



NORTH SHORE
WINTER CLUB

Since 1958

CATERING

MENU

FOOD & BEVERAGE

AT THE CLUB

The North Shore Winter Club offers several dining options to please those that need quick nutrition after their practice or workout, or those that want to enjoy some time socializing with snacks and beverages.

CAFÉ

The North Shore Winter Club Café fits delicious and nutritious meals into your busy schedule. Stop by for a variety of snacks, healthy salads and sandwiches.

LOUNGE

The Lounge is a perfect location to meet friends for dinner, catch up with a colleague over a drink, or watch the game on our large screen TVs. Whatever the reason, treat yourself to great food and beverage selections.

TIKI DECK

In the summer months, the Tiki Deck is located on our patio overlooking the pool and is a great place to relax after a busy day as the sun sets over the North Shore Mountains. Full seasonal menus are available with BBQ's and theme nights occurring over the summer months.



CATERING AT THE NORTH SHORE WINTER CLUB

The North Shore Winter Club is the perfect setting for meetings, awards dinners, anniversary parties, weddings, rehearsal dinners, milestone birthdays, memorials, banquets, or fundraising galas. Accommodating groups of five to 220 people, the NSWC offers meeting rooms, private dining areas for smaller events, a large ballroom, and an outdoor venue. Whether it's a meeting of the minds over dinner, a corporate retreat, or entertainment and accommodations for professional guests, we've got the facilities and a high level of personalized service to help you.

The Jim Graham room holds up to 200 people and includes a built-in digital projector and screen, a sound system, wireless microphones, and much more. The Senior Lounge, which holds up to 40 people, has a beautiful view of our famous outdoor pool and is perfect for breaks, lunch, or pre-dinner receptions.

The hockey viewing lounge is ideal for birthday parties, social gatherings, or meetings while the children play below on the ice or the in the open training centre. The Bar/Lounge or outdoor patio is a more casual dining experience for a small group or up to 80 people. The Board Room can accommodate up to 16 people and is equipped with convenient meeting resource tools.

- Celebrate occasions in a private setting**
- Locally inspired menus with fresh ingredients by the Chef**
- Complimentary fresh floral arrangements and votive candles**
- Attentive, experienced dedicated staff**
- Ample underground parking**
- Complimentary coat check services**
- Conveniently located just over the Second Narrows Bridge**

BUFFET LUNCHES

2022 CATERING

ASSORTED SANDWICHES

\$15 | PER PERSON

SANDWICH SELECTION:

Tuna salad | shrimp croissant | turkey and cheese | chicken salad | roast beef | vegetarian

PANINI SELECTION:

Ham and brie | roast beef, caramelized onions and havarti | turkey, bacon, avocado smash and aged white cheddar

BUILD YOUR OWN SALAD BAR

\$5 | PER PERSON WHEN ADDED TO ASSORTED SANDWICH

\$18 | PER PERSON IF ORDERED SEPARATE FROM THE SANDWICH

House buttermilk herb dressing, Ranch dressing,
Spicy peanut dressing, Caesar dressing,
House apple cider vinaigrette, Balsamic vinaigrette

DRESSING: (up to 2 options)

GREENS (choice of 2 options)

Organic greens, crisp romaine, baby kale and baby arugula

TOPPINGS (choose up to 8 options)

Free range eggs, bacon, baby gem tomatoes, kalamata olives, bell peppers, roasted red peppers, thinly sliced red onions, green onions, roasted butternut squash, roasted beets, carrots, watermelon radish, edamame, cucumber, dried cranberries, candied walnuts, sunflower seeds, pumpkin seeds, croutons

CHEESE (choose 1 option)

Feta cheese, fresh grated parmesan, or goat cheese

ADD ONS

\$5 | PER NUMBER OF GUESTS IN PARTY

Protein: Grilled chicken breast or white miso marinated chicken, baby shrimp, marinated ahi tuna

