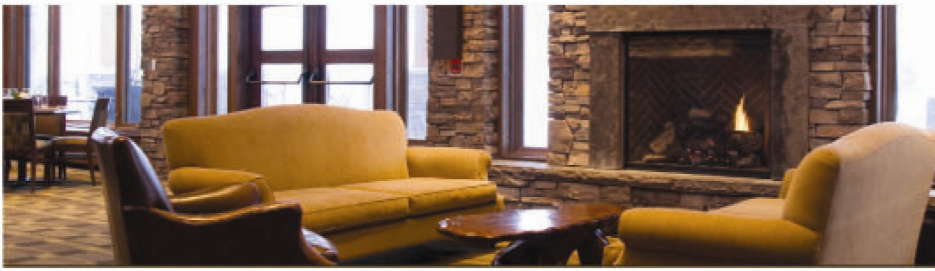
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Platters

Minimum 20 person order

Crudités - fresh raw vegetables served with house-made dip *\$5 per person*

Cheese Board - an assortment of specialty cheeses served with chutney, dried fruits, spiced nuts, crackers & crostini *\$11 per person*

Assorted Shellfish Platter - marinated mussels, chiviche scallops, tiger shrimp & snow crab *\$18 per person*

Smoked Fish - Kalapore smoked trout, smoked salmon, smoked whitefish, smoked oysters, lemon white wine poached haddock with capers, pickled onions, & crostini *\$17 per person*

Italian Antipasto - Italian cured meats & cheeses, marinated grilled vegetables, & olives served with grilled flat breads *\$16 per person*

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Plated Dinner Menu

3-course dinner select your choice of soup or salad, entrée, & dessert.

4-course dinner select your choice of soup, salad, entrée, & dessert. Add \$7 per person.

Soup

Five Mushroom Soup

Butternut Squash with Curry

Black Bean Soup garnished with Fresh Tomato Cilantro Salsa

Roasted Tomato & Vegetable Bisque with Padano cheese crostini

Salad

Caesar Salad with Smoked Bacon, Croutons & Parmesan

Baby Spinach with shaved Bermuda Onion, Mushrooms & Candied Walnuts in a Poppy Seed Dressing

Mixed Greens with Julienne of Vegetables in our House Balsamic Dressing topped with Marinated Feta Cheese

Intermediate

Lemon Sorbet

add \$4 per person

Lobster Ravioli with a Saffron Beurre Blanc

add 8.75 per person

Pan Seared Sea Scallops over Cauliflower Truffle Puree

add \$10.00 per person

Proscuitto wrapped Chicken Tenderloin over Avocado

Salsa with a drizzle of Roasted Garlic Olive Oil

add \$8 per person

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Plated Dinner Menu

Select 2 entrée options. Add \$2 per person for selection of 3.

Quantities of entrée selections must be provided to Lora Bay 14 days prior to the event date or a \$5 service fee per person will be charged.

Entrée

Spinach and Cheese Agnolotti with Sundried Tomato Pesto \$44

Garlic and Rosemary Chicken Supreme topped with Three Mushroom Demi \$45

Pan Seared Arctic Char with Cracked Pepper and Lemon Tarragon Butter \$45

Pan Seared Spring Salmon with Sambuca Beurre Blanc \$48

Apple Stuffed Pork Tenderloin with a Sweet Cider Cranberry Jus \$47

Roast Prime Rib with Thyme Mustard Jus \$48

Herb Crusted Beef Tenderloin with Madagascar Peppercorn Jus \$52

Served with fresh dinner rolls, dairy butter & chef's choice of seasonal vegetables & starch

Dessert

Brownie Cheesecake

Raspberry Cheesecake with a Chocolate Drizzle

Truffle Royale

New York Style Wild Blueberry Cheesecake

Warm Apple Blossom with Cinnamon Ice Cream

Pecan Tart with a Salted Caramel Drizzle

A dessert buffet may be substituted at a cost of \$9.00 per person

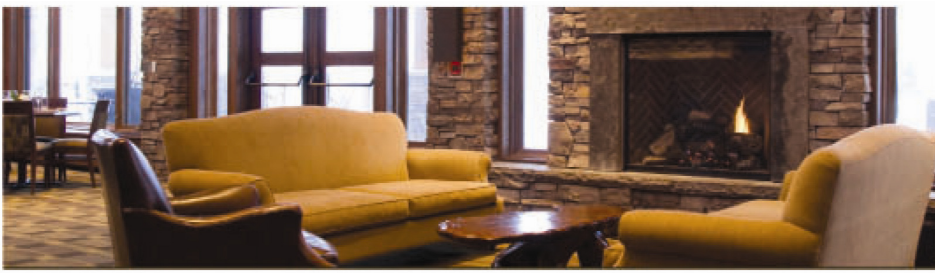
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Buffet Dinner Menu

