

# Mixed Grill Cuisine & Catering

HOME

MENU

CATERING

CONTACT

## BRONTELICIOUS

Lunch Prix Fixe Menu (See Dinner Menu Below)

**\$15.00**

### Choice of Appetizer

*Cup of our home made soup*

*Caesar salad*

*Grilled calamari on our honey lime green salad*

### Entree

*6oz striploin steak sandwich served open faced on a warm baguette with peppers, onions and cheddar cheese with your choice of fries*

**Or**

*Sweet potato flan layered with roasted peppers, onions and spinach served with wild rice pilaf*

**Or**

*Curry Feature (see server for details)*

**Or**

*Jerked pork tenderloin piled high with chiffonade of lettuce drizzled with a mango aioli on a toasted Kaiser, with your choice of side.*

### Dessert

#### Choice of

*Apple Brown Betty*

*Chocolate Brownie*

*Crème Brulée*

*Traditional Tiramisu*

Coffee or Tea

*(Prices are per person. Other beverages, taxes and gratuity are extra).*

2319 Lakeshore Rd. Bronte. (905) 847-6188 [www.mixedgrillcatering.com](http://www.mixedgrillcatering.com)

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## BRONTE LICIOUS Dinner Menu

**\$25.00**

### Choice of Appetizer

*Homemade soup of the day*

*or*

*Sunset salad*

*or*

*Southwestern chili lime mussels*

### Entrée

*Pesto roasted chicken supreme wrapped in bacon with gorgonzola cream, roasted potatoes and sautéed vegetables*

*or*

*Seared Atlantic salmon on an asparagus risotto with a sundried tomato and leek cream.*

*or*

*6oz beef striploin off the grill with sautéed tiger shrimps and a cajun flavoured olio on roasted garlic mash and chefs vegetables*

*or*

*Pasta feature of the day (see server)*

### Dessert

#### Choice of

*Chocolate fudge brownie*

*Crème Brulée*

*Apple Brown Betty*

*Baked banana walnut in Phyllo*

*French vanilla ice cream with hot fudge*

Coffee or Tea

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