



SAMPLE EVENT MENU

This sample menu will be personalized with your event name, and can be customized to your liking.

STARTERS

Choose up to 3 of the following for inclusion on your custom menu:

SOUP OF THE EVENING 8

APPETIZER OF THE EVENING market price
chef's choice

FRESH OYSTERS 16
on the half shell with mignonette sauce

CAJUN POACHED SHRIMP 15
remoulade sauce and pickled okra

SALADS

Choose one or all three:

MIXED GREENS 8
balsamic vinaigrette (Maytag Blue Cheese available \$1)

TRADITIONAL CAESAR 9
aged parmesan and garlic croutons

SEASONAL SALAD 9

ENTREES

Choose up to 4:

BEEF TENDERLOIN 33
potato gratin and bordelaise sauce

ROASTED RACK OF LAMB 37
mashed potatoes and mint demi glace

ATLANTIC SALMON 25
jasmine rice and seasonal sauce

FRESH FISH OF THE EVENING market

ROASTED BREAST OF CHICKEN 25
seasonal accompaniments

VEGETARIAN SELECTION 20

DESSERTS

HOUSE MADE DESSERTS AVAILABLE 9

Please contact Laurie at 585-248-5000 or Laurie@richardsonscanalhouse.com to get started.