

Breakfast Menu's - Hot & Cold

Cold Breakfast #1

- Platter of baked goods
- muffins, croissants, pastries,
 - butter

Cold Breakfast #2

- Platter of mixed bagels
 - cream cheese
- sliced tomatoes with olive oil, salt & pepper
- Sliced smoked salmon (add on \$6.95 pp)

Hot Breakfast #1

- Scrambled eggs (real cracked eggs) or mini omelet bites
 - Bacon
 - Sausages
- Home fries, ketchup
 - Croissants
 - Butter

Hot Breakfast #2

- Banana Pancakes or French toast
 - Warm maple syrup
 - butter
 - Chopped strawberries,
 - Bacon,
 - Sausages
 - Home fries,
 - ketchup



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Breakfast add on goods

- Fruit platters \$3.95 pp
- Whole fruit basket \$2.50 pp
- Hardboiled eggs \$2.00 pp
- Mini Yogurts \$1.75 pp
- Build own parfaits \$5.50 pp berries, yogurt, granola
- Smoked salmon \$6.95 pp
- Biscotti \$4.00 pp
- Cubed cheese \$4.25 pp
- Atlantic Salmon_ \$15.00 pp

Beverages

Bottles of orange, fruit, apple, water \$2 pp

Chocolate and regular milk) \$2.50 pp

Coffee Tea & fixings \$3.50 pp

Sandwich lunch options

#1

Deluxe Ciabatta & brioche sandwiches or wraps
With Meat, Salads and Dairy fillings and matching condiments
Pickles & olives
Carrots Celery & dip
Sundried tomato pasta salad (other salads available)
Or
Soup of the day
Cubed cheese
Dessert platter

#2

Bagel sandwiches with cream cheese, greens, meat and dairy fillings and
matching condiments
Salad or soup options
Pickles and olives
Sliced tomato and sliced cucumber platter
Dessert platter

#3

Platters of meat and cheese with fresh breads and dips
Build your own plates or sandwich, Ciabatta and brioche buns
Fine meats and cheeses, olives, spreads, Kosher dills
Quinoa Salad or another salad option
Hummus, Artichoke & Asiago dip and crispy pita
Deviled eggs
Dessert platter

Sandwich #4

Hot or cold subs
Jerk chicken, Chicken bacon, smoked meat, turkey, medium roast beef, smoked
turkey, combos and more

Hot Meals and Sides

Build your own menu

See below list of salads, proteins, sides

(Or let us know your budget and I can let you know what it would cover)

Lunch or Dinner Menu options - Gluten free and vegetarian are available

Salads

1. Roasted root vegetable salad with Parmesan cheese & balsamic
2. Strawberry asparagus salad with goat cheese & baby spinach
3. Sundried tomato pasta salad
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, roasted peppers
9. Greek salad with feta and basil
10. Asian noodle salad with cashews
11. Cucumber, radish & dill salad with lemon & olive oil
12. Greek salad with feta cheese & fresh basil
13. Chefs Garden salad with fresh vegetables & hot house tomatoes
14. Crisp Iceberg salad with blue cheese, tomatoes & red onions
15. Baby Arugula salad with poached pears, candied pecans & dressing
16. Jerk Grilled pineapple, grilled onions, fresh herbs, cherry tomatoes, avocado, cucumber, Jerk Chicken
17. Coleslaw - Creamy or oil based
18. House potato salad with smoked paprika
19. Watermelon Watercress salad with feta cheese

Soup options - <http://www.grenfellcatering.com/pdfs/wedding-soup.pdf>

Proteins – Please choose as many proteins as you wish more available upon request

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
4. Chicken Parmesan with Japanese bread crumbs and fresh herbs
5. Asian chicken breasts with our house Asian glaze
6. Hunters Chicken with demi-glace & cremini mushrooms
7. Greek Chicken & tzatziki & pita
8. Pesto Chicken roulade with baby spinach
9. Pulled pork with caramelized onions and house BBQ sauce
10. Salmon Pinwheels with wilted greens & pesto cream
11. Jerk Pan seared salmon (spicy)
12. Caramelized Salmon fillets with tomato maple & herbs
13. Pork or Chicken with a creamy mushroom ragout with asiago cheese with wilted greens
14. Baked Salmon fillets with three tomato chutney
15. Meat or Vegetarian lasagnas
16. Roasted Pork loin with caramelized onions & demi
17. Pork tenderloin with apple thyme chutney, honey Dijon crust
18. New Zealand Rack of lamb with herb crust and demi glaze
19. AAA Sliced Beef sirloin, au jus, mushrooms & caramelized onions
20. AAA Pulled Beef Roast with roasted garlic, demi glaze
21. Shrimp and jumbo scallops with garlic béchamel sauce and oyster mushrooms
22. Vegetarian options
23. Sliders – served with creamy coleslaw, choose proteins choice
 - Pulled Pork, Pulled Beef, Roasted Pulled Chicken, Sirloin Burgers, Pulled Duck
 - Beer Battered Cod, Caramelized salmon, beer battered haddock, Brioche buns & matching condiments
24. Meat Chili
25. Hot subs – Jerk chicken, Chicken bacon, smoked meat, turkey, medium roast beef, smoked turkey and more

Side dishes

1. Decorated cheese board – Imported & or Domestic platters
2. Vegetable & dip platters
3. Fresh Buns/Baguette/Butter
4. Creamy Mac N Cheese
5. Mini New potatoes with olive oil, herbs
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 bokchoy, 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 red 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 garden carrots with honey & white sesame seeds
22. Caramelized turnip, parsnip, squash
23. Pasta with tomato & fresh basil, fresh parmesan or creamy Alfredo

Cocktail Appetizers

For cocktail appetizers please follow this link

<http://www.grenfellcatering.com/pdfs/cocktail.pdf>



Service information / Contract

Delivery \$40.00

15% service charge on final billing covers chafing dishes, chafer fuels, serving pieces, pickups

Cancellation policy – 1-week cancellation is required for events, non-refundable deposit is kept in the event of cancellation

Servers / Bartenders – uniformed

\$25 per hour min. 4 hours

If worker stay longer then agreed upon additional charges will be added following day.

Chef service

May be needed based on your event and is a set fee based on the needs of the event and if cooks are required as well as the Chef

Leftovers

Please provide containers for leftovers and pack them before the pickup as when the driver arrives the driver will remove all goods

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

Deposit – non-refundable

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

_____ Name

_____ Date