



THE STICKY PUDDING

Catering Co.

Our company began in 1990 with a simple idea in mind. We envisioned a developed plan, catering to the needs of individuals looking for the ultimate dedication and attentiveness in the professional culinary field.

Your needs and desires will always be met with great care detail. We will go out of our way to ensure that your function is all that you want it to be and that you receive all of our dedicated attention. A minimal deposit is required to secure the desired function date and arrange a face to face consultation to discuss and design the menu for your event.

Inside this brochure you will find sample menus and selections. Please keep in mind that our most popular items are featured here but that we are ready to accommodate any ideas you may have. We pride ourselves in creating menus that are as unique, simple or as extravagant as you wish yours to be.

The Sticky pudding Catering Company is devoted to YOU, the client.

Yours Sincerely

A handwritten signature in black ink, appearing to read "David R. Grassie". The signature is written in a cursive style with a large, looping initial "D".

David R. Grassie, Chef & Proprietor
The Sticky Pudding Catering Company.

SOUP SELECTIONS

Cream of Asparagus with Smoked Salmon
Sweet Potato and Chestnut
Leek Potato & Brie or Stilton
Celery Root and Pear or Apple
Lightly Curried Sweet Potato & Pumpkin
Carrot & Ginger with Cilantro Cream
Chicken with Coconut & Ginger
Charred Tomato & Sweet Red Pepper
Shrimp & Pumpkin Bisque
Celery Root and White Asparagus
Carrot and Saffron with Crème Fraiche
Atlantic Shellfish Tomato & Fennel Broth
Carrot, Garlic with Curry Potato Hash
Thia Hot and Sour with Shrimp Toast
Lobster, Coconut Milk, Ginger & Lemon Grass
Potato, Garlic and Saffron

CHILLED SOUPS

Avacado & Potato
Gazpacho (Seafood or Chicken)
Strawberry, Blueberry
Yogurt Cucumber
Roasted Red Pepper & Tomato
Vichyssoise (Cauliflower, Sweet Potato)
Leek & Potato Cilantro
Asian Gazapacho with Cilantro-Jicama Cream
Carrot & Cantaloupe or Peach
Watermelon & Beet

BUFFET SALADS

Watermelon, Cherry Tomato, Red Onion & Cucumber
Niçoise (Bean, Egg, Olive & Tomato)
Moroccan (Apple, Raisin, Onion, Cumin & Coriander)
Lentil, Artichoke
Israeli Couscous with Grilled Italian Vegetables
Spicy Indian Chickpea with smoked paprika
Tabouleh, Parsley, Mint & Tomato
Baby New Potato with Watercress & Arugula
Curried Cauliflower with Scallions and Rasins
Fennel Coleslaw
Barley Corn & Red Pepper, Pinto Bean & Olive

PLATED SALADS

Caesar with Shaved Asiago Cheese & Herbed Croutons
Pear, Walnut and cambazola filo w/ greens
Wild mushroom & caramelized onion flan w/ stilton
Baby Spinach with Sundried Tomato Mayonnaise
Grilled Ratatouille with Tomato Vinaigrette
Leek Fennel & Artichoke with Lemon Dressing
Mixed Greens with Whole Citrus Vinaigrette
Orange, Watercress, Goat Cheese & Pecan with Olive Oil Dressing
Stacked Tomato with Feta Cheese & Oregano Dressing
Iceberg Salad with Buttermilk/Blue Cheese Dressing
Spinach, Raisin and Pinenut tart

VEGETARIAN

Ricotta Filled Manicotti
Spinach & Feta Filled Phyllo
Leek & Fennel & Goat Cheese
Potato Gnocchi sweet peppers and Chantrelles pecorino
Asparagus wrapped in Smoked Salmon
Braised Baby Leeks & Palm Hearts
Julienne of Romaine with a Tofu Caesar Dressing
Salmon or Halibut or Seabass Wrapped in Rice Paper
Ginger Spaghetti Squash
Tabouleh or Spinach Tofu Napoleans

BRUNCH MENU

Assorted Pastries

Danish, Muffins, Gallettes, Croissants

Fresh Fruit and Juices

Selection of Salads

Tomato, Bean, Pasta, Caesar, Greek, Asparagus, Potato Waldorf, Etc.

Italian Cold Cuts

Cheeses, Olives, Pickles, Crackers, Bread Sticks

Bacon, Ham, Sausage, Potato, Scrambled Eggs

Omelet Station

(Shrimp, Onion, Mushroom, Peppers, Ham, Tomato, Cheese)

Hot Meat (Your Choice)

Turkey, Beef, Ham, Pork, Chicken

Desserts

Variety of Squares and French Pastries

Coffee & Tea

BBQ MENU IDEAS

Pork Loin

Kababs

Chicken, Beef, Turkey, Pork, Salmon, Shrimp

Meats

Chicken Breasts, Legs, Thighs, Chops, Sausages, Hot Dogs, Hamburgers, Turkeyburgers, Lamburgers, Chickenburgers.

