

Breakfast Menu's – Hot & Cold

Cold Breakfast #1

- Platter of baked goods
- Muffins, croissants, sconces, butter packs
 - Fruit platter
 - Mini yogurts

Cold Breakfast #2

- Platter of mixed bagels
 - Cream cheese
- Sliced tomatoes with olive oil, salt & pepper
 - Smoked salmon, red onions
 - Fruit platter

Hot Breakfast #1

- Scrambled eggs (fresh cracked eggs not liquid egg) or vegetable cheese omelettes
 - Bacon 2 per person
 - Sausages 2 per person
- Home fries, ketchup packs
 - Croissants
 - Butter packs
 - Fruit platter

Hot Breakfast #2

- Blueberry Pancakes or French toast
- Warm maple syrup & butter packs
 - Hard boiled eggs
 - Chopped strawberries,
 - Bacon 2 per person
- Sausages 2 per person
 - Home fries
 - Ketchup packs
 - Fruit platter

Sandwich lunch options

#1 - Brioche sandwiches & wraps

- Deli Meats, chicken breast, salad fillings & matching condiments
 - Kosher dills & olives
 - Carrots, celery, hummus, ranch
 - Salad options – see page 3.
 - Cubed cheese
 - Deviled eggs
 - Dessert cookies
 - Fruit tray

#2 - Crust less tea party sandwiches

- White and brown bread
- Salad option – see page 3.
 - Kosher dills & olives
- Carrots, celery, hummus, ranch
 - Cubed cheese
 - Deviled eggs
 - Dessert cookies
 - Fruit platter

#3 - Build your own sandwich.

- Brioche buns & tortilla wraps
- Fine meat tray and sliced cheese
 - Kosher dill & olives
 - Salad option – see page 3.
- Vegetable tray with Hummus & ranch dip
 - Deviled eggs
 - Dessert cookies
 - Fruit platter

#4 - Warm Subs 6"

- Spicy Jerk chicken, Chicken bacon, Pulled pork, Combo,
 - Salad option – see page 3.
 - Dessert cookies
 - Fruit platter



Hot Meals and Sides - Build your own menu.

See below list of salads, proteins, sides – email your choices from each list to get a quote.

Salads

1. Roasted root vegetable salad with Parmesan cheese & balsamic
2. Strawberry asparagus salad with goat cheese & baby spinach
3. Sundried tomato pasta salad with fresh basil
4. Couscous salad
5. Quinoa salad
6. Caesar salad – homemade croutons, fresh lemon, garlic dressing
7. Mixed bean salad
8. Roasted beet salad with goat cheese, baby greens, asparagus
9. Greek pasta salad with feta and basil
10. Asian noodle salad
11. Cucumber, radish & dill salad with lemon & olive oil
12. Greek salad classic style with feta cheese & fresh basil
13. Chefs Garden salad with fresh vegetables & dressing
14. Crisp Iceberg salad with blue cheese, tomatoes & red onions
15. Baby Arugula salad with poached pears, candied pecans & dressing
16. Island Salad - grilled pineapple, mango, grilled red onions, fresh herbs, cherry tomatoes, cucumber, fried plantains, Jerk Chicken optional
17. Coleslaw – Creamy or oil based
18. House creamy potato salad – classic or mini potato style
19. Watermelon salad with feta cheese, red onions, and lime
20. Creamy Caesar pasta salad
21. Tuna or classic macaroni salad

