



Club 19

Catering Menu

club19@golfkenosee.com
306-577-4422



Welcome to GOLF KENOSEE and more specifically Club 19. We are excited to have a new management team in place for this opening season.

We are proud to make our food as fresh as possible, we use only the best ingredients, and we try to source locally wherever possible.

Our beef is raised in Canada  We use only Sterling Silver AAA quality, our chicken is not pumped full of water and our hamburgers are homemade using only 100%  beef.

While browsing thru the menu, if you see something you would like changed or added please let us know and we will do our best to accommodate. We can be reached at 306-577-4422 or email at club19@golfkenosee.com.

Club 19 has been recently renovated and our patio has one of the best views of both Golf Kenosee, and Kenosee Lake itself.

On behalf of the board of directors, the shareholders, Executive Chef, our management team and staff, we thank you for choosing Golf Kenosee and Club 19 for your golfing and dining experience.

Best Regards:

Sean Choo-Foo

Food and Beverage Manager

****Please note that all food items are subject too 11% taxes (GST 5% PST 6%)**

- All alcohol is subject to 15% tax (GST 5% LCT 10%)-All groups over 11 people we be subject to a 18% service charge
- Please note the prices are as of today, depending on market trends prices may fluctuate accordingly.
- Number of people must be confirmed 5 days prior to event.
- Groups will be charged for actual number of people, or number quoted, whichever is greater.



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Breakfast

Continental Breakfast:

- ✓ Fresh Muffins
- ✓ Banana Bread
- ✓ Yogurt
- ✓ Fresh Fruit
- ✓ Boiled Eggs
- ✓ Pastries
- ✓ Cereal
- ✓ Tea and Coffee

\$14.50 + tax / Person

Breakfast Buffet:

- ✓ Scrambled eggs
- ✓ Bacon
- ✓ Sausage
- ✓ Ham
- ✓ Pancakes
- ✓ Hash browns
- ✓ Fruit tray
- ✓ Whipped Cream
- ✓ Bread
- ✓ Tea and Coffee

\$17.95 + tax add / Person

Bakery

- ✓ Fresh Baked Cookies \$22.99/dozen
- ✓ Butter Croissants \$2.99 each
- ✓ Morning Jumbo Muffins \$2.99 each
- ✓ Assorted Breakfast Pastries \$29.99/dozen
- ✓ Cinnamon Buns \$2.99 each
- ✓ Granola Bar \$29.99/dozen
- ✓ Chocolate Brownies \$29.99/dozen
- ✓ Nanaimo bars \$29.99/dozen

Additional Snacks

- ✓ Chocolate Bar \$2.50 each
- ✓ Potato Chips \$2.50 each
- ✓ Sliced Fruit and Yogurt Dip \$4.99 each
- ✓ Sliced Veggies and Ranch Dip \$4.99 each
- ✓ Peanuts \$3.75 each
- ✓ Beef Jerky \$3.00 each



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Lunch

Soup / Salad Bar / Sandwiches

- ✓ Includes choice of soup / 3 salads / various cold cuts, cheese and dinner rolls.

\$18.95 + tax / Person

Lasagna

- ✓ Homemade meat sauce, layers of pasta and mozzarella cheese, served with baguette garlic toast and Caesar salad.

\$18.95 + tax / person

Build your own Burger

- ✓ Our home made patties served on a pretzel bun with a tossed salad, homemade baked beans, homemade fries, cheese, lettuce, onions, and tomatoes.

\$18.95 + tax / person

Fish and Chips

- ✓ Homemade battered cod, served with homemade fries, tossed salad, tartar sauce and a lemon wedge.

\$18.95 + tax / person

Taco Bar

- ✓ Seasoned ground beef, served with hard and soft tortilla shells, shredded cheese, lettuce, diced tomatoes, Spanish rice, sour cream, and salsa.

\$17.95 + tax / person

Chili con Carne

- ✓ Seasoned ground beef mixed with beans and mushrooms, onions, and tomatoes served with dinner rolls, tossed salad and Spanish rice.

\$17.95 + tax / person



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Bagged Lunch

- ✓ Bread or brioche bun, turkey, ham, egg salad or roast beef (\$2.00 extra), piece of fruit, fresh baked cookie, bag of chips, bottled water.
\$19.99 + tax / person

Hors d'oeuvres

- ✓ **Wings** (assorted flavours) \$17.00 / lb plus tax
- ✓ **Dry boneless garlic ribs** (assorted flavours) \$17.00 / lb plus tax

Nachos

- ✓ Tri coloured nacho chips smothered in shredded mozzarella and cheddar, green peppers, diced tomatoes, Jalapeno peppers, chives and ground beef. Served with sour cream and salsa.
\$22.95 + tax / person

Spinach Dip

- ✓ Topped with melted cheese, served with nachos and pita bread.
\$18.95 + tax / person



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Beverages

✓ Freshly brewed regular coffee	12 cup pot	\$34.99
✓ Decaffeinated	12 cup pot	\$36.99
✓ Assorted teas	Per bag	\$2.99
✓ Water bottle	Per bottle	\$3.00
✓ Assorted fruit juices	Per bottle	\$3.50
✓ Bubly	Per case	\$5.99
✓ Perrier sparkling water	Per bottle	\$4.25
✓ Gatorade	Per bottle	\$4.00
✓ Juice (assorted)	Per pitcher	\$21.99
✓ Pop (assorted)	Per pitcher	\$18.99

BBQ

✓ Rib eye	10 oz.	\$36.95 plus tax
	8 oz.	\$32.95 plus tax
✓ T-bone	16 oz.	\$34.95 plus tax
	12 oz.	\$31.95 plus tax
✓ Strip loin	6 oz.	\$26.99 plus tax
*Add sautéed garlic mushroom		\$3.99
*Add pepper corn sauce or homemade teriyaki sauce		\$3.50
✓ Rack of Ribs	Full rack	\$29.95 plus tax
	Half rack	\$21.95 plus tax

*Fall off the bone, Bbq'd to perfection

- ✓ Chicken Breast \$21.95 plus tax
 - 6 oz. chicken breast Bbq'd in our homemade BBQ sauce
- ✓ Beef Burgers \$23.95 plus tax
 - Served with all the fixings, homemade fries and salad bar served on a pretzel bun

*All the above can be served on our briquette BBQ outdoors weather permitting.

*Steaks, ribs and chicken are all served with choice of potato, fresh veggies and a baguette garlic toast.



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Entrees

- All entrees are served buffet style
- Include choice of baked potato, garlic mashed, French fries or rice pilaf.
- Salad bar (4 salads), in season veggies and fresh rolls.

*All entrees are cooked on a custom made rotisserie, Bbq slowly rotating over an open flame (weather permitting)

Roast Beef

- ✓ Inside round, hand carved at the carving station, seasoned with Saskatchewan steak spice
- \$29.95 + tax / person

Prime Rib

- ✓ Slow cooked in the rotisserie, sliced at the carving station, seasoned with Saskatchewan steak spice
- \$36.95 + tax / person

Roast Turkey

- ✓ A family favourite served with sage homemade dressing and all the trimmings.
- \$29.95 + tax / person

Honey Glazed ham and pineapple

- ✓ Served at the carving table, juicy and fresh
- \$28.95 + tax / person

Pork loin

- ✓ A delicious succulent, tender pork loin seasoned with our special rub.
- \$27.95 + tax / person