All meats can be smoked, curried and spiced. Served with Buns, Rolls and Flat Breads

Salads

Corn and Blackbean or mixed bean with Cilantro
Baby New Potato with Watercress and Arugula
Greek, Mixed Greens, Caesar, Tabouleh, Lentil, Couscous
Waldorf with Cambazola Dressing
Peach and Mango with curried Chick Pea
Coleslaw with Cranberries and Pineapple
Green Beans with Roasted Red Peppers

Desserts

Variety of Squares and French Pastries

SMALL DINNER PARTY MENU IDEAS

Appetizer (choose from)

Duck Liver with Brioche and poached pears

White Truffle French Toast with Smoked Salmon

Seared Sea Scallops with Saffron Cream

Soup (choose from)

Chipole Sweet Potato Soup w/ Bacon Salsa

Parsnip, Cleriac and Apple w/ curried roasted almonds

Sweet Yellow Corn Chowder

Lobster Bisque

Main Course (choose from)

Duck Breast w/ Confit Pulled Beef

Grilled Beef Tenderloin with Thyme & Red Wine Glaze

Grain Fed Breast of Chicken

Pork Tenderloin with Tourtiere

Desserts (choose from)

Lemon & Raspberry Flan with Lemon Mascarpone Crème

Chocolate Crème Bruleé with Caramelized Bananas

Warm Chocolate Cake with Carmelized Cream Sauce

Trio of Chefs Desserts

STATION BUFFET MENU IDEAS

This is a unique way of organizing your event because it encourages your guests to mingle while offering them a variety of tastes to choose from. If you are interested in creating an unforgettable dining experience, you may want to consider making a number of selections from the following menus.

EAST INDIAN

Chick Pea & Mango Salad, Beef & Tomato Salad
Lamb with Spinach, Chicken Biriani
Vegetable Samosas, Tandoori Chicken
Basmati Rice Nan Bread & Pompadoms

CARIBBEAN

Rice & Bean Salad, Mango & Avacado Salad
Jerk Pork or Chicken, Jamaican Beef Patties
Curried Beef or Goat

PORTUGUESE OR SPANISH

Paella
Shrimp Marinated in Cilantro, Chorizo Sausage & Peppers
Chicken with Tomato & Oranges
Tapas

MEXICAN

Tortillas, Quesadillas, Tacos, Taquitos
Guacamole, Assorted Salsas, Chimichangas, Burritos,
Sour Cream Wraps

CANADIAN

Cedar Planked Salmon, Blueberry Glazed Pork Loin
Beefsteak Tomato Salad, Maple Glazed Chicken
Roast Beef with Horseradish Potatoes

DESSERTS

Lemon & Raspberry Flan with Lemon Mascarpone Crème
Chocolate Creme Bruleé with Caramelized Bananas
Warm Chocolate Cake with Caramelized Cream Sauce
Chocolate Terrine with Fruit Coulis
Caramelized Pecan Flan with Fresh Fruit
New York Style Cheese Cake with brandied Cherries
White, Dark or Lemon Mousse
Crème Bruleé (Your choice of Flavours)
Chocolate Truffle and Raspberry Torts
Chocolate Pecan Flan
Warm Fruit Crêpes
Traditional English Trifle
Coconut and Pineapple Tart
Traditional or Chocolate Bread Pudding
Fresh Homemade Ice Creams or Sorbets
Sticky Date Pudding
Rum raisin and almond tart
Almond and Pistachio Chocolate Cake
Rice Tart
My Mothers Famous Fruit Cake
Maple Apple Crumble Tart
Almond & Raspberry Tart
Double Chocolate Brownie
Chocolate Peanut Butter Mousse
Pressed Chocolate Cake - Gluten free
Pat au cremes - Glutan Free
Assortment of squares
Profiteroles
Selection of French Pastries
Chocolate pound cake with hazelnut butter
Panna Cotta - Gluten Free

