



THE MARSHES  
GOLF CLUB • OTTAWA

# Plated Dinner Menu

•2011•

(44 Person Minimum, prices do not include taxes or gratuities)

*All plated dinners include dinner rolls,  
choice of one salad, one main course and one dessert*

## SALADS

### Smoked Salmon Caprese

Tomatoes, Capers, Lemon, Red Onion, Fresh Herbs, Micro Greens,  
Crostini, XV Olive Oil

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### Summer Tomatoes and Bocconcini

Fresh Mozzarella, Mixed Greens, Balsamic Reduction

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### Caesar

Whole Leaf Romaine, Smoked Bacon, Parmesan, Lemon

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### Baby Greens

Cucumber, Red Onion, Cherry Tomatoes, Carrot,  
Root Vegetable Chips & Sweet Poppyseed Dressing

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### Baby Green & goat cheese

Cucumber, caramelized walnuts, dried cranberries, mandarin oranges  
Mixed Berry Vinaigrette

## SOUPS

*Add a soup course for \$3 per person*

Roasted Red Pepper \*\* Tomato Basil \*\* Potato Bacon

Chicken Vegetable \*\* Cream of Wild Mushroom

## GRANITES

*Add a palate cleanser between your appetizer and main course for \$3 per person*

Orange Lime \*\* Cranberry Champagne \*\* Pineapple Mango



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## MAINS

### ***Stuffed Chicken Supreme***

Roasted Red Peppers, Goat Cheese, Fine Herbs, Demi Sauce

\$43

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### ***Chicken Florentine***

Supreme of Chicken stuffed with spinach ricotta, parmesan cheese topped with Tapenade and red wine Demi Sauce

\$43

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### ***Chicken Supreme***

marinated in Ancho Chiles, Pineapple and Mango

\$40

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### ***Wasabi Panko Crusted Salmon***

Tamarillo Guacomole, Cilantro, Parsley

\$40

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### ***Chile & Lime Seared Salmon***

Hot Chilies, Maple Syrup, Soya, Lime Juice

\$40

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### ***Tenderloin Medallions***

grilled med-rare to medium  
red onion compote, Au Jus

\$54

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### ***10oz AAA Ribeye Steak***

grilled medium  
Dijon and Horseradish Au Jus

\$47

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### ***8oz AAA Striploin Steak***

grilled medium, Au Jus

\$44

*All main courses are served with your choice of starch and vegetable*

## STARCH

Coriander Roasted Red Skin Potatoes \*\* Tri-Coloured Potato Gratin \*\* Garlic Herb Mashed Potatoes \*\* Lemon Bay Rice Pilaf

## VEGETABLE

Grilled Vegetables \*\* Baby Vegetables



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## DESSERTS

### ***White Chocolate Pyramid***

Vanilla sponge cake, white chocolate Bavarian chocolate, black chocolate sauce , topped with a black chocolate icing

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### ***Chocolate pyramid***

Chocolate sponge cake, black chocolate Bavarian cream chocolate , white chocolate sauce topped with white chocolate icing

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### ***Tiramisu***

Vanilla Cake infused with Rum and Coffee, Mascarpone Cream, Cocoa

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### ***Cappuccino***

Vanilla sponge cake, coffee flavored Bavarian cream

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### ***Truffled Pearl***

Chocolate Butter Biscuits, Dark Chocolate Ganache  
Chocolate & Caramel Sauce, Raspberry Caulis

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### ***Wild berry Mousse***

Chocolate Sponge Cake, Strawberry, Raspberry and Blueberry Mousse

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### ***Marinated Fruit Salad***

Fresh Fruit marinated in Grand Marnier and Citrus Zest

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### ***Ice Cream Sundae***

French Vanilla Ice Cream, Chocolate & Caramel Sauce