

Festive Menus

ISLINGTON GOLF CLUB



2017

Thank you for your interest in holding your event
at Islington Golf Club.



Our Festive Package includes a number of options but if you do not see exactly what you are looking for, our Executive Chef will be happy to design a custom festive selection for you.



As you review the Festive Package, please note the following:

Three-course minimum applies to all food and beverage events

For food health and safety reason we cannot permit any outside food
at the event or have any food removed from the club

Split menus are subject to additional charges

Appetizers

SOUPS

Italian Tomato and Fennel Soup
Pistachio and Mint Pesto

Roasted Winter Squash and Pear Soup
Cassia Spiced Cream and Spice Toasted Pepitas

Cream of Mushroom and Celeriac Soup
Shaved Brussel Sprouts and Truffle Essence

White Bean, Vegetable and Winter Kale Soup
Mennonite Bacon and Parsley Oil

SALADS

Harvest Salad of Winter Red and Greens
Quartet of Arugula, Cress, Bibb and Lolla Rossa Lettuces, Candied Pecans,
Goat Cheese and Tart Apple Canadian Maple Vinaigrette

Festive Symphony of Hand Picked Lettuces
Roasted Butternut Squash, Cranberry Croutons, Toasted Pumpkin Seeds,
Sprouts, Creamy Canadian Chèvre Dressing

Selection of Heritage Butter Lettuces
Pomegranite and Pear-Blue Cheese Fig Balsamic Emulsion

Hearts of Romaine Caesar Salad
Angel Hair Parmesan, Garlic Croutons, and Creamy Three Peppercorn-Asiago Dressing

INTERMEZZO

Basil and Limoncello Sorbet



Lunch Entrees

Roasted Ontario Tom Turkey
Sage Cranberry Stuffing and Citrus Compote Cranberry

Stuffed Supreme of Chicken
Herb-enriched Pan Juice

Choose one from the following:
Braised Leek, Sausage, Apple, and Corn Bread
Cranberry Ricotta, Kale, and Baby Spinach
Sour Dough, Mushroom, and Roasted Pecan
Gorgonzola, Sage, and Bosc Pear Bread Stuffing

Pan-seared Fillet of Atlantic Salmon
Moro Orange, Champagne, and Chive Butter

Strip Loin of Angus Beef
Okanagan Vintner's Red Wine and Black Currant Reduction

VEGETARIAN OPTION

Butternut Squash Risotto
Anise-spiced Squash Nage, Caramelized Roots, and Maple-Walnut Crumble

Roasted Root Vegetable Ravioli
Roasted Garlic, Vegetable Pulse, Crisp Parsnips, and Parsley Cream

Entrees include:
Selection of Artisan-style Rolls and Flatbreads with Sweet Butter
Chef's Selection of Starch and Panache of Vegetable
Freshly Brewed Coffee and Selection of Fine Teas



Dinner Entrees

Roasted Ontario Tom Turkey

Sage Cranberry Stuffing and Citrus Winterberry Compote

Herb-roasted Free Run Chicken Supreme and Jumbo Prawn

Ruby Port, Green Peppercorn, and Fig Cream
(or choose from our Lunch Stuffing and Sauce Alternatives)

Slow-roasted Certified Prime Rib of Beef

Herbed Parmesan Popover, Mustard Horseradish Rub, and Thyme-scented Veal Reduction
8 oz. or 10 oz.

Sage Roasted Cornish Hen

Wild Rice, Cranberry, Spinach and Mushroom Pilaff, and Citrus Red Wine Reduction

East Coast Salmon Fillet

Pommery Mustard, Tarragon and Riesling Cream Sauce

Strip Loin of Angus Beef

Okanagan Vintener's Red Wine and Black Currant Reduction

Pepper Crusted Tenderloin of Corn Fed Beef

Roasted Fig, Blue Cheese Crust, Port Peppercorn Reduction

OUR FESTIVE DUET SELECTION

Partnered Mignonette of Beef Tenderloin and Chicken Supreme

Festive Mushroom and Truffle Fricassee

Supreme of Grain-fed Chicken and Fresh Atlantic Salmon Fillet

Roasted Sweet Pepper and Fennel Coulis

Atlantic Salmon and Garlic-Pesto Jumbo Prawns

Lemon Dill Beurre Blanc

Entrees include:

