

2019 WEDDINGS AT DESERT BLUME GOLF CLUB



little reflections
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Plated Dinner Options

Bronze | \$39.95

1 Starter
1 Entrée
1 Dessert

Silver | \$43.95

2 Starters
2 Entrees
1 Dessert

Gold | \$45.95

2 Starters
2 Entrees
1 Dessert

Starters

Salads

Artisan Spring Mixed Greens (GF)

Mixed artisan greens, dried berries, cherry tomatoes, carrots & cucumbers with balsamic vinaigrette

Classic Caesar Salad (GF)

Romaine lettuce, bacon, parmesan cheese, herbed croutons, home style caesar dressing

Caprice Salad (GF)

Cherry tomatoes, bocconcini cheese, fresh basil, balsamic reduction & pesto

Wild Mushroom Topenade (GF)

Finely chopped wild mushrooms, Kalamata & green olives served on a bed of mixed greens with balsamic reduction

Asian Mango Salad (GF)

Almonds, sliced mango, herbed croutons on romaine with tangy Asian dressing

Soups

Shrimp Bisque (GF)

Smooth & creamy soup made from a brandy, shrimp stock finished with truffle foam

Pumpkin Soup (GF)

Delicious roasted pumpkin soup with roasted almonds and finished with heavy cream

Potato Leek Soup

Creamy leek and potato soup topped with homemade focaccia croutons

Tomato Bisque (GF)

Slow simmered tomatoes seasoned with a hint of fresh basil



Main Courses

Butternut Squash Ravioli

Squash stuffed ravioli in a creamy basil pesto sauce served with garlic bread

Stuffed Cannelloni

Cannelloni stuffed with spinach and ricotta cheese in a creamy tomato and red pepper sauce served with focaccia bread

Stuffed Chicken (GF)

*Spinach, mushroom and feta stuffed chicken in a white wine sauce
served with Chef's choice of seasonal vegetables & steamed rice*

Beef Pot Roast (GF)

Beef slowly cooked with a variety of vegetables served with au jus and mashed potatoes

Norwegian Salmon (GF)

Pan seared salmon with lemon and orange beurre blanc sauce served with scalloped potato

Premium Main Courses

+ \$4/ Guest

6oz AAA Alberta filet & lobster tail in a port wine reduction served with garlic parmesan smashed potatoes

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Herb crusted halibut & grape tomato confit served with creamy pesto risotto

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Braised lamb shank on a bed of mirepoix vegetables with a savory red wine sauce served with creamy polenta

Dessert

Chai Melt Away Cake

White chocolate cake sprinkled with powdered cocoa and served with fresh strawberries

Tiramisu (GF)

Espresso soaked lady fingers layered with mascarpone topped with a dusting of cocoa powder

Classic European Cheesecake

Served with berry compote and fresh strawberries

Apple Crisp

Traditional apple crisp topped with Bailey's cream sauce served with sweet coconut

