

2009/10

Golf Club Menus



Richmond Hill
GOLF CLUB



Breakfast Buffet Style

Continental Breakfast

- Selection of Florida Fruit Juices
- Assortment of Muffins
- Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas

\$5.95 per person

Club's Breakfast

- Selection of Florida Fruit Juices
- Scrambled Eggs with Crisp Bacon and Breakfast Sausage
- Country Potatoes with Diced Onion and Bell Peppers
- Toast with Hero Preserves and Sweet Butter
- Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas

\$15.00 per person

Executive Breakfast

- Selection of Florida Fruit Juices
- Assorted Cold Cereals and Steel Oats with Quinoa and Raisin
- Sliced Tomato, Cucumbers, and Scallions
- Eggs Benedict with Canadian Back Bacon or Smoked Salmon
- Country Potatoes with Diced Onion and Bell Peppers
- Toast with Hero Preserves and Sweet Butter
- Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas

\$17.25 per person

Prices are subject to applicable taxes and gratuities



Boxed Breakfast to Go

- Freshly Baked Muffins
- Apple and Granola Bar
- Bottle of Water

\$5.95 per person

Boxed Lunch

- A Whole Wheat Panini Sandwich with Smoked Turkey, Mortadella, Swiss Cheese, Lettuce, Onions, Tomato, Jalapeno Pepper, and Spicy Garlic Mayo
- Bag of Potato Chips
- Fresh Whole Fruit
- Assorted Soft Drinks

\$13.50 per person

Lunch Buffet Style

The Eagle BBQ

- Charbroiled Beef Burger
- Jerk Chicken Paillard
- Sweet Italian Sausage
- Coleslaw
- Creamy Red Skin Potato Salad
- Sliced Tomatoes, Pickles and Condiments
- Assorted Soft Drinks and Bottle Water

\$16.00 per person

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Lunch Buffet Style

The “Birdie” Barbecue

- Slaw of Cabbage and Carrots
- Pasta Salad with Basil Pesto, Broccoli and Tomato
- Chickpea Salad with Cumin and Coriander
- Tossed Greens with Balsamic Vinaigrette
- Potato Salad
- Charred Corn Salad

- Garlic Bread

- Chopped Sirloin Steak
- Jerk Chicken Legs
- Mild Italian Sausage

- Fresh Fruit Salad
- Apple Pie
- Bread Pudding with Raisins

- Assorted Soft Drinks with Bottled Water

\$23.50 per person

The Fairways Luncheon Barbecue

- Mixed Green Salad with Aged Balsamic Vinaigrette
- Seven Bean Salads with Roasted Cumin and Coriander
- Penne Rigate with Slow Stewed Tomato Basil Sauce
- Grilled New York Steak (4oz.)
- Italian Sausage
- Sliced Fresh Fruit and Cookies
- Assorted Soft Drinks and Bottled Water

\$23.95 per person

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Lite BBQ Fare Run, Eat, and Play

Sweet Italian Sausage on a Poppy Seed Bun	\$8.50
Charbroiled Beef Burger on a Sesame Kaiser	\$12.70
Grilled Cajun Chicken Paillard on a Sesame Kaiser	\$11.70
Jumbo 9" Hot Dog	\$7.00

Served with Ketchup, French and Dijon Mustard, Sauerkraut, Corn and Regular Relish, Hot Pepper, Onion, Tomato, and Tomato & Pepper Chutney.

