



CATTLEMEN'S CLUB RESTAURANT CO.

2014 GROUP & CATERING MENU

LOCATED AT THE HISTORIC O'KEEFE RANCH

250.542.2178

Cattlemen's Club Buffets

Minimum 50 People

Choose one of our 4 popular options or personally create your own menu

~ROAST BARON OF BEEF~

\$ 30.95

FRESH ROLLS & BUTTER
WILD GREENS WITH HOUSE DRESSINGS
PESTO PASTA SALAD
COUNTRY POTATO SALAD
MEDITERRANEAN TOMATO SALAD
ITALIAN HERB ROASTED POTATOES
FRESH SEASONAL VEGETABLES
CHEF CARVED ROAST BEEF
(SERVED WITH DIJON MUSTARD, HORSERADISH SAUCE
& REAL BEEF GRAVY)
DESSERT TABLE ~ COFFEE OR TEA

~BBQ CHICKEN & RIBS~

\$ 32.95

FRESH ROLLS & BUTTER
WILD GREENS WITH HOUSE DRESSINGS
PESTO PASTA SALAD
COUNTRY POTATO SALAD
MEDITERRANEAN TOMATO SALAD
ITALIAN HERB ROASTED POTATOES
FRESH SEASONAL VEGETABLES
BBQ BABY BACK RIBS
(SLOW COOKED IN OUR HOUSEMADE BBQ SAUCE
& FINISHED ON THE GRILL)
SOUTHERN BBQ CHICKEN
(RUBBED WITH FRESH SPICES)
DESSERT TABLE ~ COFFEE OR TEA

~SURF & TURF~

\$ 34.95

FRESH ROLLS & BUTTER
FRESH VEGETABLE CRUDITIES PLATTER
DOMESTIC CHEESE PLATTER
WILD GREENS WITH HOUSE DRESSINGS
PESTO PASTA SALAD
COUNTRY POTATO SALAD
ITALIAN HERB ROASTED POTATOES
FRESH SEASONAL VEGETABLES
CHEF CARVED ROAST BEEF
(SERVED WITH DIJON MUSTARD, HORSERADISH SAUCE
& REAL BEEF GRAVY)
BAKED COHO WILD SALMON
(SERVED WITH CITRUS BUERRE BLANC)
DESSERT TABLE ~ COFFEE OR TEA

~CAttLEMEN'S MIx GRILL~

\$ 40.95

FRESH ROLLS & BUTTER
FRESH VEGETABLE CRUDITIES PLATTER
DOMESTIC CHEESE PLATTER
WILD GREENS WITH HOUSE DRESSINGS
MEDITERRANEAN TOMATO SALAD
ASIAN NOODLE SALAD
COUNTRY POTATO SALAD
ITALIAN HERB ROASTED POTATOES
WILD MUSHROOM RICE
FRESH SEASONAL VEGETABLES
CHEF CARVED ROAST BEEF
(SERVED WITH DIJON MUSTARD, HORSERADISH SAUCE
& REAL BEEF GRAVY)
SOUTHERN BBQ CHICKEN
(RUBBED WITH FRESH SPICES)
BAKED COHO WILD SALMON
(SERVED WITH CITRUS BUERRE BLANC)
DESSERT TABLE ~ COFFEE OR TEA

PRICES ARE SUBJECT TO A 18% SERVICE CHARGE AND APPLICABLE TAXES

Create Your Own Buffet

To customize your dinner, choose 1 or more dinner options, 2 salads & 2 hot sides

1 Option \$32.95

2 Options \$35.95

3 Options \$37.95

All Buffets Include: Organic Green salad, Fresh Vegetable platter, Rolls & Butter, Dessert Table, Coffee or Tea

Carving Station With Attendant

HONEY GLAZED HAM

Served with Pommery Mustard & Maple Red Wine Gravy

ROAST BARON OF BEEF

Served with Dijon Mustards, Horseradish Sauce, & Real Beef Gravy

WHOLE BUTTER GLAZED TURKEY

Served with an Orange Sage Stuffing, Cranberry Sauce, Real Turkey Gravy
(Add an Additional \$3.25 per/person)

PRIME RIB

Herb Seasoned & Slowly Oven Roasted
(Add an Additional \$6.25 per/person)

