

“afford to enjoy”

COTTON
CLUB

MEETINGS | WEDDINGS | BANQUETS



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2018 BANQUET MENUS

MEETINGS | WEDDINGS | BANQUETS

APPETIZERS

#1 \$15/guest

Humus & tzaziki & warm pita
Assorted quiche
Deviled eggs
Buschetta & crustini
Ham and pineapple pizza
Fresh cut vegetables & dip
Nacho chips & salsa

#2 \$20/guest

Nacho chips & salsa
Assorted quiche
Humus & tzaziki & warm pita
Homemade BBQ meatballs
Chicken wings
Assorted pinwheels
Deviled Eggs

#3

\$25/guest

Nacho chips & salsa
Assorted quiche
Humus & tzaziki & warm pita
Homemade BBQ meatballs

Ham & pineapple pizza
Chicken wings
Assorted pinwheels
Deviled eggs
Fresh cut vegetables & dip

MIX & MATCH APPIES

<input type="checkbox"/>	\$12	Nacho chips & salsa	per bowl
<input type="checkbox"/>	\$3	Bruschetta & crustini	3 / person
<input type="checkbox"/>	\$2.5	Humus & crispy pita	1/2 pita / person
<input type="checkbox"/>	\$2.5	Tzatziki & crispy pita	1/2 pita / person
<input type="checkbox"/>	\$2.25	Assorted quiche	3 / person
<input type="checkbox"/>	\$2	Deviled eggs	4 / person
<input type="checkbox"/>	\$3.25	Ham & pineapple pizza	3 slices / person
<input type="checkbox"/>	\$3	Artichoke, onion & ranch melt	3 / person
<input type="checkbox"/>	\$3	Homemade BBQ meatballs	4 / person
<input type="checkbox"/>	\$2.5	Assorted pinwheels	3 / person
<input type="checkbox"/>	\$5	Assorted wings	5 / person
<input type="checkbox"/>	\$2	Assorted dessert squares	2 / person
<input type="checkbox"/>	\$60	Assorted fruit platter	1 large tray
<input type="checkbox"/>	\$60	Fresh cut vegetables & dip	1 large tray

SPECIAL EVENTS BUFFET

√ Select two proteins

- AAA Angus Beef with red wine and rosemary scented fond lie
- Roasted Turkey with pan gravy and traditional stuffing
- Smoked Ham with a honey dijon glaze
- Apple stuffed Pork Loin with spiced apple chutney

√ Select two salads

- Crispy romaine tossed in our house-made caesar dressing and garlic herb croutons
- Fresh tossed greens topped with tomatoes, cucumbers, shredded carrot, green onions and bell peppers. Served with 2 dressings
- Fresh baby spinach leaves tossed with bell pepper, mandarin oranges, green onion, craisins, walnuts and feta. Served with strawberry vinaigrette
- Fusilli noodles tossed in a greek dressing and topped with tomatoes, cucumbers, peppers, red onion, black olives and feta cheese
- Asian noodles tossed in a Thai peanut dressing and topped with shredded carrot, green onion, bell peppers and bean sprouts

√ Select three sides

- Garlic herb mashed potatoes
- Montreal herb roasted potato wedges
- Twice baked potatoes stuffed with green onion and cheddar
- Chicken rice pilaf
- Seasoned vegetable medley tossed in salted butter
- Roasted maple glazed carrots and parsnips
- Green beans, bell peppers and sweet baby corn tossed with a ginger teriyaki sauce
- Steamed broccoli and carrots
- Roasted garlic zucchini wedges with roasted balsamic onions

√ Your choice of

- Fresh baked dinner buns, or
- House made Yorkshire pudding

An assortment of dessert squares and fruit tarts will be served to each table following dinner

\$30 plus tax and gratuity

COTTONWOOD CLASSIC BUFFET

√ Select your protein

- AAA Angus Beef with red wine and rosemary scented fond lie
- Roasted turkey with pan gravy and traditional stuffing
- Smoked Ham with a honey dijon glaze and pineapple curry sauce
- Apple stuffed Pork Loin with onion jus

√ Select one salad

- Crispy romaine tossed in our house-made caesar dressing and garlic herb croutons
- Fresh tossed greens topped with tomatoes, cucumbers, shredded carrot, green onions and bell peppers. Served with 2 dressings
- Fresh baby spinach leaves tossed with bell pepper,, craisins, walnuts and feta. Served with strawberry vinaigrette
- Fusilli noodles tossed in a greek dressing and topped with tomatoes, cucumbers, peppers, red onion, black olives and feta cheese
- Asian noodles tossed in a Thai peanut dressing and topped with shredded carrot, green onion and bell peppers & bean sprouts
- Cous cous salad, tossed in a light vinaigrette with red peppers, green onions, cucumber and fresh herbs
- Potato salad with diced red potatoes, bacon, green onion, celery, grainy Dijon and apple cider vinegar

