






# Holiday Menu




## Traditional Buffet \$49/person + tax

### Soups & Salads (Choose 2)




#### Soups

- Butternut squash soup with coconut cream  
- Cream of mushroom soup with truffle and parmesan cracker 
- Roasted leek and potato soup with chives  















#### Salads

- Heritage mixed greens, cherry tomatoes, dried cranberries, English cucumber, and apple chips, served with maple balsamic vinaigrette.  
- Caesar salad with garlic croutons, crispy bacon, and parmesan cheese.
- Orzo, cherry tomatoes, bell peppers, Kalamata olives, red onion, and feta, tossed in Greek dressing. 

### Mains (Choose 2)








- Slow roasted turkey breast and thigh with stuffing, cranberry, and gravy
- Herb roasted salmon with lemon and fresh tarragon beurre blanc
- Carved roasted beef striploin with merlot au jus and caramelized onions 
- Lemon honey chicken with rosemary and tarragon gravy
- Baked gnocchi with pesto parmesan béchamel 
- Pasta aglio with garlic confit, roasted tomato, white wine, chili flakes, and parmesan 

#### Choose 2 sides:

- Roasted root vegetables  
- Garlic butter green beans  
- Crispy brussels with lardons 
- Broccoli and cauliflower gratin 
- Garlic parmesan mashed potatoes  
- Sweet potato casserole marshmallow topping (optional) 
- Herb butter roasted mini potatoes  
- Herbed seasonal rice   

### Desserts (Choose 1)

\* Coffee and tea included. Minimum 12 guests.

- New York cheesecake with poached pears 
- Triple chocolate cheesecake with dulce de leche 
- Warm apple crumble with bourbon crème anglaise 
- Sticky toffee pudding with vanilla custard 
- Classic bread pudding with coffee vanilla syrup 
- Golden Maple Fruit Cup  

If you choose to bring your own dessert, there is a charge of \$1.50 per person for service.

## The Grand Buffet \$59/person + tax

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

Minimum 20 guests.

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

# Add a little extra...

## Canapés (prices are per dozen)

- Mini spring rolls with a sweet chili sauce (Can be vegetarian) - **\$35**
- Roasted tomato and burrata crostini - **\$35** 🌿
- Braised meatballs in a roasted garlic and honey glaze - **\$40** 🌿
- Chicken satays with a sesame ginger sauce - **\$45** 🌿
- Brie and prosciutto crostini with fig jam - **\$45**
- Smoked salmon with lemon dill cream on a potato latkes- **\$50** 🌿
- Seared scallops wrapped in bacon – **\$55** 🌿

Sparkling Wine Toast **\$6.50/person + tax**

Wine on Tables **\$40/bottle + tax**

Pre-Packaged GrandWay Cookies **\$3.50/person + tax**

Hot Chocolate Bar with Festive Toppings **\$4.50/person + tax**

A selection of shaved chocolate, crushed candy canes, and whipped cream.

Option to 'spike it' at the bar with a ½ ounce shot of choice - **ADD \$4.00/item**

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## Room Rental Fees

**River Room** (48 people max) - \$500

**Half GrandWay Hall** (64-80 people max) - \$750

**Full GrandWay Hall** (224 people max) - \$1000

\*Room capacity depends on room configuration.

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

bookings@thegrandway.com | 519-846-5455

**thegrandway.com**

