



The Lion & Rose

CATERING MENU 40+ GUESTS

HOT HORS D'OEUVRES

WHISKEY STEAK & MUSHROOM SKEWER

TENDER STEAK AND MUSHROOMS SERVED ON A SKEWER WITH A JAMESON WHISKEY GLAZE \$3.50 PER PIECE

CAPRESE SKEWERS

A BITE OF MOZZARELLA & A CHERRY TOMATO TOPPED WITH TANGY BASIL & BALSAMIC REDUCTION \$2.25

QUESADILLA STATION

QUESADILLA SERVED WITH CHOICE OF BEEF, CHICKEN, CHEESE OR TRIO. SERVED WITH SOUR CREAM, SALSA AND GREEN ONIONS \$7.00 PER QUESADILLA (CUT IN 4 PIECES)

SALMON MOUSSE CUCUMBER

SLICED CUCUMBER TOPPED WITH A SALMON CREAM CHEESE MOUSSE GARNISHED WITH RED ONION & CAPPERS \$2.50 PER PIECE

JALAPENO MINT CROSTINI

A GOAT CHEESE CROSTINI TOPPED WITH APPLEWOOD SMOKED BACON, ROMA TOMATO JALAPENO MINT JELLY. \$2.75 PER PIECE

TENDERLOIN CROSTINI

**BEEF TENDERLOIN ON A CROSTINI, SERVED WITH A PORT WINE DEMI-GLAZE AND BLEU CHEESE CRUMBLES
\$3.50 PER PIECE**

SWEDISH MEATBALLS

**TENDER BEEF AND PORK MEATBALLS SERVED WITH A TRADITIONAL GRAVY
\$2.75 PER PIECE**

CHICKEN CORDON BLEU BITES

**DELICIOUS CHICKEN BITES, LIGHTLY BREADED AND STUFFED WITH CREAMY SWISS CHEESE AND CANADIAN STYLE HAM
\$2.25 PER PIECE**

DIABLO CHICKEN

**TENDER CHICKEN WRAPPED IN APPLEWOOD SMOKED BACON WITH A FRESH JALAPEÑO KICK
\$2.75 PER PIECE**



HOT HORS D'OEUVRES

DIABLO CHICKEN

TENDER CHICKEN WRAPPED IN APPLEWOOD SMOKED BACON
WITH A FRESH JALAPENO KICK \$2.75 PER PIECE

DIABLO SHRIMP

SHRIMP WRAPPED IN APPLEWOOD SMOKED BACON WITH
A FRESH JALAPENO KICK \$3.50 PER PIECE

COLD HORS D'OEUVRES

CHEESE & CRACKER PLATTER

AN ASSORTMENT OF CHEESES SERVED ALONGSIDE CRACKERS
WITH FRESH FRUIT GARNISH
SMALL PLATTER (SERVES 20) \$65.00
LARGE PLATTER (SERVES 40) \$110.00

FRUIT SKEWERS

FRESH SEASONAL FRUIT DRIZZLED WITH A RASPBERRY GLAZE
\$3.50 PER PIECE

BRUSCHETTA

DICED TOMATOES, FRESH BASIL AND LIGHT GARLIC ATOP TOASTED CROSTINI'S,
FINISHED WITH PARMESAN CHEESE
\$2.25 PER PIECE

ROASTED GARLIC HUMMUS

A BLEND OF CHICKPEAS AND TAHINI WITH ROASTED GARLIC AND FRESH LEMON;
SERVED WITH GRILLED PITA BREAD AND EXTRA VIRGIN OLIVE OIL
\$2.75 PER SERVING

ASSORTED FINGER SANDWICHES

DISPLAY OF THE FOLLOWING FINGER SANDWICHES ON VARIOUS BREADS:
TURKEY AND PROVOLONE, TURKEY SALAD WITH WALNUTS AND CRANBERRIES,
ROAST BEEF AND AGED CHEDDAR
\$2.00 PER PIECE

SHRIMP COCKTAIL TRAY

DELICIOUS GULF SHRIMP SERVED WITH LEMON WEDGES
AND COCKTAIL SAUCE
20-25 PEOPLE \$136.00
35-40 PEOPLE \$190.00



ENTREES POULTRY

GRILLED CHICKEN BREAST WITH GARLIC CREAM SAUCE

GRILLED CHICKEN BREAST TOPPED WITH A SAVORY GARLIC CREAM SAUCE;
SERVED WITH WILD RICE PILAF, SAUTÉED VEGETABLES, ROLL AND BUTTER.