ADDED SALADS

\$5 | PER PERSON/ PER SALAD

Creamy potato salad | greek salad | pasta salad | quinoa salad

SOUP SERVICE

\$5 | PER PERSON

| Daily soup of the day

COLD PLATTERS

\$4 | PER PERSON/PER PLATTER

FRUIT PLATTER:

Fresh seasonal fruits and berries with side vanilla yogurt

FRESH BAKED MUFFINS AND SUCH:

Mini fresh baked assorted muffins, cinnamon rolls, danishes, banana bread and lemon loaf

\$5 | PER PERSON/ PER PLATTER

CHEESE PLATTER:

Assorted local and international cheeses with crackers and fresh fruit

CHARCUTERIE PLATTER:

Assorted local and international cheeses and cured meats with marinade olives and fresh sliced baguette

HOR D'OEUVRES

2022 CATERING



*Price per person rounded up to 6 people

\$4 | SHRIMP CEVICHE PLATTER (\$4.50 passed)

Fresh white shrimp, lime juice, grilled pineapple, red bell pepper, red onion, and cilantro with tortilla chips

\$3.50 | MINI CHEESE BURGERS PLATTER (\$4 passed)

House made mini burger buns, beef or chicken patties, aged white cheddar, lettuce, gem tomatoes and club burger sauce

\$4 | SAMBAL CHICKEN SKEWERS (\$4.50 passed)

Spicy and sweet sambal glaze grilled chicken thigh with cilantro

\$3.50 | CLUBMADE CRISPY BREAD STICKS WITH HERBED GOAT CHEESE AND PROSCIUTTO

\$3.50 | ASPARAGUS, HAM AND SWISS PUFF PASTRY BITES

\$3 | BABY CHEESE BITES

Assorted pimento cheese balls

\$4 | SHRIMP COCKTAIL PLATTER (\$4.50 passed)

Poached tiger prawns with clubmade cocktail sauce

\$3.50 | LAMB ALBONDIGAS (MEATBALLS) (\$4 passed)

A spicy lamb meatball slowly cooked in sherry tomato sauce

\$4 | GRILLED MOROCCAN LAMB SKEWERS (\$4.50 passed)

Grilled thin sliced lamb loin marinated with smoked paprika, cumin and garlic with baby naan and cucumber raita

\$3.50 | BABY SAUSAGE ROLLS (\$4 passed)

House made pork and beef sausage lightly seasoned wrapped in butter puff pastry

\$3.50 | CARAMELIZED ONION, BABY TOMATO AND GOAT CHEESE TARTLET (\$4 passed)

Balsamic glaze white onion with roast gem tomatoes & goat cheese on a puff pastry base

\$4 | BITE SIZED CHICKEN SLIDERS (\$4.50 passed)

Tender buttermilk fried chicken breast with tomato chutney and arugula

\$4 | PROFITEROLES WITH CHICKEN (\$4.50 passed)

Choux-puffs stuffed with a poached chicken salad

3.50 | ROAST BEEF CROSTATA (\$4 passed)

Grilled sliced baguette with roast beef, arugula and horseradish cream

\$3.50 | BRIE AND CRANBERRY BITES (\$4 passed)
Goosey triple cream brie and cranberry stuffed filo bites

\$3.50 | SUMMER ROLLS WITH NUOC CHAM PLATTER (\$4 passed)
Rice rolls filled with rice vermicelli, fresh greens and assorted vegetables with a light dipping sauce*
(contains fish, can be sub with hoisin)

\$3 | BABY QUICHE
Assorted hot individual clubmade quiche
Smoked ham and aged white cheddar | wild mushroom and parmesan | asparagus and smoked gouda | spinach and leek

\$3 | SCALLOP MOTOYAKI
Baby sea scallops on a bed of sautéed spinach and shiitake mushroom gratinate with a white miso and parmesan glaze

PLATTERS

\$3.50 | VEGETABLE PLATTER
Fresh vegetables with clubmade ranch or blue cheese dressing

\$3.50 | FRUIT PLATTER
Assorted fresh cut fruit may include berries (seasonal), grapes, pineapple melons, kiwis

