

• Cookie's Grill Catering •

Mains

AAA Angus Roast Beef

AAA Angus Reserve Canadian Beef, tender slow roasted, seasoned with rosemary dijon spice rub, served with horseradish and rich roast beef pan gravy.

AAA Prime Rib

AAA Canadian Prime Rib, tender slow roasted, rosemary dijon spice rub, jus.

(Additional charge at current market price)

Maple Glazed Ham

Fresh smoked festive ham, baked with a rich maple dijon glaze.



Chicken Champigon

Local boneless oven roasted chicken breast, rosemary mushroom cream sauce.

Stuffed Chicken Marsala

Local boneless chicken breast stuffed with sun-dried tomato, provolone, mozzarella and asiago cheese, served with rich mushroom marsala sauce.

Oven Roasted Turkey

Fresh oven roasted turkey, served with herb stuffing and rich turkey pan gravy.

BBQ Chicken

Fresh local bone-in chicken pieces, roasted and basted with smoky BBQ sauce.



Lasagna al Forno

Al dente Mafalda, rich Bolognese sauce topped with mozzarella and asiago cheeses, baked until bubbly and golden.

Ultimate Mac and Cheese

Our homemade 6 cheese sauce, with a hint of chipotle, cavatappi, baked until bubbly and golden.



Vegan/Vegetarian

Roasted Vegetable Ragout

A blend of roasted root vegetables, zucchini, spinach, mushrooms, and sweet potatoes simmered in a rich red wine tomato sauce.

Vegetable Lasagna

A medley of fresh vegetables simmered in our rich homemade marinara sauce, al dente Mafalda pasta, mozzarella, and asiago cheeses, baked until bubbly and golden.

Sweet Potato Chickpea Coconut Curry

Sweet potato, tender chickpeas, tomato, spinach, and zucchini simmered in a rich coconut curry.



Accompaniments

Rice Pilaf

Brown rice, sautéed vegetables and a hint of curry.

Seasonal Roasted Vegetables

A medley of seasonal vegetables, roasted with herbs.

Oven Roasted Creamer Potatoes

Mini creamer potatoes, olive oil, herbs and seasonings.

Creamy Mashed Potato

Smooth and creamy, classic mashed potatoes.

Roasted Garlic Mashed Potato

Our classic mashed potato, roasted garlic.

Scalloped Potato

Slices of potato, in a rich cream sauce and baked until bubbly and golden.



Specialty Trays

Fresh Seasonal Fruit Platter

Fresh in season fruit.

Fresh Vegetable Platter

Fresh in season vegetables, served with buttermilk ranch for dipping.

Assorted Pickle Display

Assorted pickles, vegetables, sweet pickles and more.

Domestic Cheese and Cracker

Fresh local domestic cheeses, assorted crackers.

Charcuterie Platter

*An assortment of dry cured meats, sausage, olives, nuts, dried/fresh fruits, crackers.
(Additional charge per person)*



Fresh Garden Salads

Mixed Greens

Fresh heritage lettuce blend, carrots, red cabbage, tomato, cucumber, and dried cranberries.

Caesar Salad

Crisp romaine lettuce, tossed with our creamy asiago caesar dressing, homemade croutons, and fresh asiago cheese.

Greek Pasta Salad

Tender rotini pasta, sweet bell peppers, grape tomato, sweet red onion, cucumber, black olives, and feta cheese marinated in our greek dressing.

Broccoli Salad

Broccoli florets, chopped bacon, sweet red onion, sunflower seeds and dried cranberries tossed in our creamy homemade dressing.

Strawberry Pecan Salad

Tender spinach, fresh strawberries, toasted pecans, crumbled feta, sweet sesame and poppyseed dressing



Dessert Table

Pie Bar

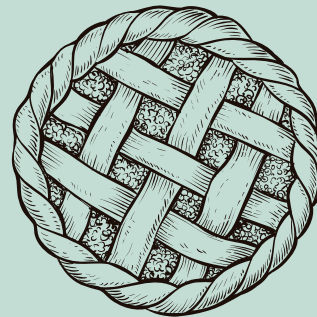
Seasonal assorted in house baked pies.

Assortment of Squares, Brownies, and Cakes

An assortment of traditional squares, brownies, and cakes.

Mini Cheesecake Variety

An assortment of mini cheesecake, bite sized and delicious.



Included

Fresh Buns and Butter

Tea and Coffee Station

Fresh hot coffee, with assorted tea selections.

Extras

Celebration Punch 3.00 Per Guest

Place Setting Include 5.00 Per Guest

Dinner plate, side plate, flatware, water goblet, wine glass and coffee mug.

Prices

One Main 30.95

Includes one main, two accompaniments, two specialty trays, three fresh garden salads, one dessert with tea and coffee.

Two Mains 32.95

Includes two mains, two accompaniments, two specialty trays, three fresh garden salads, one dessert with tea and coffee.

Three Mains 34.95

Includes three mains, two accompaniments, two specialty trays, three fresh garden salads, one dessert with tea and coffee.