



The Grand Experience Sample Menu

Enjoy a full day of food and beverage services provided by our professional catering team.
*Many menu items can be adapted to accommodate vegetarian, vegan or gluten-free diets.
Menu prepared with ingredients inspired by the season.*

Hot and cold hors d'oeuvres *(choose 4)*

- Chicken satay with Thai sauce
- Portobello phyllo bites
- Chilled shrimp
- Smoked salmon & dill cream crostini
- Spinach and feta petite quiche
- Bacon and cheddar petite quiche
- Mushroom crostini
- Bacon wrapped apricots

Appetizer

- The Grand salad; *A light and colourful seasonal salad served with a house made balsamic vinaigrette dressing*
- Goat cheese mix green salad; *Orange segments, cranberries, goat cheese, and lime vinaigrette dressing*
- Spinach salad; *Baby spinach blue cheese, walnuts, and apricots*
- Hearty vegetable soup
- Seasonal vegetable soup in a tomato broth
- Cream of leek & potato soup
- Butternut squash soup

Entrée

- AAA Canadian roast beef
- Ontario maple chicken breast stuffed with blend of garlic, cream cheese & mushrooms
- Slow roasted loin of pork served with a white wine cream sauce
- Citrus poached salmon fillet
- Individual harvest vegetable strudel
- Portobello mushroom cap, with a 3 cheese and pepper stuffing
- Eggplant manicotti

All served with cream mashed potato & a medley of seasonal vegetables

Dessert

- Fresh cream filled profiteroles with chocolate ganache
- New York cheesecake with a seasonal berry coulis
- Chocolate mousse with fresh cream and raspberries
- Vanilla bean cream brulee
- Mango sorbet

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