Casual Buffet

Salads

Your choice of 3 Fresh Seasonal Salads

Mixed Greens with House Dressing

Caesar with Smoked Bacon, Croutons & Parmesan

Baby Spinach with Red Onions, Walnuts & Poppy Seed Dressing

Greek Pasta Salad with Feta & Black Olives

Heirloom Tomato & Bocconcini Cheese

Broccoli Salad with Blue Cheese Dressing, Sun Dried Cranberries & Toasted Pecans

Mini Red & White Potatoes, tossed in a Grainy Mustard Salad Dressing

Entrées

Carved Strip Loin with Red Wine Jus

Grilled Marinated Boneless Chicken Breast with Fresh Tomato Cilantro Salsa

Grilled Spring Salmon with Cucumber Relish

Substitute any of the above with:

Cracked Pepper & Rosemary Beef Tenderloin with Grilled Asparagus & Crab Hollandaise

add \$7 per person

Chef's choice of Potato

Fresh Seasonal Vegetable Selections

Dessert

A decadent dessert selection of Chef's favorites to include Fresh Fruit

Coffee & Tea

\$48 per person

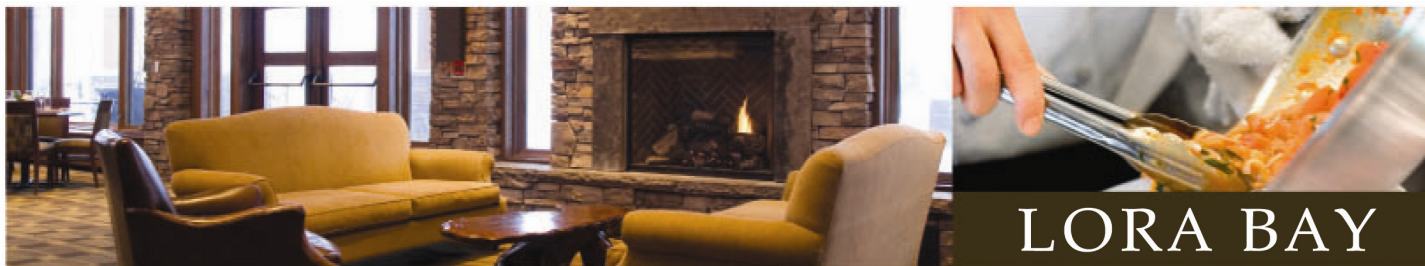
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Buffet Dinner Menu

Elegant Dinner Buffet

Salads

Your choice of 3 Fresh Seasonal Salads

Mixed Greens with House Dressing

Caesar with Smoked Bacon, Croutons & Parmesan

Baby Spinach with Red Onions, Walnuts & Poppy Seed Dressing

Greek Pasta Salad with Feta & Black Olives

Heirloom Tomato & Bocconcini Cheese

Broccoli Salad with Blue Cheese Dressing, Sun Dried Cranberries & Toasted Pecans

Mini Red & White Potatoes, tossed in a Grainy Mustard Salad Dressing

Entrées - Select 3

Garlic and Rosemary Chicken Supreme topped with a Light Chicken Demi

Pan seared Spring Salmon with Cucumber Relish

Chicken Supreme En Croute with Blueberry Demi Glaze

Peppercorn Crusted Beef Tenderloin

Ontario Porkloin with Apples & Cider Sauce

Mushroom & Ricotta Ravioli with Pesto Cream

Pan Seared Arctic Char with Cracked Pepper and Lemon Tarragon Butter

Roast Prime Rib with Thyme Mustard Jus

Beef Wellington Tenderloin *add \$3 per person*

Served with fresh dinner rolls or bread display & chef's choice of seasonal vegetables & starch

Dessert:

