



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: \$42 (+tax and delivery)



### 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
- ❖ Baby Spinach Salad with a Julienne of Red Pepper, Citrus Segments, Sugared Pecans
- ❖ with a Raspberry 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 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: \$52 (+tax and delivery)

Add an **East Coast 7oz Lobster Tail** with Drawn Butter

### 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 and
- ❖ a Selection of Berries
- ❖ Fresh Ground Gourmet Coffee and Tea Service

Price per guest: \$60 (+tax and delivery)



### 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: \$32 (+tax and delivery)

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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: \$34 (+tax and delivery)



### 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: \$45 (+tax and delivery)



### 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: \$60 (+tax and delivery)

### 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: \$24 (+tax and delivery)

Saltimbuca Chicken with Marsalas Cream Sauce \$28



### 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: \$30 (+tax and delivery)

### 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.