



C A T E R I N G

Fun & Friends Cocktail Parties

The cocktail party

is an excellent

venue to get to

know friends,

colleagues or

clients in a

comfortable,

relaxed

atmosphere

A 2-Station Cocktail Party Suggestion

Station 1: Cold Food Station (all displayed on glass, silver or ceramic platters with floral garnish)

- ❖ jumbo poached shrimp on citrus rounds with a red onion and jalapeno dipping sauce
- ❖ winter floral crudités display with selection of gourmet dips
- ❖ festive cheese board
- ❖ classic canapes with assorted toppings ~ roast sirloin, grilled chicken, smoked turkey, smoked salmon, curried chicken salad, grilled vegetable with chevre cheese
- ❖ devilled eggs with dill and capers

Station 2: Warm Food Station (displayed in chaffing dishes)

- ❖ roasted garlic, artichoke and parmesan dip with baguette rounds
- ❖ chicken satays with a hickory BBQ dip and a lemon tahini dip

Client to heat and serve on site:

- ❖ stuffed mushroom caps with cream cheese, bacon and chives
- ❖ beef tenderloin wrapped in double smoked bacon with béarnaise
- ❖ petite quiches with fillings to include ~ dill/tomato, bacon/scallion

Price per guest: \$40 (plus taxes and delivery)

Minimum: 30 guests

Cocktail Party Menu # 1

Gourmet Sandwiches

- ❖ Cherry Tomato BLT's ~ stuffed with shredded lettuce, bacon and dollop of peppered mayo
- ❖ Grilled Egg Plant with Feta, Basil and Pine Nuts
- ❖ Mini Reubens on Petite Onion Rolls served with a side of Honey Mustard and Sauerkraut
- ❖ Caramelized Onion and Bacon Dip served with Baguette Rounds
- ❖ Winter Crudités with Dips
- ❖ International Cheese Board with Crackers and Fruit Garnish

Price per guest: \$35 (plus taxes and delivery)

Minimum: 20 guests

Festive Cocktail Party Menu # 2

Warm and Satisfying Finger Food

- ❖ Cranberry Glazed Meatballs
- ❖ Warm Artichoke and Parmesan Dip served with Baguette Rounds
- ❖ Ricotta with Pear and Pecan Crostini, Artichoke and Roasted Tomato on Crostini
- ❖ Festive French Cheese Board
- ❖ Devilled Eggs done Two Ways
- ❖ Mini Quiches in Puff Pastry ~ Bacon/Scallion, Caramelized Onion/Gorgonzola, Tomato/Dill
- ❖ Warmed Olives

Price per guest: \$32 (plus taxes and delivery)

Minimum: 20 guests

Simple Drop-Off Menus

Steel Grill Charcuterie Board

- ❖ Wasabi Devilled Eggs
- ❖ Sundried Tomato, Artichoke, Parmesan and Cream Cheese Dip ~ served warm with Baguette Rounds and Pita Chips
- ❖ Simple Winter Crudités with a Curried Mango Dip

Price per guest: \$30 (plus taxes and delivery)

Minimum: 20 guests

Jumbo Shrimp Shooters in a Rimmed Shot Glass

- ❖ Dill and Caper Devilled Eggs
- ❖ Asian Vegetable Springrolls with a Spiced Plum Sauce
- ❖ Grilled Chicken Satays with a Cranberry Glaze
- ❖ Shaved Sirloin Sliders with Horseradish Aioli and Baby Arugula

Price per guest: \$20 (plus taxes and delivery)

Minimum: 20 guests

Notes On Ordering

Add Hors d'oeuvres to any of the above for \$9.00 per person. Labour and Rentals are not included in price. Substitutions are available upon request.

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