

COUNTRYSIDE GOLF & CC

ACF MEETING & DINNER
Monday October 21, 2019

COCKTAIL RECEPTION

Mussels with Chorizo- Action Station

Crusty Bread

House Smoked Salmon

Salmon Spread

Wickles Pickles, Hot Sauce and Club Crackers

Cheese, Fruit and Cured Meat Display

BUFFET

Rolls and Butter

Mixed Green Salad

Assorted Toppings- Tomato, Cucumber, Onion, Carrot 2 House Made Dressings

Carved Berkshire Pork Ribeye- Orange Horseradish Sauce

Pork Belly Kabobs -Drizzled with Honey Lemongrass Soy Reduction

Over Carrot and Daikon Pickle

Thai Style Golden Tile in Banana Leaves

Scallop Cargot- Topped with Garlic Butter and Havarti Cheese

Jasmine Rice

Roasted Fingerlings

Mixed Seasonal Vegetable

DESSERTS

Monkey Bread &
Assorted Petit-Four
