



THE ALBANY CLUB

A Platinum Club® of the World



BANQUET DINNER MENU

*Two main courses are permitted for parties of 20+, plus a vegetarian option.
A guarantee of each selection is required 3 business days prior to the event or a \$10 per person charge will be added. Place cards for each guest with a main course indicator are required for multiple options. Coffee and tea are included with 3+ courses.*

*All prices are per person and do not include applicable taxes and house charges.
Prices are subject to change.*

SOUP | \$21

Chilled Vichyssoise with Herb Croutons

Chilled Gazpacho with Avocado Garnish

Roasted Butternut Squash Soup with Maple Drizzle

Thai Shrimp & Coconut Broth

Leek & Stilton Cream Soup

Baked Onion & Fennel Bisque with Cheddar Walnut Toast

Roasted Red Pepper & Fontina Cheese Soup

GOURMET SOUP | \$24

Asian Seafood Bouillabaisse

Clam Chowder

Classic Lobster Bisque with Brandy Cream

French Truffle Soup Elysée

Jerusalem Artichoke Perigourdine with Foie Gras Dumplings

SALAD SELECTIONS & APPETIZERS

Organic Greens Salad with Tomatoes, Cucumber
& Raspberry Poppyseed Dressing **\$21**

Classic Caesar Salad with Crumbled Bacon, Parmesan, Home-made Croutons
& Eggless Anchovy Dressing **\$22**

Vine-ripened Tomato Salad with Cucumber, Feta, Olives, Oregano
& Lemon Vinaigrette **\$22**

Baby Arugula Salad with Red Onion, Fresh Peppers, Edamame Beans, Dried
Cranberries, Candied Pecans, Crumbled Goat Cheese & Balsamic Dressing
\$22

Jumbo Black Tiger Shrimp Cocktail with Bloody Mary Sauce **\$27**

Vodka Smoked Salmon on Baby Greens
with Red Onions & Caper Dressing **\$27**

Seafood Salad including Shrimp, Lobster, Smoked Salmon,
Avocado on Blonde Fries **\$38**

Roasted Beet, Bosc Pear & Walnut Salad with Australian Riverine Feta Cheese,
with Lemon & Beet Vinaigrette **\$24**

Pear, Walnut & Stilton Tartan Baby Arugula
with Chianti Dressing **\$24**

Avocado, Strawberry & Bacon Salad with Spinach, Sliced Mushrooms,
Walnuts, Red Bell Peppers & Maple Walnut Dressing **\$23**

Fior Di Latte, Fava Bean & Vine-ripened Tomato Salad **\$24**

Baby Spinach Salad with Walnut Crusted Goat Cheese, Portobello Mushroom
& Aged Balsamic Vinaigrette **\$24**

Red Wine Poached Pear Salad with Serrano Ham, Stilton, Baby Greens
& Red Wine Vinaigrette **\$25**

MAIN COURSE SELECTIONS

All main courses are served with your choice of side & Chef's choice seasonal vegetables, with bread & butter.

FISH & SEAFOOD

Your choice of grilled, steamed or baked:

Atlantic Salmon **\$47**

Ontario Trout Fillet **\$47**

Florida Snapper **(market price)**

Arctic Black Cod **(market price)**

Nunavut Arctic Char **(market price)**

Pacific Halibut with Sun-dried Tomato & Olive Crust **(market price)**

Choose your sauce:

Lemon & Herb Butter, Roasted Red Pepper & Chive Coulis, Coconut Curry Butter, Champagne Beurre Blanc, Saffron Beurre Blanc, Tomato, Caper & Parsley Relish

Choose your accompaniment:

Chateau Potatoes, Fingerling Potatoes, Mashed Potatoes, Horseradish Mashed Potatoes, Dauphinoise Potatoes, Parsnip Silk, Rice Pilaf

CERTIFIED ANGUS BEEF

9oz Roast Prime Ribeye, Yorkshire Pudding, Horseradish & Grainy Mustard Jus **\$65**

9oz Grilled New York Striploin, Brandied Peppercorn Sauce **\$65**

8oz Charbroiled Filet Mignon, Port & Thyme Jus **\$75**

Add Two Grilled Shrimp + **\$18**

Add Lobster Tail + **\$32**

Choose your accompaniment:

Chateau Potatoes, Fingerling Potatoes, Mashed Potatoes, Horseradish Mashed Potatoes Dauphinoise Potatoes, Parsnip Silk, Rice Pilaf

MAIN COURSE SELECTIONS CONTINUED

POULTRY

Grilled Free-range Organic Chicken Supreme **\$45**

Roasted Grain-fed Organic Chicken Breast
stuffed with Spinach, Basil & Goat Cheese **\$46**

Roasted Grain-fed Organic Chicken Breast
stuffed with Sun-dried Tomatoes & Wild Rice **\$46**

Baked Cornish Hen stuffed with Wild Rice **\$49**

Choose your sauce:

Red Wine Jus, Roasted Tomato & Basil Sauce, Wild Mushroom Jus

Choose your accompaniment:

Chateau Potatoes, Fingerling Potatoes, Mashed Potatoes, Horseradish
Mashed Potatoes, Dauphinoise Potatoes, Parsnip Silk, Rice Pilaf

GUELPH CHOICE VEAL

Pan-fried Veal Schnitzel, Peppercorn Sauce **\$45**

8oz Ontario Veal Ribeye, Mushroom Jus **\$55**

8oz Grilled Veal Tenderloin Medallions, Port Jus **\$60**

Choose your accompaniment:

Chateau Potatoes, Fingerling Potatoes, Mashed Potatoes, Horseradish
Mashed Potatoes, Dauphinoise Potatoes, Parsnip Silk, Rice Pilaf

VEGETARIAN

Roasted Red Pepper stuffed with Basmati Rice, Grilled Vegetables
& Tofu **\$39**

Tofu Parmigiana, Roman Tomatoes & Basil Sauce **\$39**

Wild Mushroom Risotto, Truffle Jus **\$39**

Butternut Squash Ravioli Pomodoro with Grilled Mushrooms **\$39**

DESSERT SELECTIONS

DELUXE | \$23

Niagara Apple Cinnamon Crumble Pie, Vanilla Ice Cream
Flourless Chocolate Cake, Morello Cherry Compote
Bailey's Vanilla Silk Cheesecake, Mixed Fruit Coulis
Southern Comfort Swirl Cheesecake, Caramel Drizzle
Tia Maria Tiramisu, Chocolate Sauce
Lemon Meringue Pie
Passion Fruit Pavlova, Wild Berry Coulis
Mixed Berries, Whipped Cream or Vanilla Ice Cream
Marbled Pumpkin Cheesecake, Candied Pecan Caramel Sauce

GOURMET | \$26

B52 Crème Brûlée, served with Almond Biscotti
Dark & White Chocolate Mousse Pyramid, Berries & Raspberry Coulis
Seasonal Berries in a Dark Chocolate Cup,
Grand Marnier Crème Fraîche
Zephyr White Chocolate Pyramid with a Strawberry Centre
Maeva Pistachio Petit Gateau, Raspberry & Orange Mousseline,
Pistachio Jaconde Bisquit
Tanzanian Marvel Dark Chocolate Demi-sphere,
Hazelnut & Frangelico Montada

FROMAGE PLATE

Served with Grapes, Berries, Assorted Crackers & Red Currant Jelly

Brie & Cheddar Points **\$22**

Imported Cheese Plate, including Stilton **\$26**