(Above is served with a Bag of Chips, Cold Soft Drink or Bottle of Water)

Tortilla Wraps

- Chicken Breasts and Spinach, Roast Beef with Horseradish Cream
 - Grilled Vegetable and Hummus
 - Seven Bean Salads
 - Mixed Green Salad with Balsamic Dressing
 - Diced Fruit Salad and Cookies
 - Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas
- \$18.00 per person

Make Your Own Sandwich Bar

- Carved Sliced Beef
 - Pulled Pork with House Chipolata BBQ Sauce
 - Mixed Greens with sliced Radish, and Grain Mustard Dressing
 - Assorted Whole Fresh Fruit
 - Freshly Brewed Regular & Decaffeinated Columbian Coffee
- \$19.00 per person

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Sit Down Lunches

Lunch 1

- Caesar Salad with Herb Crouton
 - Grilled Marinated Breast of Chicken with Hunter Sauce
 - Roasted Root Vegetable and Roasted Potato
 - White and Dark Chocolate Mousse
- \$27.00 per person**

Lunch 2

- Mixed Green Salad, Tomato, and Cucumber with Herb Dressing
 - Roasted Ontario Turkey, with Gravy and Cranberry Sauce
 - Medley of Vegetables, Apricot, and Walnut Dressing
 - Apple Strudel and Warm Vanilla Sauce
- \$28.50 per person**

Lunch 3

- Baby Spinach with Fresh Strawberry and Almond, with Raspberry Dressing
 - Grilled Apple Glazed Atlantic Salmon
 - Sautéed Ginger Shanghai's Bok Choy, with Coconut Jasmine Rice
 - Lychee Custard Tarts Mimosa Ice
- \$29.50 per person**

Lunch 4

- Vegetable Minestrone with Parmesan
 - Herb Crusted Veal Schnitzel in Lemon Sauce
 - Butter Green Beans and Pommery Roasted New Potato
 - Black Forest Cake
- \$30.00 per person**

Lunch 5

- Mixed Greens with Pear, Candy Pecans, and Heart of Palm Cider Vinaigrette
 - Seared Peppercorn Steak (6oz)
 - Roast New Potato, and Medley of Vegetables
 - Tartufo
- \$31.50 per person**

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Lunch 6

- Asparagus Velouté with Crispy Shallots and Chives
- Cornish Game Hen with Wild Rice, and Apricot Jus
- Mélange of Vegetables and Roast New Potato with Rosemary
- Lemon Meringue Tarts with Aksu Red Raspberry Coulis
- Assorted Breads with Sweet Butter
- Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas

\$38.00 per person

All of the Lunches include:

Assorted Breads with Sweet Butter
Freshly Brewed Regular and Decaffeinated Columbian Coffee
Assortment of Teas

Late Lunch Buffet

Lunch Buffet 1

- Soup of the Day
- Tomato and Cucumber, with a Dill Vinaigrette
- Caesar Salad with Herb Crouton
- Grilled Mahi Mahi with Ginger Mango Salsa
- Roasted Striploin of Beef with Pommery Mustard Sauce
- New Potato and Seasonal Vegetable
- Selection of Breads
- Assorted Fruit Flan and Crème Caramel
- Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas

\$32.00 per person

Lunch Buffet 2

- Garden Salad with Cucumber, Tomato, and Carrot, with an Herb Dressing
- Seven Bean Salads with Cumin and Coriander
- Potato Salad
- Tomato and Cucumber Salad
- Mushroom and Artichoke Salad
- Grilled New York Steaks (4 oz.)
- Jerk Chicken Legs
- Atlantic Salmon with Teriyaki Glaze
- Fresh Fruit Salad and Apple Strudel with Walnuts
- Freshly Brewed Regular & Decaffeinated Columbian Coffee, and an Assortment of Teas

\$39.50 per person



Dinners

All Main Course are Served With:

Assorted Rolls and Butter
Mixed Green Salad with Balsamic Dressing
Market Vegetables and Roasted Potatoes
A Choice from our Assorted Dessert Selection

Grilled Apple Glaze Atlantic Salmon Pavé
\$34.00 per person

Pan Seared Tilapia with Ginger Mango Salsa
\$36.00 per person

Pecan and Garam Masala Crusted Halibut
Orange Dill Beurre Blanc
\$45.00 per person

Breast of Chicken Filled with Mushrooms, Spinach, and Asiago Tarragon Jus
\$32.50 per person

Quince Glazed Grilled Boneless Cornish Hen in a Burgundy Sauce
\$36.00 per person

