

The Ridge at Manitou

Wedding Catering Menus

All prices subject to PST, GST and 15% Service Charge

The Ridge at Manitou Golf Club, 160 Inn Road, RR#1, Parry Sound, ON, P2A 2W7

Phone: (705) 389 9577 Fax: (705) 389 3999 www.ridgeatmanitou.com



Menu Selections

Plated Dinner Options

The "Lakeview" Dinner

\$37.00/p

- ◆ Assorted Homemade Baguettes and Butter
- ◆ Butternut Squash and Apple Soup with McKellar Maple Crème Fraiche
- ◆ Roast Aged Strip Loin of Beef, Red Wine and Shallot Glaze served with Roast Garlic Yukon Gold Mashed Potatoes and Fresh Market Vegetables
- ◆ Mango Cheesecake
- ◆ Organic Fair Trade Coffee and Tea

The "Ridge" Dinner

\$39.00/p

- ◆ Assorted Homemade Baguettes and Butter
- ◆ Traditional Caesar Salad
- ◆ Combination Grill Plate
(Select 2 Options)
 - ◆ Certified Angus Strip Loin with Cabernet and Thyme Sauce
 - ◆ Atlantic Salmon with Citrus Buerre Blanc
 - ◆ Grain Fed Chicken Breast with a Local Cranberry and Peach Glaze
 - ◆ Pork Tenderloin Medallion with Apple and Rosemary Cream

Served with Roasted Mini Potatoes and Seasonal Farmers Vegetables

- ◆ Marble Cheesecake
- ◆ Organic Fair Trade Coffee and Tea

The "Hemlock" Dinner

6oz \$48.00

- ◆ Assorted Homemade Baguettes and Butter **8oz \$52.00**
- ◆ Cream of Chicken Soup with Julienne of House Smoked Chicken and Fried Leeks
- ◆ Grilled AAA Beef Tenderloin with Shitake Mushrooms, Rye and Sage Cream, Chateau Potatoes and Fresh Market Vegetables
- ◆ B52 Cheesecake with Mocha Crème Anglaise
- ◆ Organic Fair Trade Coffee and Tea

The "Manitou" Dinner

\$65.00/p

- ◆ Assorted Homemade Baguettes and Butter
- ◆ Fresh Tomato and Gin Soup
- ◆ Baby Arugula Salad with Grilled Bosc Pears, Caramelized Walnuts and Pear Nectar Vinaigrette
- ◆ Individual Beef Wellington served with a Port Reduction, Pomme Anna and Fresh Market Vegetables
- ◆ Brandy Snap Tuile with Seasonal Berries and Grand Marnier Sabayon
- ◆ Organic Fair Trade Coffee and Tea



Menu Selections

Dinner Buffet Options

The "Ridge" Dinner Buffet

\$44.00/p

Cold Station

- ◆ Spring Mix Salad with Three Dressings
- ◆ Potato Salad
- ◆ Grilled Mediterranean Vegetable & Fusilli Salad
- ◆ Vine Ripe Tomato and Bocconcini Salad
- ◆ Asian Cole Slaw
- ◆ Cucumber & Dill

Hot Station

- ◆ Carver with Slow Roasted Sirloin au Jus
- ◆ Grilled Breast of Chicken 'Chasseur'
- ◆ Market Fresh Vegetable Medley
- ◆ Herb Roasted Potatoes
- ◆ **Add:** Fresh Atlantic Salmon Poached in White Wine with Lemon Balm **\$3.00/p**

Dessert Station

- ◆ Assorted Pastry & Cakes
- ◆ Fresh Cut Fruit
- ◆ Organic Fair Trade Coffee and Tea Station throughout evening

The "Manitou" Dinner Buffet

\$58.00/p

Cold Station

- ◆ Proscuitto Ham and Asparagus
- ◆ 'Fruit De Mer' Salad with Bay Scallops, Shrimp & Calamari
- ◆ Selection of Georgian Bay Smoked Fish
- ◆ Spring Mix Salad with Three Dressings
- ◆ Potato Salad
- ◆ Grilled Mediterranean Vegetable & Fusilli Salad
- ◆ Vine Ripe Tomato and Bocconcini Salad
- ◆ Asian Cole Slaw
- ◆ Cucumber & Dill

Hot Station

- ◆ Carver with Roast Prime Rib of Beef & Yorkshire Pudding
- ◆ Grilled Breast of Chicken 'Chasseur'
- ◆ Fresh Atlantic Salmon Poached in White Wine with Lemon Balm
- ◆ Market Fresh Vegetable Medley
- ◆ Herb Roasted Potatoes

