



THE GRANDWAY

Holiday Menu

2025

Traditional Buffet \$54/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 🌱 🍌
- Tomato bisque 🍌

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. 🍌
- Harvest crunch Salad with arugula, feta, pomegranate, diced apple, pumpkin seeds, and avocado with apple vinaigrette. 🌱 🍌
- 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 🍌 🌱
- Macaroni and cheese 🍌
- 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 \$64/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

🌱 = Gluten-free

🍌 = Vegan

🍌 = Vegetarian

Plated options are available upon request.

Add a little extra...

Canapés (prices are per dozen)

- Crispy spring rolls with a sweet chili sauce (Can be vegetarian) - **\$37**
- Confit tomato and burrata crostini - **\$47** 🌿
- Braised meatballs in a house honey and garlic glaze - **\$57** 🌿
- Chicken satays with a garlic soy sauce - **\$57** 🌿
- Brie cheese and fig crostini - **\$57**
- Smoked salmon latkes with dill cream cheese - **\$57** 🌿
- Bacon wrapped scallops – **\$57** 🌿

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

Wine on Tables **\$45/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**

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.



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