

The team in the Rolling Green Fairways kitchen prides itself in our home style catering service, while offering it up with an elevated flair ...Let us cater your next corporate function ... from breakfast, to snacks, lunches or full dinners, staff meetings, corporate functions, Christmas parties, cocktail parties, weddings & more, we can do it all, providing you with professional service and the superior homemade quality we are known for. With many years of experience in the food and service industry, as well as a solid reputation within the community, we are truly proud to prepare our meals with only the best and freshest of ingredients. Our menu items are made from scratch ... nothing is processed, frozen or boxed, and are proud to deliver to you the kind of quality we would serve our friends and family at our dinner table.

The following options are designed to make your event as efficient and enjoyable as possible with regard to one of the most important and memorable aspects ... THE FOOD !!!. There are several different meal options to choose from, however every option can be customized to your own specifications ... Just ask !!!

There are three different levels of service to choose from ...

- Self Service ... You pick up from RGF, and take care of setup, display, tear down, and return of dishes, etc., to RGF ... Subject to a 10% Discount.
- Partial Service.. We will attend your facility, set up your food line, leave and return to pick up supplies, etc... (Free Delivery within City limits, subject to a fuel surcharge \$0.75/km, outside of City limits. A Delivery Charge Will Apply for less than 20 people).
- Full Service.. We will attend your facility, set up your food line, monitor/replenish line throughout service, meat carving where required, clear tables/plates, tear down food line and clean up/remove any existing food service refuse and incidentals (*Subject to a 5% service fee, plus \$0.75/km, outside of City limits*).

All service levels include paper plates, paper napkins, disposable cutlery, disposal serving utensils, chafer fuel, chafer pans and all necessary service dishes, condiments, etc... Additional rentals may be available with advance notice, such as wine glasses, ceramic plates, real cutlery, and table linens (white, black & ivory). Have your own plates, napkins, cutlery and serving utensils ??? Save \$1.50/pp.

Please contact Heather Walker directly to discuss details and to inquire with regard to availability, at 780-872-1660 or email at <u>heather@rollinggreen.ca</u>.

A 10% deposit is required upon initial booking, with 50% due two weeks prior to your event, and the remaining balance paid in full one week prior to your event.

Heather Walker Club Manager



# **Catering Confirmation Form**

ontact:	Phone#:		
	Postal Code:		
nail:	Fax #:		
Number of guests: Adults: Ages 5-11:		Ages 4 and Under:	
inquet Date:	,	, , , , , , , , , , , , , , , , , , , ,	
anquet Location:			
rections to Location:			
ontact Person/Info at Locat	tion:		
esired Service Time:			
Breakfast:			
Morning Snack:			
Lunch:			
Afternoon Snack:			
Cocktail Hour:			
Supper Hour:			
Late Lunch:			
PickUp Service:	Partial Service:	Full Service:	
% Discount Will Apply)	(Free In-Town delivery, plus \$0.75/km, outside of	(A 5% service fee applies, plus \$0.75/km, outside of Lloyd City	
		Limits)	
	Less than 20 people will apply***		
#:		Exp: CCV:	
me on Card:	(°1 (°1 11 ° ° 1 ( 1 / 1° 1 ) ( 1		
me on Card:	Lloydminster City Limits) ***Delivery Surcharge for Less than 20 people will apply***	Limits)	

Final numbers will be provided by me or another representative of the company/organization, no later than two weeks prior to my event date.

I acknowledge that the company/group that I represent will be responsible for payment of all catered meals as is confirmed by me two weeks prior to the event, regardless of actual participation on the day of the event.

