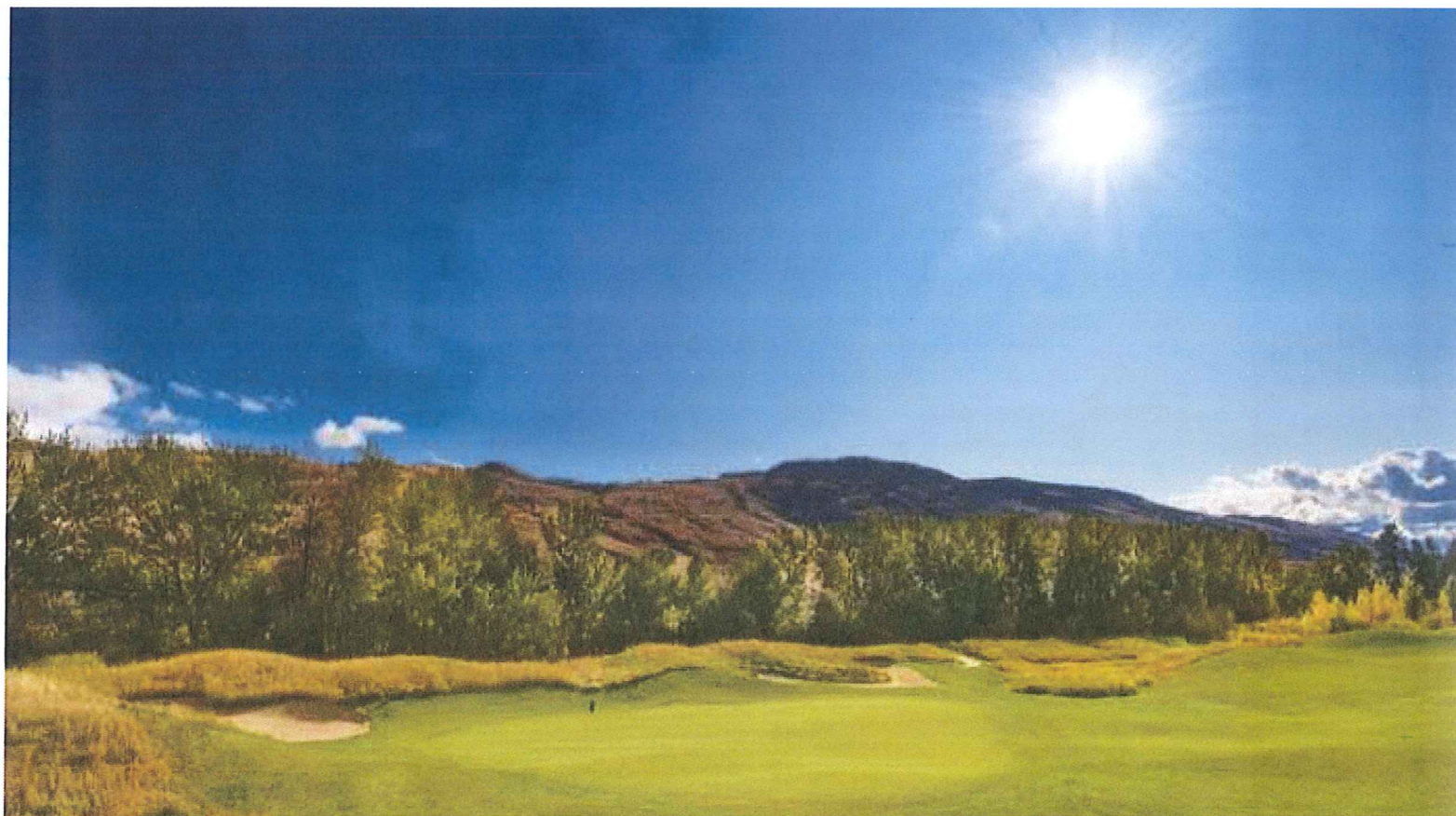


# *Events Menu*

THE DUNES AT KAMLOOPS



WWW.GOLFTHEDUNES.COM (250) 579-3300





### ***Coffee and Tea***

*Per Person \$2.25 per guest/per break*

*Coffee 55 cup carafe- \$85*

*(Included with buffets \$12 or more)*

### ***Cold Beverages***

*Assorted Fruit Juice \$2.75/glass or \$15.95/pitcher*

*Chilled milk \$2.50/milk or \$11.95/pitcher*

*Assorted Soft Drinks \$2.50/glass or \$11.95/pitcher*

*Non Alcoholic Punch \$75 (10 litre - serves 40)*

*Bottles Water \$2.25*

*Sparkling Water \$2.95*

*Gatorade and G2 \$3.00*

*Mimosas \$5.75/glass*

### ***Fresh From the Bakery***

*Assorted Pastries \$27.00 per dozen*

*Assorted large Muffins \$27.00 per dozen*

*Cinnamon Buns \$32.00 per dozen*

*House made cookies (medium) \$12.00 per dozen*

*House made cookies (large) \$18.00 per dozen*

*Assorted Dessert Squares \$12 per dozen*

*Fresh Bagels with Cream Cheese \$24 per dozen*

### ***Continental Breakfast Items***

*Assorted Fruit Yogurt \$2.75 each*

*Greek Yogurt Vanilla or Plain \$20 (serves 10), add Granola \$10*

*Assorted Cereal / Granola bars \$2.50 each*

*Sliced Season Fresh Fruit - \$42.00 (serves 10), \$120 (Serves 30)*

*Whole Fresh Fruit \$2.00 per item*





### ***Breakfast Buffets***

*All Served With Coffee and Tea*  
*(minimum 15 guests, pricing is per person)*

#### ***Breakfast Sandwich - \$12***

*Over Medium Egg*  
*Cheddar Cheese and light mayo*  
*Served on English Muffin*  
*Homemade Hashbrowns*  
*Fresh Fruit Salad*

#### ***Classic Breakfast - \$16***

*Scrambled Eggs*  
*Homemade Hashbrowns*  
*Bacon and Sausage*  
*Fresh Fruit Salad*  
*Assorted Breads*

#### ***Farmers Breakfast - \$18***

*Scrambled Eggs*  
*Eggs Benedict*  
*Regular and Chocolate Chip Pancakes*  
*Homemade Hashbrowns*  
*Bacon and Sausage*  
*Fresh Fruit Salad*  
*Assorted Breads*





## ***Dunes Signature Buffets***

*All Buffets Below Include Coffee, Tea and Assorted Dessert Squares  
