



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

*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



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

*\$45.95 per person
(minimum 75 people)*



DINNER BANQUET SELECTIONS

The Grenfell \$28.95

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

The Camelot \$26.95

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

The Cleopatra \$27.95

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 \$26.95

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

The Grayson \$27.95

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

The Amberwood \$27.95

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

The Weatherwood \$34.95

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 \$25.95

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

The Enterprise \$36.95

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)

The Bentley \$39.95

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

The Antares \$36.95

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 \$36.95

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 \$31.95

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 \$30.95

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)

The Avonlea \$41.95

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 \$4.00

California field greens \$5.95

Creamy tomato soup \$3.95

Soup of the day \$2.95

Wild mushroom soup / Cream of butternut squash soup \$5.00

Grenfell house pate & Cumberland sauce \$7.00

Caesar salad \$6.95

Individual lasagna appetizer \$6.95

Vegetarian pasta appetizer (penne pasta in a basil tomato sauce) \$6.95

Antipasto plate \$8.00

Cheese and fruit plate \$10.95

Jumbo shrimp cocktail with horseradish sauce \$11.95



THE SWEET TABLE \$10.95 per person

*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	\$100
Medium Platter	\$200
Large Platter	\$400

Market Fresh Vegetables with Fresh Herbs & Roasted Garlic Dip

Small Platter	\$50
Medium Platter	\$100
Large Platter	\$200

Variety of Seasonal Fruit On A Mirror

Small Platter	\$100
Medium Platter	\$200
Large Platter	\$400

Hummus with Pita Crisps

Small Platter	\$50
Medium Platter	\$100
Large Platter	\$200

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

Small Platter	\$50
Medium Platter	\$100
Large Platter	\$200

Chelsea Smoked Salmon Perfumed with Capers & Cream Cheese

Small Platter	\$125
Medium Platter	\$250
Large Platter	\$500

Warm Artichoke & Cheese Pâté

Assorted Flat Bread & Crackers

Small Platter	\$75
Medium Platter	\$150
Large Platter	\$300

Assorted Pâtés with Crostinis & Armenian Flat Bread

Small Platter	\$75
Medium Platter	\$150
Large Platter	\$300



ASSORTED SAVORY ITEMS

Pretzels, Potato Chips, Tortilla Chips

\$12.00 (serves 10 people)

Peanuts, Mixed Nuts

\$16.00 (serves 10 people)

Crudites and Dip

\$3.95 per person

Assorted Vegetarian Finger Sandwiches

\$9.95 per person

Assorted Finger Sandwiches

(egg, tuna and salmon served on light & dark bread)

\$8.95 per person

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 \$90

Medium Platter \$175

Large Platter \$350

Fancy Tea & Selected Pinwheel Sandwiches

Small Platter \$75

Medium Platter \$150

Large Platter \$300

Variety of Freshly Sliced Meats

Small Platter \$125

Medium Platter \$250

Large Platter \$500

Homemade Platter of Pizza

(Assortment of Cheese, Pepperoni, Vegetarian & Combination)

Small Platter (40 pieces) \$80

Medium Platter (90 pieces) \$160

Large Platter (200 pieces) \$320



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

\$19.95 per person

*** Omelette station — additional fee*

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

\$24.95 per person, Chef included



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.