\$4.50 | DELUXE FRUIT PLATER
Standard fruit platter also with included depending on season and availability cherries, mango, papaya, guava, mangosteens & passionfruit

\$5 | CHEESE PLATTER
Assorted local and international cheeses (up to 5 types), cut into individual pieces with assorted crackers, flat breads and baguette with slow roasted tomato green peppercorn chutney

\$6 | CHARCUTIER PLATTER
Assorted local and international cheeses and curried meats with assorted crackers, flat breads and baguette with slow roasted tomato green peppercorn chutney and warmed marinated olives

\$6 | SUSHI PLATTER
House made spicy tuna roll, salmon roll, avocado roll, ebi roll, mushroom roll

HOT BUFFET \$35/PERSON

2022 CATERING



NOTE: You may split any two starches or vegetables with a \$1.00 surcharge per person

STARCHES

PICK 1 STARCH

CREAMY MASHED POTATOES

Creamy yukon gold whipped potatoes with butter & heavy cream

ROASTED HERBED POTATOES

Twice cooked crispy potatoes tossed with fresh seasonal herbs

SCALLOPED POTATOES

Thinly sliced, melted swiss cheese & cream, finished with thyme

BOURBON GLAZED SWEET POTATOES

Brown sugar, bourbon butter

ROASTED ROOT VEGETABLE GRATIN (\$1 add on)

Thinly sliced carrot, yam, new potato, parsnip and rutabaga roasted with a light topping of parmesan garlic bread crumbs

MUSHROOM RISOTTO (\$1 add on)

Creamy arborio rice slowly cooked with white wine, shallots, wild mushrooms and vegetable stock, finished with parmesan

WILD RICE PILAF

Jasmine long grain rice lightly tossed with shallots, herbs and vegetable stock

VEGETABLES

PICK 1 VEGETABLE

STEAMED BUTTER GREEN BEANS

STEAMED SEASONAL VEGETABLES WITH OLIVE OIL OR BUTTER

RATATOUILLE

ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES

SALADS

PICK 3 SALADS

GREEN SALAD

Tender greens, carrots, gem tomatoes, watermelon radish and green onions with apple cider vinaigrette

CAESAR SALAD

Crisp romain lettuce, shaved parmesan, seasoned croutons with clubmade caesar dressing

GREEK SALAD

Crisp cucumber, gem tomatoes, sweet bell peppers, feta, red onion, kalamata olives, with fresh herb and red wine vinaigrette

COBB SALAD

Tender greens, cucumber, bacon, gem tomatoes, hard boil egg, blue cheese and a red wine vinaigrette

CREAMY POTATO SALAD

New potatoes, hardboiled egg, green onion, red onion, creamy mayo dressing

GERMAN POTATO SALAD

Tender new potatoes, crisp bacon, green and red onion grainy mustard vinaigrette

PASTA SALAD

Pasta, cucumber, gem tomatoes, sweet bell peppers, feta, red onion, kalamata olives and red wine vinaigrette

THAI SALAD

Napa cabbage, edamame, tender greens, cucumber, bell peppers, julienne radish, carrots and green papaya with Thai cilantro lime vinaigrette

CAPRESE SALAD

Gem tomatoes, baby mozzarella, fresh basil, baby arugula and balsamic dressing

HOT BUFFET \$35/PERSON

2022 CATERING



PROTEIN

PICK 1 PROTEIN

CHICKEN

CHRISTINA'S BUTTERMILK FRIED CHICKEN

Buttermilk soaked, 14 herbs and spices

HUNTER CHICKEN

Roasted chicken with a light mushroom herb cream sauce

BLISTERED LEMON AND CAPER PICCATO

Roasted chicken with a white wine lemon and caper sauce

SLOW BRAISED CHICKEN KORMA

Slow cooked chicken in light spiced tomato cashew cream sauce

MEAT

SLOW BRAISED SIRLOIN TIP WITH WILD MUSHROOMS

Pan seared roasted and then braised sirloin with a red wine mushroom sauce

SHEPARD'S/ COTTAGE PIE

Slow cooked beef topped with creamy cheddar mashed potatoes

ROASTED PORK TENDERLOIN WITH DIJON APPLE GASTRIC

(\$1 add on)

