



Richmond Hill
COUNTRY CLUB

A LA CARTE
MENU

2018

Appetizers

Asparagus Bisque
Cream of Forest Mushroom
Minestrone Soup
Butternut Squash Soup
New England Clam Chowder
Jerusalem Artichoke and Yukon Gold Soup
Red Pepper and Sweet Potato Soup
Leek and Potato Soup

Lobster Bisque

Any of the above Soups "en Croute" add \$2.00

Penne Rigate a la Vodka (Smoked Bacon)
Large Stripe Butternut Squash Ravioli
Roast Eggplant Agnolotti
Breaded Braised Beef (Ravioli) Fritters
Wild Mushroom Risotto
Antipasto Plate
Shrimp Cocktail with Traditional Sauce
Paella with Seafood and Chorizo
Grilled Vegetable and Goat Cheese Napoleon

Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Sun dried Tomato Vinaigrette and Basil Oil
Seasonal Mixed Greens with Anjou Pear, Goat Cheese,
Toasted Walnuts, Fig Dressing
Arugula and Baby Spinach Salad, Crispy Shallots and Pine nuts
Valencia Orange Dressing
Butter Lettuce with Fennel, Red Onion, Mandarin Orange,
Olives, Lemon Dressing
Kale Salad, Golden Beets, Sliced Red Radish, Tofu Crouton,
Candy Pecan, Miso Dressing
Greek Salad with Romaine, Tomato, Cucumber, Olives and
Onions, Feta Cheese

Main

Roasted Half Chicken with Juice
Baked Chicken Ballotine with Mix Grain
Stuffed Capon Breast with Feta and Spinach

Atlantic Salmon with Lemon Caper Butter
Baked Halibut in Champagne Chive Sauce
Seafood Newburg in Vol au Vent
Tilapia Fillet Marinated in Provencal Herbs, Mango Butter

Roast Prime Rib of Beef, Natural Jus
Angus Striploin of Beef with Creamy Peppercorn Sauce

*All prices are subject to an 18% Event Service Fee plus 13% H.S.T.
The Club has a no gratuity policy and compensates all staff accordingly*

Main continued

Duo of Beef Striploin and Marinated Chicken Breast,
Port Wine Sauce
Grilled Tenderloin of Beef with Merlot Sauce
Roast Provimi Veal, Morel Sauce
Basil Crusted Rack of Lamb
Roast Ontario Turkey, Sour Dough Apple Dressing
Chicken Schnitzel, Mushroom Sauce
Veal Milanese, Grilled Lemon

Vegetables

Glazed Carrots and Asparagus Spears
Honey Roast Root Vegetables
French Beans, Fennel, Grape Tomato and Squash
Baby Carrots, Broccoli and Red Bell Peppers
Spring Vegetables
Ratatouille
Braised Baby Bok Choy with Ginger and King Oyster Mushroom
Sauteed Rapini with Roasted Garlic
Market Vegetables
Roasted Brussel and Cipolini Onion

Starch

Rosemary Roast Potatoes
Gnocchi with Basil Pesto
Trio Roast Potato
Pilaf of Mix Grains and Scallions
Pumpkin Risotto
Buttermilk Garlic Mashed Potatoes
Creamy Gratin Potatoes
Scallion Potato Croquettes
Mushroom Risotto Fritters

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Dessert

Brooklyn Cheese Cake

Milk and Dark Chocolate Hazelnut Dome

Mango Meringue

Caramel and Pecan Cheese Cake

Tiramisu

Creme Brûlée Tart

Apple Streusel Tart

Belgium Chocolate Truffle

Red Velvet

Caramel Gold Pyramid

Trilogy

White and Dark Chocolate Mousse,
Chocolate Pecan Pie, New York Cheese Cake

Pina Colada

Coconut and Pineapple Bavaroise, Pineapple
and Captain Morgan Compote

Raspberry Chocolate Marquise

Dacquoise with Raspberry Cream and Chocolate Mousse

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