

GRUMANS

CATERING AND DELICATESSEN

CUSTOM BUFFET MENU

Menu Includes Your Choice:

1 Entrée - 1 Salad - 2 Side Dishes - 2 Desserts

~ minimum 12 people ~

ENTRÉES – choice of one

SLOW OVEN ROASTED BEEF BRISKET - \$28

*caramelized onion jus
6oz serving*

ROASTED QUARTER CHICKEN - \$28

maple ancho bbq or lemon herb

BAKED LEMON DILL SALMON - \$30

6oz serving

additional entree options available on request



SALADS – choice of one

GRUMANS HOUSE SALAD

*pumpkin seeds, dried cranberries, crumbled chevre,
honey balsamic vinaigrette*

SPINACH SALAD

chopped egg, crumbled bacon, sliced mushrooms, honey dijon vinaigrette

SESAME CRUNCH SALAD

edamame beans, crispy wonton strips, toasted sesame dressing

MEDITERRANEAN QUINOA SALAD

grilled vegetables, lemon and herbs



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SIDES – choice of two

STUFFED BAKED POTATOES

caramelized onion, portobello mushroom, bacon, applewood cheddar

HERB ROASTED POTATOES

RICE PILAF

MAC'N CHEESE

cavatappi noodles, mornay sauce, cherry tomatoes & toasted bread crumb topping

CAULIFLOWER AU GRATIN

velvety cheese sauce, garlic breadcrumb crust

GREEN BEAN CASSEROLE

mushroom cream sauce, almond crumb topping

HONEY GLAZED CARROTS

fresh dill

GRILLED VEGETABLES

sweet peppers, zucchini, red onion



DESSERTS – choice of two

ASSORTED FINGERSWEETS

cheesecake, carrot cake, flourless chocolate cake

APPLE CRANBERRY CRUMBLE

tart fruit, sweet oatmeal crumble

RUGELACH

cream cheese sugar cookie with cinnamon, pecan and apricot filling

COCONUT MACAROONS

gluten-free

Vegetarian and allergy options available on request

**For bookings, please contact our events team at
403.261.9003 ext 7 or events@grumans.ca**