



# *ST. CATHARINES CLUB*

## *Group Menu 2009-2010*

### *Soup or Salad du Jour*

### *Entrees*

- Baked Almond Crusted Fillet of Tilapia with Creole Relish*  
*Baked Breast of Chicken with Pecan Crust & Grainy Dijon Mustard Sauce*  
*Baked Herb Crusted Chicken Supreme with Sundried Tomato & Spinach Mousse*  
*Grilled Breast of Capon with Wild Mushroom and Leek Sauce*  
*Grilled New York Sirloin Steak with Roasted Herb Mushrooms \*\*\**  
*Mediterranean Grilled Scallops on Fetticini*  
*Poached Fillet of Atlantic Salmon with Dill Hollandaise*  
*Roast Centre Cut Loin of Pork with Cornbread Dressing and Dried Berry Reduction*  
*Roast Contrefilet of Beef au Jus*  
*Roast Leg of Lamb with Sweet Potato Mash and Roast Shallot & Rosemary Jus*  
*Roast Cornish Hen with Windfall Chutney*  
*Seared Fillet of Salmon with Bourbon Glaze*  
*Veal Piccata with Basil Tomato Sauce on Garlic Buttered Egg Noodles*  
*Chicken Fricassee with Pancetta Rissotto*

*(Vegetable(s) & appropriate Starch accompany each Entree)*

### *Desserts*

- Black Forest Torte*  
*Pear & Date Bundles*  
*Cherry Chocolate Cheesecake*  
*Coconut Cream Pie*  
*Creme Brulee*  
*Deep Dish Apple Walnut Pie ala Mode*  
*Dark Chocolate Mousse*  
*Fresh Berries in a Phyllo Basket \*\*\**  
*Frozen Kahlua & Almond Souffle*  
*Lemon Almond Tart*  
*New York Style Cheesecake with Raspberry Sauce*  
*Blackberry & Apple Cobbler*

### *Coffee or Tea*

*Please choose either Soup or Salad, One Entree choice & One Dessert item*