√ Select two sides

- Garlic herb mashed potatoes
- Montreal herb roasted potato wedges
- Twice baked potatoes stuffed with green onion and cheddar
- Chicken rice pilaf
- Seasoned vegetable medley tossed in salted butter
- Roasted maple glazed carrots and parsnips
- Seasoned honey glazed beets topped with parsley

√ And

- Fresh baked dinner buns

An assortment of dessert squares can be added for an additional charge

\$20 plus tax and gratuity

SUMMER FAV—BBQ BUFFET

√ Your choice of

- AAA New York Striploin
- 5 oz chicken breast

√ Select two salads

- Crispy romaine tossed in our house-made caesar dressing and garlic herb croutons
- Fresh tossed greens topped with tomatoes, cucumbers, shredded carrot, green onions and bell peppers. Served with 2 dressings
- Fresh baby spinach leaves tossed with bell pepper, mandarin oranges, green onion, craisins, walnuts and feta. Served with strawberry vinaigrette
- Fusilli noodles tossed in a greek dressing and topped with tomatoes, cucumbers, peppers, red onion, black olives and feta cheese
- Asian noodles tossed in a Thai dressing and topped with shredded carrot, green onion, bean sprouts and bell peppers

√ Select two sides

- Garlic herb mashed potatoes
- Montreal herb roasted potato wedges
- Twice baked potatoes stuffed with green onion and cheddar
- Chicken rice pilaf
- Seasoned vegetable medley tossed in salted butter
- Roasted maple glazed carrots and parsnips
- Steamed broccoli and carrots

Served with fresh baked dinner buns

An assortment of dessert squares and fruit tarts will be served to each table following dinner

\$25 plus tax and gratuity

COTTON CLUB OVEN ROASTED BUFFET

√ Select your protein

- AAA Angus Beef with red wine and rosemary scented fond lie
- Roasted Turkey with pan gravy and traditional stuffing
- Smoked Ham with a honey dijon glaze
- Apple stuffed Pork Loin with onion chutney

√ Select two salads

- Crispy romaine tossed in our house-made caesar dressing and garlic herb croutons
- Fresh tossed greens topped with tomatoes, cucumbers, shredded carrot, green onions and bell peppers. Served with 2 dressings
- Fresh baby spinach leaves tossed with bell pepper, mandarin oranges, green onion, raisins, walnuts and feta. Served with strawberry vinaigrette
- Fusilli noodles tossed in a greek dressing and topped with tomatoes, cucumbers, peppers, red onion, black olives and feta cheese
- Asian noodles tossed in a spicy Thai peanut dressing and topped with shredded carrot, green onion, bean sprouts and bell peppers

√ Select two sides

- Garlic herb mashed potatoes
- Montreal herb roasted potato wedges
- Twice baked potatoes stuffed with green onion and cheddar
- Chicken rice pilaf
- Seasoned vegetable medley tossed in salted butter
- Roasted maple glazed carrots and parsnips
- Steamed broccoli and carrots

√ Your choice of

- Fresh baked dinner buns, or
- House made Yorkshire pudding

An assortment of dessert squares and fruit tarts will be served to each table following dinner

\$25 plus tax and gratuity

THE BURGER BUFFET

√ Your choice of

- Beef
- Chicken
- Veggie

√ Select two sides

- Crispy romaine tossed in our house-made caesar dressing and garlic herb croutons
 - Fresh tossed greens topped with tomatoes, cucumbers, shredded carrot, green onions and bell peppers. Served with 2 dressings
 - Asian noodles tossed in a Thai peanut dressing and topped with shredded carrot, green onion and bell peppers
 - French fries
- Cheese \$1.00 extra pp
Desserts \$2.00 extra pp

Special requests for desserts can be arranged at an extra cost

\$12.50 plus tax and gratuity

PASTA BUFFET

√ 2 Sauces

- Alfredo Sauce
- Tomato Sauce

√ 2 Pastas

- Fettuccini Noodles
- Penne Noodles

- Caesar Salad
- Garlic Toast

Dessert Squares and tarts

\$13.50 plus tax and gratuity