



Catering Menu

Professional Providers of Gourmet Food

For all your catering needs... large or small

We promise to cater your occasion the way you want it



Breakfast Buffets

Breakfast #1

Choice of juices
Selection of Muffins, Cinnamon Rolls,
Croissants, Butter & Preserves
Coffee or Tea

Breakfast #2

Choice of Juices
Scrambled Eggs
Bacon and Sausages
Home Fries
Fresh Muffins, Cinnamon Rolls and Croissants
Butter & Preserves
Coffee or Tea

Breakfast #3

Choice of Juices
Assorted Bagels with Cream Cheese
Coffee or Tea

Breakfast #4

Choice of Juices
Banana Pancakes with Maple Syrup and Strawberries
Bacon or Sausage
Home Fries
Coffee or Tea
Butter



Sandwich Lunch Selections

Sandwiches #1

Chilled V8 juice and tomato juice
 Assorted dairy, vegetarian and meat sandwiches served on a
 selection of fresh baked buns - white, rye and pumpkinnickel (2 per person)
 Celery and carrot sticks with dipping sauce
 Pickles and olives
 Dessert Squares
 Freshly brewed Colombian coffee or tea

Sandwiches #2

Chilled V8 juice and tomato juice
 Assortment of dairy and vegetarian sandwiches
 on whole grain breads
 Celery and carrot sticks with dipping sauce
 Garden salad and dressing
 Pickles and olives
 Dessert Squares
 Freshly brewed Colombian coffee or tea

Sandwiches #3

Chilled V8 juice and tomato juice
 Assorted deluxe dairy and meat sandwiches
 served open-faced on fresh baked white bread,
 rye bread and fresh croissants
 Celery and carrot sticks with dipping sauce
 Pickles and olives
 Seasonal fruit tartlets
 Freshly brewed Colombian coffee or tea

Sandwiches #4

Chilled V8 juice and tomato juice
 Assorted tortilla wraps with dairy and meat fillings
 Nacho chips with salsa
 Celery and carrot sticks with dipping sauce
 Pickles and olives
 Dessert Squares
 Freshly brewed Colombian coffee or tea



Hot Stuff

Hot Stuff #1

Chicken Fried Rice
 Egg Rolls and Plum Sauce
 Beef and Broccoli
 Szechwan Vegetables
 Almonds and Bean Sprouts
 Sushi Platter
 Fortune Cookies
 Soft Drinks
 Coffee, Tea

Hot Stuff #2

Garden Vegetable Salad
 or
 Caesar Salad
 Meat or Vegetable Lasagna with Alfredo Sauce or Meat Sauce
 Garlic Bread
 Assorted Squares
 Coffee, Tea

Hot Stuff #3

Chefs Garden Salad with Raspberry Vinaigrette
 Atlantic Salmon in Dill Cream Sauce
 Seasonal Garden Vegetables
 Wild Long Grain Rice
 Dessert
 Rolls and Butter
 Coffee and Tea



Hot Stuff #4
Half Roasted Chicken
 Orange Glaze
 Saffron Rice
 or
 Roasted Potatoes
 Stir-fry Vegetables
 Chefs Salad
 Relish Tray
 Dinner Rolls with Butter

Hot Stuff #5
Chicken Cacciatore
 Baked Three Cheese Penne Pasta
 Chefs Salad
 Stir fry Vegetables
 Garlic Bread or Rolls
 Butter

Hot Stuff #6
Pork Chops with Apple Sage Dressing
 Oven Roasted Potatoes
 Fresh Vegetables
 Chefs Garden Salad
 Relish Tray
 Dinner Rolls and Butter

Hot Stuff #7
Veal Parmesan
 Chefs Potato of the Day
 Fresh Vegetables
 Chefs Garden Salad
 Relish Tray
 Dinner Rolls and Butter



Hot Stuff #8
Roast Turkey Dinner
 Roasted Turkey
 Apple and Sage Dressing
 Mashed Potatoes
 Turkey Gravy
 Cranberry Sauce
 Vegetables
 Maple Turnips
 Chefs Garden Salad

Hot Stuff #9
Grain Fed Chicken Breasts
 with Hunter Sauce
 Wild Long Grain Rice or Roasted Potatoes
 Roasted Potatoes
 Fresh Vegetables
 Chefs Garden Salad
 Relish Tray
 Dinner Rolls and Butter

Hot Stuff #10
 Caesar salad
 Bacon-wrapped Beef tournedos
 served with a peppercorn sauce
 Chefs potato of the day
 Seasonal garden vegetables
 Dessert
 Freshly baked rolls and butter
 Freshly brewed Colombian coffee or tea



Hot Stuff #11

Greek salad with feta and olives
 Marinated grain-fed chicken breast
 with fresh herbs & honey glaze
 Greek style roasted potatoes
 A medley of seasonal garden vegetables
 Dessert
 Freshly baked rolls and butter
 Freshly brewed Colombian coffee or tea

Hot Stuff #12

Caesar salad
 Oven-baked sea bass with rum butter glaze
 A medley of seasonal garden vegetables
 Chef's potato of the day or seasoned basmati rice pilaf
 Homemade fresh fruit strudel
 Freshly baked rolls and butter
 Freshly brewed Colombian coffee or tea

Hot Stuff #13

Tomato Vegetable Soup
 Stuffed pork tenderloin with apple and sage dressing
 Seasonal garden vegetables
 Chef's potato of the day
 Chocolate pate in a chocolate cup
 Freshly baked rolls and butter
 Freshly brewed Colombian coffee or tea



