

INNISFIL EVENT CATERING 2026

SERVED COCKTAIL – MINGLE HOUR SERVED APPETIZER CHOICES:

Crispy Spring Rolls w plum dip, Breaded Shrimp w Sweet Chili dip, Cool Melon Bites w Feta and Mint, Bruschetta Crostini, House Poached Jumbo Shrimp Cocktail 5\$ extra, Baked Mushroom w Garlic Feta and Rosemary, Asian Dumpling Potstickers w Honey Soy Dip, Vegetable Crudities w Yogurt Dip

SALAD CHOICES:

Organic Greens and Vegetable Salad w our Maple Balsamic Dressing, Housemade Coleslaw Salad, Our Famous Beach Road Grill Potato Salad or Classic Caesar Salad

MAIN COURSE CHOICES:

Roast Striploin of Beef w Red Wine Demi Glaze

Chicken Breast Supreme w Mushroom Cream and Herb Sauce

Grilled Fresh Atlantic Salmon w Lemon and Hollandaise

Vegan Vegetable Stacks for Vegetarian Option

Charbroiled New York Striploin Steak w Red Wine Mushroom Sauce 5\$ pp

Surf and Turf – New York Steak with Jumbo Garlic Shrimp 10\$ pp

Ultimate Surf and Turf – New York Steak with a Special Premium Cuban Lobster Tail 25\$ pp

Smokehouse Barbeque Choices – By Beach Road Grill, Awarded Innisfil's Best BBQ

Certified Angus Beef Brisket w Carolina BBQ Sauce

DESSERT CHOICES:

Chocolate Cheesecake with Strawberry Sauce, White Chocolate and Lemon Cheesecake, Warm Chocolate Lava Cake, Assorted Cheesecake Truffle Bites

Beach Road Grill Late Night Options

Poutine Bar – Fresh Cooked Fries with Gravy, Local Cheese Curds

Choice of Toppings and Brisket or Buffalo Chicken Tenders \$20 pp

Late Night Slider Platters

BBQ Brisket Sliders, Grilled Chicken w Chipotle and Greens, Grilled Vegetable \$15 pp

Wedding and Event Packages – Buffets or Plated Service

Experts in Weddings and Events, with our 100 plus 5 Star Reviews you can be assured that Chef Marc and Sharlene's Service Team will provide that Wow Factor Food Experience that will have your guests raving about your special day for years to come.

Premium Package

Formal Dinner or Wedding Event – Min 65 people

Served Cocktail Mingle Hour Appetizers

Choose Three

Fresh Baskets of Bread Rolls and Butter

Served Organic Greens and Local Veg Salad with

Our Maple Balsamic Dressing

The Main Course Event – Buffet of Plated

Centre of the Plate Meat Choices – Choose Two

Fresh Seasonal Vegetable Medley, Potato Options – Choose One

Coffee and Tea Station

Elegant Desserts – Choose Two

Includes Service on China Plates and Cutlery

\$82 per person

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Standard Wedding or Event Menu

Buffet Service Min 65 persons

Fresh Bread Rolls Baskets and Butter

Salads – Choose Two

Main Course Event Centre of the Plate Meats - Choose Two

Fresh Seasonal Vegetable Medley – Choose One Potato

Coffee and Tea Station

Includes China Plates and Cutlery

52\$ per person

Beach Road Grill in Lefroy has become known for our Smokehouse BBQ,
Awarded Innisfil's best BBQ and Halibut and Chips

If it is a more Casual Wedding, Corporate Event or Party then consider that
trendy **Food Truck Experience** to your special day

Catering Menu - Min 75 people - from \$55 per person

Bread Rolls and Butter Plus Choose Three Salads

Main Course Meat Items – Choose Two

Certified Angus Beef Smoked Beef Brisket – Carolina BBQ Sauce

Tempura Battered Alaskan Halibut and Chips with Tartar

Fire Grilled Smoked BBQ Chicken Leg

Apple Butter BBQ Pork Baby Back Ribs or 20 hour Smoked Pulled Pork

Includes Seasonal Grilled Veg or Corn on the Cob, Crispy Fries Cooked on Site
with Ultra-Premium Sunflower Oil OR Garlic Roasted New Potatoes

We provide Eco Friendly plates, cutlery and napkins

All pricing plus HST and an 18% Service Gratuity to the final bill before the HST

Custom Menus are Available; additional fees may apply. Uniformed Serving
Staff Fees are \$35 per server based on a 4 hour minimum

We require a minimum 20% non-refundable Deposit Upon proposal
agreement to secure your date. Final numbers and any special requests or
dietary restrictions are due a minimum 10 days before the event along with a
further 15% deposit. Final Payment is due on or before day of event.

