

THE TURNING POINT RESTAURANT . . . SINCE 1988

Delivered to your venue in Golden and area

Off-Site Catering Packages

906 11TH AVENUE SOUTH · GOLDEN, BC · (250) 344-2566



BUFFETS





THEMED BUFFETS

Suitable for groups of 20+

ROCKY MOUNTAIN STEAKHOUSE ($52 PP)

- Caesar salad *with house roasted garlic dressing, crispy bacon bits and shaved parmesan*
- House greens *with white balsamic vinaigrette*
- Chargrilled AAA Canadian top sirloin, sliced *with sautéed mushrooms*
- Slow-roasted baby back ribs *with maple whiskey BBQ sauce*
- Roasted garlic mashed potatoes
- Seasonal vegetables
- Creamy cole slaw
- Grilled garlic focaccia
- Strawberry cheesecake squares

ITALIAN FAMILY FEAST ($40 PP)

- Caesar salad *with house roasted garlic dressing, crispy bacon bits and shaved parmesan*
- Baked lasagna *our 35-year classic with Greek-style bolognese and baked mozzarella*
- Chicken Parmesan *with house Italian tomato sauce and melted mozzarella*
- Penne carbonara *with bacon, mushrooms, onions and creamy alfredo*
- Baked cannelloni *stuffed with spinach and cheese in a creamy pomodoro*
- Grilled garlic focaccia
- Strawberry cheesecake squares

Many substitutions are available on request

GST & Gratuity Not Included

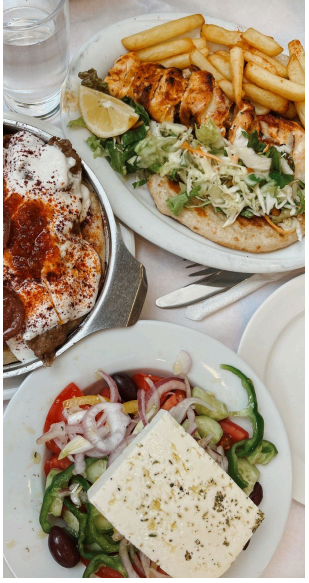
THEMED BUFFETS

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GREEK TAVERNA FEAST ($45 PP)

A proud, traditional Greek table. Opa!

- **Horiatiki village salad** *with tomato, cucumber, green pepper, red onion, kalamata olives, a slab of feta, oregano and extra virgin olive oil*
- **Grilled pita with 3 dips** *kopanisti, tzatziki and hummus*
- **Greek meatballs mezé** *keftedes seasoned with fresh herbs and spices*
- **Chicken souvlaki skewers** *marinated in lemon, garlic and Greek oregano (pork souvlaki on request)*
- **Moussaka** *layered eggplant, potato, seasoned meat sauce and béchamel*
- **Greek lemon roasted potatoes**
- **Rice pilaf**
- **Galaktoboureko** *or* **baklava** *(choose one)*









GOLDEN GAME DAY ($30 PP)

- **Appetizer platter** *chicken wings, dry ribs, deep fried pickles, mozza sticks, battered mushrooms, calamari, onion rings and sirloin steak bites*
- **Crispy chicken fingers** *with plum dip*
- **Assorted 14" pizzas** *from our signature and classic lineup, such as Margherita, Meatzilla, Rockies Rancher and Elk Ridge Trail*
- **Roasted garlic cheesy flatbread** *with house marinara*
- **Caesar salad**
- **Cookies & brownies**





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COLUMBIA VALLEY BUFFET

$58 PP | $25 CHILDREN AGED 5-12

SOUP AND SALAD

Chef's soup of the day *with grilled focaccia*
Mandarin quinoa salad *with mixed greens, feta, candied cashews and strawberry vinaigrette*

STARCH

Roasted garlic mashed potatoes
Baked potato bar *create your own*

VEGETABLE

Seasonal vegetables *with herb garlic butter*
Sautéed mushrooms

MAIN COURSE

Elk meatloaf *Canadian-sourced elk with cranberry demi-glaze*

CARVING STATION

Stuffed Yorkies *carved ribeye, sautéed mushrooms and onions, gruyère cheese, horseradish aioli, au jus pour-over (1 per person)*

DESSERT

Strawberry cheesecake squares and lemon bars

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SUMMIT BUFFET

$75 PP | $30 CHILDREN 12 & UNDER

SOUP AND SALAD (CHOOSE 2)

Chef's soup of the day *with grilled focaccia*
Mixed greens *with assorted dressings*
Caesar salad *build your own*
Greek Horiatiki salad *classic village Greek salad*
Caprese *with cherry tomatoes, pearl bocconcini, basil and balsamic*
Pasta salad *with fusilli, olives, cucumber, tomato, onion, asiago cheese, pancetta and a creamy vinaigrette*

STARCH (CHOOSE 2)

Roasted garlic mashed potatoes *whipped with butter and cream*
Greek lemon roast potatoes *with oregano and garlic*
Rice pilaf *fragrant basmati*
Baby herb roast potatoes *with rosemary and sea salt*
Scalloped potatoes *baked in a creamy garlic sauce*
Potatoes au gratin *layered with gruyère and cream*

VEGETABLE (CHOOSE 2)

Chef's medley *seasonal vegetables with herb garlic butter*
Green beans *with almonds and lemon zest*
Honey glazed carrots *with fresh thyme*
Broccoli and cauliflower mix *steamed, with lemon butter*
Roasted root vegetables *with thyme and maple glaze*
Grilled asparagus *with lemon and shaved parmesan*

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SUMMIT BUFFET

(CONT.)

$75 PP | $30 CHILDREN 12 & UNDER

MAIN COURSE (CHOOSE 1)

Chicken Madeira *chicken thigh and breast in a mushroom Madeira sauce*
Chicken Cordon Bleu *stuffed chicken with house mushroom gravy*
Elk meatloaf *Canadian-sourced elk with cranberry and herb demi-glaze*
BBQ baby back ribs *with maple whiskey house BBQ sauce*
Lasagna *traditional pork, beef and veal with Calabrian tomato sauce, layered and topped with melted mozzarella*
Wild Sockeye salmon *poached in lemon, capers and dill with a butter cream sauce*

CARVING STATION (CHOOSE 1)

Slow-roasted AAA Canadian prime rib *with au jus, Yorkshire puddings and horseradish*
Braised bison short rib *Alberta-sourced, with a rich herb demi-glaze*
Herb-crusted roast leg of lamb *with rosemary, garlic, mint jus and tzatziki*
Maple-glazed bone-in ham *with grainy Dijon mustard*

DESSERT (CHOOSE 2)

Strawberry cheesecake *house made, no bake*
Lemon bars *tangy curd on a shortbread crust*
Tiramisu *espresso-soaked ladyfingers and mascarpone*
Apple crisp *warm, with an oat crumble topping*
New York cheesecake *rich and creamy, graham crust*

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TURNING POINT
SOCIAL EATS

LET'S PLAN YOUR EVENT

Hot, hearty and delivered to your venue in Golden and area





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