

Private Function Menu Selections

Appetizer Choices

Soups

- *Minestrone*
- *Butternut Squash Bisque*
- *Tomato Basil Bisque*
- *Hearty Chicken & Vegetable*
- *Potato Puree with Crumbled Blue Cheese*
- *Mushroom*
- *Seasonal & Chilled Soups Also Available*

Salads

- *Garden Green Salad with Grape Tomatoes, Cucumber, Carrot with Shallot Vinaigrette*
- *Traditional Caesar Salad*
- *Greek Salad*
- *Four Leaf Salad, Julienne Strips of Grilled Peppers, Maple Citrus Vinaigrette*
- *Signature Salad Cucumber Ring, Heritage Lettuces, Balsamic Drizzle, Grape Tomatoes*
- *Spinach Salad, Sundried Cranberries, Almonds, Warm Bacon Balsamic Drizzle*

Main Entrees

All Entrée Selections are accompanied by the appropriate starch and vegetable

Poultry Options

- *Roast Breast of Chicken Supreme with pan jus*
- *Almond Crusted Breast of Chicken Supreme with Dijon Mustard Sauce*
- *Grilled Breast of Chicken with Mushroom Sauce*
- *Breast of Chicken Supreme stuffed with Sundried Tomatoes, Spinach, Goat Cheese*
- *Supreme of Chicken Cordon Blue stuffed with Ham & Swiss Cheese*

Red Meat Options

- *Roast Beef Contre Fillet with Red Wine Sauce*
- *Roast Prime Rib of Beef with Yorkshire Pudding, Beef jus*
- *Roast Beef Tenderloin with Three Peppercorn Sauce **
- *Bone in Rib Steak with a Red Wine Mushroom Sauce*
- *New York Strip Loin Steak with Sautéed Mushrooms*
- *Grilled Filet Mignon with Béarnaise Sauce **

- *Roast Half Rack of Lamb with Rosemary Dijon Sundried Tomatoes*
- *Lamb Shank with White Bean Ragout*
- *Roast Loin of Veal with a Creamy Sage Sauce*
- *Veal Parmesan with Egg Noodles & Mediterranean Sauce*
- *Mustard & Herb Crusted Roast Loin of Pork with Dijon Mustard Sauce*
- *Pork Stuffed with Mushrooms, Herbs, Goat Cheese, Spinach & Sundried Tomatoes, finished with a Creamy White Wine, Sundried Tomato & Basil Sauce*

* Pricing may vary

Fish and Seafood Options

- *Seared Fillet of Atlantic Salmon with Sundried Tomatoes, Basil Cream Sauce*
- *Baked Fillet of Halibut with a Port Wine, Tomato & Butter Sauce **
- *Rainbow Trout Amandine*
- *Sole Roulade with Seafood finished with a White Wine Creamy Mushroom Sauce*
- *Seared Arctic Char on a Tomato & Rainbow Pepper White Wine Sauce*
- *Penne, Tiger Shrimp & Scallops with Grilled Vegetables & Pesto **

* Pricing may vary

Vegetarian Options

- *Warm Quinoa & Vegetable Salad, Grilled Vegetables tossed in Pesto, finished with Almonds & a Goat Cheese Crumble*
- *Pasta with Sundried Tomatoes, Spinach, Roasted Garlic, Mushrooms, Peppers & Feta Cheese*
- *Pepper Stuffed with Quinoa & Vegetables, finished with a Marinara Sauce, served with Potatoes & Vegetables*

Dessert Options

- *New York Style Cheesecake with Raspberry Sauce*
- *Chocolate Cheesecake with Caramel Sauce*
- *Carrot Cake with Cream Cheese Frosting*
- *Decadent Chocolate Brownie with Vanilla Bean Ice Cream*
- *Apple Crisp with Ice Cream*
- *Crème Brulee, Plain or Flavoured*
- *Mud Pie with Chocolate Sauce*
- *Apple Strudel with Cream Anglaise*
- *Chocolate Crepe with Double Cream Filling & Raspberry Sauce **
- *Baileys Irish Cream Ice Cream Cookie Sandwiches **

* Pricing may vary

Private Function Pricing Options

Traditional Club Dinner Package

Choice of:
One Appetizer
One Main
One Dessert
Coffee/Tea service included
\$35.00 plus HST & Gratuity

Ontario Street Dinner Package

Choice of:
One Appetizer
2 Mains
1 Dessert
Coffee/Tea service included
\$40.00 plus HST & Gratuity

Downtown Dinner Package

Choice of:
Two Appetizers
Two Mains
One Dessert
Coffee/Tea service included
\$45.00 plus HST & Gratuity

Est. 1878 Dinner Package

Choice of:
Two Appetizers
Three Mains
Two Desserts
Coffee/Tea
\$50.00 plus HST & Gratuity

* Item Choices marked with an asterisk, add \$5.00

Buffet Dinner Pricing Available upon request

St. Catharines Club Terms and Conditions

- The host is responsible for the attire of his or her guest. The Club has a dress code which must be adhered to by all who are coming to the Club.
- Menu, bar and function details must be finalized at least 14 days prior to your event unless otherwise agreed to by management.
- Guaranteed numbers are required 5 days in advance of the function. The guaranteed numbers will be charged unless the numbers increase. The seating plan must be finalized 3 days in advance.
- Non-member functions require a deposit of \$500. Deposits are non-refundable after 48 hours of payment.
- Products and equipment brought in are the responsibility of the vendor. Arrival and departure times must be arranged through the catering office.
- All prices are subject to applicable taxes, corkage fees and service charges. All prices are set well in advance and are subject to change (without notice) if circumstances arise beyond our control.
- Food and beverages may only be purchased through the Club. All food, non-alcoholic beverages, and sundry items are subject to 13% HST and 10% service charge (please note – HST is paid on the service charge).
- Alcoholic Beverages will be served in strict compliance with the requirements of the Liquor Control Act of Ontario and regulations thereunder. No outside alcohol may be brought into the club for service at a function. All alcoholic beverages are subject to 13% HST and 10% service charge.
- Prices are guaranteed for 60 days and subject to change thereafter.
- Any theft, damage or excessive cleaning to Club property will result in additional charges to your final invoice & is the responsibility of the individual with whom the billing has been arranged.
- St. Catharines Club is not responsible for lost, stolen or damaged items anywhere on Club property (inside or outside). Nor are we responsible for locking or securing valuable items.

