



2022 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.

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 Pickled Veg
Crispy vegetables & dip
Sliced Fruit

\$ 15.50 per person

Pasta Buffet

Traditional Caesar Salad with Creamy Garlic Dressing, Herb Croutons & Grana Padano Cheese
Roma Tomato Salad, Basil Pesto Marinated Bocconcini
Medley of Baby Salad Leaves, Seasonal Fresh Vegetables, Assorted Vinaigrettes
Bowtie 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

\$20.95 per person

Freshly brewed coffee and tea included

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

Buffet Menu

SALADS

All meals include choice of **two** salads

Medley of Baby Salad Leaves and Frisee, Sliced Seasonal Vegetables, Blueberry Vinaigrette

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

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 \$19.95 per person

Traditional Shepherd's Pie with Ground Beef, Caramelized Onions, Peas, Carrots and Corn topped with Garlic Butter Mashed Potatoes

Burger BBQ \$19.95 per person

Beef burgers grilled on our outdoor BBQ. Served with all the fixings for your burger - Kaiser Buns, lettuce, tomato, onion, pickles, cheese, and french fries.
(Beyond meat available)

Roast Chicken Buffet \$20.95 per person

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

Steak and Chicken Buffet \$29.95 per person

AAA 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 \$33.95 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

VEGETABLES

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

STARCH

Lemon Olive Oil Roasted Baby
Potatoes with Herbs and Parmesan
Roasted Garlic Mashed Potatoes
Rice Pilaf
Scalloped Potatoes

ENTREES

Rosemary Scented Chicken Breast with Mushroom and Dijon Cream
Beef Strip Loin with Horseradish, Mustard & Red Wine Jus
Dijon Crusted Pork Loin with an Apple Gravy
Mushroom Stuffed Ravioli with Goat Cheese and Tomato Cream Sauce
Sausage and Pepper Penne with Garlic Toast (no starch choice)

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

\$33.95 per person

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