



Richmond Hill  
COUNTRY CLUB

A LA CARTE  
MENU

2018/19

## **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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