



# 2019 AUTUMN MENU

## Autumn Menu

Creating Remarkable Events Since 1988

### Starters

#### Antipasto "D'Autunno"

Includes: Spiced Apple & Brie Crostini,  
Seafood Salad (70 gram serving),  
Smoked Salmon Crostini,  
Stuffed Mushroom Caps,  
Artichoke crostini,  
Antipasto Skewers - Zucchini, peppers, olives, tomatoes, spicy salami & Bocconcini  
Prosciutto wraps – with spicy Havarti, pears, peppers, & pea sprouts

#### Hors D'Oeuvre Selections

Please visit us at [TheCountryKitchenCatering.com](http://TheCountryKitchenCatering.com) to view our full Entertaining Menu. Alternatively, please contact our Sales team directly at 905-856-2496, and they will be happy to assist you.

### Soup

All of our soups contain a vegetable stock base. They are made with the freshest ingredients and prepared from scratch in house – NO powders used!

#### Pumpkin Soup **GF**

With Creole pumpkin seeds & crispy sage

#### Sweet Potato & Citrus Soup **GF**

With a hint of cinnamon

#### Butternut Squash Soup **GF**

Cream, cinnamon and a hint of spice

#### Potato & Leek Soup **GF**

#### Traditional Chicken Noodle Soup **GF**

With fresh garden vegetables

#### Carrot & Ginger Soup **GF**

#### Cauliflower Soup

Leeks, cream – garnished with smoked salmon

#### Roasted Tomato Soup **GF**

Ontario Tomatoes with Fennel & a hint of Tarragon

### Pasta

#### Gemelli Pasta

Roasted asparagus and dried tomatoes,  
Served in a pesto cream sauce

#### Cannelloni

Meat or Ricotta & Spinach Filling  
Your choice of: tomato or rose sauce

#### Autumn Crepe

Filled with roasted vegetables & ricotta cheese  
Served in a wild mushroom rose sauce

#### Stuffed Pasta – "Bauletti"

Your choice of – Wild Mushroom, Cheese/Spinach, Butternut Squash, Smoked Chicken or Braised Veal.

#### Pasta al Forno "Smoked Turkey" **Gluten Free available**

with smoked turkey, roasted onion, sweet peppers, spicy tomato sauce, mozzarella & Parmigiano cheese

#### Pumpkin or Traditional Gnocchi

Roasted sweet corn, roasted peppers & wild mushrooms  
Served in a sage cream sauce

#### Black Tiger Shrimp Macaroni & Cheese

Traditional Mac & Cheese recipe with a blend of three sharp cheeses & sautéed black tiger shrimp

#### Lasagna

Small Tray [12 pieces] Or Large Tray [24 pieces]

\*Lasagna's prepared with tomato sauce, béchamel sauce, Parmigiano cheese & mozzarella cheese

**Your choice of:** Meat, Meatless, Ricotta & Spinach, Grilled & Roasted Vegetables or Asparagus & Ricotta

#### Sauces

|                        |            |
|------------------------|------------|
| Roasted Garlic / Basil | Bolognese  |
| Tomato / Basil         | Vodka      |
| Rose                   | Clam       |
| Mushroom Cream         | Provençale |

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**GF** Prepared without Gluten    **CN** Contains Nuts

Every effort will be made to accommodate your dietary needs.  
If a particular allergy concern is not listed, kindly inquire with our Sales Representatives.

## Turkey Selections

### Stuffed Turkey – Legs & Breast **GF**

De-boned & filled with mushroom, sage & bread stuffing  
Served with a traditional gravy

### Turkey “Cordon Bleu”

Stuffed with smoked ham & Swiss cheese  
Served in a rosemary infused white wine sauce

### Grilled Turkey Saltimbocca **GF**

Turkey breast, with prosciutto & sage. Served in a white wine sauce

### Turkey “Picatta”

Lightly breaded & served in a Lemon herb sauce

### Ginger Turkey Kebabs **GF**

Turkey breasts, marinated and skewered with patty pan squash

## Meat Selections

### Chicken Parmigiano

Served with tomato/basil sauce & parmigiano cheese

### Roasted Whole Chicken **GF**

Roasted free range chicken – Great for dinner, in your favourite wrap or tossed in a salad

### Grilled Chicken Marsala **GF**

Served in a sweet red wine gravy

### Chicken Supreme **GF**

Stuffed with dried fruit  
Served in a pomegranate gravy

### Chicken Scalopine

Served in a mushroom herb or lemon gravy

### Roast Beef **GF**

Served in a thyme infused gravy

### Roast Provimi Veal **GF**

Served in a rosemary infused natural pan juices

### Stuffed Leg of Lamb **GF**

Filled with apricot & cranberries  
Served in a sweet jus

### Oven Roasted Lamb Pieces **GF**

Marinated with fresh herbs, wine & garlic  
Served in au jus

### Roasted Italian Sausages **GF**

“Hot” or “Sweet” with roasted peppers, herb oil & white wine

### Pork Tenderloin **GF**

Stuffed with Ontario Apples  
Served with a cranberry infused gravy

### N.Y Pork Shoulder “Porchetta” **GF**

Pork shoulder with spiced Italian seasoning

### Baked Ham **GF**

With caramelized onions & mustard cream sauce

### Veal Medallions

Served with a mushroom medley & Marsala wine gravy

### Veal Parmigiana

Served with tomato/basil sauce & parmigiano cheese

### Veal Scalopine

Served with Marsala Wine or mushroom sauce

### Beef or Vegetarian Chili

## Fish Selections

### Assorted Fish and Shellfish

An assortment of mussels, monk fish, snow crab, king crab, scallop & shrimps. Also available - add 1 half Rock Lobster tail.

