



Dinner

SERVED DINNERS

Choose one item from each section:

Appetizers

Oriental Salad

with baby arugula, sliced mango, cucumber, red radish, peppers, kaffir lime leaves and a hoisin sesame dressing

Baby Spinach Salad

with sliced mushrooms, Mozzarella, caramelized pecans & red wine vinaigrette

Caesar Salad

crisp romaine with parmesan cheese, herbed garlic croutons & traditional creamy dressing

Organic Green Salad

with seasonal organic lettuce, sliced cucumber, cherry tomatoes, herb gouda & crisp corn kernels with dijon & balsamic vinaigrette

Bosc Pear Salad

with arugula, stilton, candied hazelnuts, pickled shallots, ice wine vinaigrette

Beet and Blood Orange Salad

with watercress, capers, truffle infused chèvre, crushed toasted hazelnuts, yuzu citrus vinaigrette

Duck Confit Niçoise

classically prepared with green beans, red onion, potato and boiled egg, extra virgin olive oil and freshly squeezed lemon

Wild Mushroom Bisque

accented with thyme and crème fraîche

Gazpacho with crème fraîche & dusted with cinnamon

Baby Beet & Buttermilk Soup

Valley Pumpkin Soup

Windsor valley pumpkin, crème fraîche & cinnamon herb crouton

Fresh Atlantic Seafood Chowder (Additional charge)

Trio of Risottos (Additional charge)

Saffron, wild mushroom & asparagus risottos with shaved Grana Padano

Additional courses or Chef's interesting sorbet may be added for an additional charge.



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Yes we can!

Tel: 902.454.8533 www.rcr.ca

All prices are subject to a customary 16% taxable service charge and 13% applicable HST.



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Entrées

Entrée price includes one appetizer selection and dessert.

Pan-seared Chicken Supreme

with apple bourbon sauce & dauphinoise potato

Roast Prime Rib au Jus (minimum 20 people)

6 oz. sliced Alberta triple "A" prime rib served with yorkshire pudding, seasonal vegetables & garlic mashed potatoes

Beef Tenderloin

pan seared with shallot fondue, veal demi and red wine reduction, yam and Yukon gold dauphinoise

Herb-crusted Rack of Lamb

with balsamic & port reduction and thyme-scented barley risotto

Duo of Petite Filet of Beef

with Muscat Jus Lie & Cajun Dusted Sea Bass

Bouquet of seasonal vegetables & dauphinoise potato

Atlantic Salmon

10 oz USDA Prime Grilled Striploin

with caramelized cipolini jus lie, garlic mashed potatoes & haricots vert

Portobello al Romana

filled with basil marinated vegetables in white wine reduction and gratinéed with mozzarella & parmesan, served with thyme-infused polenta

***Chana Chaat Masala**

brabant potatoes, charred tomato sauce

(*This dish is celiac, lactose free and vegan friendly.)

Stuffed Chicken Supreme

stuffed with prosciutto, pistachio and mushroom farci,

served with truffle infused mousseline potato and morel mushroom sauce

Note: If more than one entrée is selected, a pre-count of meals is required 72 hours prior.

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Desserts

- Chocolate Pâté** with raspberry coulis
Belgian Chocolate Ganache & Hazelnut Cream Cake
Pineapple Upside-Down Cake
with crème anglaise & fresh berries
Chocolate Velvet Tart
chocolate shortbread crust filled with creamy chocolate ganache, fresh berries and crème anglaise
Black & White Chocolate Macadamia Nut Tower
with banana rum sabayon
Classic Crème Brûlée (additional charge) with fresh berries
Mille-feuille
alternating passion fruit & strawberry Bavarian cream & finished with raspberry glazed lychees
Chocolate Praline Pyramid (additional charge)
with chocolate sauce & sesame crusted croustillant
Chocolate Amaretto Cheesecake with Raspberry Coulis
Flourless Chocolate Cake
with Bailey's crème anglaise
Freshly Brewed Coffee & Selection of Teas

Minimum 30 guests or a labour charge will apply.

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Executive Dinner

amuse bouche
to entice the palate

Coconut Kaffir Lime Soup
with straw mushroom, tiger shrimp dumplings, mango
pea shoot salad

Pan-Seared Digby Scallops
on asparagus and truffle risotto

sorbet
lychee & apple

Tournedos Rossini
pan seared beef tenderloin with Quebec foie gras on brioche crisp
tawny port reduction

Chocolate Pot de Crème
peanut brittle, caramelized pineapple

Freshly Brewed Coffee & Selection of Teas

(Minimum 15 people.)

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