# Rolling Green olliı ... BREAKFAST / SNACKS ... Full Breakfast Buffet ...... \$20.00/pp Bacon, Pork Breakfast Sausage, Tex Mex Scrambled Eggs (peppers, onions, cheese and fresh tomatoes), pancakes with butter and syrup, Chunky or Homestyle Potatoes, and Fresh Fruit. \*\*\*Upgrade to Deluxe French Toast Bar with deluxe toppings for \$3.50/pp ... deluxe toppings include chocolate mousse, chocolate shavings, candy sprinkles, cinnamon & icing sugar, whip topping, muddled berries and custard\*\*\* Breakfast Quiche Buffet ...... \$20.00/pp Assorted quiche (ham & cheese and/or spinach & feta), choice of two breakfast meats (pork sausage, ham and/or bacon, pancakes with butter and syrup, Hash browns & Fresh Fruit, coffee, tea and assorted juices. \*\*\*Upgrade pancakes to Deluxe French Toast Bar, including specialty toppings ... custard, chocolate mousse, chocolate shavings, candy sprinkles, icing sugar, cinnamon, whip and berries ... \$3.50/pp\*\*\* Basic Continental Breakfast ...... \$8.75/pp Fresh Fruit and an assortment of sweet breads, muffins and other assorted breads Deluxe Continental Breakfast ...... \$12.75/pp Fresh Fruit with Vanilla Yogurt & granola, an assortment of sweet breads, muffins and other assorted breads, hard boiled eggs Breakfast Sandwich Bar ...... \$15.50/pp Combination of ham and bacon breakfast sandwiches (one per person), fresh fruit, assorted sweet breads and chunky or homestyle potatoes. A La Carte Bagels with regular cream cheese ..... \$4.00 Qty: \_\_\_\_\_ ...... \$5.50 Qty: \_\_\_\_ A La Carte Fruit Cups (large cup with layers of fresh fruit, yogurt & granola) A La Carte Veggie Cups ..... \$4.50 Qty: \_\_\_\_ (large cup with assortment of fresh vegetables and ranch for dipping) Homemade Muffins ...... \$22.00/doz Assorted Beverages ... Inquire within for Pricing ... 50 cup or 100 percolated coffee with fixings Tea Assorted Pepsi products, Zevia & Bubly Bottled Water Gatorade Bagged Ice Assorted Canned Juices

## ... LUNCHES / LIGHTER FARE ...

Rolling

\*\*\*\*1/2 Wrap Per person Option... \$15.75/pp\*\*\*\*\*

#### Southwest Chili..... \$19.75/pp

Homemade medium spiced chili, served with green onions and shredded cheddar for garnish, homemade biscuits, choice of rice or mashed potato & choice of salad (choice of one of the following, please circle: Caesar Salad, Mixed Greens with Assorted Dressing, Greek Salad, Italian Chopped, Rolling Green Salad, fresh veggies & dip or Coleslaw), and a small dessert.

spring rolls, plus Asian Slaw and a small dessert.

Rolling Green
LUNCHES / LIGHTER FARE CONTINUED
Burger Bar     \$19.75/pp       ½ Ib BBQ beef burger patties (one per person), served with buns, cheese, pickles, onions, tomatoes and lettuce as well as all condiments, with choice of two sides (please circle two sides: potato wedges, potato salad, pasta salad, Greek salad, coleslaw, Caesar Salad, Italian Chopped Salad, Rolling Green Salad, spring mix greens with candied spiced pecans, fresh apple and crumbled feta cheese, tossed in a fat free cranberry vinaigrette, mixed green salad with assorted dressings) and a small dessert.
<b>Greek Lunch Plate</b>
Pasta Bar
<b>Deluxe Beef on a Bun / or Turkey with Cranberries</b>
<b>Deluxe BBQ Pulled Pork</b>
<b>Basic BBQ Pulled Pork</b>

As above, slow roasted and pulled lean pork loin, simmered in our house BBQ sauce, served with a brioche bun, in-house pickled red onions, cheddar & gouda cheese, condiments & assorted potato