Dietary needs will be accommodated*

### ***Soup and Sandwich /Wraps - \$16***

*Assorted Half Sandwiches  
Turkey, Ham, Roast Beef, Egg Salad, Tuna, Vegetarian  
Choice of Two salads  
Daily soup  
Fresh Buns and Butter*

### ***Gourmet Burgers - \$18***

*Angus Beef, Chicken Breast, Chef Veggie Burgers  
Choice of 2 Salads  
Skinny Fries  
All the Toppings and 2 Cheese Choices*

### ***Pasta - \$20***

*Meat Lasagna and Vegetable Lasagna  
Choice of Two Pasta Noodles  
Marinara Sauce, Alfredo Sauce, Meat Sauce  
Homemade meatballs  
Choice of Two Salads  
Garlic Toast*

### ***Herb Roasted Chicken - \$20***

*Oven roasted herb chicken - leg and thigh  
Choice of Two salads  
One Accompaniment  
Daily soup and Fresh Buns*

***Greek - \$21***

*Beef Kebobs  
Lemon Chicken  
Rice Pilaf  
Tzatziki and Pita Bread  
Greek Salad and Tossed Greens*

***Mexican - \$21***

*Seasoned Ground Beef  
Fajita Chicken  
Soft and Hard Taco Shells  
Lettuce, Tomato, Shredded Cheese, Cilantro, Jalapenos, black olives  
Sour Cream, Chef Salsa, Guacamole  
Mexican Rice and Black Beans*

***Chicken and Ribs - \$25***

*BBQ Back Ribs  
One Poultry selection  
Choice of 2 Salads  
One Accompaniment  
Fresh Buns and Butter*

***Premium - \$29***

*Choice of 2 salads  
Seasonable Vegetable  
One Hot Entrée  
One Carved Selection  
One Accompaniment  
Fresh Buns & Butter*

***Panorama - \$34***

*Choice of 2 salads  
Seasonable Vegetable  
Two Hot Entrées  
One Hot Pasta Entrée  
One Carved Selection  
One Accompaniment  
Fresh Buns & Butter*

### ***Above and Beyond Buffet \$39***

*Choice of 3 salads  
Seasonable Vegetable  
Two Hot Entrées  
One Hot Pasta Entrée  
One Carved Selection  
Two Accompaniments  
Fresh Buns & Butter*

### ***The Dunes Signature Buffet \$44***

*Choice of 3 salads  
Seasonable Vegetable  
Two Hot Entrées  
One Hot Pasta Entrée  
Two Carved Selections  
Two Accompaniments  
Fresh Buns & Butter*