\$23.95 PER PERSON

SPINACH & FETA STUFFED CHICKEN

CHICKEN BREAST STUFFED WITH SPINACH, FETA AND HERBS TOPPED WITH A LEMON CAPPER
SAUCE; SERVED WITH DAUPHINOISE POTATOES & SAUTÉED VEGETABLES.

\$25.95 PER PERSON

ENTREES SEAFOOD

LEMON CAPER TILAPIA

FLAKY TILAPIA FILLET, LIGHTLY SEASONED AND TOPPED WITH A DELICATE LEMON CAPER SAUCE;
SERVED WITH WILD RICE PILAF, SAUTÉED VEGETABLES, ROLL AND BUTTER.

\$22.95 PER PERSON

ENTREES BEEF

THE LONDONER

STEAK SEASONED TO PERFECTION AND TOPPED WITH A PORT WINE DEMI-GLACE;
SERVED WITH MASHED POTATOES, SAUTÉED GREEN BEANS, ROLL AND BUTTER.

\$28.95 PER PERSON

THE PRINCE & THE PAUPER

BEEF TENDERLOIN WITH A PORT WINE DEMI, PAIRED WITH CHICKEN BREAST IN A GARLIC CREAM
SAUCE; SERVED WITH MASHED POTATOES, SAUTÉED GREEN BEANS, ROLL AND BUTTER.

\$34.95 PER PERSON

A SIDE SALAD MAY BE ADDED TO POULTRY, SEAFOOD AND BEEF ENTRÉES FOR AS LITTLE AS \$2.99.

ENTREES PASTA

LEMON CREAM & CHICKEN

TENDER CHICKEN WITH A FRESH LEMON CREAM & CAPER SAUCE ATOP A BED OF
PENNE PASTA; SERVED WITH CAESAR SALAD, ROLL AND BUTTER.

\$21.95 PER PERSON

SUNDRIED TOMATO & CHICKEN

TENDER CHICKEN WITH GARLIC, BABY SPINACH AND SUN-DRIED TOMATOES
TOSSED WITH PENNE PASTA IN A CREAMY PARMESAN SAUCE;
SERVED WITH CAESAR SALAD, ROLL AND BUTTER.

\$19.95 PER PERSON



ENTREES PASTA

FRESH BASIL & CHICKEN

TENDER CHICKEN AND PENNE PASTA TOSSED WITH A FRESH BASIL CREAM SAUCE
TOPPED WITH OUR FRESH BRUSCHETTA GARNISH; SERVED WITH CAESAR SALAD, ROLL AND
BUTTER.

\$19.95 PER PERSON

SOUTHWEST CHIPOTLE & CHICKEN

TENDER CHICKEN WITH FRESH VEGETABLES AND PASTA TOSSED WITH A SAVORY, CHIPOTLE
CREAM SAUCE; SERVED WITH CAESAR SALAD, ROLL AND BUTTER.

\$19.95 PER PERSON

SIDE SALADS

CAESAR SALAD

ROMAINE LETTUCE WITH SHAVED PARMESAN;
SERVED WITH A CREAMY CAESAR DRESSING AND HOUSEMADE CROUTONS

\$7.95 PER PERSON

HIGHLANDS SALAD

FRESH FIELD GREENS WITH SUN-DRIED CRANBERRIES AND CURRANTS;
SERVED WITH A TANGY BALSAMIC VINAIGRETTE DRESSING

\$7.95 PER PERSON

TRADITIONAL SIDE SALAD

A BLEND OF BABY FIELD GREENS WITH DICED TOMATOES, SHREDDED CHEDDAR,
RED ONIONS AND HOUSEMADE CROUTONS; SERVED WITH YOUR CHOICE OF DRESSING

\$7.95 PER PERSON

WEDGE SALAD

A WEDGE OF CRISP ICEBERG LETTUCE TOPPED WITH CHUNKY BLEU CHEESE DRESSING,
DICED TOMATOES AND BLEU CHEESE CRUMBLES

\$7.95 PER PERSON

Any Menu can be custom made, this is only a hint of what The Lion and Rose can offer
Also Available for your catering needs; Breakfast, Dessert, Buffets, Action Stations or sit down
dinners. Our culinary team will make it happen for your perfect day!
Call or email for more details & set up a free tasting for you and your Fiancé'