

Traditional Buffet

\$54/person + tax

## Soups & Salads (Choose 2)

#### Soups

- Butternut squash soup with coconut cream  $\mbox{\em \&}\ \ \mbox{\em } \mbox{\em }$
- Cream of mushroom soup with truffle and parmesan cracker  $\beta$
- 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.  $\& \mathcal{Q}$
- Caesar salad with garlic croutons, crispy bacon, and parmesan cheese.  ${\mathscr S}$
- Harvest crunch Salad with arugula, feta, pomegranate, diced apple, pumpkin seeds, and avocado with apple vinaigrette.  $\mbox{\@model{}\$
- ullet Orzo, cherry tomatoes, bell peppers, Kalamata olives, red onion, and feta, tossed in Greek dressing. eta

### 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 🔌
- ullet Pasta aglio with garlic confit, roasted tomato, white wine, chili flakes, and parmesan eta

### Choose 2 sides:

- Garlic butter green beans
- Macaroni and cheese №
- Broccoli and cauliflower gratin  $\mathcal{P}$
- Garlic parmesan mashed potatoes 🐉 🖋
- Sweet potato casserole marshmallow topping (optional)
- Herb butter roasted mini potatoes 🖁 🖋

## Desserts (Choose 1)

\* Coffee and tea included.Minimum 12 guests.

- New York cheesecake with poached pears \( \sigma^2 \)
- 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 🔗

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

Add a litte extra...

# Canapés (prices are per dozen)

- Crispy spring rolls with a sweet chili sauce (Can be vegetarian) \$37
- Confit tomato and burrata crostini **\$47**  $\beta$
- 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** ¾

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  $\frac{1}{2}$  ounce shot of choice - **ADD \$4.00**/item

Room Pental 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.











# RESERVE WINE LIST

# BEACH GLASS TRIO

Beach Glass White A blend of Riesling & Chardonnay	\$50
Beach Glass Rose 100% Cabernet Franc	\$50
Beach Glass Red A medium-bodied blend of Cabernet Franc & Merlot	\$50
WHITE	
Barrel Chardonnay Smooth & buttery barrel flavours	\$65
<b>RED</b> The Hawk's Flight Reserve	
Petite Pearl Marquette Smooth & approachable with a clean, elegant finish	\$60
Cabernet Sauvignon Raspberry & caramel with smooth, integrated tannins	\$70
Meritage A medium to full bodied blend of Cabernet Sauvignon, Franc & Merlot	\$85
SPARKLING	
Sparkling Riesling  100% Riesling - pairs with starters, seafood, meats & cheeses	\$65

All prices do not include tax.