FISH

ROASTED SIDE OF SALMON

Lemon dill cream

BAKED ROCKFISH

Roasted basil and tomato sauce

SEAFOOD PAELLA (\$1 add on)

Spanish rice with saffron, prawns, chorizo, roasted pepper and mussels

PASTA

PICK 1 PASTA

CREAMY MAC AND FIVE CHEESES

Cheddar, mozzarella, swiss, gouda and havarti cream sauce tossed with macaroni

SPINACH AND RICOTTA LASAGNA

Spinach and ricotta layered with clubmade tomato sauce

THREE MEAT CANNELLONI (\$1 add on)

Beef, pork, veal and spinach stuffed pasta, baked with a creamy rose sauce

ADD ONS

CARVING STATION

Minimum 30-people

Charge rounded the nearest 10 ppl

\$9 | BONELESS LEG OF LAMB

With red wine jus and mint sauce

\$6 | BOURBON GLAZED HAM

Grainy dijon mustard

\$12 | PRIME RIB

With mini yorkshire pudding and red wine jus

\$8 | ROASTED SIRLOIN TIP

With mini yorkshire pudding and red wine jus

\$7 | TURKEY

With stuffing, clubmade cranberry sauce and turkey gravy

\$7 | STUFFED, ROLLED AND ROASTED PORK LOIN

With apple and shallot gastic

HOT BUFFET \$43/PERSON

2022 CATERING



NOTE: You may split any two starches or vegetables with a \$1.00 surcharge per person

STARCHES

PICK 1 STARCH

CREAMY MASHED POTATOES

Creamy yukon gold whipped potatoes with butter & heavy cream

ROASTED HERBED POTATOES

Twice cooked crispy potatoes tossed with fresh seasonal herbs

SCALLOPED POTATOES

Thinly sliced, melted swiss cheese & cream, finished with thyme

BOURBON GLAZED SWEET POTATOES

Brown sugar, bourbon butter

ROASTED ROOT VEGETABLE GRATIN (\$1 add on)

Thinly sliced carrot, yam, new potato, parsnip and rutabaga roasted with a light topping of parmesan garlic bread crumbs

MUSHROOM RISOTTO (\$1 add on)

Creamy arborio rice slowly cooked with white wine, shallots, wild mushrooms and vegetable stock, finished with parmesan

WILD RICE PILAF

Jasmine long grain rice lightly tossed with shallots, herbs and vegetable stock

VEGETABLES

PICK 1 VEGETABLE

STEAMED BUTTER GREEN BEANS

STEAMED SEASONAL VEGETABLES WITH OLIVE OIL OR BUTTER

RATATOUILLE

ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES

SALADS

PICK 4 SALADS

GREEN SALAD

Tender greens, carrots, gem tomatoes, watermelon radish and green onions with apple cider vinaigrette

CAESAR SALAD

Crisp romain lettuce, shaved parmesan, seasoned croutons with house-made caesar dressing

GREEK SALAD

Crisp cucumber, gem tomatoes, sweet bell peppers, feta, red onion, kalamata olives, with fresh herb and red wine vinaigrette

COBB SALAD

Tender greens, cucumber, bacon, gem tomatoes, hard boil egg, blue cheese and a red wine vinaigrette

CREAMY POTATO SALAD

New potatoes, hardboiled egg, green onion, red onion, creamy mayo dressing

GERMAN POTATO SALAD

Tender new potatoes, crisp bacon, green and red onion grainy mustard vinaigrette

PASTA SALAD

Pasta, cucumber, gem tomatoes, sweet bell peppers, feta, red onion, kalamata olives and red wine vinaigrette

THAI SALAD

Napa cabbage, edamame, tender greens, cucumber, bell peppers, julienne radish, carrots and green papaya with Thai cilantro lime vinaigrette