Dessert Station

- ◆ Assorted Pastry & Cakes
- ◆ Imported Cheese & Fruit Display
- ◆ Organic Fair Trade Coffee and Tea Station throughout evening



Menu Selections

Dinner Buffet Options

The 'Grand Manitou' Dinner Buffet \$85.00/p

Cold Station A

- ◆ California Sushi Rolls, Wasabi, Pickled Ginger and Soya
- ◆ Gravlax Cured in Jameson Whiskey
- ◆ Ceviche, Cured Fresh Bay Scallops Spanish Style
- ◆ Beef Carpaccio
- ◆ Selection of Georgian Bay Smoked Fish

Cold Station B

- ◆ Proscuitto Ham and Asparagus
- ◆ Spring Mix Salad with Three Dressings
- ◆ Vine Ripe Tomato and Bocconcini Salad
- ◆ Asian Cole Slaw
- ◆ Cucumber & Dill
- ◆ Antipasto of Choice Olives, Grilled and Marinated Sicilian Vegetables

Hot Station

- ◆ Carver with Beef Wellington & and Port Reduction Sauce
- ◆ Traditional Spanish Paella of Saffron Rice, Crab, Shrimps, Scallops, Chicken & Mussels
- ◆ Grilled Chicken Breast 'Chasseur' White Wine, Diced Tomato, Shallots & Tarragon
- ◆ Market Fresh Vegetable Medley
- ◆ Scalloped Potatoes au Gratin

Dessert Station

- ◆ Assorted Pastry & Cakes
- ◆ Imported Cheese & Fruit Display
- ◆ Organic Fair Trade Coffee and Tea Station Throughout Evening

Additional Options

Ice Sculptures

\$750 each

'Oyster Boy' Premium Canadian Oysters on the Half Shell

Market Price

Chocolate Fountain with Fresh Cut Fruit

\$500 Minimum

Late Night Soup & Open Face Sandwich Station

\$9.50/p



Menu Selections

Create Your Own Plated Lunch or Dinner Menu

Choose from the following

Soups

- ◆ Butternut Squash and McKellar Maple Syrup Crème Fraiche **\$6.50**
- ◆ Cream of Chicken with Julienne of House Smoked Chicken and Fried Leeks **\$7.50**
- ◆ Cream of Forest Mushroom **\$6.50**
- ◆ Chilled Gazpacho **\$6.50**
- ◆ Tomato and Gin Bisque **\$6.50**
- ◆ Shrimp Bisque Scented with Cognac **\$8.50**
- ◆ Thai Vegetarian Noodle Soup **\$7.50**

Salads

- ◆ Grilled White Asparagus and Watercress Salad **\$9.00**
- ◆ Caesar Salad with Herb Croutons & Fresh Grated Padano Parmesan **\$9.00**
- ◆ Bocconcini Cheese, Vine Ripe Tomato and Basil Salad **\$9.75**
- ◆ Spring Mix of Baby Greens, Tarragon and Honey Mustard Vinaigrette **\$9.00**
- ◆ Spinach Salad topped with Enoki Mushrooms, Bermuda Onion and Diced Tomato with a Warm Poppy Seed and Bourbon Dressing **\$9.00**

To Refresh

- ◆ Scoop of Custom Made Sorbet **\$3.25**
(Lemon, Pink Grapefruit or Mango)



Menu Selections

Create Your Own Plated Lunch or Dinner Menu

Lunch Entrees

(served until 2 pm)

- ◆ Grilled Breast of Chicken, Peach and Lemon Grass Glaze with Scented Rice and Farm Fresh Asparagus **\$14.50**
- ◆ Roast Half Chicken Chasseur, Button Mushroom, Tarragon, Tomato and White Wine Sauce with Fingerling Potato Salad **\$15.00**
- ◆ Vegetarian Lasagna with Fresh Pasta Layered with 3 Cheeses, Tomato Basil and Grilled Vegetables **\$10.50**
- ◆ Beef Lasagna with Fresh Pasta Layered with 3 Cheeses, Ground Beef and Tomato Basil Sauce **\$10.50**
- ◆ Fresh Atlantic Salmon with Dill & Lemon Balm Beurre Blanc served on a Shaved Fennel and Arugula Slaw **\$14.50**
- ◆ Grilled New York Steak Topped with Madagascar Green Peppercorn and Rye Sauce, Grilled Tomato and Fingerling Potato Salad **6oz \$22**
8oz \$26
- ◆ Grilled 6oz. Flat Iron Steak Marinated in a Special Coffee & Ginger Broth with Fresh Cut Fries and Grilled Tomato **\$17.50**