## ***CHOOSE FROM THE FOLLOWING ITEMS TO BUILD YOUR BUFFET***

### ***Buffet Selections - Salads***

- 🌿 *Greek salad with cucumber, tomato, bell peppers, red onion and feta cheese.*
- 🌿 *Thai noodle salad with chow-mien noodles, seasonal vegetables and spicy Thai dressing.*
- 🌿 *Classic Caesar salad served with romaine lettuce, signature dressing, croutons and parmesan cheese.*
- 🌿 *Gourmet mixed greens with tomato, carrots and cabbage with assorted dressings.*
- 🌿 *Red & white nugget potato salad.*
- 🌿 *Classic spinach salad with egg, bacon and creamy dressing.*
- 🌿 *Tricolour Rotini pasta salad with grilled vegetables, feta cheese and a vinaigrette dressing.*
- 🌿 *Roasted vegetable pasta salad.*
- 🌿 *Red and Yellow Cherry Tomato and Chickpea salad with Feta and basil*

### ***Buffet Selections - Hot Entrées (Pasta)***

- ✿ Penne pasta primavera with fresh Alfredo sauce.
- ✿ Penne pasta with tomatoes, fresh basil and asiago cheese.
- ✿ Pasta carbonara with bacon, ham, and parmesan cheese.
- ✿ Lasagna noodles with layers of rich meat sauce, parmesan cheese and mozzarella cheese
- ✿ Classic spaghetti and meat balls in a rich tomato sauce.
- ✿ Baked cork screw shrimp and cheese.
- ✿ Baked chicken tetrazzini.



### ***Buffet Selections - Hot Entrées (Poultry)***

- ✿ Chicken breast stuffed with black forest ham, mozzarella cheese and lightly breaded.
- ✿ Spicy Chicken jambalaya with chorizo sausage and vegetables.
- ✿ Oriental chicken stir fry with Chinese style cut vegetables and teriyaki sauce.
- ✿ Grilled chicken breast in a roasted red pepper sauce.
- ✿ Sliced turkey on a bed of herb, dried and fresh fruit stuffing and cranberry sauce on the side.

### ***Buffet Selections - Hot Entrées (Fish)***

- ✿ Steamed BC salmon served with béarnaise sauce.
- ✿ Steamed BC salmon topped with lemon dill butter.
  - ✿ Mediterranean Baked Basa
  - ✿ Fresh Halibut (market price)
  - ✿ Snow Crab legs (market price)
  - ✿ Tiger Prawn Skewer (market price)



### ***Buffet Selections - Hot Entrées (Pork & Lamb)***

- 🌿 Sweet and sour pork with pineapple and sesame seeds
  - 🌿 Classic curried lamb with vegetables & potatoes served with naan bread
    - 🌿 Garlic Ginger Glazed Pork
      - 🌿 Pork Loin with Wine and Herb Gravy
- 🌿 Chef inspired Pork Schnitzel with Béarnaise Sauce or Gravy



### ***Buffet Selections - Chef Carved Items***

- 🌿 Pork loin stuffed with herbs, fresh and dried fruits, balsamic demi glaze.
  - 🌿 Angus baron of beef (Gravy and Au Jus on side)
    - 🌿 Honey and maple glazed ham.
- 🌿 Traditional sliced turkey with stuffing, accompanied with gravy and cranberry sauce.
  - 🌿 Angus Prime Rib (market price)

### ***Accompaniments***

- 🌿 Herb roasted new potatoes
  - 🌿 Buttery mashed potato or garlic mashed
    - 🌿 Baked potato with all the toppings
      - 🌿 Croquette potato
        - 🌿 Rice Pilaf
- 🌿 Corn on the cob (seasonal or on availability)
  - 🌿 Prosciutto wrapped asparagus (Add \$1.35)
    - 🌿 Broccoli au gratin
- 🌿 Pan Roasted Brussels Sprouts with Bacon





- ☘ *Coffee & Tea included with all buffets*
- ☘ *Condiments included where applicable*
- ☘ *Prices do not include tax or gratuity*
- ☘ *Prices could change in accordance with food supplier's market prices*
- ☘ *Allergy and special dietary needs can be accommodated*



### ***CHILDREN AGES 5 TO 12 YEARS - \$12***

- ☘ *Chicken fingers and choice of fries or Salad*
  - ☘ *2 hot dogs and choice of fries or Salad*
  - ☘ *Spaghetti and meatballs (marinara sauce)*
  - ☘ *Grilled cheese and choice of fries or Salad*
  - ☘ *Cheese, Veggie, Pepperoni, Hawaiian, BBQ chicken personal pizza*
- Drink included with refill - juice, milk, pop*

