



Season's Greetings From



**THE BLACK
SQUIRREL™**
RESTAURANT & PUB

WE'RE NUTS ABOUT FOOD.™



The holiday season is near and The Black Squirrel is hosting! Christmas dinner packages, Holiday cocktail parties and other social functions.

We invite you to celebrate this holiday season in our cheerful and cozy atmosphere.

Please book early to secure your party:

info@pembertongolf.com
604-894-6197 ext 2





Appetizers

Minimum of three dozen of any one kind

\$25 / Dozen

Gorgonzola Cheese and Roasted Pear with a Red Wine Jelly

Cucumber Cup with Cranberry Turkey Salad

Vegetarian Spring Roll

Vegetarian Samosa

Pear and Fig Chutney with goat cheese

Onion Marmalade with Brie

\$28 / Dozen

Garlic Prawns

Chicken Skewers

Asian Beef Skewers

Smoked Salmon Roulades

Pancetta Wrapped Asparagus





\$55 / PERSON

Starters (Choose two)

Roasted Beet Salad

With mixed greens, toasted pumpkin seeds, goat cheese and cherry tomatoes with our house made poached pear vinaigrette dressing

Caesar Salad

With our house made dressing, croutons and fresh parmesan

Quinoa and Kale Salad

With cherry tomatoes, cucumber, peppers, onion and a lemon honey vinaigrette dressing

- Add an additional salad for \$5 per person -

Entrees (All three)

-Served with dinner rolls-

Slow Roasted Thinly Sliced New York Striploin

Served with a red wine demiglaze

Rosemary Roasted Turkey

With gravy, sourdough and bacon stuffing and house made cranberry sauce

Honey Glazed Roasted Ham

Sides (Choose 2)

Creamy scalloped potatoes with sharp cheddar cheese, garlic mashed potatoes or herb roasted fingerling potatoes

Glazed cauliflower, broccoli and carrots

Roasted yams with dried cranberries and candied pecans with a maple glaze

- Add an additional side for \$5 per person -

Desserts (Choose an assortment, up to two different selections)

Pumpkin pie, apple pie, warm apple cake with a caramel rum sauce or assorted cheese cake.

All prices are exclusive of tax (5%), liquor tax 10% (where applicable) and gratuity (18%)





\$39 / PERSON

Starters (Choose one)

Roasted Beet Salad

With mixed greens, toasted pumpkin seeds, goat cheese and cherry tomatoes with our house made poached pear vinaigrette dressing

Caesar Salad

With our house made dressing, croutons and fresh prosciutto

Quinoa and Kale Salad

With cherry tomatoes, cucumber, peppers, onion and a lemon honey vinaigrette dressing

- Add a second salad for \$5 per person -

Entrees (both)

- Served with dinner rolls -

Rosemary Roasted Turkey

With gravy sourdough and pancetta stuffing and house made cranberry sauce

Honey Glazed Roasted Ham

Sides (Choose two)

Creamy scalloped potatoes with sharp cheddar cheese, garlic mashed potatoes or herb roasted fingerling potatoes

Glazed cauliflower, broccoli and carrots

Roasted yams with dried cranberries and candied pecans with a maple glaze

- Add a second side for \$5 per person -

Desserts (Choose one)

Pumpkin pie, apple pie, warm apple cake with a caramel rum sauce or assorted cheese cake

All prices are exclusive of tax (5%), liquor tax 10% (where applicable) and gratuity (18%)





Table Wine

Lillooet BC

Fort Berens Meritage (red) \$38.00 / bottle
Fort Berens Pinot Gris (white) \$30.00 / bottle

Naramata BC

Therapy Ego (red) \$34.00 / bottle
Therapy Freudian Sip (white) \$30.00 / bottle

The Black Squirrel Shuttle

Our 20 passenger shuttle is available for transport, prices according to group size and pick up locations.

For more information, special requests or to book a party please contact Kevin McLeod at

604.894.6197 ext 2
or email kevin@pembertongolf.com

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