

# Hot and Cold Hors D'oeuvres

## Reception Hot and Cold Hors D'oeuvres

Jumbo Digby Scallops Wrapped in Bacon 22.89

Mexican Flautas 20.69  
*Served with Sour Cream and Salsa*

Veggie Spring Rolls 18.89  
Served with plum sauce

Jumbo Coconut Shrimp 22.89  
*Served with Thai Sweet Chili Sauce*

Barbeque Mesquite Chicken Wings 15.95

Assorted Petite Quiche 28.89

Chicken Satays in Thai Peanut Sauce 28.89

Beef Tenderloin Satays in Honey Garlic Sauce 36.49

Curry Pineapple Cocktail Meatballs 12.79

Mini Steakhouse Burger 37.29

Mini Shrimp and Scallop Skewers in Maple Curry Cream Sauce 37.69

Mini Atlantic Salmon Skewer in a Citrus Ginger Sauce 21.69

Smoked Atlantic Salmon Pinwheels with cream cheese 32.29

Cherry Tomatoes Stuffed with Herbed Cream Cheese 21.60

Cucumber Cups Topped with Lobster and Dill 39.89

Assorted Mini Pita Pockets 25.39  
*Chicken Salad, Taco Beef, Shrimp/Dill*

Mini Feta Bruschetta 14.49

*All items are priced per dozen. The minimum order per item is 2 dozen.  
We recommend between 4 – 6 pieces per person for pre-meal reception and 10-12 per person for  
reception during regular mealtime.*

All Prices are subject to 13% tax and 15 % gratuity

# Lunch Menu

## Plated Lunch

Choose one option for each course.

Prices Per Person. Minimum 15 people

Available for events before 4pm.

### Appetizer

Fish Chowder

Caesar Salad

Classic Spinach Salad

### Entrée

Chicken Cordon Bleu

*served with steamed vegetables*

Almond Crusted Haddock

*Served with Steamed Vegetables*

½lb Original Steakhouse Burger

### Side Options

Red Skinned Mashed Potatoes

Wild Rice

Grannan's Famous Taters

Add Gravy to Taters for \$1.50 per person

### Dessert

Cheese Cake

*Chocolate Strawberry, or Caramel*

Apple Crisp

Ice Cream Crepe

*With Chocolate Strawberry, or Caramel*

Coffee and Tea

**16.29 / person**

*All Prices are subject to  
13% tax and 15 % gratuity*

## Lunch Buffets

Minimum 30 people. Available only Before 4pm.

### Italian Style

Tuscan Broccoli Salad

Penne Primavera – *A medley of Vegetables in a grilled chicken and zesty tomato sauce.*

Caesar Salad

Fresh Baked Multigrain Bread

Assorted Squares and Sweets.

18.95/person

### Grannan's Seafood

Broiled Atlantic Salmon *with a White Wine Dill Sauce,*

*Wild rice and a Medely of Vegetables,*

Fresh Baked Multigrain Bread

Potato Salad

Spring Mix salad

Assorted Squares and Sweets

20.95 / person

### Mexican Fajita Party

*Margarita Spanish Onions, green peppers, warm flour tortillas and mounds of condiments including crispy shredded*

*lettuce, sour cream, fresh guacamole, monetary jack*

*cheese and sante fe beans*

Assorted Squares and Sweets

16.95 /person

### The Working Lunch:

*All prices are Per Person. Minimum 12 people*

### Prepared Sandwich Trays

Lobster Roll, Ham and Cheese Kaisers, Tuna salad, Egg Salad and Roast Beef Served and Crisp Vegetables.

### Add to your Lunch!

Chef's Soup Creation .....	3.89
Grannan's Fish Chowder .....	4.95
Garden Fresh Salad .....,	3.95
Caesar Salad .....	4.95
Assorted Sweets .....	4.95
Cheesecake.....	4.99

*Coffee included in all plated and buffet options.*

*Add 1.50 per person ( bottled water, pepsi, diet pepsi, & 7up)*

# On Display Reception Additions

*Creative Ideas to Add Some Extra Wow to Your Event.  
Each Tray is Beautifully Displayed and Guaranteed to Impress.*

## *Jumbo Shrimp Pyramid*

*An impressive, towering Large Shrimp Pyramid  
imaginatively garnished. Guaranteed to please the crowd. ( 100pce ) 224.89*

## *Imported and Domestic Cheese Tray*

*Chef's Selection of Imported and Domestic Cheese decorated with  
grapes, fresh strawberries and lots of crackers. Minimum 30 people. 4.49/person*

## *Veggie Tray*

*Fresh Veggies and Dip limited only by your imagination.  
Creamy Dip for you to enjoy. Minimum 25 people. 3.29/person*

## *Dessert Tray*

*An Assortment of Squares and cakes to take care of  
that sweet tooth. Minimum 25 people. 3.19/person*