Dinner Entrees

- ◆ Grilled Supreme Breast of Grain Fed Chicken with a Local Cranberry and Peach Glaze **\$24.00**
- ◆ Fresh Tuna Marinated in Miso Seared Rare **\$29.00**
- ◆ Individual Beef Wellington with a Port Reduction **\$38.00**
- ◆ Roast Cornish Hen Stuffed with Wild Rice and Muskoka Cranberries **\$28.00**
- ◆ Grilled AAA New York Steak with Madagascar Green Peppercorn Sauce **8oz \$29**
10oz \$34
- ◆ Pan Seared Fresh Atlantic Salmon with Papaya and Lime Salsa **6oz \$25**
- ◆ Grilled AAA Beef Tenderloin with Shitake Mushroom and Sage Cream **6oz \$34**
8oz \$38
- ◆ Roast Tender Aged Striploin of Beef with Cabernet and Shallot Sauce **\$28.00**
- ◆ Roast Prime Rib of Beef au Jus **\$29.00**
(Minimum 16 Guests)
- ◆ Vegetarian: Grilled Vegetable & Lentil Plate **\$22.00**

All Entrees are Served with Market Fresh Vegetables, Potato or Rice



Menu Selections

Create Your Own Plated Lunch or Dinner Menu

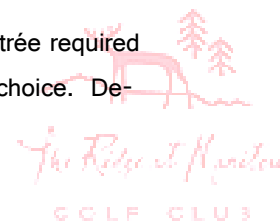
Desserts

- ◆ Cheesecake, choose from mango Tequila, **\$7.00**
Chocolate and Strawberry
- ◆ Pavlova, An Australian Favorite with Exotic Fruit **\$7.00**
Meringue and Whipped Cream
- ◆ Belgium Chocolate Mousse with Kahlua **\$7.00**
- ◆ Apple Crumble a la Mode **\$6.00**
- ◆ Frangelico Crème Brulee **\$7.00**
- ◆ Brandy Snap Tuille with Fresh Berries and **\$10.50**
Chantilly Cream
- ◆ Strawberries Romanoff Presented in a Dark **\$10.50**
Chocolate Cylinder
- ◆ Organic Fair Trade Coffee and Tea Service **\$2.50/p**

Offering Entrée Choices

To offer your guests a choice of entrée please note the following

- ◆ A minimum of 20 adult guests are required
- ◆ A maximum of two meat (beef, fish, chicken, lamb etc.) and one vegetarian entrée may be offered
- ◆ All guests must have the same appetizer and dessert
- ◆ The host must advise The Ridge at Manitou one week prior to the event of the quantity of each entrée required
- ◆ The host must provide place cards to be set at each place setting that indicate each guests' meal choice. Details on how to facilitate this will be discussed in your catering meeting.



Menu Selections

Cocktail Receptions

The "Ridge" Reception **\$10.95/p**

- ◆ A Choice of Four Hors D'ouvres
- ◆ Crisp Seasonal Vegetables and Assorted Dips

The "Manitou" Reception **\$16.95/p**

- ◆ A Choice of Five Hors D'ouvres
- ◆ Almond Crusted Baked Brie with Raspberry Coulis and Fresh Baked Baguette
- ◆ Crisp Seasonal Vegetables and Assorted Dips

Hors D'ouvres

(Priced and sold by the dozen)

Cold Selections

- ◆ Norwegian Smoked Salmon on Rye **\$25.00**
- ◆ The Ridge Chicken Liver & Cognac Pate **\$24.00**
- ◆ Cucumber Slice with Baby Shrimp and Dill **\$24.00**
- ◆ Brie and Strawberry **\$24.00**
- ◆ Proscuitto and Melon **\$24.00**
- ◆ Cocktail Crab Claws **\$28.00**
- ◆ California Rolls with Soya, Pickled Ginger & Wasabi **\$24.00**
- ◆ Smoked Trout Mousse served on Belgium Endive **\$25.00**

Hors D'ouvres (con't)

(Priced and sold by the dozen)

Hot Selections

- ◆ Fig and Caramelized Onion Puff **\$25.00**
- ◆ Petite Gorgonzola & Cranberry Puff **\$25.00**
- ◆ Oriental Vegetable Spring Roll **\$24.00**
- ◆ Spanakopita (Spinach and Feta Cheese in Filo Pastry) **\$24.00**
- ◆ Coconut Shrimp **\$26.00**
- ◆ Teriyaki Marinated Beef Satay **\$24.00**
- ◆ Sesame Marinated Chicken Satay **\$24.00**
- ◆ Black Tiger Shrimp and Melon Tandoori **\$26.00**
- ◆ Foccacia with Goat Cheese and Sun Dried Tomatoes **\$24.00**
- ◆ Mini Bruschetta **\$24.00**
- ◆ Steamed and Fried Shrimp Dim Sum Selection with Dip **\$27.00**
- ◆ Mini Quiche of Spinach, Wild Leeks & Gruyere Cheese **\$24.00**