Rolling Green 780-875-4653 • WWW.Follinggreen.ca LUNCHES / LIGHTER FARE CONTINUED				
	Homemade Pizza/Dry Ribs & Salad Bar			
]	<b>Everything in a Bowl</b>			
]	Taco Bar     \$17.00/pp       A combination of hard & soft shell tacos (2 per person) with, taco crumbled beef, homemade tortilla chips (on side or to make nachos), salsa, sour cream, homemade guacamole, diced tomatoes, shredded cheese, shredded lettuce & jalapeno peppers, plus small dessert.       •     Add chicken fajitas (\$6.00/pp fajita chicken, peppers & onions       •     Add Mexican Rice and/or Corn & Black Bean Medley (\$3.50/pp, per side, or \$6.00/pp for both)			
	<b>Slider Bar</b>			
	<b>Fried Chicken Dinner (Oven Baked)\$19.00/pp</b> A savory blend of spices, in a thin crispy breading, juicy and tender pieces of oven baked "fried" chicken served with homemade biscuits, & choice of two sides (choice of two of the following, please circle: potate wedges, Caesar salad, mashed potatoes, mixed green salad, Greek salad, Rolling Green Salad, potato salad pasta salad, or coleslaw), and a small dessert.			
	<b>Bandit Bratwurst Sausage w/Perogies &amp; Cabbage Rolls</b>			



#### **DELUXE DINNER SERVICE \$27.00/PERSON**

Children ... Age 5-11 ... \$17.00 / 4-Under ... Free \*\*\*Child Discounts to not apply to Steak of Stuffed Chicken\*\*\* \*\*Please check all sections of Menu\*\*\*

#### Choice of Meat \*\*\* Choose One\*\*\*

- Baked Ham w/ sweet warm mustard sauce **Choice of Vegetable** Oven Roasted Beef w/ horseradish Roasted Carrots with Dill Greek Parmesan Chicken Breast Sugar Snap Peas & Carrots Turkey w/Stuffing & Cranberries **RGF** Signature Veg Medley BBO Pulled Pork w/pickled red onions Roasted Root Vegetable Medlev Herb Crusted Pork Tenderloin Corn on the Cob (Seasonal) **Butter Chicken** Asian Vegetable Stir-fry Arabic Chicken (not spicy, tomato base finish) Peaches/Cream Corn Roasted Broccoli & Cauliflower Herb Crusted Pan Seared Cod Fish Italian Stuffed Chicken Breasts (\*\*\*Add \$4.00/pp) **Choice of Salad/Side** (Prosciutto. cheddar. basil & SD Tomato) Greek or BBO Baby Back Ribs (\*\*\*Add \$4.00/pp) Marinated Vegetable Salad 8 oz Cowboy Steak w/Mush (\*\*\*Add \$4.00/pp) Caesar Salad Prime Rib w/ a Red wine Reduction Au Jus Italian Chopped Salad \*\*\*\*\*\*Add \$7.50/person\*\*\*\*\* **Rolling Greens Salad** (Spring mix, romaine, crumbled feta, Candied pecans and fresh apples, **Choice of Potato** Tossed in a cranberry vinaigrette) Scalloped Greek Salad Garlic Mashed Creamy Apple Coleslaw Brown Butter Red Skin Mashed Brussel Sprout, Cran & Apple Slaw (Vinaigrette) **Oven Roasted** Asian noodle Salad Baked Fettuccine Broccoli & Cauliflower Salad Baked Spaghetti/marinara sauce **Baked Beans** Classic Puff Potato Croquettes (Add \$2/pp) Fresh Veggie tray with dip Stuffed Twice Baked Potato (Add \$2/pp) Steamed Rice **Choice of 2 Homemade Desserts** Vegetable Fried Rice (Under 30 people, 1 Choice) ....Add \$1.00/pp for pork, beef or chicken fried rice Trifle - Fruit or Chocolate Perogies, baked in a creamed mushroom sauce \_ Apple Crisp \_\_\_ Chocolate Cake Homemade Cabbage Rolls \_ Cheese Cake \_\_\_Carrot Cake w/ Cream cheese Icing Homestyle Creamed Potato Salad Mini Pie Tarts\_\_\_ Chef's Choice Rotini & Vegetable Pasta Salad Dill Macaroni Salad
  - Triple Berry Crisp Cornbread Apple Crisp
  - Add Ice Cream to Dessert (\$1.50/pp)

\*\*\*Additional Sides (please check preference) are available as follows: \$4.75/pp-one side\_\_\_\_\_; \$6.75/pp-two sides\_\_\_\_/\$8.75/pp-three sides\_\_\_\_\_ \*\*\*Add second Meat ... \$5.25/per person\_\_\_\_\_\*\*\*