Roasted Half Young Chicken with a Rosemary Jus
\$31.50 per person

Slow Roasted Prime Rib of Beef Au Jus and Creamed Horseradish
\$39.00 per person

Charbroiled New York Steak with Madagascar Peppercorn Sauce
\$41.50 per person

Angus Filet of Beef Tenderloin with Madeira Shallot Jus
\$43.50 per person

Grilled Angus Rib Eye Steak with Crispy Onions, and a Pinot Noir Reduction
\$41.00 per person

Herb Crusted Australian Roasted Rack of Lamb, Moral and Cippolini Onion Ragout
\$51.00 per person

Duo of Beef Tenderloin and Breast of Chicken, with Fricassee of Wild Mushroom
\$44.50 per person

Duo of Angus Striploin Steak and Sautéed Tiger Shrimps in a Brandy Tarragon Sauce
\$47.00 per person

Vegetarian Request

Vegan:
Savory Cabbage Stuffed with Lentil and Portobello Mushroom, in a Light Curry Sauce
\$23.50 per person

Red Pepper Stuffed with Vegetarian Chili, served with a Stewed Plum Tomato and Basil Sauce
\$23.50 per person

Lacto - ovo Vegetarian:
Vegetarian Lasagna with Grilled Eggplant, Roasted Peppers, Mushrooms and Sautéed Spinach
\$23.50 per person

Baked Eggplant Stuffed with Black Barley, Teff Brown, and Squashes, Topped with a Goat Cheese and Asiago Cheese Herb Crust
\$23.50 per person

Prices are subject to applicable taxes and gratuities



Individual Dessert

- Mango Charlotte
- White and Dark Mousse Cake
- Tiramisu with Chocolate Sauce
- Baked Cheesecake with Choice of Fruit Topping
- Crème Brûlée
- Apple Strudel with Warm Vanilla Sauce
- Fresh Fruit Tarts
- Chef's Signature Dessert, "Hole in One"

Add \$2.50 per person

Summer Barbecue Buffets

The "Ace" Barbecue

- Slaw of Cabbage and Carrot
- Marinated Mushrooms and Artichoke Heart
- Pasta Salad with Basil Pesto, Pine Nuts and Parmesan Cheese
- Chickpea Salad with Cumin and Coriander
- Caesar Salad
- Tossed Greens with Balsamic Vinaigrette
- Tomato and Bocconcini Cheese, with Basil Dressing
- Celery and Carrot Sticks

- Baked Potatoes with Sour Cream and Chives
- Peaches and Cream Corn on the Cob
- Grilled Garlic Bread
- Desserts

- Fresh Fruit Salad with Mint and Basil
- Mini Apple Strudel with Vanilla Sauce
- Peach Cobbler
- Strawberry Tarts
- Citrus Glaze Pineapple Wedges
- Assorted Soft Drinks and Bottled Water

Main Course Selections:

A. New York Sirloin Steak (5 oz.)
Baby Pork Back Ribs (5 oz.)
Jerk Chicken
Salmon Teriyaki **\$42.00 per person**

B. Jerk Chicken Breast
Sweet Italian Sausage
Grilled Pork Loin with Honey Mustard Glaze
\$39.00 per person



Dinner Buffet (Minimum 100 person)

Salads and Appetizer

- Spicy Vermicelli Noodle with Baby Shrimp
- Julienne of Snow Peas, Carrots, Peppers, and Shitake Mushrooms
- Button Mushroom and Artichoke Salad
- Tomato and Cucumber Salad
- Grilled Seasonal Vegetables
- Mixed Greens with Carrots, Apple, and Radish in an Herb Dressing
- Caesar Salad with Parmesan Cheese and Garlic Crouton
- Marinated Seafood Salad with Tomato and Fennel
- Antipasto Platter of Cacciatore Salami, Cappiccolo, Mortedella, Prosciutto, Bresaola, Provolone, Havarti, and Cantaloupe

