

Holiday Menu

Traditional Buffet \$45/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

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 2 sides:

- 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

Chef's Carving Station add an extra \$5/person

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

The Grand Buffet \$55/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

Chef's Carving Station add an extra \$5/person

Plated options are available upon request.

Add a little extra...

Sparkling Wine Toast \$6.50/person + tax

Canapés (prices are per dozen)

- *Mini Spring Rolls with a sweet chili sauce* - **\$35**
- *Mushroom Crostini with roasted garlic and truffle* - **\$45**
- *Tomato Bruschetta with basil and feta* - **\$45**
- *Brie and Cranberry in phyllo pastry* - **\$45**
- *Smoked Salmon with herbed cream cheese on toasted bagel* - **\$55**
- *Braised Meatballs in a local honey and garlic glaze* - **\$55**

Room Rental Fees

River Room (40 people max) - \$500

Half GrandWay Hall (100-130 people max) - \$750

Full GrandWay Hall (220 people max) - \$1000

*Room capacity depends on room configuration.

Contact an Event Coordinator today to reserve your date!

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