*Selection of Artisan-style Rolls and Flatbreads with Sweet Butter
Chef's Selection of Starch and Panache of Vegetable
Freshly Brewed Coffee and Selection of Fine Teas*



Desserts

Vanilla Bean Caramel Cheesecake

Red Wine Mixed Berry Compote, and Passion Fruit Swirl

Chocolate Decadance

Sour Cherry Sauce, Pecan Praline Crust, Cinnamon Anglaise, and Gingerbread Crumble

Vanilla Bean Crème Brûlée

French Macaroon and Peppermint Sugar Crust

Maple Pecan Tart

Mascarpone Cream and Salted Caramel Gelato

Eggnog Panna Cotta

Pistachio Cranberry Biscotti and Vanilla Bean Whipped Cream

Petite French Pastries and Macaroons

based on 2 per person / per table



Cocktails Station

Hot Hors d'Oeuvres

Vegetarian Spring Rolls, Asian Dipping Glaze	per dozen
Chinese Duck Spring Roll, Hoisin Glaze	per dozen
Parmesan-cruste Artichoke and Goat Cheese Fritter	per dozen
Petite Chicken or Beef Wellington, Crisp Pastry, Port Peppercorn Glaze	per dozen
Chicken Sesame Pops, Chili and Hoisin Dipping Sauces	per dozen
Maryland-style Crab Cakes, Chipotle Aioli	per dozen
Wild Mushroom and Fontina Arancini, Truffle Oil	per dozen
Garlic Peppercorn-dusted Tiger Shrimps, Honey Mustard Butter	per dozen
Mini Turkey Sliders, Caramelized Onions, Brie, Cranberry Chutney	per dozen
Chef's Choice	per dozen

Cold Canapés
per dozen

Deluxe Cold Canapés
per dozen

Whole Saint Andre Presentation

House Melba, Cranberry Apple Chutney, Grape Clusters, Fresh Figs, and Seasonal Fruit
serves 35

Garden Crisp Vegetables and Dips
serves 25 or serves 50

Fruit with Berries
serves 25 or serves 50

Side of Vodka-cured and Smoked Atlantic Salmon

Traditional Garnishes
(Based on 1 kg sides)
full serves 30 half serves 15

Mosaic of International and Domestic Cheeses
serves 25 or serves 50

Aromatically-poached Jumbo Shrimp

Traditional and European Cocktail Sauces and Lemon
serves 50 at 2 per person

Assorted Sushi

Salmon, Red Snapper, Shrimp, Tuna, and California Roll
Pickled Ginger, Wasabi, and Soy Sauce
per dozen / minimum 5 dozen

California Roll Selection

Pickled Ginger, Wasabi, and Soy Sauce
per dozen / minimum 5 dozen



Festive Culinary Selections

Cranberry Baked Brie

Slow Baked Brie in Butter Pastry Blanket
Cranberry Apple Chutney and Harvest Bread Selection
serves 40

Peppercorn and Herb-crusted Beef Tenderloin*

Silver Dollar Rolls, Horseradish, Gourmet Mustard, and Cabernet Reduction
serves 15

Whole Roasted Turkey*

Cranberry Sour Cherry Chutney, Giblet Gravy, and Silver Dollar Rolls
serves 40

Roasted Strip Loin of Certified Angus Beef*

Silver Dollar Rolls, Horseradish, Gourmet Mustard, and Cabernet Reduction
serves 30

Glazed Spiral Ham in Maple and Mustard*

Kozlik's Maple Mustard, Pineapple Chutney, and Maple Pan Jus
serves 50

**Requires Culinary Professional per Carving Station--1 Hour Minimum Labour Component*



Festive Luncheon Buffet

Selection of Artisan Style Rolls and Flatbreads

SOUP

Roasted Winter Squash Bisque

CHILLED SELECTION

Hand-picked Selection of Baby Lettuces, Creamy White Balsamic-Cranberry and Sweet and Sour Vinaigrette
Wheat Berry and Pecan Salad, Roasted Sweet Pepper, Toasted Pumpkin and Sunflower Seeds, and Maple Vinaigrette