Main Courses

- Penne Rigate with Julienne of Vegetable and Mushroom in a Creamy Tomato Sauce
- Jerk Chicken with Plantain
- Grilled Atlantic Salmon with Ginger Mango Salsa
- Roasted Striploin of Beef with a Shallot Merlot Sauce
- Buttermilk and Garlic Smash Potatoes
- Fresh Market Vegetable

Dessert

- Sliced Fresh Seasonal Fruits
- Baked Apple Strudel
- Peach Cobbler
- Strawberry and Rhubarb Crumble
- Black Forest Trifle
- Regular and Decaffeinated Coffee and an Assortment of Teas

- Served with Breads and Sweet Butter

\$48.50 per person

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Club House Hors D'oeuvres

Hot

- Marinated Chicken Satay, with Honey Mustard Dip
- Coriander Beef Satay
- Yukon Gold Pancakes, with Granny Smith Apple Sour Cream
- Tempura Shrimp with Bonito Sauce
- Basil Garlic Stuffed Mushroom Caps
- Vegetable Spring Rolls with Plum Sauce
- Spanokapita (Spinach and Feta Cheese)
- Curry Fried Fish and Crab
- Peking Duck with Hoisin Sauce
- Mustard Green and Shitake Mushrooms, with Sweet and Sour Sauce
- Spicy Tortellini with Stilton Glaze
- Grilled Scallop and Papaya Ancho Relish
- Quiche Lorraine

\$30.00 per dozen

Cold

- Smoked Salmon with Wasabi Caviar
- Assortment of Vegetable Sushi
- Shrimp with Horseradish Cream
- Fornella Baby Pear with Stilton
- Bruschetta of Roma Tomato, on a Garlic Cracker
- Scallop Carpaccio with Truffle Mayo
- Thai Vegetable Rolls, with a Sweet Chile Dip
- Smoked Chicken Mousse with Papaya Relish
- Cherry Tomato and Goat Cheese Polenta
- California Rolls
- Black Bean Tortellini with a Charred Corn and Red Pepper Ragout
- Seared Tuna on Belgium Endive Grapefruit Relish

\$30.00 per dozen

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Reception Items

Assorted Finger Sandwiches - Smoked Salmon, Tuna, Egg, Smoked Turkey, Black Forest, Cream Cheese and Cucumber
\$31.00 per dozen

Selection of Open Face Sandwiches on Fresh Baked Baguettes - Smoked Salmon, Roast Striploin of Beef, Egg Salad, Grilled Vegetables, Tuna Salad, Black Forest Ham, and Swiss Cheese
\$74.00 per dozen

Selection of Canadian and Imported Cheeses with Dry Fruits, Assorted Breads and Carr's Crackers
Serves 40 \$280.00

Harvest Table with a Selection of Crudités, Garlic Aioli, Mexican Bean Spread, Baba Ganoush, Hummus, Pita Triangles, and Herb Croutons
\$4.50 per person

Smoked Atlantic Salmon Station, served on Blini and Rye Bread, served with Red Onions, Cream Horseradish, Chopped Eggs, and Capers
\$8.50 per person

Carving Station of Montreal Smoked Meat, Rye Bread, Mustard and Pickles
\$7.50 per person

Mashed Potato Bar - Yukon Gold and Sweet Potato, served with Mushroom Ragout, Basil, Pesto, Caramelized Onions, Chive, Sour Cream, Crispy Smoked Bacon, Shredded Cheddar Cheese, and Gravy
\$6.50 per person

Pasta Station with Selection of Noodles and Choice of Two Sauces
\$8.50 per person

Satay of Beef or Chicken Laced with Teriyaki Sauce
\$32.00 per dozen

Roasted Hip of Beef Sliced in View of the Guest, served with Mini Milk Kaisers, Pickles, and Dijon Mustard
(Minimum 80 person) \$9.25 per person

Roasted Turkey with Apricot Glazed, and Apple Corn Bread Dressing
Serves 40 \$198.00