A decadent dessert selection of Chef's favorites to include fresh fruit

Coffee & Tea

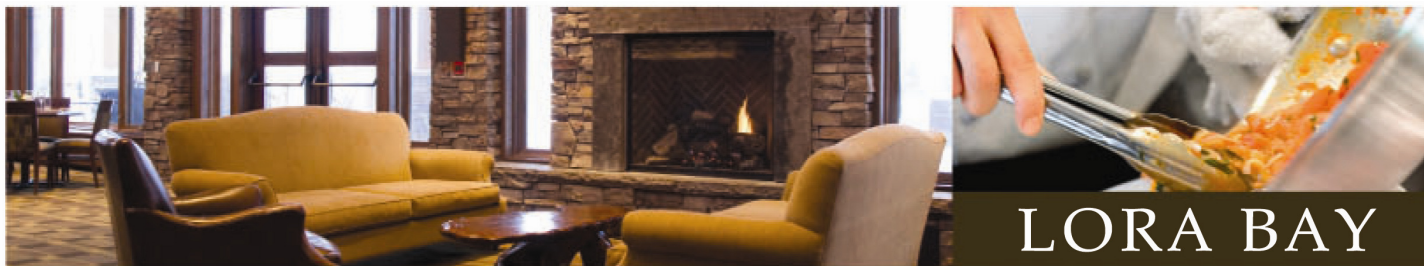
\$55 per person

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Late Night Platters & Snacks

Minimum 20 person order

Fresh Fruit ~ Seasonal Fruits *\$8.50 per person*
Chocolate dip or Fountain add \$2.50 per person

Decadent Desserts ~ Assorted Squares and Pastries *\$4 per person*

Cured Meats ~ Selections of Fine European Cured Meats served with Premium Tapenades, Gourmet Mustards, & Fresh Artisan Breads *\$8 per person*

Cheese Board ~ An Assortment of Specialty Cheeses Served with Chutney, Dried and Fresh Fruits, Crackers & Crostini *\$11 per person*

Pub Style ~ A Selection of Cheddar Perogies, Beer Battered Onion Rings, French Fries, Spring Rolls & Chicken Wings *\$8.75 per person*

Grilled Cheese ~ Swiss, Cheddar & Havarti Grilled Cheese Sandwiches Served with gourmet condiments *\$6 per person*

Street Market ~ Sausages, Hot Dogs, French Fries, & Sliders
(Sliders: *your choice of 1 of turkey, pork, chicken, or beef - \$2.50 for each additional meat option*)
\$9 per person

Served 6 people per order:

Potato Chips & Pretzels \$9/ bowl

Tortilla Chips & Salsa \$10/ bowl

Assorted Gourmet Thin Crust Pizza \$10/ 8" pizza

French Fries & Sweet Potato Fries in Mini Take-Outs \$8.00

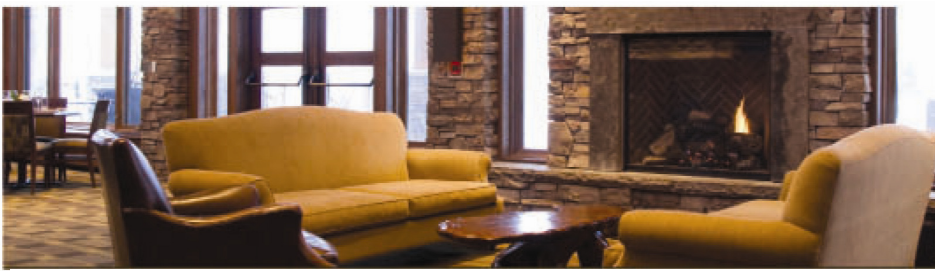
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Late Night Chef Attended Stations

Minimum 40 person order

Mexican Station ~ taco's served with hard & soft tortillas with all of the traditional topped to include chicken, beef, sour cream, salsa, guacamole, shredded cheese, & lettuce - vegetarian burritos with cheddar and sour cream, nacho chips with guacamole and salsa dips

\$ 13 per person

Thai Noodle Bar ~ julienne of vegetables, rice noodles, chicken, beef, & shrimp along with a variety of curries tossed & served in mini Asian take-out containers

\$13 per person

Sundae Bar ~ cookie crumbs, butterscotch and chocolate syrup, berry compote, whipped cream, & colorful sprinkles with vanilla & chocolate ice cream

\$9 per person

Poutine Station ~ Fresh cut fries, cheese curds & gravy with a variety of toppings & 2 house seasoning salts served in mini take-out containers

\$9 per person

Coffee & Tea Refreshment Stations

50 Cup urn with assorted tea & decaf \$100.00

100 Cup urn with assorted tea & decaf \$175.00

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