## *Chocolate Dipped Strawberry Tree*

*Luscious Strawberries dipped in white and dark  
Chocolate mounted on a Pineapple base. ( 100pce ) 179.69 ea*

## *Smoked Atlantic Salmon Platter*

*Assorted Hot and Cold Smoked Salmon with Red Onions, Capers,  
Cream Chees and Crustini Rounds. Minimum 25 people. 4.29/ person*

## *Fresh Fruit Tray*

*An assortment of seasonal fresh fruit with honey  
yogurt sauce provided for Dipping. Healthy and Sweet.*

*Minimum 30 people. 4.49/person*

## *Spinach and Artichoke Dip*

*Served with Warm Parmesan Pita Chips. Minimum 10 people. 2.29/ person*

## *Lobster Dip*

*Served with Warm Parmesan Pita Chips. Minimum 10 people. 6.29/ person*

## *Cheesecake Stuffed Strawberries*

*Fresh Strawberries stuffed with cream cheese and dipped in chocolate  
and imaginatively displays by or chef. 5.99/ person*

*All Prices are subject to 13% tax and 15 % gratuity*

# Breakfast

## *Continental Breakfast*

Minimum 25 people.

*Assorted muffins, Croissants, Danishes, Texas Toast, Jams, Fruit Coffee, Tea and Juice*  
9.89 / person

## *Buffet Breakfast*

Minimum 30 people.

Scrambled Eggs, Canadian Bacon, Sausage, Home fries,  
Assorted seasonal Fresh fruit and texas toast. Coffee and Tea.  
13.95 / person

## *Breakfast Additons!*

Assorted Strawberry and Blueberry Pancakes with Canadian Maple Syrup add 1.79 per person

Chocolate Dipped Strawberry Tree. (100pce) 179.69

Whole Carved Honey Glazed Ham (Carved by the Chef) add 2.89 /person

Muffins, bagels and Danishes add 2.19 /person

All Prices are subject to 13% tax and 15 % gratuity



# Buffet Dinner

## Buffet I

Minimum of 30 people

### All Buffet choices Include:

Freshly Baked Multigrain Bread

Italian Pasta Salad

Build Your Own Caesar Salad

New Brunswick Potato Salad

Steamed Vegetables

Assorted Squares and Sweets

Coffee and Assorted Teas

### Entrée Choices

Choose One Entrée \$35.49

Choose Two Entrees \$38.69

Choose Three Entrees \$41.79

Chef Carved Prime Rib

Maple Ginger Salmon

Chicken Cordon Bleu

Marsalla Chicken

Atlantic Seafood Casserole

### Side Options

#### Choose one for each Entree

Garlic Mashed Potatoes

Rosemary and Garlic Roasted New Potatoes

Wild Rice

All Prices are subject to  
13% tax and 15 % gratuity

## Buffet II

### Pasta Party!

An assortment of fresh ingredients sautéed before  
your eyes and tossed with your choice of two  
different pastas.

Caesar Salad

Three Sisters Salad

Fresh Pannini Bread with butter

Assorted squares and sweets

18.95/person

## Buffet III

### Mexican Mixer!

Nacho chips and homemade salsa

Chicken wings

*baked in our unique Mexi's sauce*

Flautas,

Spring Rolls

Mexican Salad

with Homeade Californian Ranch Dressing,

Assorted squares and sweets.

17.95/person

*We love making custom  
menus for our clients!*

*If you don't see what you  
are looking for, just ask  
and we will make it happen!*

# *Dinner A La Carte*

*Please Choose One Item from each  
of the following categories for your group.*

## *Appetizer*

Tomato and Roasted Red Pepper Bisque  
Steamed Mussels with Garlic Butter  
Strawberry Spinach Salad  
Smoked Salmon with Red Onions, Capers and Philadelphia Cream Cheese

## *Entrée*

*All Entrees are accompanied by Steamed Vegetables*

Char-crusted 10 oz Sterling Silver Strip Loin  
1 1/4 lb Lobster Dinner  
Southwest Blackened Salmon  
12oz Prime Rib With a Red Current Peppercorn Sauce

## *Side Options*

Wild Rice  
Garlic Red Skinned Mashed Potatoes  
Rosemary Garlic Roasted New Potatoes  
Baked Potatoe with Sour Cream

## *Dessert*

Chocolate Lava Cake  
Maple Avalanche Cake

**\$37.79 /person**

All Prices are subject to 13% tax and 15 % gratuity

## Dinner A L Carte II

Please Choose One Item from each  
of the following categories for your group.

