

ESTABLISHED 1974

SANDSTONE

— GRILLHOUSE —

GROUP & EVENT MENUS

LET'S EAT!

Thank you for thinking of Sandstone Grillhouse for your group!

Our family has been celebrating special occasions here, ever since we first opened our doors over 40 years ago; we would like nothing more than to help you make your gathering a delicious success!

Sandstone can accommodate groups **up** to 120, for birthdays, anniversaries, weddings, baptisms, first communions, work parties, corporate functions, holiday meals, family reunions and more! Our highly skilled and experienced staff will take care of every detail. Customized menu planning is also available; don't hesitate to ask!

We're close to the falls area and major hotels (and surrounded by ample parking) making us an ideal setting to entertain family, friends, business associates and more. With a love of food, and generations of experience, you're in good hands with Sandstone Grillhouse.

We look forward to taking care of you!

Danny & Mary Radice

GROUP MENUS

Select one group menu for your function; your guests can choose any entrée from your selected menu.

ALL MENU PRICES ARE BEFORE 13% HST AND 18% GRATUITY

ALL GROUP MENUS INCLUDE THE FOLLOWING:

- Bread Service featuring our delicious warm, parmesan and rosemary-crusted garlic buttered Italian bread.
- Soup or Salad Course featuring our chef's fresh soup of the day.
- Chef's Feature Dessert Course with Coffee/Tea Service

MINIMUM 16 PEOPLE REQUIRED | ALL ENTRÉES EXCEPT PASTAS ARE SERVED WITH DAILY POTATO AND SEASONAL VEGETABLES | PRICING BASED ON STANDARD AVAILABILITY; HOLIDAYS/SATURDAYS MAY BE EXTRA

MENU 1

\$32 PER GUEST

CHICKEN PARMESAN

WITH LINGUINE MARINARA

our own old school, handcrafted recipe, served with pasta in housemade sauce.

SHRIMP AND SAUSAGE PENNE

Housemade marinara sauce with tiger shrimp and hot Italian sausage.

GRILLED ATLANTIC SALMON

with citrus beurre blanc; served with daily potato and vegetables.

MENU 2

\$39 PER GUEST

SHRIMP FETTUCINE

with lobster cream sauce.

GOAT CHEESE CHICKEN

with baby spinach, oven-dried tomato and roasted red pepper cream sauce.

GRILLED ATLANTIC SALMON

with lobster cream sauce.

NEW YORK STRIP (8 OZ)

Angus Reserve, hand-carved to order, with red wine demi-glace.

MENU 3

\$44 PER GUEST

SEAFOOD MIXED GRILL

salmon, sea scallops, and black tiger shrimp with lemon butter sauce.

NEW YORK STRIP (10 OZ)

Good marbling with a strong beef, flavour; served with red wine demi-glace.

RIB EYE STEAK (10 OZ)

A highly marbled, beefy cut; served with red wine demi-glace.

MENU 4

\$55 PER GUEST

SEAFOOD TRIO

sea scallops, black tiger shrimp, lobster tail and citrus herb butter.

TENDER & TAIL

five ounce tenderloin medallion with lobster tail and citrus herb butter.

NEW YORK STRIP (12 OZ)

with 3 seasoned black tiger shrimp.

RIB EYE STEAK (12 OZ)

with sauteed mushrooms and caramelized onions.

UPGRADE YOUR MENU! PASTA COURSE — \$5/GUEST | ANTIPASTO COURSE — \$7/GUEST