



2019 CATERING

Bootleg Gap Golf, in Kimberley B.C. is a Les Furber designed 27-hole public golf facility. Bootleg Gap features an 18 hole championship, a hybrid 9- hole course, and one of the best practice facilities in the region. With seating for up to 170 people the Bootleg Grill is great for any function. The spacious patio has amazing views of the 18th green and pond. Watch your friends finish their round or soak up the warmth of the afternoon sun with a beverage! We offer BBQ's for your golf group or a sit-down dinner for your special event. The following packages will help you put together the perfect day at Bootleg Gap Golf.

BREAKFAST

Start your day off right with one of our great Breakfast Buffets.
Delicious!

Continental Breakfast

Apple and orange juices
Fresh fruit platter
Assorted fresh baked Muffins, Loaves & Danish's
Toaster Station with Assorted Breads, Spreads and Preserves
Granola
Fruit Yogurt

\$ 14.95 per person

Breakfast Buffet

Apple and orange juices
Fresh fruit platter
Yogurt with fresh berries
Buttermilk Pancakes with maple syrup
Scrambled eggs
Bacon and sausage
Bootleg hash browns potatoes
Toaster Station with Assorted Breads, Spreads and Preserves

\$17.95 per person

Both breakfast options come with freshly brewed coffee and tea.

*Prices do not include any applicable taxes or gratuity and are subject to change *

BUILD YOUR OWN APPETIZER BUFFET

(For Groups of 25 people or more)

Chicken Wings

Tossed in choice of sauce

Pork Bites

Salt & Pepper seasoned served with choice of dipping sauce

Traditional Antipasto Plate

Prosciutto Ham, Grilled Zucchini
Marinated Artichokes, Cherry Tomatoes
Sicilian Olives

Chicken Satay Skewers

Tender slices of marinated chicken
Served with a spicy Peanut Sauce

Mini Quiche

Assorted selection to include Smoked Salmon
And Chive, Bacon and Cheddar, Leek and
Gruyere

Sweet Thai Chili Meatballs

Tender Beef Meatballs tossed in Sweet
Thai Chili Sauce and Glazed in the Oven

Tortilla Chips

Served with salsa, Sour Cream and Guacamole

Vegetable Crudités

Served with an Herb Dip

Meat & Cheese

Selection of Smoked & Cured Meats, Local & Imported
Cheese, Lavosh Crackers and Armenien Flatbreads,
sliced Baguette

Tomato- Bocconcini Brochette

Mini Cocktail Tomatoes Skewered with
Bocconcini Cheese and served with a
Pesto-Balsamic Dipping Sauce

Spanakopita

Fresh pastry loaded with spinach and feta
and served with a Tzatziki Sauce

Vegetarian Spring Rolls

Served with Sweet Chili Dipping Sauce

CHOICE OF 4 APPETIZERS

\$12.95 PER PERSON

CHOICE OF 6 APPETIZERS

\$15.95 PER PERSON

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ADDITIONAL BUFFETS

Soup & Sandwich Buffet

(Based on 3 pieces/ person)

Chef's Soup du Jour

Assortment of Sandwiches and Wraps which will include Turkey, Egg Salad, Vegetarian & Black Forest Ham, Garnished with Baby Dills, Olives & Cocktails Onions

Crispy vegetables & dip

Sliced Fruit

\$ 13.95 per person

Pasta Buffet

Traditional Caesar Salad with Creamy Garlic Vinaigrette, Herb Croutons & Grana Padano Cheese

Roma Tomato Salad, Basil Pesto Marinated Bocconcini

Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes

Farfalle Pasta Salad with Sundried Tomatoes, Grana Padano, Basil and Sweet Garlic Dressing

Pasta Bolognese with Penne and Fresh Parmesan

Chicken & Mushroom, Fettuccine Alfredo

Chef's Dessert

\$18.95 per person

Freshly brewed coffee and tea included

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Buffet Menu

SALADS

All meals include choice of **two** salads

Medley of Baby Salad Leaves and Frisee, Sliced Seasonal Vegetables, Ginger and Soy Vinaigrette
Traditional Caesar Salad with Creamy Garlic Vinaigrette, Herb Croutons & Grana Padano Cheese
Cranberry, Almond, Broccoli Salad with Creamy, Citrus, Poppyseed Dressing
Orange and Orzo Salad with Sundried Tomatoes, Olives, Arugula and Orange & Dijon
Vinaigrette
Tomato- Parmesan Salad with Red Onion, Pesto and Balsamic Vinaigrette
Traditional Greek Salad with a Red Wine- Lemon Vinaigrette
Spinach Salad with Bacon, Hard Boiled Egg, Mushrooms, Parmesan Cheese and Red Onion with
a Maple- Balsamic Vinaigrette

ENTREES

(Choose One Item PER GROUP)

Shepherd's Pie \$17.95 per person

Traditional Shepherd's Pie with Ground Beef, Caramelized Onions, Peas, Carrots and Corn
topped with Applewood Smoked Cheddar Mashed Potatoes

Burger BBQ \$18.95 per person

Chicken or Angus burgers grilled on our outdoor BBQ. Served with all the fixings for your burger
- Kaiser Buns, lettuce, tomato, onion, pickles, cheese, and french fries.

Roast Chicken Buffet \$19.95 per person

Rosemary & Thyme Roasted Chicken served with Sweet Butter Mashed Potatoes, Glazed
Seasonal Vegetables, and dinner rolls

Steak and Chicken Buffet \$27.95 per person

Angus Top Sirloin and Chicken breasts right off the BBQ. Served with glazed seasonal
Vegetables, baked potatoes with all the trimmings and dinner rolls

BBQ AAA New York \$30.95 per person

AAA New York steak grilled to your liking. Served with glazed seasonal Vegetables, Double baked potatoes with all the trimmings, and dinner rolls.

DESSERT

Buffet Menus include the Chef's choice dessert
Freshly brewed coffee and tea included

BUILD YOUR OWN BUFFET

(For Groups of 12 people or more)

SALADS

Medley of Baby Salad Leaves and Frisee
Tomato- Parmesan Salad with Red Onion and Arugula
Traditional Greek Salad
Spinach Salad with Mushrooms, Bacon and Egg
Traditional Caesar Salad
Orange & Orzo Salad with Olives and Sun- Dried Tomatoes
Broccoli, Cranberry and Almond Salad

VEGETABLES

Sesame Broccoli
Cauliflower and Cheese Sauce
Glazed Carrots with Baby Dill
Roasted Root Vegetables with Fresh Herbs and a touch of Honey
Seasonal Mixed Vegetables
Grilled Vegetables with Pesto and Balsamic

ENTREES

Rosemary Scented Chicken Breast with Mushroom and Dijon Cream
Slow Baked Citrus Rubbed Salmon, Lemon scented Vin Blanc
Beef Strip Loin with Horseradish, Mustard & Red Wine Jus
Dijon Crusted Pork Loin with an Apple Cider Glaze
Mushroom Stuffed Ravioli with Goat Cheese and Tomato Cream Sauce

STARCH

Olive Oil Roasted Baby Potatoes
Herbs and Parmesan
Truffle Mashed Potatoes
Baked Potato
Rice Pilaf
Baked Potatoes

Buffets include a choice of two Salads, one Vegetable, one Starch and one Entrees.

Buffets are all served with dinner rolls and butter.

DESSERT

Buffets are served with the Chef's choice dessert
Freshly brewed coffee and tea included

\$30.95 per person

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