Menu Selections

Cocktail Receptions

Additional Reception Options

- ◆ 100 Jumbo Black Tiger Prawns Served with Cocktail Sauce and Marie Rose Sauce **\$275.00**
- ◆ Norwegian Smoked Salmon with Pumpernickel, Bermuda Onion, Capers & Horseradish Cream **\$150/Side**
(Serves 20)
- ◆ The "Ridge" Chicken Liver and Cognac Pate with Red Onion Marmalade, Melba Toast & Fresh Baked Baguette **\$95/Terrine**
(Serves 20)
- ◆ Crisp Seasonal Vegetables and Assorted Dips **\$3.75/p**
- ◆ Assorted Domestic & Imported Cheeses with Crackers, Baguette & Fruit Garnish **\$7.50/p**
- ◆ Antipasto Platter with Grilled Marinated Mediterranean Vegetables, Cured Meats, Olives, Cheese & Fresh Baked Baguette **\$250/platter**
(Serves 30)
- ◆ Almond Crusted Baked Brie with Raspberry Coulis and Fresh Baked Baguette **\$115.00**
(Serves 20)



Menu Selections

Banquet Beverage Menu

Beer

Domestic Bottle \$4.78

- ◆ Canadian, Budweiser, Blue, Coors Light

Premium Bottle

- ◆ Richards Red \$5.25
- ◆ Bud Light Lime, Mill Street Organic Lager \$5.50
- ◆ Muskoka Lakes Cream Ale \$6.00

Imported Bottle \$6.00

- ◆ Heinekin, Corona

Domestic Draught \$5.75

- ◆ Canadian, Coors Light

Premium Draught \$6.50

- ◆ Alexander Keith's Pale Ale

Imported Draught \$7.50

- ◆ Stella Artois

Liquor

Basic Bar Brands 1oz \$5.00

- ◆ Canadian Club Rye, Absolute Vodka, Gordon Dry Gin, Bacardi White Rum, J & B Scotch

Cocktails 1oz \$6.50

- ◆ Bloody Caesar, Manhattan, Tom Collins, Margarita etc.

Martinis 2oz \$9.00

Non Alcoholic

Soft Drinks, Fruit Juices \$2.00



Menu Selections

Banquet Beverage Menu

White Wine

- ◆ Jackson-Triggs, Niagara, 2008 **\$26.00**
Sauvignon Blanc
- ◆ Pillitteri, Niagara, 2006 **\$26.00**
Unoaked Chardonnay
- ◆ Vina Echeverria, Chile, 2008 **\$28.00**
Sauvignon Blanc
- ◆ Vina La Rosa, Chile, 2008 La Palma **\$30.00**
Chardonnay
- ◆ Cotes du Leuberon, France, 2007 **\$30.00**
Affinite Chardonnay
- ◆ Leaping Horse, California, 2007 **\$36.00**
Chardonnay

Red Wine

- ◆ Jackson-Triggs, Niagara, 2008 **\$26.00**
Cabernet/Shiraz
- ◆ Pillitteri, Niagara, 2007 **\$28.00**
Cabernet /Merlot
- ◆ Vina Echeverria, Chile, 2008 **\$28.00**
Cabernet Sauvignon
- ◆ Vina La Rosa, Chile, 2007 **\$30.00**
Merlot
- ◆ Cotes du Leuberon, France, 2007 **\$30.00**
Affinite Cabernet Sauvignon
- ◆ Leaping Horse, California, 2006 **\$36.00**
Cabernet Sauvignon

The Ridge at Manitou Alcohol Policy

- ◆ The regulations of the Liquor License Act of Ontario will be strictly enforced at all times. The Ridge Manitou Golf Club reserves the right to refuse service of alcoholic beverages to anyone attending a function at the Club. If anyone under the legal drinking age, or anyone, who has been refused service, continues to consume alcoholic beverages, the bar will be closed immediately and the function terminated.
- ◆ The Club does not permit food or alcoholic beverages to be brought into the Club without prior authorization from the General Manager. The Ridge at Manitou does not permit any leftover food or beverages to be removed from the Club premises

