



The Perth Golf Course Wedding Menu

First Course— choose one

Greens with grape tomatoes, red onions, shredded carrot and cucumber.

Spinach salad of strawberries, candied pecans, feta and pickled onion.

Caesar salad with candied bacon, herbed croutons, fresh parmesan.

Velvety corn chowder, red pepper tomato bisque or carrot ginger soup.

(Upgrade to a four-course meal (choose two starters) for \$4.00 pp)

Second Course—choose two

Braised Alberta beef short-rib, redskin mashed, red wine demi (\$39.00)

Seared Atlantic salmon, red rice and grain 'salad', citrus veloute (\$39.00)

Asparagus & prosciutto stuffed breast, sweet potato, white wine veloute (\$40.00)

New York strip-loin medallions, Yukon gold mash, wild mushroom ragout (\$41.00)

Grilled Mahi, Israeli Couscous and kale, roasted tomato salsa (\$41.00)

Chicken supreme, roasted corn and potato hash, fennel cream (\$39.00)

Beef tenderloin, butternut squash puree, fingerling potatoes, thyme jus (\$48.00)

Vegetarian Option—choose one

Butternut squash ravioli, sautéed spinach, cherry tomatoes, sage cream (\$39.00)

Eggplant parmigiana, orzo pasta, Pomodoro sauce (\$32.00)

Third Course Dessert—choose one

Vanilla bean cheesecake, toasted cookie crumble, butterscotch.

Dessert table with variety of cakes, pies, squares.

Candy, cookie, hot chocolate bar.

