



# Wedding 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



## **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**



## **DELUXE COCKTAIL RECEPTION**

### **Choice of Six of Hot or Cold**

- Cheese Boards with Fresh Fruit
- Pâté Boards with French Bread and assorted crackers
  - Party Sandwiches, Crudites and Dip
  - Assorted Hot and Cold Canapes
    - Assorted Hot Hors D'oeuvres
- Carved Hot Sliced Smoked Meat Table with Roast Beef and Pork
  - Smoked Salmon Platters
    - Shrimp Tree
    - Assorted Pastries
- Fruit Tree with Chocolate Dipping Sauce



## DINNER BANQUET SELECTIONS

### **The Grenfell**

Cream of butternut squash soup  
 Fillet of red snapper with white wine beurre blanc  
 A medley of seasonal garden vegetables  
 Seasoned basmati rice pilaf or oven-roasted potatoes  
 Chocolate pate in a chocolate cup  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Camelot**

California field greens with scallion & garlic vinaigrette  
 Grain-fed chicken breast with hunter sauce  
 A medley of seasonal garden vegetables  
 Seasoned basmati rice pilaf  
 Old fashioned chocolate cake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Cleopatra**

Cream of broccoli soup  
 Chicken pepperade  
 (stuffed chicken breast with fresh sweet peppers  
 in phyllo pastry on a red pepper coulis)  
 A medley of seasonal garden vegetables  
 Seasoned basmati rice pilaf  
 Old fashioned chocolate cake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea



### **The Pineglen**

Exotic garden salad with raspberry vinaigrette  
 Chick pea & fine herb risotto wrapped in phyllo with a roasted pepper & mint coulis  
 Ginger poached pear  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Grayson**

California field greens with scallion & garlic vinaigrette  
 Choice of: chicken Kiev, chicken cordon bleu  
 or chicken & broccoli  
 (stuffed with broccoli and cheese with a  
 mushroom ragout sauce  
 A medley of seasonal garden vegetables  
 Seasoned basmati rice pilaf  
 Caramel chocolate pecan pie  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Amberwood**

California field greens with raspberry vinaigrette  
 Oven-roasted half chicken  
 with honey mustard & fresh herb glaze  
 A medley of seasonal garden vegetables  
 Chefs potato of the day  
 Old fashioned chocolate cake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Weatherwood**

Wild mushroom soup  
 Aged Canadian sirloin fillet (12oz)  
 Served with a five peppercorn sauce  
 A medley of seasonal garden vegetables  
 Chefs potato of the day  
 Chocolate cheesecake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea



### **The Burbank**

Three lettuce salad with raspberry vinaigrette  
 Pan-fried rainbow trout with a  
 tarragon beurre blanc  
 A medley of seasonal garden vegetables  
 Seasoned rice pilaf  
 Passion fruit studel  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Enterprise**

Clear consommé with sherry and julienne bokchoy  
 Triple A roasted boneless prime rib of beef (12 oz.)  
 Yorkshire pudding  
 A medley of seasonal garden vegetables  
 Baked potato  
 Sour cream & horseradish  
 Passion fruit cheesecake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea  
 (Minimum 20 People)

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### **The Bentley**

Jumbo shrimp cocktail with horseradish sauce  
 Triple A Canadian aged New York sirloin steak (12 oz.)  
 with sautéed mushrooms & onions  
 A medley of seasonal garden vegetables  
 Chefs potato of the day  
 New York Cherry cheesecake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea

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### **The Antares**

Fusilli pasta with tomato sauce and parmesan cheese  
 Grilled double-cut veal chop (10 oz.)  
 with green peppercorn sauce served on the side  
 A medley of seasonal garden vegetables  
 Chefs potato of the day  
 Chocolate amaretto cheesecake  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea





## DINNER BUFFETS MENU

### **The Erinlea**

Crudites platter

Assorted gourmet salads:

Tomato & onion, Caesar, potato

California field greens

Stir-fried tiger shrimp with noodles & vegetables  
 in a black bean sauce

Steamed mussels in white wine & herbs

Poached Atlantic salmon with dill sauce

A medley of seasonal garden vegetables

Chefs potato of the day & seasoned basmati rice pilaf

Selection of mini French pastries and  
 seasonal fruits tartlets

Freshly baked rolls & butter

Freshly brewed Colombian coffee and tea

(Minimum 50 People)

### **The Lacewood**

Crudités platter

Assorted gourmet salads:

Caesar, California field greens and penne pasta salad

Oven-roasted chicken pepperade

Beef bourguignon

A medley of seasonal garden vegetables

Chefs potato of the day & seasoned basmati rice pilaf

Selection of mini French pastries

Seasonal fruit tartlets

Freshly baked rolls & butter

Freshly brewed Colombian coffee and tea

(Minimum 30 People)



### **The Brookdale**

Dills & olives  
 Cubed cheese & crackers  
 Deli potato salad & creamy coleslaw  
 Penne pasta salad  
 Assorted deli cold cuts:  
 Salami, ham, turkey, roast beef  
 Sweet & sour meatballs  
 Vegetable rice  
 Montreal smoked meat — carved in the room  
 Assorted French pastries  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea  
 (Minimum 30 People)

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### **The Avonlea**

Crudités platter  
 Assorted gourmet salads:  
 Tomato & onion, Caesar  
 California field greens and penne pasta salad  
 Fresh Atlantic salmon with saffron cream sauce  
 Beef bourguignon  
 Sautéed breast of chicken with  
 stir-fried vegetables in a Szechwan teriyaki sauce  
 Scalloped potatoes au gratin & seasoned basmati rice pilaf  
 Choice Canadian aged sirloin —  
 carved in the room  
 Selection of fruit tartlets, éclairs, pastries & cookies  
 Freshly baked rolls & butter  
 Freshly brewed Colombian coffee and tea  
 (Minimum 50 People)