Proteins

1. Grilled Chicken Breasts with honey, lemon, & fresh thyme
2. Salmon Fillets with lemon & dill cream sauce
3. Creamy Garlic and Parmesan Cheese Chicken with fresh basil & tomato
4. Chicken Parmesan with panko breadcrumbs and fresh herbs
5. Asian chicken breasts with our house Asian glaze
6. Hunters Chicken with demi-glace & cremini mushrooms
7. BBQ glazed Chicken – breasts or thighs and legs
8. Creamy Pesto Chicken with baby spinach
9. Pulled pork with caramelized onions and house BBQ sauce
10. Salmon Pinwheels with wilted greens & pesto cream
11. Jerk Salmon fillets (spicy)
12. Caramelized Salmon fillets with tomato maple & herbs
13. Pork tenderloin or Chicken - creamy mushroom ragout
14. Baked Salmon fillets with sweet chili glaze & scallions
15. Meat or Vegetarian lasagnas
16. Roasted Pork loin with caramelized onions & demi
17. Pork tenderloin with apple thyme chutney, honey Dijon crust, demi
18. New Zealand Rack of lamb with herb crust and demi glace
19. Beef tenderloin
20. AAA Pulled Beef Roast with caramelized roasted garlic demi glace
21. Shrimp and jumbo scallops with garlic & herb cream & fresh parmesan
22. Vegetarian options
23. Sliders – served with creamy coleslaw, choose proteins choice,
 - Pulled Pork, Pulled Beef, Pulled Chicken, Sirloin Burgers, Caramelized salmon,Brioche buns & matching condiments
24. Meat Chili
25. Taco station – hard corn shells and soft flour shells, ground beef, pulled beef, chicken, sour cream, salsa, cheese, guacamole, diced vegetables, lettuce
26. Greek chicken with tzatziki
27. Island curry chicken with fresh thyme



Side dishes

1. Decorated cheese board – Imported & or Domestic platters or cubed cheese
2. Vegetable & dip with hummus and ranch
3. Fresh Buns/Baguette/Butter packs
4. Creamy Mac N Cheese
5. Mini New potatoes with olive oil, herbs, fresh garlic
6. Yukon gold mashed potatoes
7. Vegetable rice
8. Grilled vegetable platters with balsamic reduction served room temp.
9. Roasted root vegetables
10. Curry cauliflower bake
11. Sweet potato mash with maple
12. Asian noodles Bok choy, peppers, snow peas, sprouts, carrots, ginger house Asian sauce
13. Sweet potato & Yukon Gold Potato Hash - green onions, peppers
14. Roasted garlic PEI mash
15. Caramelized Leeks & mini potatoes
16. Twice Baked Potato served with sour cream & chives
17. Creamy Mushroom Asiago cheese rice
18. Fried rice – sesame oil, green onions, egg
19. Grilled Vegetable platters, Asparagus, zucchini, peppers, red onions
20. Roasted Creamy Cheese Cauliflower Bake
21. Caramelized roasted carrots with honey & white sesame seeds
22. Roasted beets
23. Pasta with tomato & fresh basil, fresh parmesan, or creamy Alfredo with tomato, basil
24. Grilled asparagus platter
25. Cheese tortellini with rose sauce, fresh parmesan, and mozzarella cheese bake
26. Smashed potatoes with fresh garlic and herb butter
27. Smashed Brussel sprouts with garlic and herb butter
28. Curry cabbage with fresh thyme and carrots
29. Island rice and peas



- 30. Fried plantains
- 31. Apple sage stuffing
- 32. Maple spaghetti squash

Service information

Delivery - depends on location and logistics re stairs, distance, traffic time of day.

15% service charge on final billing covers items such as - chafing dishes, chafer fuels, serving pieces, pickups, gratuity, admin, dishwashing, packaging and more.

Deposits and Cancellation policy – The non-refundable/transferrable deposit is not returned to client in the event of cancellation under any circumstances unless Grenfell Catering cancels then full deposit is returned.

Leftovers - Please provide containers for leftovers and pack them before the pickup as when the driver arrives the driver will remove all goods. Grenfell Catering will determine whether leftovers are safe and take no responsibility for the safety of food after departure.

Pickups - Pickup of goods is based on the following day/business day.
If needing same day pickup an additional charge may apply, please request upon booking

Lost equipment

Upon the loss or breakage or damage of catering wear, rentals etc. a fee of the goods may apply not greater than the average cost of the damaged/lost goods.

Deposit – non-refundable/transferrable

A non-refundable/transferrable deposit is required upon confirmation to secure your event and date, rentals, staffing etc. In event of cancellation deposit is not returned under any circumstances.

Staffing – staff is entitled to a duty meal that they may take in a container at end of shift, we always send enough for the staff as well therefore their meals do not come out of your paid goods.



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_____ Name

_____ Date