



**THE STICKY PUDDING**

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*Catering Co.*

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



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

## COLD LUNCH

All though we suggest the breads for these sandwiches you can choose your own. Multi Grain, Whole Wheat, Buns, Paninis, Onion Buns, etc.

### SANDWICHES

Italian Sausage and Provolone Cheese Wrap  
Roast Leg of Lamb with Tapenade Wrap  
Grilled Italian Vegetable Wrap  
Grilled Chicken Caesar Wrap  
Hummus and Tabouleh Wrap  
Baby Shrimp Salad on Pumpernickel Bread  
Grilled Beef with Onion Marmalade or Horseradish  
Ham, Chicken, Tuna, Salmon, or Egg Salad  
Smoked Salmon and Goat Cheese French Toast  
Brie and Pear on Raisin Bread  
Reuben Wrap with Three Mustard Aioli  
Roast Loin of Pork with Apple Mayonnaise  
Curried Chicken with Baby Spinach, Wrap  
Greek Salad Sandwich  
Waldorf Chicken Salad  
Italian Cold Cuts with Spinach and Garlic Bread Spread  
Black Forest Ham with Jalapeno Havarti  
Grilled Chicken Breast with Chipole Aioli  
Avocado, Cream Cheese and Tomato.

### SANDWICHES AS A MAIN COURSE LUNCH

Italian Sausage and Provolone Cheese Wrap on  
Grilled Italian Vegetables  
Roast Leg of Lamb & Tapenade Wrap on Greek Salad  
Grilled Breast of Chicken and Hummus Wrap on Tabbouleh  
Spiced Beef and Onion Marmalade wrap on  
Couscous salad  
Grilled Raisin Bread with Brie and Pear on  
Baby Spinach Salad

Any of the above can be served on Caesar Salad.

## SOUPS

We can do any soup requested. Here are a few of our favourites.

Cream of Asparagus, Mushroom, Chicken, Broccoli, Cauliflower, Leek & Potato, Celery Root, Sweet Potato, Pumpkin.

We also do a twist on country classics:

Thai Hot & Sour, Italian, Wedding, Minestrone, Saffron, Lentil, Green or Yellow Pea, Calde Verde, Corn Chowder.

We do a nice Seafood Selection:

Clam Chowder, Lobster & Coconut Milk, Seafood in Tomato Fennel Broth, Sweet Potato Bisque.

There will be an additional cost for seafood soups.

## CHILLED SOUPS

Gazpacho

Avocado & Potato

Cucumber & Yogurt

Vichyssoise

Carrot & Cantaloupe or Peach

Beet & Watermelon

## LUNCH TIME SALADS

Caesar with Homemade Dressing & Asiago Cheese

Greek

Tabbouleh

Curried Chick Pea, Peach or Mango

Pasta Orzo, Meat, Seafood or Vegetarian

Asian Pasta

Quinoa, Cranberry Sultanas, Figs

Couscous with Grilled Italian Vegetables

Moroccan (Apple, Raisin, Onion, Cumin, Coriander)

Corn, Black bean, Chives, Cilantro with Citrus Vinaigrette

Baby New Potato with Arugula and Spinach

Peruvian Potato cooked in Turmeric

Curried Cauliflower

Fennel Coleslaw

Coleslaw Regular or with Pineapple & Cranberry

Waldorf (Apple, Carrot, Fennel, Lemon Cream dressing, nuts on the side or Cambozola Dressing)

## HOT LUNCH

### HOT LUNCH ITEMS

Ideas to choose from:

**Beef** - Stew, Goulash, Meat Loaf, Roast, Curried

**Lasagne** (Meat or Vegetarian or Vegan)

**Vegetarian Croissants**

**Tourtiere** (I think I make the best)

**Quiches** - your choice of filling (Ham, Cheese, Vegetable, Seafood, Chicken)

**Pastas** - Fussili, Orzo, Penne, Rigatoni, Linguini, Gluten Free, Mac and Cheese, Risotto, Tortellini

**Schnitzels** - Chicken or Pork or Turkey

**Chicken** - Grilled, BBQ, Jerk, Curried, Taquitoes, Quesadillas, Crusted Pot Pie

**Hamburgers / Sliders** - Beef, Turkey, Chicken, Salmon, Pork

**Sausages** - Bratwurst, October, Farmer, Italian

**Pork** - Pulled, Loin, Roast, Braised, Baked Ham, Curried

**Shepherds Pie / Cottage Pie / Steak & Kidney**

The above items are served with Rice, Potato or Pasta where needed.

We do have Gluten Free & Vegan options

**Themes** - Italian, Mexican, Spanish, Indian, Greek, British, French, Canadian, Caribbean, Thai, Korean.

## DESSERTS

All Desserts are Homemade.

Trifle

Cheesecake your choice of topping

Tiramitsu, Rice Pudding, Mousses

Squares (Pecan, Brownie, Almond, Date, Coconut)

Pastries ( Fruit Tarts, Lemon, Butter Tarts)

Profiteroles, Eclaires

Sticky pudding

Bread Pudding

Flourless Chocolate Cake

Cream Brulee

Panna Cotta - your choice of flavour

Chocolate Trifle Brownie

Pies (Apple, Raisin, Rice, Peach, Pumpkin, Rhubarb,  
Blueberry, Strawberry)

## PRICES

### Sandwiches

All sandwiches \$5.00 ea

There will be an additional charge for Smoked Salmon, Shrimp, Crab or Lobster.

Sandwiches as Main Course \$10.00 / person  
With Dessert \$12.00 / person

Soup and Sandwich \$10.00 / person

Sandwich & Two Salads \$10.00 / person

Soup, Sandwich & Two Salads \$12.00 / person

Sandwich, Salad & Dessert \$12.00 / person

Soup, Salad & Dessert \$12.00 / person

Soup, Sandwich, Salad & Dessert \$15.00 / person

Hot Lunch \$12.00 / person

Hot Lunch with Salad \$14.00 / person

Hot Lunch with Salad and Dessert \$15.00 / person

There will be an additional charge for tea and Coffee of \$2.50 and soft drink or water \$1.00

Paper plates and cutlery will be supplied.

Real Cutlery & China an additional charge of \$2.00 per person.

Plus HST & Gratuities

Cold Lunch Minimum 10 Meals

Hot Lunch Minimum 15 Meals

**David R. Grassie**

Phone: (519) 652-0020

Cell: (519) 871-1461

Fax: (519) 652-1312

Email: [stickypudding@rogers.com](mailto:stickypudding@rogers.com)

[www.stickypudding.ca](http://www.stickypudding.ca)

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