Baby New Potato and Grilled Artichoke Salad, and Whole Grain Mustard Vinaigrette

Festive Cranberry, Root Vegetable, and Kale Slaw

Orzo Pasta Salad, Sundried Tomato, Roasted Squash, Olives, Feta, and Red Vinegar Emulsion

ENTREE SELECTION

Roasted Light and Dark Turkey, Traditional Savoury Stuffing and Citrus-Cranberry Compote
Steamed East Coast Salmon Fillet, Pan-roasted Sweet Pepper and Scallion, Mandarine and Dill White Butter Sauce
Wild Mushroom Agnolotti, Truffle Essence, Roasted Garlic, and Parmesan-Herb Cream

*Roasted Mini and Fingerling Potato with Basil-Olive Oil Emulsion
Maple and Dill-glazed Parsnip, Brussels Sprout, Carrot and Sweet Pepper Medley*

DESSERT SELECTION

Traditional Christmas Pudding with Warm Brandy Custard Sauce

Strawberry Almond Cheesecake

European-style Flans and Tortes

Fruit with Berries

Freshly Brewed Coffee and Selection of Fine Teas

per person / minimum 50 guests



Festive Dinner Buffet

Selection of Artisan Style Rolls and Flatbreads

SOUP

Roasted Winter Squash Bisque

CHILLED SELECTION

Hand-picked Selection of Baby Lettuces, Creamy White Balsamic Cranberry and Sweet and Sour Vinaigrette
Wheat Berry and Pecan Salad, Roasted Sweet Pepper, Toasted Pumpkin and Sunflower Seeds, Maple Vinaigrette

Baby New Potato and Grilled Artichoke Salad, and Whole Grain Mustard Vinaigrette

Festive Cranberry, Root Vegetable, and Kale Slaw

Mixed Seafood Antipasto Salad

Orzo Pasta Salad, Sundried Tomato, Roasted Squash, Olives, Feta, and Red Vinegar Emulsion

DECORATIVE PLATTERS

Charcuterie: Shaved European-style Deli Meat, Sausages with Deli Mustards, Assorted Olives, Pickles and Hot Peppers

Fresh Atlantic Salmon Medallions

Crisp Garden Vegetables, Three Cheese-Tarragon Dip

ENTREE SELECTION

Roasted Light and Dark Turkey, Traditional Savoury Stuffing, and Citrus-Cranberry Compote
Steamed East Coast Salmon Fillet, Pan-roasted Sweet Pepper and Scallion, Mandarin and Dill White Butter Sauce

Wild Mushroom Agnolotti, Truffle Essence, Roasted Garlic and Parmesan-Herb Cream

*Roasted Mini and Fingerling Potato with Basil-Olive Oil Emulsion
Maple and Dill-glazed Parsnip, Brussels Sprout, Carrot and Sweet Pepper Medley*

DESSERT SELECTION

Traditional Christmas Pudding and Warm Brandy Custard Sauce

Citrus Ricotta Cheesecake

Christmas Yule Log

European-style Flans and Tortes

Petite Pastries and Tartlets

Fruit with Berries

Festive Cookies and Shortbreads

per person / minimum 50 guests

CARVED PRIME RIB OF CERTIFIED ANGUS BEEF*
Brandied Peppercorn and Cremini Mushroom Sauce

**Requires Culinary Professional per Carving Station – 1 Hour Minimum Labour Component*



Late Night Suggestions

FESTIVE SWEET TABLE

European-style Cakes and Tortes

Yuletide Chocolate Log

Festive Cookies and House Shortbreads

French Pastries and Tartlets

Sliced Fruit and Berries

Steamed Christmas Pudding with Warm Rum Anglaise

per person / minimum 50

CHOCOLATE FOUNTAIN

Fresh Fruits, Berries, Marshmallows, and Biscotti

Accented by Waves of Rich Dark Imported Chocolate

per person / minimum 30 / serves 80

CHRISTMAS COOKIES AND SHORTBREADS

per dozen





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