With your choice of sauce – marinara (tomato base) or white wine sauce (cream base)

### Breaded Fillet of Sole

Marinated with Garlic & White Wine and Garnished with fresh lemon

### Breaded Fillet of Sole & Shrimp Duet

Served with crab pieces, mussels, shrimps & scallops  
Served in a White Wine sauce (cream base)

### Fried Fish

Jumbo shrimp, calamari, monk fish & fillet of sole  
Served with Fresh Lemon & Traditional Cocktail Sauce

### Salmon **GF**

Lemon baked salmon  
Served in a lemon butter sauce

### Sea Bass **GF**

Wrapped with pancetta, baked with olives & capers  
Served in a Tomato/Basil sauce

## Vegetable Selections

### Carrots **GF CN**

With a maple syrup glaze & candied pecans

### Baked Broccoli & Cauliflower **GF**

With cheese gratin

### Baby Boc Choy **GF**

Steamed in a flavorful miso broth

### Sugar Snaps & Wild Mushrooms **GF**

### Rapini **GF**

With chilies & sautéed garlic

### Beets **GF**

With a citrus glaze

### Green Beans **GF CN**

With toasted almonds

### Roasted Butternut Squash **GF CN**

With Quebec maple syrup & pecans

### Roasted Root Vegetables **GF**

Parsnips, onions, carrots, beets & turnips

### Stuffed Portobello Mushrooms

Filled with cous cous, roasted peppers, grilled zucchini & goat cheese

### Cabbage Rolls **GF**

Filled with a wild rice medley & seasonal garden vegetables

## Starch

### Roasted Yukon Gold Potatoes **GF**

### Roasted Sweet Potatoes **GF**

### Mashed Garlic Yukon & Sweet Potatoes **GF**

### Wild & Long Grain Rice **GF**

With a roasted vegetable medley

### Scalloped Pumpkin & Potato

Prepared with cream, garlic, cheddar & Emmental cheese

### Organic Quinoa **GF**

Garnished with roasted mushrooms, peppers & goat cheese

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## Salad Selections

### Harvest Salad **GF**

Beets, Orange Segments, Pomegranate Seeds, Goat Cheese, Green Onions & Boston lettuce  
White Balsamic Herb Vinaigrette

### Baby Lettuce Greens **GF**

A variety of organic leaves  
Served with Your choice of dressing

### Walnut & Pear Salad **GF CN**

Arugula, Bosch pears, goat cheese & toasted walnuts  
Citrus dressing

### Baby Spinach Salad **GF CN**

Pecans & orange segments  
Red onion dressing

### Rustic Italian Salad **GF**

Iceberg, romaine, arugula, radicchio & frisse lettuces  
Served with Your choice of dressing

### Gorgonzola & Apple Salad **CN**

Romaine lettuce with apples, cranberries, candied pecans & Borgonzola cheese  
Sweet Dijon vinaigrette

### Caesar Salad

Seasoned croutons & Parmigiano cheese

### Greek Salad **GF**

Romaine lettuce, tomato, cucumber, peppers, olives & feta cheese

### Lemon Poppy Seed Salad **GF**

Romaine lettuce, apples, pears & Swiss cheese

### Rice & Fish Salad **GF**

Black tiger shrimp, calamari, cuttlefish, crab, celery, mushrooms, jardiniere, fresh herbs, lemon juice, olive oil, garlic & rice

### Fish Salad **GF**

Black tiger shrimp, calamari, cuttlefish, crab, celery, mushrooms, jardiniere, fresh herbs, lemon juice, olive oil & garlic

### Couscous Salad

Roasted peppers, tomato, sautéed mushrooms, black & green olives and feta cheese

### Broccoli Salad **GF CN**

Raisins, pine nuts, bacon  
Creamy lemon dressing

## Dressing Selections

|               |                      |
|---------------|----------------------|
| Honey Dijon   | Red Onion            |
| Sherry        | Raspberry            |
| Greek         | Balsamic             |
| Blood Orange  | Lemon Poppy Seed     |
| Citrus        | Pommery Mustard Seed |
| Low Fat Ranch | Blue Cheese          |

## Sweet Selections

### Petit Fours **CN**

Cheesecake, Dacquoise, Éclairs, Profiteroles, Lemon Buttercream Squares, Mocha Buttercream Squares, Mini Chocolate & Vanilla Cupcakes and Petit Four Tarts

### Individual Decadent Tarts **CN**

Sour Cherry Almond, Peanut Butter, Lemon Meringue, Key Lime, Chocolate Mousse and Chocolate Pecan

### Gourmet Brownies **CN**

Cheesecake, Lemon, Classic, Rocky Road, Iced, Classic Walnut, Cranberry Pie, Smores and Kahlua

### Apple Crumble 11" (serves 10-12) **CN**

Thick apple chunks with a touch of cinnamon and nutmeg baked in a rich crust; topped with a golden, buttery crumble

### Carrot Cake 9" (serves 8-10) **CN**

Densely delicious with pineapple, coconut & walnuts; layered & iced with lots of cream cheese & honey icing. **Also available – Made without gluten, dairy & nuts – kindly inquire**

### Pumpkin Spice Cheesecake 10" (serves 10-12) **CN**

Accented with brandy and baked in a rich shortbread crust; decorated with whipped cream and spiced walnuts

### Pumpkin Pie 10" (serves 10-12)

### Seasonal Fruit Platter **GF**

An assortment of market fresh seasonal fruits

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