



**TIN MILL RESTAURANT
&
EMPIRE CATERING**

www.tinmill.ca
don@tinmill.ca

53 Toronto Street North
Uxbridge, Ontario
L9P 1E6

Tel: 905-862-0553 Fax: 905-862-0586

Tin Mill Classic Hors D' Oeuvres

Grilled Vegetable Bruschetta (V,C)

A combination of grilled bell peppers, onions, zucchini, eggplant, asparagus and portobello mushrooms tossed with asiago cheese on crisp croustades. **\$2.50 pp**

Spanokopita Strudel (V,H,C)

Crisp Phyllo roll filled with spinach, feta, onions, and garlic cut into bite size pieces. **\$2.50 pp**

Chevre Chicken Salad (C)

Herb roasted chicken breast with red grapes and goat cheese inside a tulip phyllo cup. **\$2.50 pp**

Dainty Roasted Red Pepper Wraps (V,C)

With a herbed cream cheese, bell peppers and asparagus inside a sundried tomato basil wrap. **\$2.50 pp**

Miniature Tomato and Feta Tart (V,H)

Roasted tomatoes, peppers and garlic enhanced with fresh herbs with feta and drizzled with balsamic reduction. **\$2.50 pp**

Roasted Pork Tenderloin (C)

Rested on toasted baguette and topped with a caramelized onion and seasonal fruit chutney. **\$3.00 pp**

Grilled Asparagus Bundles (H,C)

Asparagus and bell peppers wrapped with prosciutto and a roasted red pepper cream cheese. **\$3.00 pp**

Mini Beef Wellingtons (H)

Tender beef with a mushroom duxelle wrapped in light and flaky puff pastry. **\$3.00 pp**

Puff Pastry Parcel (V,H)

Stuffed with portobello mushroom, red pepper and brie baked golden brown. **\$3.00 pp**

Chicken Satays (H,C)

Marinated in a lemon, paprika and herb mixture and grilled to perfection. **\$3.00 pp**

V – Vegetarian

H – Hot

C – Cold

Classic Chefs Selection (120 pieces)

A combination of 5 of our delectable hors d'oeuvres from our classic list.
\$298.00

Limit one selection per order. Multiple packages available
Some restrictions apply

Tin Mill Premium Hors D' Oeuvres

Smoked Salmon Mousse (C)

Piped on a pumpernickel coin flavoured with garlic and chives
garnished with fresh dill. **\$3.25 pp**

Moroccan Style Chicken Tart (H,C)

Tender chicken breast flavoured with tandoori, coriander, and cumin
mixed with an apricot and raisin relish. **\$3.25 pp**

Grilled Vegetable Risotto Balls (H)

Creamy risotto infused with roasted vegetables
and asiago cheese fried until crisp. **\$3.25 pp**

Beef Satays (H,C)

Marinated in garlic, worchestershire and brown sugar and grilled to perfection. **\$3.50 pp**

Poached Shrimp Wonton (C)

Succulent shrimp atop a crisp wonton triangle with a
dill and lemon cream cheese. **\$3.50 pp**

Grilled NY Striploin (C)

On a green peppercorn blini with herb, garlic and red onion sauté. **\$3.75 pp**

Colossal Shrimp Skewer (H,C)

Tossed in a green onion, lemon and basil emulsion and lightly grilled to enhance the flavour.
\$4.00 pp

Grilled Lamb Lollipop (H)

New Zealand lamb grilled and served beside a house made dipping sauce. **\$4.00 pp**

V – Vegetarian

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- Minimum order is 3 dozen hors d'oeuvres per selection.
- All prices are subject to HST and any other applicable taxes.
 - All hors d'oeuvres are priced per piece
 - All items are subject to availability

House made Soups

Carrot, Orange, and Ginger

A puree of carrots, onions, garlic, potato, oranges and fresh ginger.

Spinach, Mushroom and Roasted Garlic

A cream base with baby spinach, button mushrooms and roasted garlic.

Butternut Squash and Apple

A blend of hearty squash and sweet apples with onions, celery, and carrots pureed with 35% cream.

Potato and Leek

Yukon gold potato, leek, onions, and celery pureed and finished with 35% cream.

Lentil with Cumin

Orange lentils, carrots, onions, celery, fresh herbs, finished with cumin.

Tomato and Roasted Red Pepper

A fresh puree of fire roasted peppers, tomatoes, onions, garlic, and basil.

Specific requests about your soup? Please allow us to create it for you.