## TO ENHANCE YOUR MEAL

Berry citrus sorbet

California field greens

Creamy tomato soup

Soup of the day

Wild mushroom soup / Cream of butternut squash soup

Grenfell house pate & Cumberland sauce

Caesar salad

Individual lasagna appetizer

Vegetarian pasta appetizer (penne pasta in a basil tomato sauce)

Antipasto plate

Cheese and fruit plate

Jumbo shrimp cocktail with horseradish sauce



## THE SWEET TABLE

*A selection of cakes, tarts and fresh fruit  
 Chocolate-dipped strawberries and assorted freshly baked cookies  
 Freshly brewed Colombian coffee, tea, decaffeinated coffee*

*(50 persons minimum)*

### **Sweet Table Selections - Satisfy Your Sweet Tooth**

Chef's Chocolate Pate and Berries  
 with White Chocolate Glaze

Dessert Sushi Rolled in Chocolate Crepes  
 Sweet Rice and Fresh Fruit  
 served with Chocolate Sauce and Kiwi Coulis

Brandy Trifles Served in Martini Glasses

Cheese Cake with Chocolate Ganache and  
 Crumbled Cappuccino Waffers

Chocolate Mousse Cake

Apple and Pear Pie with Fresh Cream

Assorted Mini Parities

Sliced Fresh Fruit

Banana Brandy Bread Pudding with a Sweet Maple Glaze

Fudge Brownies

Chocolate Croissants



## **PRE-RECEPTION AND LATE NIGHT**

(Small = 20 guests, Medium = 50 guests & Large = 100 guests, unless specified otherwise)

### **International Cheese Mirror & Grape Clusters Wafer Biscuits & Toasted Baguettes**

Small Platter  
 Medium Platter  
 Large Platter

### **Market Fresh Vegetables with Fresh Herbs & Roasted Garlic Dip**

Small Platter  
 Medium Platter  
 Large Platter

### **Variety of Seasonal Fruit On A Mirror**

Small Platter  
 Medium Platter  
 Large Platter

### **Hummus with Pita Crisps**

Small Platter  
 Medium Platter  
 Large Platter

### **Assorted Bruschettas Including Pesto, Tomato, Olives & Parmigiano-Reggiano**

Small Platter  
 Medium Platter  
 Large Platter

### **Chelsea Smoked Salmon Perfumed with Capers & Cream Cheese**

Small Platter  
 Medium Platter  
 Large Platter

### **Warm Artichoke & Cheese Pâté**

### **Assorted Flat Bread & Crackers**

Small Platter  
 Medium Platter  
 Large Platter

### **Assorted Pâtés with Crostinis & Armenian Flat Bread**

Small Platter  
 Medium Platter  
 Large Platter



## **ASSORTED SAVORY ITEMS**

**Pretzels, Potato Chips, Tortilla Chips**  
 (serves 10 people)

**Peanuts, Mixed Nuts**  
 (serves 10 people)

**Crudites and Dip**

### **Assorted Vegetarian Finger Sandwiches**

**Assorted Finger Sandwiches**  
 (egg, tuna and salmon served on light & dark bread)

**Chocolate Fountain (Includes Fresh Seasonal Fruit For Dipping)**  
 (Seasonal Pricing)  
 Small Fountain (Up to 100)  
 Medium Fountain (Up to 150)  
 Large Fountain (Up to 200)

**Assorted Specialty Bun/Sandwiches**  
 Small Platter  
 Medium Platter  
 Large Platter

**Fancy Tea & Selected Pinwheel Sandwiches**  
 Small Platter  
 Medium Platter  
 Large Platter

**Variety of Freshly Sliced Meats**  
 Small Platter  
 Medium Platter  
 Large Platter

**Homemade Platter of Pizza**  
 (Assortment of Cheese, Pepperoni, Vegetarian & Combination)  
 Small Platter (40 pieces)  
 Medium Platter (90 pieces)  
 Large Platter (200 pieces)



## ASSORTED SAVORY ITEMS

### Sushi Station

Assorted Sushi artistically displayed on mirrors served with wasabi, pickled ginger and poya sauce.

#### Brunch Option One

Variety of Breads and Muffins  
 Cold Cut Meats  
 Pickles and Green Olives  
 Cheese  
 Sliced Tomatoes  
 Penne Pasta Salad  
 Garden Salad  
 Crab Meat and Dill Salad  
 Scrambled Eggs  
 Pancakes with Maple Syrup  
 Pork Sausages  
 Home Fries, Bacon  
 Shaved Beef and Gravy  
 Mini Potatoes  
 Roast Chicken  
 Fresh Vegetables  
 Turkey  
 Fresh Fruit  
 Juice  
 Coffee, Tea

#### Brunch Option Two

Danishes, Croissants and Butter  
 Bagels and Basil- Cream Cheese  
 Baguette and Peanut Butter  
 Chef's Omelette Station - made to  
 order with a variety of vegetable  
 selections and condiments Chilled  
 Poached Atlantic Salmon  
 Caesar Potato Salad  
 Penne Pasta Salad  
 Fresh Vegetables  
 Waffles with Warm Cherries and  
 Blueberries  
 Whipped Cream  
 Fruit Salad  
 Mixed Desserts  
 Juice  
 Coffee, Tea



## **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.