

## Celebrate In Style Wedding Dinner Menu Options

Make your  
celebration  
complete with a  
meal to remember!

### Menu Choice #1

- ❖ Selection of Cocktail Rolls with Soft Butter
- Select one of:**
- ❖ House Garden Salad with Cucumber, Tomatoes, Peppers and Red Onion ~ Choice of Creamy Italian Dressing, Buttermilk Ranch or Balsamic
- ❖ Seasonal Home Made Soup ~ Potato Leek, Butternut Squash, Roasted Red Pepper

#### Select one of:

- ❖ Roasted Mini Potatoes with Rosemary, Sea Salt and Garlic
- ❖ Red Skinned Smashed Potatoes with Roasted Garlic
- ❖ Bow Tie Pasta with Parmesan, Butter and Parsley

#### Select one of:

- ❖ Honey Glazed Carrots
- ❖ Broccoli and Cauliflower Flowerets

#### Select one of:

- ❖ Breast of Chicken with a Cracked Black Pepper and Sea Salt Crust
- ❖ Shaved Roast Beef Au Jus accompanied with Horseradish
- ❖ Medallions of Pork Loin with a Dijon Garlic Crust

#### Select one of:

- ❖ New York Style Cheesecake with Seasonal Berries or a Caramel Fudge Drizzle
- ❖ Chocolate Brownies with Whipped Cream ~ Garnished with Raspberries
- ❖ Fresh Ground Coffee and Red Rose Tea

Price per person: \$26.00

### Menu Choice #2

#### Select one of:

- ❖ Selection of Artisan Breads: Turmeric, Beet, Basil, Cheese, Rye with a Whipped Herb Butter
- ❖ Rustic Sourdough with Parmesan Garlic Butter
- ❖ House Made Rosemary & Sea Salt Pita Chips with a Roasted Red Pepper Hummus

#### Select one of:

- ❖ Organic Floral Greens with a Julienne of Peppers & Citrus Segments with a Choice of ~ Raspberry Vinaigrette, Champagne Shallot or Lemon Honey Vinaigrette
- ❖ House Caesar Salad with Parmesans Crisps, Lemon Wedge and Fresh Cracked Pepper
- ❖ Greek Salad with Tomato, Cucumber, Olives and Feta with Oregano, Garlic Greek Dressing
- ❖ Seasonal Soup ~ Potato Bacon, Asparagus and Watercress, Creamy Leek with Stilton, Roasted Root Vegetables, Tomato Vodka ...

#### Select one of:

- ❖ Red and White Mini Roasted Potatoes with Sea Salt, Garlic and Rosemary
- ❖ Wild Mushroom Risotto Cake
- ❖ Bacon and Leek Mashed Potatoes

#### Select one of:

- ❖ Seasonal Local Vegetables with Butter and Parsley
- ❖ Matchstick Carrots with Green Beans and Thyme

#### Select one of:

- ❖ Bone in Veal Chop with a Marsala Sauce
- ❖ AAA Striploin with a Madagascar Sauce
- ❖ Stuffed Supreme of Chicken with a Tarragon Cream Sauce. Fillings to include: brie/chive, feta/spinach, roasted red pepper/chevre, sundried cherries/brie ....
- ❖ Grilled Salmon with a Tropical Salsa ~ Mango, Pineapple, Green Onion, Cilantro

#### Select one of:

- ❖ Chocolate Heaven ~ Raspberry and Chocolate Ganache Cake
- ❖ 14Karat Carrot Cake with Cinnamon Whip Cream
- ❖ Peach Cobbler
- ❖ Chocolate Towers
- ❖ Selection of Cheesecakes
- ❖ Inquire about seasonal desserts

- ❖ Kicking Horse Coffee and Selection of Teas

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### Menu Choice #3

**Select one of:**

- ❖ Selection of Artisan Breads ~ Turmeric, Beet, Basil, Cheese, Rye with a Whipped Herb Butter
- ❖ Rustic Sourdough with Parmesan Garlic Butter
- ❖ House Made Rosemary & Sea Salt Pita Chips with a Roasted Red Pepper Hummus

**Select one of:**

- ❖ Organic Floral Greens with a Julienne of Peppers & Citrus Segments with a Choice of ~ Raspberry Vinaigrette, Champagne Shallot or Lemon Honey Vinaigrette
- ❖ House Caesar Salad with Parmesans Crisps, Lemon Wedge and Fresh Cracked Pepper
- ❖ Greek Salad with Tomato, Cucumber, Olives and Feta with Oregano, Garlic Greek Dressing
- ❖ Seasonal Soup ~ Potato Bacon, Asparagus and Watercress, Creamy Leek with Stilton, Roasted Root Vegetables, Tomato Vodka ...

**Select one of:**

- ❖ Red and White Mini Roasted Potatoes with Sea Salt, Garlic and Rosemary
- ❖ Wild Mushroom Risotto Cake
- ❖ Bacon and Leek Mashed Potatoes

**Select one of:**

- ❖ Seasonal Local Vegetables with Butter and Parsley
- ❖ Matchstick Carrots with Green Beans and Thyme

### Menu Choice #3 – Cont'd

**Select one of:**

- ❖ AAA Tenderloin of Beef with a Red Wine Demi
- ❖ Mixed Grill ~ 2 Jumbo Shrimp with Tenderloin or Lobster Tail with Tenderloin

**Select one of:**

- ❖ Chocolate Heaven ~ Raspberry and Chocolate Ganache Cake
- ❖ 14Karat Carrot Cake with Cinnamon Whip Cream
- ❖ Peach Cobbler
- ❖ Chocolate Towers
- ❖ Selection of Cheesecakes
- ❖ Inquire about seasonal desserts
  
- ❖ Kicking Horse Coffee and Selection of Teas

Price per person: \$60.00

Notes:

To add a 4th course ~ ie. Soup & Salad with Dinner or Soup/Salad and Antipasti display ~ add \$5pp

Cocktail Reception prior to dinner to begin at \$8 per person

Late Night Menus to begin at \$10 per person

### Notes On Wedding Orders

All menus are priced per person. Please add HST to above amounts.

Artisan breads are hand-made and require a min order of 100 guests or more ~ otherwise, cocktail rolls are substituted

Special Dietary Needs or Restrictions can be accommodated.

### Steel Grill Catering

1647 Dundas Street  
London, ON  
N5W 3C7

thesteelgrill@rogers.com  
Tel: 519.453.8222  
fax: 519.453.7388

### Notes On Ordering

Taxes, Labour and Rentals are not included in price per person.  
A 4% service charge is applicable to items paid for by Credit Card.