\*\*\*ALL meals come with Dinner Buns, Pickles, condiments & Chef's Choice Dessert\*\*\*

#### LATE LUNCH SERVICE - OPTIONAL

Homestyle Mac & Cheese

Home Fries

(Late Lunch Pricing is only applicable with the purchase of full dinner service, and only available after 10 p.m.) Deluxe Meat/Cheese - \$8.00/person

Includes buns, roast beef, baked ham, cheese, pickles, chips, and standard condiments. Home Made Pizza

Pepperoni/Mushroom \_\_\_\_\_ Ham and Pineapple \_\_\_\_ **\$8.00/person** 

# Rolling Green

### ... COCKTAIL HOUR, SMALL BITES, SPECIALTY AND LATE LUNCHES ...

# (We are happy to suggest quantities, based on # of items and time of day)

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Beef Sliders In House made, ground beef sliders, served with brioche slider buns, lettuce, tomato, cheddar cheese, onions & condiments (\$38/dozen)	Greek Chicken Sliders Grilled Greek chicken, served with brioche slider buns, lettuce, tomato, red onion and buttermilk dill (\$40/dozen)	Boneless Dry Ribs (made in house, from lean pork loin, lightly dusted & finished Greek Style) (\$16.50/lb)
Home Fries (Cut in house, choice of 2 dips) (\$9/lb)	Onion Rings (crisp, golden fried, choice of 2 dips) (\$12/lb)	Mozza Sticks (crisp, golden fried, marinara) (\$20/dozen)
Cheese Board, w/Fruit/Dips/Breads Add Charcuterie Meats Inquire within for local, domestic & import, plus homemade selections (\$10.00/pp cheese/dips, \$7.00/pp Add meats)	Spring Rolls (Homemade spring rolls, from a local Filipino, served with sweet chili thai & plum sauces) (\$20/dozen)	Bruschetta (In house made, roasted red pepper & heirloom tomato bruschetta with fresh parmesan and garlic toasted ciabatta) (\$2.50/per person)
<b>Fresh Veggie Tray</b> Medium (15-25ppl) \$45.00 Large 45-50ppl) \$75.00	<b>Fresh Fruit Tray</b> Medium (15-25ppl) \$55.00 Large 45-50ppl) \$85.00	Meat/Cheese Tray (Sausage meats, cheeses, pickles & crackers) Medium (15-25ppl) \$60.00 Large 45-50ppl) \$90.00
Crispy Calamari (Lightly dusted calamari, garnished with lemon & red pepper, served with tzatziki) (\$20/per lb)	Italian Sausage Stuffed Mushrooms (Mushrooms, stuffed with assorted cheeses, local uncased Chorizo Sausage, and baked to bubby perfection) (\$30/dozen)	Butterfly/Torpedo Shrimp (Breaded butterfly shrimp OR Tempura Fried Torpedo Shrimp, fried & served up with homemade seafood sauce & chipotle aioli) (\$27/dozen)
Chicken Wings (Bone In Chicken Wings, pick your flavor profiles S&P, Greek, BBQ, Korean BBQ, Jalapeno Dill, Dill Pickle, Honey Garlic, Medium, Hot) (\$16.00/per lb) Devilled Eggs	Twice Baked Potato Croquettes (Made in house, twice-baked mashed potato croquettes, finished muffin style, with bacon, green onion, cheese, and sour cream) (\$40.00/dozen) Meatball Skewers	Spinach Dip Piping Hot House Made Spinach Dip, served with a combo of warm naan bread & house made corn tortilla chips, finished with a blend of cheeses (\$2.50/per person) Pesto/Herb Grilled
(Curried, Traditional or Breakfast) \$15.00/dozen pieces	In-House Prepared lean ground beef mini meatballs, (2 per skewer) served with savoury Salt Spring Kitchen Tomato Jam (\$15.00/dozen skewers)	<b>Tomatoes</b> (Roma tomato, topped with a gluten free, pesto & parmesan Panko Crust and grilled (\$15/dozen)