



C A T E R I N G

Special Occasions Formal Dinner Settings and Weddings

Special Events in
your life deserve
special attention to
detail. Your guests
will remember
them for years to
come.

Selection 1 – Pork & Chicken Entrée **Featuring Roast Loin of Pork and Grilled Breast of Chicken**

- ❖ Cocktail Rolls with Whipped Herb Butter
- ❖ Traditional House Caesar Salad with Double Smoked Bacon and Parmesan
- ❖ Sautéed Fresh Ontario Grown Vegetables with Butter and Parsley
- ❖ Pan Roasted Mini Red Skinned Potatoes with Rosemary,
- ❖ Sea Salt and Garlic
- ❖ Grilled Breast of Chicken with Rosemary, Garlic and Lemon ~ Cooked to Order
- ❖ Roast Loin of Pork ~ Hand Carved with a Wild Mushroom Sauce & an Apple Sauce
- ❖ Dessert: Individual Grand Marnier Cheesecake with Whipped Topping and Cocoa Dust
- ❖ Coffee and Tea Service

Price per guest: \$50

Selection 2 – Beef & Chicken Entrée **Featuring Beef Strip Loin and Lemon Garlic Chicken**

- ❖ Baskets of Focaccia Breads, Pita Chips and Baguette Slices
- ❖ Black Olive Tapenade, Herb Butter, Sun dried Tomato Tapenade
- ❖ Organic Micro Greens with Champagne Vinaigrette
- ❖ Pan Roasted Mini Red Skinned Potatoes with Rosemary and Sea Salt
- ❖ Grilled Vegetable Stacked Napoleon's
- ❖ Grilled Medallions of Peppered Beef Strip Loin and Lemon Garlic Chicken Tenders with a Tarragon Demi Glaze
- ❖ Dessert: Chocolate Tower with Mango Coulis and a Trio of Berries
- ❖ Gourmet Fresh Ground Coffee and Tea Service

Price per guest: \$60

Selection 3 – Beef Tenderloin Entrée **Featuring Grilled Filet of Beef Tenderloin**

- ❖ Cocktail Rolls with Herb Butter
- ❖ Floral Greens Salad with Citrus Segments and Raspberry Vinaigrette
- ❖ French Green Beans with Thyme and Roasted Red Pepper
- ❖ Pan Roasted Mini Potatoes with Rosemary and Sea Salt
- ❖ Grilled Filet of Beef Tenderloin cooked to order, with a Madagascar Peppercorn Sauce
- ❖ and Horseradish
- ❖ Dessert: Individual White and Dark Chocolate Cheesecake with Mango Coulis Garnished w Fresh Berries
- ❖ Fresh Ground Gourmet Coffee and Tea Service

Price per guest: \$65

Selection 4 – Pork Entrée **Featuring BBQ Jerk Loin of Pork**

- ❖ Cocktail Rolls with Herb Butter
- ❖ Thai Mango Salad with Shrimp and a Coriander Rice Wine Vinaigrette
- ❖ Sautéed Fresh Garden Vegetables with Butter and Seasonings
- ❖ Flavored Basmati Rice
- ❖ BBQ Jerk Loin of Pork with Mango Chutney
- ❖ Dessert: Chocolate Truffle Tart with Triple Dipped Strawberries

Price per guest: \$35



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Selection 5 – Pork Entrée

Featuring Roast Pork Loin

- ❖ Cocktail Rolls with Herb Butter
- ❖ Wild Mushroom and Leek Soup with Double Cream
- ❖ Roast Loin of Pork with a Tarragon Cream Sauce
- ❖ Buttered Basmati Rice with Parsley and Seasonings
- ❖ Sautéed Honey Glazed Baby Carrots
- ❖ Dessert: Stacked Chocolate Tart with Whipped Cream and Fresh Strawberries
- ❖ Gourmet Fresh Ground Coffee and Tea Service

Price per guest: \$40

Selection 6 – Steak Entrée

Featuring Center Cut Strip Loin Steaks

- ❖ Warm Cocktail Rolls with Soft Butter
- ❖ Sweet Corn and Roasted Red Pepper Soup
- ❖ Grilled Dry Aged Centre Cut Strip Loin Steaks with a Tarragon Shallot Sauce
- ❖ Sautéed Match Stick Vegetables
- ❖ Pan Seared Roasted Mini Potatoes with Rosemary and Sea Salt
- ❖ Dessert: Chocolate Torte with Raspberry Coulis and a Selection of Berries
- ❖ Gourmet Fresh Ground Coffee and Tea Service

Price per guest: \$55

Selection 7 – Prime Rib of Beef Entrée

Featuring Oven Roasted Prime Rib

- ❖ Assorted Cocktail Rolls with Whipped Butter
- ❖ House Caesar Salad with Double Smoked Bacon and Parmesan
- ❖ Oven Roasted Prime Rib Au Jus with Yorkshire Pudding
- ❖ Sautéed Fresh Garden Vegetables with Butter and Seasonings
- ❖ Roasted Mini Potatoes with Rosemary and Sea Salt
- ❖ Dessert: Individual Bailey's Cheesecake with Cocoa Dusting and Whipped Cream
- ❖ Fresh Ground Gourmet Coffee and Tea Service

Price per guest: \$65

Selection 8 – Chicken Entrée

Featuring Grilled Breast of Chicken

- ❖ Floral Greens with a Julienne of Vegetables, Citrus Segments and Raspberry Vinaigrette
- ❖ Grilled Breast of Chicken in a Garlic and Rosemary Marinade
- ❖ Whipped Yukon Gold Potatoes
- ❖ Sautéed Fresh Vegetable Medley with Butter and Seasonings
- ❖ Dessert: Chocolate Tower with Mango Coulis and a Trio of Berries
- ❖ Fresh Ground Gourmet Coffee and Tea Service

Price per guest: \$30

Prosciutto Sage Wrapped Chicken with Marsalas Cream Sauce \$40

Selection 9 – Chicken Entrée

Featuring Stuffed Supreme of Chicken

- ❖ Assorted Breads and Baguette Slices with Whipped Butter
- ❖ House Caesar Salad with Double Smoked Bacon and Parmesan
- ❖ Supreme of Chicken Stuffed with Sun Dried Cherries, Chives and Brie Cheese
- ❖ Sautéed Fresh Garden Vegetables with Butter
- ❖ Pan Roasted Mini Potatoes with Rosemary and Sea Salt
- ❖ Dessert: Individual Fresh Fruit Flan with Whipped Cream
- ❖ Fresh Ground Gourmet Coffee and Tea Service

Price per guest: \$45

Minimum Order of 30 Guests for Any of Above Dinners

Steel Grill Catering

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Notes On Ordering

Pricing based on a minimum of 50 guests
Market pricing and availability may apply to some items.
A 4% service charge is applicable to items paid for by Credit Card with Amounts over \$1000.00.