



Richmond Hill
COUNTRY CLUB

A LA CARTE
MENU

2020/21

Soups

Creamy Tuscan Soup with Spinach Tortellini
Consomme of Forest Mushroom with Chives
Italian Garbanzo Bean
Roasted Sunchoke and Butternut Squash, Herb Water Oats
Black Bean Soup with Avocado Creme Fraiche
Velvety Atlas Asparagus Soup
Thai Curry Carrot and Sweet Potato Soup, Maple Bacon
Leek and Potato Soup, Caviar Lentils

Lobster Bisque En Croute

Appetizers

Mushroom Agnolotti with Basil Cream Sauce
Roasted Red Pepper and Butternut Squash Bauletta
Large Beef Ravioli, Porcini Cream
Creamy Proscuitto and Pumpkin Risotto
Penne Rigate alla Vodka, Parmigiano Reggiano
Shrimp Cocktail with Dill Yogurt and Sunomono
Hiyashi Salad with Sesame Yam Noodles, Wakame,
Octopus, Surf Clam, Kiwi Mussels, Shrimp and Cuttlefish
Antipasto Plate

Salads

Crisp Romaine Lettuce with Ciabatta Crouton, Caesar Dressing
Spinach and Arugula Salad with Sundried Cranberry,
Wasabi Peas and Tofu Crouton
Spring Greens with Roasted Cumin Cauliflower, Walnuts and
and Champagne Balsamic
Mixed Greens with Beet, Carrot, Goat Cheese and Pinoli
Raspberry Vinaigrette
Rocket Salad with Goat Cheese, Maple Smoked Bacon, Apple and
Mushrooms, Herb Dressing
Mesclun Greens with Watermelon, Strawberry, Feta, Pepitas
and Balsamic Vinaigrette
Kale Salad with Hearts of Palm, Pear, Spicy Candied Pecans
and Citrus Dressing
Greek Salad with Romaine, Tomato, Cucumber, Olives and
Onions, Feta Cheese

*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

Roasted Orange Mountain Rub Half Chicken, Honey Lager
Chicken Ballotine with Wheat Berry, Kale and Mushroom
Stuffed Capon Breast, Sundried Tomato, Mozzarella
and Basil Cream
Roasted Ontario Turkey with Chestnut Dressing

Arctic Char with Chardonnay Dill Butter Sauce
Grilled Salmon with Spiced Yogurt Sauce
Herb Crusted Tilapia with Citrus Sauce
Baked Orange Roughy with Sunflower Seed Crust
Seared Striped Bass with Herbed Heirloom Tomato

Roasted Striploin of Beef, Meaux Mustard Sauce
Peppercorn Angus Prime Rib with Thyme au Jus
New York Steak with Sauce au Poivre
Thyme Crusted Beef Tenderloin with Shallot Sauce
Braised Beef Short Ribs with Burgundy Sauce
Grilled Veal Chop, Bordelaise
Duo of Beef Striploin and Chicken Breast, Port Wine Sauce
Lamb Chops with Fig and Balsamic Glaze

Vegetables

Jardiniere of Vegetables
Roast Mediterranean Vegetables
Sautéed French Beans with Cipollini Onion
Mixed Spring Vegetables
Rosemary Roasted Root Vegetables
Rapini and Portobello Mushroom with Balsamic
Butter Baby Carrots with Caraway
Broccoli and Red Bell Pepper
Curry Cauliflower
Grilled Vegetables

Starch

Dauphinoise Potatoes
Garlic New Potatoes
Buttermilk Garlic Mash Potatoes
Risotto Fritters with Mozzarella
Potato Croquette with Chives
Grain Pilaf with Scallions
Trio Roast Potatoes
Fondant Potatoes
Risotto with Parmesan

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Dessert

Selections

Lemon Curd Meringue

Strawberry Rubarb Crumble

Chocolate Mousse

Chocolate Pecan Pie

Blueberry Brulee

Grand Marnier Torte

Tiramisu with Lady Finger

Brooklyn Cheese Cake

Light Raspberry Mousse

Ice Wine Cheese Cake

Maple Apple Crumble

Signature Selections

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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