All soups are \$4.00 per person

Salads

Mixed Field Green Salad

Mesculun greens with tomato, English cucumber, dried cranberries and a carrot nest tossed with your choice of: Balsamic vinaigrette or our current house dressing. **\$4.00 pp**

Classic Potato Salad

Yukon gold potatoes tossed with mayonnaise, diced red pepper, green onions and grated hard boiled eggs. **\$4.00 pp**

Couscous Salad

Studded with dried cranberries, raisins, apricots and green onions tossed with a creamy poppy seed dressing. **\$4.00 pp**

Caprese Salad

Fresh tomato slices with mozzarella cheese and basil drizzled with olive oil and a balsamic reduction. **\$4.50 pp**

Traditional Caesar Salad

Crisp romaine hearts with our house made lemon Caesar dressing garnished with bacon, croutons and Asiago cheese. **\$5.00 pp**

Grilled Vegetable and Fusilli Salad

A mélange of grilled bell peppers, onions, asparagus, onions, and eggplant tossed with fusilli pasta and pearl bocconcini in a sundried tomato vinaigrette. **\$5.00 pp**

Dinner Entrées

6oz Grilled California Cut Beef Striploin
AAA Black Angus Striploin marinated in fresh herbs, garlic and peppercorns.
\$14.00 pp

6oz Grilled Beef Tenderloin
Marinated in fresh herbs, garlic and peppercorns.
\$16.00 pp

8oz Pan Seared Chicken Supreme
Seasoned with a secret house spice
\$11.00 pp

8oz Stuffed Chicken
Stuffed with roasted red pepper, herbs, chevre and cream cheese.
\$14.00 pp

6oz Roasted Pork Loin
Enhanced with apple, sage, and autumn spice.
\$10.00 pp

7oz Grilled Pork Tenderloin
Marinated in White wine, apple juice, bay leaves and peppercorns.
\$13.00 pp

6oz Grilled Salmon Filet
Infused with lemon and fresh herbs.
\$12.00 pp

Grilled Vegetable Napoleon
Grilled bell peppers, onions, eggplant, zucchini, and Cremini mushroom.
\$10.00 pp

Side Dishes

Creamy Mashed Potatoes
Oven Roasted Yukon Gold Potatoes
Spiced Potato Wedges
Rice Pilaf with Bell Peppers
Medley of Vegetables
Grilled Asparagus
Roasted Carrots and Parsnips

All Sides \$4.00 pp

Sauces

Peppercorn Demi Glace
Wild Mushroom Demi Glace
Roasted Garlic and Herb Cream
Sauce
Fresh Lemon Cream Sauce
Apple, Sage, White wine Sauce
Caramelized onion and Chipolte
Cream Sauce

One Sauce Choice per Entrée

Stationary Platters

Sandwich Tray

An assortment of quartered sandwiches on white, whole wheat and multigrain bread consisting of 4 different fillings.
(48 pieces) **\$40.00**

Wrap Tray

An assortment of 4 different fillings in tomato basil wraps cut in thirds. (30 pieces) **\$40.00**

Sandwich and Wrap Tray

A combination of quartered sandwiches and wraps cut in thirds with 4 different fillings.
(45 pieces) **\$45.00**

**Sandwich fillings are: Chicken salad, Egg salad, Tuna salad or Salmon salad, and Ham and cheese.
(Vegetarian also available)**

Crudit  Tray

A combination of carrots, celery, broccoli, cauliflower, and bell peppers served with a roasted red pepper and herb dipping sauce. Serves approx 30-35 people. **\$40.00**

Wheel of baked Brie

Creamy cheese topped with apples, brown sugar, and maple syrup wrapped tightly in flaky puff pastry, served with croustades. Serves approx. 15-20 people. **\$45.00**

Deli meat and Cheese Platter

An assortment of Genoa salami, ham, turkey, cheddar cheese, and mozzarella cheese. Served with dinner rolls.
Serves approx 15-20 people **\$65.00**

Domestic Cheese Tray

Consisting of any of the following or others: Aged white cheddar, brie, oka, chevrita, gruyere, mozzarella.
Served with grapes and assorted crackers.
Serves approx 20-25 people. **\$75.00**

Antipasto Platter

A m lange of prosciutto, ham, salami, grilled zucchini, peppers, asparagus and eggplant topped with black olives and crisp croustades. Serves approx 25-30 people. **\$85.00**
Vegetarian also available - **\$65.00**

Salmon and Shrimp Platter

A combination of grilled and poached salmon and shrimp served cold completed with a house made cocktail sauce. Serves approx 30-35 people **\$120.00**
Just Shrimp also available - **\$140.00**
Just Salmon also available - **\$100.00**

Smoked Salmon Platter

One side of cold smoked Atlantic Salmon served with a dill cream cheese, red onion rings, capers, lemon and crisp bagel chips. Serves approx 30-35 people **\$120.00**

Most platters are also available in a smaller size, priced accordingly.

Casseroles

Deep Dish Quiche

A classic for us! Light and fluffy eggs surrounded by flaky pastry.
Choose from: Smoked salmon and asparagus, ham and cheese,
grilled vegetable and goat cheese, or spinach and roasted red pepper.
Serves approx 10-12 people **\$50.00**

Vegetarian Lasagna

Layers of tomato sauce and béchamel sauce with grilled vegetables,
ricotta and mozzarella cheese and pasta sheets.
Serves approx 10-12 people **\$65.00**

Meat Lasagna

Layers of Bolognese sauce, ricotta cheese, mozzarella cheese and pasta sheets
all topped off with more cheese served bubbling.
Serves approx 10-12 people **\$75.00**

Baked Fusilli Pasta

A combination of chicken breast, roasted red peppers, red onions, and spinach
tossed in a rosé sauce and topped with a three cheese blend.
Serves approx 10-12 people **\$70.00**

