

Red Table™  
is proud to be  
City of Edmonton's  
exclusive 2019  
golf course  
caterer

LISTED SELECTIONS ARE SERVED BUFFET STYLE.  
PLEASE ASK US ABOUT CUSTOMIZATIONS.

**THE PUTTER** ..... 20<sup>00</sup> /GUEST  
Includes one entrée, one side, one salad, tea and coffee, or lemonade and ice tea

**THE IRON** ..... 25<sup>00</sup> /GUEST  
Includes one entrée, two sides, one salad, tea and coffee, or lemonade and ice tea

**THE DRIVER** ..... 30<sup>00</sup> /GUEST  
Includes two entrées, two sides, two salads, tea and coffee, or lemonade and ice tea

**ENTRÉE SELECTION** .....  
Additional Selection ..... +9<sup>95</sup> /GUEST

- Assorted Sandwiches  
Platter of various sandwiches
- Herb Roasted Bone-in Chicken  
Cajun marinated chicken, baked to perfection
- Butter Chicken  
Pan seared tandoori chicken breast in rich tomato sauce
- Mojo Pork Loin  
Cuban style pork loin, topped with caramelized apple glaze

- Roast of Brisket  
AAA certified Alberta beef, served with au jus
- Vegetable Lasagna OR  
· Beef Lasagna ..... +3<sup>25</sup> /GUEST  
Layers of vegetable (or beef), cheese, pasta, and tomato sauce

· Northern Pacific Salmon ..... +4<sup>95</sup> /GUEST  
Baked with chardonnay, topped with dill cream sauce

· BBQ 6oz Sirloin Steak ..... +5<sup>95</sup> /GUEST

**SIDE SELECTIONS** .....  
Additional Selection ..... +5<sup>95</sup> /GUEST

- Herb Roasted Potato
- Yukon Gold Garlic Mashed Potato
- Vegetable Rice Pilaf
- Steamed Basmati Rice
- Brussel Sprouts-n-Bacon
- Steamed Seasonal Vegetables
- Green Beans and Carrots
- Creamy Broccoli and Cauliflower
- Soup of the Day

**SALAD SELECTIONS** .....  
Additional Selection ..... +5<sup>95</sup> /GUEST

Springs Green Salad  
A blend of greens, english cucumber, heirloom tomato, onions, and carrots served with sun dried tomato vinaigrette

Quinoa Kale Salad  
Quinoa, kale, olives, tomato, cucumber, onion, and bell peppers served with citrus vinaigrette

Greek Salad  
Romaine, olives, onion, bell peppers, teardrop tomatos, and feta cheese served with Greek dressing

Old Fashioned Potato Salad  
Potato, boiled egg, bell peppers, onion, dijon mustard, and seasoning

Traditional Caesar  
Romaine hearts, parmesan cheese, crisp bacon, and herbed croutons served with caesar dressing

**BAGGED LUNCH** ..... 13<sup>00</sup> /GUEST  
Includes sandwich, pop or water, and chips

**ADD-ON PLATTERS** .....  
Crudité With Dip ..... +4<sup>45</sup> /GUEST  
Crisp raw vegetables with dip

Cheese and Crackers ..... +7<sup>95</sup> /GUEST  
An assortment of international and domestic cheeses and crackers

Seasonal Fresh Fruits ..... +5<sup>95</sup> /GUEST  
Fresh fruit platter

Assorted Squares and Cookies ..... +6<sup>25</sup> /GUEST  
An assortment of bite size desserts

**BEVERAGES** .....  
Bottle of Water ..... 2<sup>25</sup> /GUEST  
Can of Pop ..... 2<sup>00</sup> /GUEST  
Coffee and Tea ..... 3<sup>50</sup> /GUEST  
Lemonade ..... 2<sup>00</sup> /GUEST  
Iced Tea ..... 2<sup>00</sup> /GUEST

**CASH BAR AVAILABLE**  
Please contact our event coordinator for an updated alcoholic and non-alcoholic beverage menu.

**TO BOOK YOUR 2019 GOLF TOURNAMENT CATERING, PLEASE CONTACT US AT:**  
info@redtablefoods.com  
1.833.512.0773

**SIGNATURE COCKTAIL CREATION** ..... 50  
Cost at the bar ..... 7<sup>50</sup>ea

**PROJECTOR AND SCREEN RENTAL** ..... 100

**DÉCOR PACKAGE<sup>1</sup>** ..... 350

**BUFFET UPGRADE PACKAGE<sup>2</sup>** ..... 250

**GOLF TOURNAMENT CADDY PACKAGE<sup>3</sup>** ... 700

**BOTTLE SERVICE OR PASSED SERVICE..** 75/HR

**ROASTED MARSHMALLOW STATION** ..... 225

**GOLF THEMED DESSERT UPGRADE** ..... 75

**1 DÉCOR PACKAGE INCLUDES:**

- Upgraded buffet décor
- Upgraded buffet linens
- Room décor
- Table linens and napkins
- Set up and take down

**2 BUFFET UPGRADE INCLUDES:**

- Upgraded serving platters
- Creative serving platters
- Upgraded serving utensils
- Buffet décor & Linens

**3 GOLF CADDY PACKAGE INCLUDES:**

- Welcoming guests and registration table services
- Coffee/tea station in the morning at the registration table
- A single point of contact throughout the day
- On site event manager dedicated to your tournament F&B needs
- Room set up, and takedown
- Floor plans provided
- Oversee food set up and timing
- Pre-tournament planning
- On-site, day of coordination

<sup>1</sup>Alberta Gaming and Liquor Control Board Regulations prohibit golfers from bringing their own alcoholic beverage onto the golf course. All alcoholic beverages must be purchased through the on-site Food and Beverage Provider.

<sup>2</sup>Prices do not include 18% gratuity or 5% GST