~ Chicken Entrees ~

ROSEMARY PEACH CHICKEN

Grilled & served with Peach Rosemary Sauce, topped with shredded Yams & Spiced Pecans

CAttLEMEN'S CHICKEN

Mushrooms, leeks, & peppers topped with a light red wine demi glaze

SOUTHWESTERN BBQ CHICKEN

Grilled & rubbed with fresh spices from the south

SUMMER CHICKEN

Grilled chicken baked in a sun dried tomato, wild mushrooms cognac cream sauce

~ Pork Entrees ~

BBQ BACK RIBS

Slow cooked in our Housemade BBQ sauce

DIJON HERB ROASTED PORK LOIN

Served with an Orange Mango Relish

~ Seafood Entrees ~

GRILLED SALMON FLORENTINE

Topped with whipped butter, spinach, & cheese

BAKED COHO WILD SALMON

Served with Citrus Buerre Blanc

SEAFOOD STUFFED SOLE

Oven baked sole stuffed with cream cheese, spinach, scallions, & a mix of fresh seafood

CREOLE JUMBO PRAWNS

Fresh herbs, lemon, garlic, white wine & blackened with a Creole spices

~ Vegetarian Pasta Entrees ~

PENNE PRIMAVERA PASTA

A medley of vegetables tossed in a tomato garlic sauce. Sprinkled with fresh parmesan cheese

BAKED VEGETABLE LASAGNA

Lasagna smothered in two types of cheese

Buffet Salad Selections

Please choose any **2** salads to complete your custom designed Buffet

PESTO PASTA SALAD

fresh vegetables, sun dried tomatoes, & Greek olives tossed in a classic herb pesto

COUNTRY POTATO SALAD

with fresh parsley, smoked bacon and green onions, grainy mustard dressing

CLASSIC CAESAR SALAD

crisp romaine hearts tossed in our homemade Caesar dressing, rustic herbed croutons, & parmesan cheese

CHOPPED CATTLEMEN'S SLAW

shredded greens, chopped carrots, onions, & fresh Ginger topped with sun dried berries

SPRINGTIME SALAD

mixed greens with fresh berries, pumpkin seeds, goat cheese, dried berries, & a vinaigrette drizzle

ASIAN NOODLE STIR

crisp snow peas, mixed peppers, water chestnuts, scallions, rice noodle & fresh ginger

GREEK PASTA SALAD

wedge tomatoes, cucumber, parsley, Greek olives & penne drizzled in a oregano vinaigrette

CHILLED ASPARAGUS SPEARS

on a bed of spinach & organic greens with fresh berries drizzled with a raspberry vinaigrette

CATTLEMEN'S PREMIER SALADS

Add to your dinner with any of these exclusive creations for an additional charge

SEAFOOD AND SNOW PEA SALAD

seafood medley, water chestnuts, roasted peppers & sweet onions tossed with a light sesame soy dressing

GRILLED VEGETABLE SALAD

portobello mushrooms, squash, carrots, fingerling potatoes drizzled with extra virgin olive oil

SHRIMP CURRY SALAD

orzo, curry spice, & fresh mint served with a mango chutney dressing

BOCOCINNI TOMATO SALAD

wedge tomatoes, fresh Bococinni, and shaved onion garnished with basil sprigs & a balsamic drizzle

BUTTER LETTUCE & BABY ARUGULA

drizzled with a light balsamic vinaigrette topped with sliced pears, candied pecans, and goat cheese

GREEK SALAD

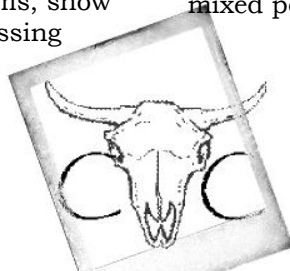
with marinated artichoke hearts, black and green olives, shallots, bell peppers, drizzled with a balsamic vinaigrette

THAI SUMMER SALAD

Asian noodles tossed with prawns, mushrooms, snow peas, scallions, peppers and a ginger dressing

COUSCOUS AND ROSE LENTIL SALAD

mixed peppers, scallions, currants, toasted pine nuts and chopped Italian parsley



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Buffet Accompaniment Options

Please choose 2 Side Dishes to compliment your Buffet creation

ROASTED POTATOES

roasted with garlic & fresh Italian herbs

CATTLEMAN'S RICE

scallions, carrots, celery, & fresh herbs

GARLIC MASHED POTATOES

whipped with a butter & chopped garlic

GRILLED MARKET VEGETABLES

fresh seasonal vegetables grilled to perfection
(add additional \$1.45 per/person)