Seared Chicken and Mixed Vegetable Stew

Seared chicken breast mixed with carrots, zucchini, bell peppers, and onions
in a lemon and herb cream sauce served with rice pilaf.
Serves approx 10-12 people **\$85.00**

Fisherman's Pie

An assortment of fish and seafood tossed with carrots, celery, and bell peppers in a
dill cream sauce and topped with Yukon mashed potato.
Serves approx 10-12 people **\$90.00**

Beef Bourguignon

A traditional French stew consisting of tender beef, bacon lardoons,
mushrooms, and onions in a rich beef demi glace, garnished with
carrot batonets served on egg noodles.
Serves approx 10-12 people. **\$95.00**

Casserole ingredients subject to change due to seasonal availability

Sweets and Desserts

Fresh fruit platter

A mixture of seasonal fruits consisting of any of the following melons, grapes, pineapple, oranges and berries. Serves approx 30-35 people **\$75.00**

Fruit Kabobs

30 Mini skewers of melons, grapes and strawberries served with a yogurt dipping sauce. Serves approx 20-30 people **\$65.00**

Smaller platters available inquire about pricing.

Cookies and Sweets

A collection of our finest house baked sweets consisting of **any of the following:** Lemon squares, fudge swirl squares, brownies, mini butter tarts, batonberg squares, short bread cookies, gingersnap cookies, and chocolate chip cookies.

Approx 50 pieces **\$45.00**

Petite Tray – Approx 25 pieces **\$25.00**

House baked Desserts

Our Famous Carrot and Pineapple cake

Layered with a cream cheese icing.

Decedent Double Chocolate Cake

Layers of moist chocolate cake with a chocolate butter cream icing.

Vanilla Chiffon Cake

Light and Fluffy vanilla cake layered with vanilla icing.

Vanilla Chiffon with Raspberry Mousse

Layers of white cake with ultra light raspberry mousse.

9" round three layer cake - \$45.00 serves approx 16 people
9x13 slab cake two layer cake - \$65.00 serves approx 30 people
11x15 slab two layer cake - \$80.00 serves approx 40 people
12x18 slab two layer cake - \$95.00 serves approx 60 people

Rich and Delicious Cheesecake

Your choice of 4 flavours:

Raspberry swirl, Black forest, double chocolate, and traditional vanilla with topping.

\$50.00 each

Tangy Lemon or Lime Tart

Your choice between lemon or lime curd lined with sweet pastry served with a raspberry coulis and whipped cream.

\$35.00 each

House baked Pies

Choose from: Apple, strawberry rhubarb, raspberry, peach, blueberry or pumpkin.

\$15.00 each

All of our desserts are baked in house using the highest quality ingredients.

OTHER SERVICES

Service:

There is a minimum four (4) hour staff charge per staffed function.
Number of servers required is based on the size of the event.
Our servers and bartenders are Smart serve certified.

Servers:	\$25.00
Bartender:	\$25.00
Chef:	\$30.00
Supervisor:	\$35.00

Other:

Flowers, special liquor permit, rental items etc.
Can be arranged with our staff. We would be pleased to assist you in the planning
or coordination of your special event.
Taxes are not included and gratuities are at your discretion.

CONTACT:

Don Andrews

CONSULTANT

905-862-0553

don@tinmill.ca

www.tinmill.ca

Our catering team have been providing fine food & caring service to Uxbridge and beyond since 2000. We will take your wishes and turn them into reality by crafting unique, innovative menu's. Our professional staff are available to help you with your special dream.

Function Contract

Please return by fax to: Don Andrews
Tel: 905-862-0553 Fax: 905-862-0554
don@tinmill.ca

1. Confirmation: Please complete and return this contract by fax to confirm your group booking. Booking will be considered tentative booking until contract is received.
2. Deposit: 25% of estimated Food charges is required in order to confirm your group booking. We accept this deposit by cheque or cash.
3. Guarantee: 5 business days' notice, prior to the function date is required for both the selected menu and bar details and the guaranteed number of guests to be served. This guarantee will be the minimum # of guests you will be billed for or the actual # of guests in attendance, whichever is greater.
4. Payment: Full payment is due same day upon function completion by cheque or cash. Any bill not paid upon completion will have a HST charge added to the service amount.
5. Taxes & Gratuities: All food, beverages and Alcoholic beverages are subject to applicable taxes. Food items are taxed at 13% HST (Harmonized Sales Tax).
6. Cancellation: Must be in writing at least 14 days prior to the function date or deposits are non-refundable. A 10% administration charge will be automatically deducted.
7. Catering company: Empire Catering is a part of and operates under Tin Mill Restaurant 53 Toronto Street North, Uxbridge Ontario L9P 1E6
8. Insurance: General business insurance and liability coverage is in place and the Coverage information will be provided upon request.

Event Name: _____ Convener's Name: _____

Convener Tel. #: _____ Email: _____

Date of Function: _____ Time of Event: _____

Number of Guests: _____ Special Note: _____

Deposit Amount: _____ Method of payment: _____