FISH IDEAS

Salmon, Cod, Halibut for buffet or served as a course

Seared with Sauteed Leek & Fennel

Thai red curry sauce

Oven Baked with a Gazpacho Cream

Tapenade & Tomato Tarragon Butter Sauce

Roasted with New England chowder Sauce

Cauliflower & Coconut Cream

Four Peppercorn Sauce

Baked on a lobster with Mashed Potato

CHICKEN OR PORK TENDERLOIN IDEAS

Our Classics

Roasted Garlic & Rosemary

Citrus, cumin cream sauce

Avocado & Mango Salsa

Hungarian paprika cream sauce

Ginger, lime and cream sauce

Buttermilk poached w/ celeriac puree

Four Mushroom

Shitake, Portobello, Oyster & Button

Louisiana

Hickory, Soy, Honey, Orange Juice & Brown Sugar

Puttanesca

Tomato, Capers, Olives, Anchovies & Garlic

Amatriciana

Peameal Bacon, Tomato, Onion, Garlic & Red Wine

Moroccan

Cumin, Ginger, Tumeric, Cinnamon, Olives & Dates

Your Choice of

Pesto, Basil, Cilantro, Black Bean, Red Bean, Red Pepper, Sundried Tomato or Arugula

Your Choice of Filling

Broccoli, Ham & Cheese, Apricot Chutney or Cranberry Sage

BEEF OR VEAL TENDERLOIN

Five Peppercorn Sauce

Cedar Smoked & Grilled Beef Tenderloin with Thyme & Red Wine Glaze

Stuffed with wild mushrooms w/ Madeira Sauce

Grilled Tenderloin w/ Hungarian paprika cream sauce

Beef Stuffed with Stilton Cheese, Served with a Port Wine Reduction

Roasted Beef with Citrus-Chanterelle Vinaigrette

Grilled Marinated Beef with Café de paris butter

Roasted Beef with Fire Roasted Tomato Salsa

Grilled Beef Tenderloin with Red Wine Glaze

Marsala, Parmegiano or Saltimbocca

CANAPES & APPETIZERS

Our Classics

Strawberries with Flavored Cheese & Sesame Seeds
Cucumber filled with tabbouleh or Pecan Cream
Halved New Potatoes with Cambozola or Bacon
Vegetable Sushi
Dates with cheese & Pecan
Chicken Liver Pate
Smoked Salmon Bundles with Julienne of Vegetables
Sweet Potato and Feta Cheese Tart
Salmon or Seafood Risotto balls
Three Cheese Crossants
Panchetta & Gruyère Tartlette
Smoked Salmon Fresh Toast
Port Tenderloin with Roasted Figs
Chicken & Cheese Taquitos
Wild Mushroom, Leek & Goat Cheese Tartlette
Goat Cheese with Roasted Garlic & Herbs on a Baguette
Grilled Beef Tenderloin with Onion Marmalade
Coconut Shrimp
Spinach & Artichoke Bruschetta

Italian

Proscuitto Melon, Olives
Caesar Pasta Salad, Grilled Peppers & Vegetables in Herb Oil,
Tortellini Ravioli or Gnocchi,
Crusty Breads & Cheeses

French

Selection of Herb & Cognac Patés
Roast Lamb Provencale, Breast of Capon, Brie,
Cammembert, Baguettes

British

Roast Strip Loin of Beef, Yorkshire Pudding
Poached Salmon & Potted Shrimp, Cheddar, Stilton &
Cheshire Cheese, Herring & Orange Salad
Devilled Chicken

Taste of the Orient

Singapore Noodle Salad, Sushi & Sashimi
Mini Spring Rolls with Dipping Sauce,
Stir Fried Black Bean Chicken, Cantonese Fried Rice
Soft Shrimp Rolls

Greek

Lemon Soup
Grilled Quail with Kalamata Olives, Feta Cheese Salad
Stuffed Dolmades with Rice

Indonesian

Nasi or Bami Goreng, Krup Krup,
Chicken, Beef or Shrimp Satés, Green or Red Thai
Chicken Curry, Peanut & Coconut Dipping Sauces

PRICES

Appetizer

Hot and Cold Canapes & Appetizers \$20.00 / dozen

Minimum order of 3 dozen of one type required

Prices may vary according to style, availability and selection

Meals

Sit Down Dinner \$30.00 / person

Buffet (Minimum 50 People) \$30.00 / person

Cocktail Reception \$22.00 / person

Theme Dinners \$30.00 / person

Brunch (Minimum 30 People) \$25.00 / person

Prices may vary according to size, menu choices and function style

Staff

\$20.00 per hour, minimum of four hours

In our experience, appropriate staffing for sit down or buffet service is one per 20 guests

Rentals

Our Preferred rental service is Raymond Brothers, for a sit down dinner, the cost for rentals is generally between \$10-12 per person. Please refer to the list below for an itemized account of this cost.

Cutlery \$4.50 / dozen

China and glasswear \$4.75 / dozen

Linen Serviettes \$9.00 / dozen

Tablecloths 90" \$8.50 / dozen

120" \$15.00 / dozen

David R. Grassie

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Designed & Printed by:
Graphics London & Printing Inc., London, Ontario