FRESH STEAMED VEGETABLES

market fresh vegetables tossed in butter & seasoning

FLORENTINE MASHED POTATOES

whipped with a butter, spinach, & cheese

ORZO PILAF

red & yellow peppers, scallions & toasted pine nuts

BAKED POTATO

oven roasted & stuffed with sour cream, bacon & chives
(add additional \$1.25 per/person)

SPECIALTY TRAY SELECTIONS

Add any dinner platter to enhance your meal

VEGETABLE CRUDITÉS

Fresh Market Vegetables Blue Cheese & Ranch Dips
\$3.50 per person

FRESH SEASONAL FRUIT

Display of Fresh Seasonal Fruit Garnished with Berries
\$3.25 per person

CHEESE & CRACKER TRAY

An Assortment of Domestic Cheeses with Crackers
\$3.25 per person

ANTIPASTO PLATTER

Premium Sliced Salami, Fresh Cheeses, Kalamata Olives, & Marinated and Grilled Vegetables
\$3.95 per person

THREE WAY DIP

Tzatziki, Olive Tapenade and hummus served with Artisan Crostinis & Pita points
\$3.50 per person

INTERNATIONAL CHEESE & FRESH FRUIT BOARD

Variety of Worldly Cheese garnished with Okanagan Grown Fruits
\$4.25 per person

INTERNATIONAL SALMON

Asian glazed Smoked Salmon
\$4.50 per person

WATERLOO COLD CUTS

Sliced cold cuts, Salami, Artichokes, olives & German Pickles
\$4.50 per person

Hors D'oeuvres Selections

CATTLEMEN'S CLUB HORS D'OEUVRES ARE SERVED AT 12 PIECES

HOT ITEMS

SEAFOOD TARTLET

Stuffed with Prawns, Scallops, & Cream Cheese
\$24

BACON WRAPPED SCALLOPS

Scallops wrapped in a crispy maple smoked Bacon
\$24

CREOLE CRAB CAKES

Seared Crab cakes topped with a roasted Corn Salsa
\$21

SHRIMPS D'ITALY

Tiger Prawns wrapped in crispy Prosciutto
\$24

ROCK SALT DRY RIBS

Pork riblets with fresh Citrus infused Soy Sauce
\$18 per 2lbs

BOCOCINNI STUFFED MEATBALL

Lean beef stuffed with Bococinni & Creole spices
\$16

BRIE POCKETS

Phylo purses stuffed with Spinach, Peppers, & Brie
\$17

LAMB POPS

Grainy mustard rubbed & served with a mint jus
\$2.50 ea piece

PROSCIUTTO SPEARS

Crispy Prosciutto wrapped Asparagus tips
\$16

COCONUT PRAWNS

Served with a candied Apple chutney
\$23

VEGETARIAN SPRING ROLLS

Served with Oriental Plum dipping sauce
\$14

GINGER CHICKEN SATAY

Served with Fresh Pear Apple Chutney
\$17

MINIATURE QUICHE

Bit size Vegetarian quiches
\$14

FILET TIP SKEWERS

Offered with a warm Bacon vinaigrette
\$24

GOAT CHEESE CROSTINI

Finished with a fire roasted Tomato Salsa
\$18

PORK POTSTICKERS

Thai Dumplings with Sesame Soy Drizzle
\$24

COLD ITEMS

CUCUMBER WRAPS

Filled with Curried Chicken salad & Bell peppers
\$18

SMOKED SALMON

With Herb Cream Cheese on Russian Rye
\$18

MEDITERRANEAN BRUSHETTA

Marinated Roma Tomato Mixture with Parmesan
\$18

OLIVE TAPENADE CROSTINI

Finished with Fire Roasted Tomato Salsa
\$18

BLACKENED BEEF TENDERLOIN

Served on Rosemary Focaccia
with Roasted Garlic Aioli
\$21

CHEESE BOARD

International & Domestic Cheese
\$3.25 per person

GARDEN SATAY

Tomatoes, Bococinni Cheese, Basil, & Olive oil
\$18

CHILLED COCKTAIL PRAWNS

Served with Spicy House Cocktail Sauce
\$24