Hot Stuff #14

A Cut Above

Chef's Garden Vegetable salad
 Prime Rib au jus and Yorkshire Pudding
 Mashed Potatoes
 Mushrooms
 Julienne Vegetables
 Bread pudding with a sweet maple glaze
 Fresh bread and butter

Hot Stuff #15

By the Sea

Seafood Chowder
 or
 Caesar Salad with fresh parmesan
 Salmon Pinwheel stuffed with herb cream cheese
 and a sweet glaze
 Bread and Butter
 Fresh vegetables
 Rice and green onions
 Chefs Chocolate Pate and Strawberries

Hot Stuff #16

Taste of the Caribbean

Mango Salad with coconut & shrimp
 Rice and peas
 Jerk or BBQ Chicken
 Vegetables
 Fish in a curry cream sauce
 Fried Plantains and Sweet Potatoes
 Fresh Fruit



Little Extras

Flat Breads and Pita Platter with hummus

(serves 15 - 20 people)

Cinnamon Rolls

Cookies

Muffins

Banana Bread

Scones with jam and butter

Soups

Juices

Soft Drinks

Coffee, Tea

Sparkling or Still Water



COCKTAIL Receptions

Cold Hors d'Oeuvres

- Avocado & Goat Cheese Crostini with Roasted Cherry Tomatoes
 - Mini Caesar Salads en Croute
- Cucumber Cups with Thai Shrimp or Crab Meat, Pickled Ginger and Sesame Seeds
 - Cucumber Cups filled with Blue Cheese Mousse, Pancetta and Chives
 - Tuna Cheviche on Tortilla Chips with Mango and Mint Salsa
- Phyllo Tartlettes with Seared Duck and Sweet Tomato, Onion and Balsamic Chutney
 - Chilled Atlantic Salmon Skewers with maple & fresh herbs
 - Cracked Pink Peppercorn Crusted Tuna Skewers (cooked medium rare)
- Eggplant Goat Cheese and Tomato Galette with fresh Parmesan Cheese and Basil
- Bruschetta - Garlic Croustini topped with Chopped-Tomatoes, Basil Garlic, Red-Onion and topped with Feta Cheese
 - Shrimp and Basil Spring Rolls
 - Cold Soup Shooters
 - Smoked Salmon and Dill Mousse on Pumpernickel Rounds
 - Brie Cheese and Strawberries melted on Baguette Rounds
 - Prosciutto and Melon
 - Mini Sushi Rolls served on Chinese Spoons

Other Hors d'Oeuvres options are available upon request and Chef consultation



COCKTAIL Receptions

Hot Hors d'Oeuvres

- Spanokapita (spinach, feta and garlic wrapped in phyllo pastry)
 - Grenfell's homemade Egg Rolls
 - Blackened Shrimp Skewers
 - Asian Beef Skewers
 - Honey Herb Chicken Skewers
 - Sweet Tomato Salmon Skewers
 - Mushroom Escargot Cups
- Grilled Sweet Potato and Salmon Rounds
 - Meatballs
 - Jerk Chicken Bites
 - Caribbean Crab Cakes
 - Coconut Shrimp Lollipops
 - Mozzarella Sticks

Other Hors d'Oeuvres options are available upon request and Chef consultation



PREMIUM HORS D'OEUVRES

HOT HORS D'OEUVRES

Spinach In Phyllo...

Beggar's pouch filled with chopped fresh spinach, a hint of oregano & a touch of feta cheese

Beef Satay...

Tender slices of beef on skewers, served with a peanut chili sauce

Honey Herb Chicken Skewers

Thin filets of fresh chicken on skewers, served with a honey Dijon sauce

Oriental Pot Stickers...

Rice paper filled with chopped vegetables, chicken & beef served in oriental spoons with a spicy peanut sauce

Breaded Shrimp...

Lightly breaded in cornmeal & Japanese breadcrumbs, served with a creamy horseradish sauce

Seafood Phyllo...

Phyllo pastry filled with seafood medley (crab, lobster, shrimp, smoked trout)

Crab & Brie...

Phyllo triangles filled with crab and brie cheese

Lobster Phyllo...

Phyllo pastry filled with lobster, carrot, celery Dijon mustard, herb and spices

Beef Wellington...

Tenderloin and mushroom duxelle wrapped in puff pastry

Blackened Shrimp Skewers



Service Information

Menus:

We would be more than happy to discuss alternative menus with you. Please note prices do not include HST 13%. Add 15% service charge.

Price:

All prices quoted are current and subject to change without notice, in order to meet increased market costs. Prices quoted include all necessary paper goods. Prices are based on 20 persons or more.

Guaranteed Number of Guests:

A final count is given to our Catering Kitchen no later than 48 business hours prior to the function date

Cancellation:

All cancellation requests must be made 24 business hours in advance of the function date or the full price of the function will be charged.

Payment/Deposit:

A deposit of 50% is required upon confirmation of any function. The balance is due 24 business hours following the event.

China/Glassware/Flatware:

Rentals are available at a small nominal charge.

Serving Staff:

Staff for service, dressed in formal attire
 Each waiting person is \$18.00 per hour
 Each bar person is \$20.00 per hour
 Each Chef person is \$25.00 per hour

Cocktail Parties with hot and cold

hors d'ouerves also available upon request

Delivery:

Weekday delivery charge \$30.00
 We strive to accommodate all our clients needs, however we cannot guarantee exact delivery time.