



# 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  
*\$6.95 per person*  
*\$8.50 Add Sliced Fresh Fruit*

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### Breakfast #2

Choice of Juices  
 Scrambled Eggs  
 Bacon and Sausages  
 Home Fries  
 Fresh Muffins, Cinnamon Rolls and Croissants  
 Butter & Preserves  
 Coffee or Tea  
*\$9.95 per person*

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### Breakfast #3

Choice of Juices  
 Assorted Bagels with Cream Cheese  
 Coffee or Tea  
*\$4.95 per person*  
*\$6.50 Add Sliced Fruit*

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### Breakfast #4

Choice of Juices  
 Banana Pancakes with Maple Syrup and Strawberries  
 Bacon or Sausage  
 Home Fries  
 Coffee or Tea  
 Butter  
*\$8.95 per person*



## 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 pumpernickel (2 per person)  
 Celery and carrot sticks with dipping sauce  
 Pickles and olives  
 Dessert Squares  
 Freshly brewed Colombian coffee or tea  
 \$13.95

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### 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  
 \$14.95

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### 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  
 \$15.95

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### 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  
 \$16.95



## 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  
*14.95 per person*

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### 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  
*13.95 per person*

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### 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  
*\$15.95*



**Hot Stuff #4**  
**Half Roasted Chicken**  
 Orange Glaze  
 Saffron Rice  
 or  
 Roasted Potatoes  
 Stir-fry Vegetables  
 Chefs Salad  
 Relish Tray  
 Dinner Rolls with Butter  
 \$17.95

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**Hot Stuff #5**  
**Chicken Cacciatore**  
 Baked Three Cheese Penne Pasta  
 Chefs Salad  
 Stir fry Vegetables  
 Garlic Bread or Rolls  
 Butter  
 \$16.95

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**Hot Stuff #6**  
**Pork Chops with Apple Sage Dressing**  
 Oven Roasted Potatoes  
 Fresh Vegetables  
 Chefs Garden Salad  
 Relish Tray  
 Dinner Rolls and Butter  
 \$18.95

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**Hot Stuff #7**  
**Veal Parmesan**  
 Chefs Potato of the Day  
 Fresh Vegetables  
 Chefs Garden Salad  
 Relish Tray  
 Dinner Rolls and Butter  
 \$19.95



**Hot Stuff #8**  
**Roast Turkey Dinner**  
 Roasted Turkey  
 Apple and Sage Dressing  
 Mashed Potatoes  
 Turkey Gravy  
 Cranberry Sauce  
 Vegetables  
 Maple Turnips  
 Chefs Garden Salad  
 \$17.95

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**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  
 \$16.95

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**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  
 \$26.95



**Grenfell Catering Delights**

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**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  
\$28.95

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**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  
\$ market availability

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**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  
\$26.95



### **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  
 \$28.95

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### **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  
 \$22.95

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### **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  
 \$18.95



### **Little Extras**

Flat Breads and Pita Platter with hummus \$22.99  
(serves 15 - 20 people)

Cinnamon Rolls \$2.00

Cookies \$2.00

Muffins \$2.00

Banana Bread \$2.00

Scones with jam and butter \$2.50

Soups \$2.95

Juices \$2.50

Soft Drinks \$ 1.25

Coffee, Tea \$1.25

Sparkling or Still Water \$1.25



## **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 Pumpnickel Rounds
  - Brie Cheese and Strawberries melted on Baguette Rounds
    - Prosciutto and Melon
- Mini Sushi Rolls served on Chinese Spoons

*Cold Hors d'Oeuvres range in price from  
 \$17.95 - \$21.95 per dozen*

*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

*Hot Hors d'Oeuvres range in price from  
\$17.95 - \$21.95 per dozen*

*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 PST 8% or the 5% GST. 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.