*.....Or Kids 5 - 12 can eat from the buffet less a 20% discount of buffet price*

## *Platters / Appetizers / Midnight Snacks*

*Fresh Seasonal Fruit Platter*  
*A Selection Freshly Cut Seasonal Fruits*  
*Serves 10 people \$42*  
*Serves 30 people \$120*

*Crudités Platter*  
*Freshly Cut Seasonal Vegetables with Creamy Dill Ranch Dip*  
*Serves 10 people \$42*  
*Serves 30 people \$120*

*Pita & Dips Platter*  
*Choose two dips from the following: Hummus, Spinach & artichoke*  
*or tzatziki Served with crostini's*  
*Serves 10 people \$39*  
*Serves 30 people \$118*

*Fresh Cold Cut Platter*  
*Turkey, Summer Sausage, Genoa Salami, Honey Ham,*  
*Fresh Roast Beef & Pastrami*  
*Served with Crostini & Dijon Mustard*  
*Serves 10 people \$57*  
*Serves 30 people \$160*

*Assorted Fresh Finger Sandwiches / Wraps*  
*Selection will include: Tuna Salad, Egg Salad, Turkey & Swiss, Ham &*  
*Cheddar Roast Beef & Dijon, and Fresh Vegetable.*  
*Serves 10 people \$48*  
*Serves 30 people \$142*

*Domestic Cheese Platter*  
*A Variety of Cheeses:*  
*Baby Bell, Cheddar, Swiss, Mozzarella*  
*Served with Crackers & Crostini*  
*Serves 10 people \$50*  
*Serves 30 people \$145*

*Gala Cheese Platter*  
*A gourmet selection of cheeses including:*  
*Smoked Gouda, Brie, Danish Blue, Baby bell, Gruyere,*  
*Swiss & aged cheddar*  
*Served with Crackers and Crostini*  
*Serves 10 people \$ 65*  
*Serves 30 people \$182*

*Chilled Seafood Platter*  
*Prawns, baby shrimp, candied salmon, baked cold salmon & crab dip.*  
*Enhance your platter with fresh oysters*  
*(Market Price)*

*Buns and Meats*  
*Fresh Baked Buns &*  
*Selection of Sliced Meats, Cheeses, Pickles & Condiments*  
*Per Person \$9*

*Pizzas*  
*Dunes Family Size Pizzas*  
*Cheese, Veggie, Pepperoni, Hawaiian, BBQ Chicken - \$21*  
*Meat Lovers \$24*  
*(cut in traditional slices or small squares)*

*Taco Bar*  
*Build your own Taco*  
*Seasoned Beef and 8 different toppings*  
*Hard Shell and Soft Shell Tacos*  
*Taco Chips, Salsa, Sour Cream, Guacamole*  
*Per Person \$9*

*Poutine Bar*  
*Build your own Poutine*  
*Fries, Gravy, Cheese Curd*  
*\$8 Per Person*  
*(Add Beef - \$2.50 per person)*



## *Appetizers*

*Crab and Shrimp Rolls - 40.00*

*Asian Pot Stickers - \$ 30.00*

*Bacon Wrapped Scallops - \$55.00*

*Chorizo Mozzarella Croquettes - \$30.00*

*Mini Beef Wellington - \$48.00*

*Mini Pulled Pork Sliders - \$35.00*

*Mushroom Duxelle in Puff Pastry - \$35.00*

*Mini Lamb Feta Lollipops - \$40.00*

*Asparagus & Brie Wonton Tartlets - \$40.00*

*Thai Shrimp Rolls - \$38.00*

*Crab Cakes - \$ 48.00*

*Vegetable Wontons - \$35.00*

*Deep Fried Coconut Prawns - \$50.00*

*BBQ Meatballs - \$35.00*

*Calamari - \$40.00*

*Wings - \$48.00*

*(lemon pepper, salt and pepper, sweet chili,  
hot, teriyaki - 1 order per flavor)*

*All Appetizers on this page are priced per serving of 20 guests*





## *Sweet and Savory*

*Assorted Dessert Squares*

*Serves 10 - \$35*

*Serves 30 - \$105*

*Sticky Pudding Coffee Cake - \$5.25 per person*

*Caramel Salted Cheese Cake - \$5.70 per person*

*Apple Crisp with Vanilla Ice Cream - \$5.50 per person*

*Mango Cheese Cake - \$5.75 per person*

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*We look forward to serving you*

*Bill Bilton, CPGA*

*General Manager / Head Professional*

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