



THE GRANDWAY

# Holiday Menu

## Plated Meal

### Starters

(Choose 1)

#### Salads

- Mixed greens, cucumbers, grape tomatoes, dried cranberries, candied walnuts, balsamic vinaigrette
- Arugula, roasted beets, goat cheese, spiced nuts, red onion, balsamic vinaigrette
- Caesar Salad, garlic croutons, crispy bacon, parmesan cheese

OR

#### Soups

- Roasted Butternut Squash, winter spice, crème fraîche, sage
- Cream of Mushroom with truffle and parmesan cracker

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### Entrées

(Choose 1)

- Roasted Turkey Breast \$55/person + tax  
with stuffing, rosemary garlic mashed potatoes, seasonal vegetables, cranberry sauce and gravy
- Herb Roasted Salmon \$55/person + tax  
with rosemary garlic mashed potatoes, seasonal vegetables, lemon, and fresh tarragon beurre blanc
- Crusted Pork Loin \$55/person + tax  
with apple and cranberry chutney, rosemary garlic mashed potatoes, and seasonal vegetables
- Slow-Roasted Striploin \$65/person + tax  
with rosemary garlic mashed potatoes, seasonal vegetables, mini Yorkshire puddings, and merlot au jus
- Butternut Squash Gnocchi (vegetarian option) \$55/person + tax  
with caramelized onions, wilted greens, and crispy sage

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### Desserts

(Choose 1)

- Vanilla Cheesecake with a spiced apple compote
- Chocolate Cheesecake with a strawberry compote
- Warm Apple Crumble with bourbon crème anglaise
- Berry Trifle in a Jar, pastry cream, vanilla sponge cake, macerated berries

\* Coffee and tea included

*Plated service menu; Minimum 12 guests  
Gratuuity included*

# Buffet Options

## Traditional Buffet \$40/person + tax

### Soup & Salad

(Choose 2)

- Mixed greens, cucumbers, grape tomatoes, dried cranberries, candied walnuts, and balsamic vinaigrette
- Caesar Salad with garlic croutons, crispy bacon, and parmesan cheese
- Arugula, roasted beets, goat cheese, spiced nuts, red onion, and balsamic vinaigrette
- Roasted Butternut Squash Soup with winter spice, crème fraîche, and sage
- Cream of Mushroom Soup with truffle and parmesan cracker

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### Mains

(Choose 2)

- Slow Roasted Turkey Breast and Thigh with stuffing, cranberry and gravy
- Herb Roasted Salmon with lemon and fresh tarragon beurre blanc
- Slow Roasted Beef Striploin with merlot au jus and caramelized onions
- Crusted Pork Loin with local mustard and honey with an apple and cranberry chutney
- Butternut Squash Gnocchi with caramelized onions, wilted greens, grated parmesan and crispy sage
- Pasta Arrabiata with tomato, zucchini, roasted red pepper, chili and feta cheese

Choose 1 side:

- Roasted Root Vegetables
- Garlic Butter Green Beans
- Brussel Sprouts with bacon and sherry
- Broccoli and Cauliflower with cheddar sauce
- Roasted Garlic Mashed Potatoes
- Herb Roasted Mini Potatoes
- Lemon and Shallot Scented Rice

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### Desserts

(Choose 1)

- Vanilla Cheesecake with a spiced apple compote
- Chocolate Cheesecake with a strawberry compote
- Warm Apple Crumble with bourbon crème anglaise
- Sticky Toffee Pudding with vanilla custard

*\* Coffee and tea included*

*\*\* Minimum 12 guests; Gratuity included*

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## The Grand Buffet \$50/person + tax

Too hard to choose? Increase your selections from the menu above to:

- Choose 3 Soups and/or Salads
- Choose 3 Mains (2 proteins and 1 vegetarian)
- Choose 2 Desserts

*\*\* Minimum 20 guests; Gratuity included*



*Add a little extra...*

## Additional Menu Options

Sparkling Wine Toast \$6.50/person + tax

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Canapés \$40/dozen + tax

- Mushroom Crostini with roasted garlic and truffle
- Smoked Salmon with herbed cream cheese on toasted bagel
- Tomato Bruschetta with basil and feta
- Brie and Cranberry in phyllo pastry
- Mini Spring Rolls with a sweet chili sauce
- Braised Meatballs in a local honey and garlic glaze
- Classic Jumbo Cocktail Shrimp with marie-rose sauce

**Contact an Event Coordinator today to reserve your date!**

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