### *Appetizers*

Caesar Salad

Clam Chowder

Three Sisters Salad  
*with Poppyseed Dressing*

Shrimp Cocktail

*combination of jumbo and baby shrimp*

### *Entrees*

*All Entrees are complemented  
by Steamed Vegetables*

Chicken Cordon Bleu

Haddock Rockefeller  
*with creamy cheese sauce*

Prime Rib Tips

*with mushroom and onion peppercorn gravy*

Chicken Parmesan

### *Side Options*

Wild Rice

Garlic Red Skinned Mashed Potatoes

Rosemary Garlic Roasted New Potatoes

Baked Potato with Sour Cream

Penne Alfredo

### *Desserts*

NY Style Cheesecake  
*with chocolate, raspberry, or caramel  
and whipped cream*

Apple Crisp

Coffee and Tea Service

**26.95 /person**

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## Prepared Hors D'oeuvre Parties

### Passed Hors D'oeuvre Party

Minimum 50 people

#### *Passed Items*

Bay of Fundy Lobster Dip  
Pineapple Curry Meatballs  
Bruschetta on Garlic Toast Rounds  
Teriyaki Beef Skewers  
Digby Scallops Wrapped in Bacon

#### *Display Items*

Shrimp Pyramid Centerpieces  
Chocolate Dipped Strawberries  
Harvest Vegetable Platters

12 pcs /person

26.22 /person

7 pcs /person

13.89 /person

*To Add Bar Services Please Check Our  
Rentals and Bar Pricing Section.*

*We can also Create a Custom  
Party for you!*

### The Perfect Party

Minimum 50 people

#### *Passed Items*

Mini Spring Rolls with Plum Sauce  
Meatballs in Pineapple Curry Sauce  
Jumbo Coconut Shrimp  
Beef Tenderloin Satays in Honey Garlic Sauce  
Assorted Mini Pita Pockets  
Bruschetta on Mini Garlic Baguettes  
Jumbo Digby Scallops Wrapped in Bacon  
Roast Beef on Rye Points  
Mini Shrimp and Scallops Skewers  
*in Maple Curry Cream Sauce.*

**9 pieces per person for Passed Hors D'oeuvres**

#### *Display Items*

Gulf Shrimp Pyramids  
Strawberry Trees  
Harvest Vegetable Platters  
Cheese Trays  
Spinach Dips

Coffee/Tea Station  
Punch Station

**34.37 /person**

*We recommend between 4 – 6 pieces per person for pre-meal reception and 10-12 per person for reception during regular mealtime.*

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# Rentals & Bar Pricing

## Rental Fees

We will provide at no charge all the dishes, glassware, flatware and serving trays for all products we serve. If you need more supplies, we will be pleased to offer them to you at the following rates:

- Table Cloths - \$8
- Chafing Dish - \$15
- Heat lamp - \$15
- Serving Tray - \$3
- Propane BBQ - \$100
- Dinner Plate - \$1
- Side Plate - \$1
- Dessert Plate - \$1
- Wine Glass - \$1
- Beer Glass - \$1
- Rocks Glass - \$1
- Water Glass - \$1
- Champagne Flute - \$1
- Dinner Knife - \$.50
- Dinner Fork - \$.50
- Soup Spoon - \$.50
- Teaspoon - \$.50
- Coffee Cup - \$1

Catering Set Up /Delivery Charge is \$50

## Catering Cash Bar Pricing

All Cash Bar Prices include HST

### Wine By The Glass

- Mission Hill Chardonnay 5.75
  - Jackson Triggs Cabernet Sauvignon 5.75
- \*Please ask about full bottle wine service\*

### Domestic Beer

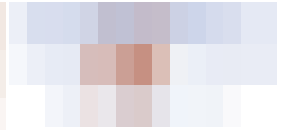
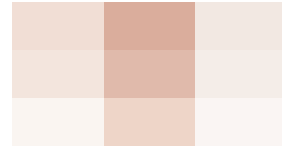
- Keith's 4.75
  - Moosehead Ale 4.75
  - Coors Light 4.75
- \*Additional varieties available\*

### Catering Bar Set Up Fee is \$100

based on 4 hours of service time.  
Additional hours at 15/hour.

### Room Rentals

Grannan's Offers In House Caterings at all of their Establishments at No additional Cost.  
Ask Us if any of our Restaurants will accommodate your Party!  
We are also a Choice Cater at the **Lily Lake Pavilion** as Well As the **Chinese Commerce Center**.  
Please Ask Us about Rates and Contact information for these and other Venues.



## *Contact Us*

We welcome you to contact us with any questions or concerns regarding your event. Our goal is to make your event successful and stress free.

If we don't offer what you are looking for...  
we also will customize a menu suited to your needs.

*Phone: 506 - 648 - 2323*

*Email: [grangrp@nbnet.nb.ca](mailto:grangrp@nbnet.nb.ca)*

Please view our catering menu online at:

*[www.grannanhospitalitygroup.com](http://www.grannanhospitalitygroup.com)*