CAPRESE SALAD

Gem tomatoes, baby mozzarella, fresh basil, baby arugula and balsamic dressing

HOT BUFFET \$43/PERSON

2022 CATERING



PROTEIN

PICK 2 PROTEINS

CHICKEN

CHRISTINA'S BUTTERMILK FRIED CHICKEN

Buttermilk soaked, 14 herbs and spices

HUNTER CHICKEN

Roasted chicken with a light mushroom herb cream sauce

BLISTERED LEMON AND CAPER PICCATA

Roasted chicken with a white wine lemon and caper sauce

SLOW BRAISED CHICKEN KORMA

Slow cooked chicken in light spiced tomato cashew cream sauce

MEAT

SLOW BRAISED SIRLOIN TIP WITH WILD MUSHROOMS

Pan seared roasted and then braised sirloin with a red wine mushroom sauce

SHEPARD'S/ COTTAGE PIE

Slow cooked beef topped with creamy cheddar mashed potatoes

ROASTED PORK TENDERLOIN WITH DIJON APPLE GASTRIC

(\$1 add on)

FISH

ROASTED SIDE OF SALMON

Lemon dill cream

BAKED ROCKFISH

Roasted basil and tomato sauce

SEAFOOD PAELLA (\$1 add on)

Spanish rice with saffron, prawns, chorizo, roasted pepper and mussels

PASTA

PICK 1 PASTA

CREAMY MAC AND FIVE CHEESES

Cheddar, mozzarella, swiss, gouda and havarti cream sauce tossed with macaroni

SPINACH AND RICOTTA LASAGNA

Spinach and ricotta layered with clubmade tomato sauce

THREE MEAT CANNELLONI (\$1 add on)

Beef, pork, veal and spinach stuffed pasta, baked with a creamy rose sauce

ADD ONS

CARVING STATION

Minimum 30-people

Charge rounded the nearest 10 ppl

\$9 | BONELESS LEG OF LAMB

With red wine jus and mint sauce

\$6 | BOURBON GLAZED HAM

Grainy dijon mustard

\$12 | PRIME RIB

With mini yorkshire pudding and red wine jus

\$8 | ROASTED SIRLOIN TIP

With mini yorkshire pudding and red wine jus

\$7 | TURKEY

With stuffing, clubmade cranberry sauce and turkey gravy

\$7 | STUFFED, ROLLED AND ROASTED PORK LOIN

With apple and shallot gastic

HOT BUFFET \$50/PERSON

2022 CATERING



NOTE: You may split any two starches or vegetables with a \$1.00 surcharge per person

STARCHES

PICK 1 STARCH

CREAMY MASHED POTATOES

Creamy yukon gold whipped potatoes with butter & heavy cream

ROASTED HERBED POTATOES

Twice cooked crispy potatoes tossed with fresh seasonal herbs

SCALLOPED POTATOES

Thinly sliced, melted swiss cheese & cream, finished with thyme

BOURBON GLAZED SWEET POTATOES

Brown sugar, bourbon butter

ROASTED ROOT VEGETABLE GRATIN (\$1 add on)

Thinly sliced carrot, yam, new potato, parsnip and rutabaga roasted with a light topping of parmesan garlic bread crumbs

MUSHROOM RISOTTO (\$1 add on)

Creamy arborio rice slowly cooked with white wine, shallots, wild mushrooms and vegetable stock, finished with parmesan

WILD RICE PILAF

Jasmine long grain rice lightly tossed with shallots, herbs and vegetable stock

VEGETABLES

PICK 1 VEGETABLE

STEAMED BUTTER GREEN BEANS

STEAMED SEASONAL VEGETABLES WITH OLIVE OIL OR BUTTER

RATATOUILLE

ROASTED BUTTERNUT SQUASH AND ROOT VEGETABLES

SALADS

PICK 3 SALADS

GREEN SALAD

Tender greens, carrots, gem tomatoes, watermelon radish and green onions with apple cider vinaigrette

CAESAR SALAD

Crisp romain lettuce, shaved parmesan, seasoned croutons with house-made caesar dressing

