



THE STICKY PUDDING

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*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, flowing style with a large loop at the end.

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  
Iceburg 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)**

Chipotle 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 - Gluten 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 Sautéed 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, Turmeric, 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 French 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 \$40.00 / person

Buffet (Minimum 50 People) \$40.00 / person

Cocktail Reception \$22.00 / person

Theme Dinners \$40.00 / 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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