Jumbo Shrimp with Cocktail Sauce, 16-20 per lbs.
\$47.50 per dozen

Chips and Nachos with Salsa
Serves 15 \$29.00

Peanuts
Serves 20 \$26.00 per bowl

Cashews
Serves 20 \$32.00 per bowl

Mixed Nuts
Serves 20 \$28.00 per bowl

Prices are subject to applicable taxes and gratuities

Appetizers

Roasted Vegetables and Goat Cheese
Strudel in Phyllo Pastry
Charred Pepper and Oven Dried Tomato
Salsa, Vidalia Onion Crisps
\$12.50 per person

Asian Sampler

Peking Duck Wrap with Hoisin Glaze,
Sesame Seared Ahi Tuna
Chilled Tiger Shrimp, Vegetarian Maki Roll,
Gari Ginger, Soya and Wasabi Yogurt
\$14.50 per person

Signature Snow Crab Cakes
Chipotle Pepper Aioli and Crispy Leeks
\$13.00 per person

Antipasto Plate of Prosciutto, Cappiccolo,
Genoa Salami, Cherry Tomato and Boc-
concini Cheese, Artichoke, Mushrooms,
and Cantaloupe Melon
\$14.00 per person

Wild Mushroom Risotto with Truffle Essence
\$11.00 per person

Gnocchi with Asiago Shards
Basil Pesto, Cream, Garden Peas and
Roasted Pine Nuts
\$9.50 per person

Penne Rigate Bolognese
Rich Tomato and Meat Sauce, Grated
Reggiano
\$12.00 per person

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Soups

Butternut Squash with Ginger Apple

Wild Mushroom Soup with Chives

Fire Roasted Tuscan Tomato Bisque with
Basil and Orzo

Celery, Pear and Stilton Soup

Mulligatawny with Chicken, Raisins and
Toasted Almonds

Sweet Corn, Crab and Black Bean Chowder

Vegetable Minestrone with Parmesan Cheese

Chilled Peach and Cranberry Soup with
Crème Fraiche
\$6.95 per person

Salad Selections

Traditional Greek Salad

Greens, Cucumber, Tomatoes, Kalamata
Olives, Feta Cheese, and Herb Dressing

Cesar Salad

Homemade Croutons and Fresh Grated
Parmesan

Butter Lettuce, Red Leaf and Radicchio,
with Mandarin Orange and Mimosa Butter-
milk Dressing

Baby Spinach, Anjou Pears, Strawberries,
Roasted Pine Nuts, and Shaved Asiago
Cheese, with a Fresh Raspberry Dressing

A Salad of Mesclun Greens with Seedlings,
Cucumber and Grape Tomato Red Wine
Shallot Vinaigrette

\$8.00 per person



Wine Selections

White Wine

• Tribal Sauvignon Blanc	South Africa	\$27.00
• Farness Chardonnay	Italy	\$28.50
• Jackson Triggs Sauvignon Blanc	Canada	\$29.50
• Pasqua Chardonnay Pinot Grigio	Italy	\$29.50
• Lindeman's Bin 65 Chardonnay	Australia	\$29.50

Red Wine

• Hillebrand Red	Ontario	\$28.50
• Tribal Merlot	South Africa	\$27.00
• Farnese	Italy	\$28.50
• Jackson Triggs Pinot Noir	Canada	\$29.50
• Lindeman's Bin 50 Shiraz	Australia	\$31.00
• Yellow Tail Shiraz	Australia	\$31.00
• Wonabi Shiraz	Australia	\$31.00
• Wolf Blass Red Label Shiraz Cabernet	Australia	\$35.00
• Serbia Montenegro	Serbia	\$27.00

Champagne and Sparkling

• Pol Roger Brut	France	\$65.00
• Henkel Trocken	Germany	\$32.50
• Marquis de la Tour	France	\$31.00
• Cribari Extra Dry	U.S.	\$29.00

Prices are subject to applicable taxes and gratuities