GREEK SALAD

Crisp cucumber, gem tomatoes, sweet bell peppers, feta, red onion, kalamata olives, with fresh herb and red wine vinaigrette

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CREAMY POTATO SALAD

New potatoes, hardboiled egg, green onion, red onion, creamy mayo dressing

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THAI SALAD

Napa cabbage, edamame, tender greens, cucumber, bell peppers, julienne radish, carrots and green papaya with Thai cilantro lime vinaigrette

CAPRESE SALAD

Gem tomatoes, baby mozzarella, fresh basil, baby arugula and balsamic dressing

HOT BUFFET \$50/PERSON

2022 CATERING



PROTEIN

PICK 3 PROTEINS

CHICKEN

CHRISTINA'S BUTTERMILK FRIED CHICKEN

Buttermilk soaked, 14 herbs and spices

HUNTER CHICKEN

Roasted chicken with a light mushroom herb cream sauce

BLISTERED LEMON AND CAPER PICCATA

Roasted chicken with a white wine lemon and caper sauce

SLOW BRAISED CHICKEN KORMA

Slow cooked chicken in light spiced tomato cashew cream sauce

MEAT

SLOW BRAISED SIRLOIN TIP WITH WILD MUSHROOMS

Pan seared roasted and then braised sirloin with a red wine mushroom sauce

SHEPARD'S/ COTTAGE PIE

Slow cooked beef topped with creamy cheddar mashed potatoes

ROASTED PORK TENDERLOIN WITH DIJON APPLE GASTRIC

(\$1 add on)

FISH

ROASTED SIDE OF SALMON

Lemon dill cream

BAKED ROCKFISH

Roasted basil and tomato sauce

SEAFOOD PAELLA (\$1 add on)

Spanish rice with saffron, prawns, chorizo, roasted pepper and mussels

PASTA

PICK 1 PASTA

CREAMY MAC AND FIVE CHEESES

Cheddar, mozzarella, swiss, gouda and havarti cream sauce tossed with macaroni

SPINACH AND RICOTTA LASAGNA

Spinach and ricotta layered with clubmade tomato sauce

THREE MEAT CANNELLONI (\$1 add on)

Beef, pork, veal and spinach stuffed pasta, baked with a creamy rose sauce

ADD ONS

CARVING STATION

Minimum 30-people

Charge rounded the nearest 10 ppl

\$9 | BONELESS LEG OF LAMB

With red wine jus and mint sauce

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With mini yorkshire pudding and red wine jus

\$8 | ROASTED SIRLOIN TIP

With mini yorkshire pudding and red wine jus

\$7 | TURKEY

With stuffing, clubmade cranberry sauce and turkey gravy

\$7 | STUFFED, ROLLED AND ROASTED PORK LOIN

With apple and shallot gastic

DESSERT

2022 CATERING

\$24 | PER DOZEN

HOUSE MADE COOKIES

Assorted 2oz cookies including soft pumpkin, cookie monster, triple chocolate chip, brookies, snickerdoodles and peanut butter cookies

CUPCAKES

Your choice of one or a mixture of soft and tender baby cupcakes with real butter cream icing. Possible flavors include: chocolate, vanilla bean, fresh strawberry, red velvet

LEMON TARTS

House made tart lemon curd in a sweet tart crust

FRESH FRUIT TARTS

Vanilla bean custard topped with seasonal fruit

DESSERT BARS

Assorted house made brownies, blondies, apple crumble, mixed berry crostata, coconut macadamia nut

\$30 | PER DOZEN

PETIT FOURS

Almond sponge layered with seasonal cream and custards glazed with a thing fondant

CREAM PUFFS

Small pastry puffs fill with a vanilla bead cream topped with your choice of rich chocolate ganache, caramel or berry glaze

HAND PIES

Individual fruit pies, your choice of flavor may include strawberry rhubarb, blueberry apple, peach or bumbleberry

MACARONS

French almond cookies, sandwiched with buttercream. Assorted flavors