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Southern Cross

GRILL ON QUEEN

CATERING



Southern Cross Grill on Queen has been providing quality, affordable catering in Ottawa for 15 years. From corporate and business functions to weddings, parties and wine pairing evenings, every member of our highly trained team of chefs and food service professionals is committed to making your event a delicious, memorable experience. We use only the freshest, quality ingredients available and it is our attention to detail that sets us apart.

Our goal is to exceed our clients' expectations and nothing makes us happier than satisfied customers. We welcome the opportunity to be of service. Please review our catering guide and when you are ready, we are here to help you plan your event or special occasion.

There is a difference in freshly prepared, quality food - better tasting and better for you. Southern Cross Grill on Queen... because we love food too!

Ron Spirito
Owner / Sommelier

...because we love food too

SPECIAL DIETARY CONSIDERATIONS / ALLERGIES

Our staff have all taken a safe food handling course so you can rest assured that all work surfaces and utensils are constantly changed and sanitized to ensure that cross contamination will never be an issue.

Simply let us know in advance of any food allergies or cultural requirements and we can suggest alternatives or modify our existing offerings.

As an added safety measure, when we know in advance of any allergies, the food is prepared and packaged in a separate area in the kitchen.



VEGAN AND VEGETARIAN DINING

Southern Cross Grill on Queen is proud to have an extensive menu for vegan and vegetarian dining. In fact we have three vegans and four vegetarians on staff!

Your guests can be confident that the vegan and vegetarian food is prepared in accordance with their dietary needs.


We understand the challenge in finding wholesome, delicious vegan and vegetarian dishes. You can be confident that your guests will enjoy these premium menu items.

Look for these icons   to identify vegetarian and vegan items.

GLUTEN FREE DINING

Southern Cross Grill on Queen has a wide assortment of menu options for those with gluten sensitivities. Your guests will enjoy the thought and attention given to these premium menu items.

Your guests can be confident that the gluten free items are in fact gluten free.

Look for this icon  to identify gluten free menu items.

Minimum 5 people when ordered in conjunction with another sit down dinner package.



BREAKFAST

EXECUTIVE'S CHOICE \$14.95 per person

Croissants, Mini-Danish and Muffins
Farm Fresh, Local Scrambled Eggs
Breakfast Potatoes
Bacon and Country Style Sausages
Domestic Cheese Tray
Freshly Sliced Fruit
Locally Roasted Francesco's Coffee
Selection of Herbal & Traditional Tea
Assorted Juices & Bottled Water

CANADIAN CLASSIC \$11.95 per person

Farm Fresh, Local Scrambled Eggs
Breakfast Potatoes
Bacon and Country Style Sausages
Toasted Canadian Multigrain Bread
Domestic Cheese Tray
Locally Roasted Francesco's Coffee
Selection of Herbal & Traditional Tea
Assorted Juices & Bottled Water

Veg THE CONTINENTAL \$10.95 per person

Fresh from the Oven Butter Croissants,
Mini-Danish and Muffins
Domestic Cheese Tray
Freshly Sliced Fruit
Locally Roasted Francesco's Coffee
Selection of Herbal & Traditional Tea
Assorted Juices & Bottled Water

add freshly sliced fruit for \$2 per person

Veg VEGETARIAN BREAKFAST \$11.95 per person

Vegetarian Quiche
Breakfast Potatoes
Fruit Salad
Cottage Cheese
Locally Roasted Francesco's Coffee
Selection of Herbal & Traditional Tea
Assorted Juices & Bottled Water



Southern Cross Grill on Queen offers a wide variety of breakfast options to suit any appetite. All breakfasts come with locally roasted, freshly ground Francesco's coffee and a selection of Higgins & Burke herbal and traditional tea. A 15% labour charge and HST are extra.

BREAKFAST Continued

GF GLUTEN-FREE BREAKFAST \$14.95 per person

(Minimum 6 people)

Gluten-Free Blueberry Muffins

Gluten-Free Banana Loaf

Freshly Sliced Fruit

Locally Roasted Francesco's Coffee

Selection of Herbal & Traditional Tea

Assorted Juices & Bottled Water

Veg THE HEALTHY START \$11.95 per person

Yogurt Bar with Vanilla Yogurt, Homemade

Granola, Almond Slivers, Craisins and
Dried Apricots

Freshly Sliced Fruit

Freshly Baked Low Fat Muffins

Locally Roasted Francesco's Coffee

Selection of Herbal & Traditional Tea

Assorted Juices & Bottled Water



Veg GRANDMA'S KITCHEN \$10.95 per person

A Selection of Freshly Baked Scones

Freshly Cut Fruit

Locally Roasted Francesco's Coffee

Selection of Herbal & Traditional Tea

Assorted Juices & Bottled Water

THE MAPLE \$10.95 per person

Traditional French-Toast

Bacon and Country Sausages

Locally Roasted Francesco's Coffee

Selection of Herbal & Traditional Tea

Assorted Juices & Bottled Water

THE PARLIAMENTARIAN \$18.95 per person

Yogurt Bar with Vanilla Yogurt, Homemade

Granola, Almond Slivers, Craisins and
Dried Apricots

Freshly Sliced Fruit

Traditional French-Toast

Farm Fresh, Local Scrambled Eggs

Breakfast Potatoes

Bacon and Country Style Sausages

Toasted Canadian Multigrain Bread

Domestic Cheese Tray

Assorted Cold Cereals

Fresh from the Oven Butter Croissants,

Mini-Danish and Muffins

Locally Roasted Francesco's Coffee

Selection of Herbal & Traditional Tea

Assorted Juices & Bottled Water

BREAKFAST ADD-ONS

Veg Add oatmeal to any package

\$1.99 per person

Add Smoked Atlantic Salmon, cream

cheese and local bagels to any

package

\$5.99 per person





BREAKFAST A LA CARTE

BAKED GOODS

Mini-Muffins, Mini-Danish and Mini-Croissants	\$16.95 per dozen
Assorted Scones	\$20.95 per dozen
Assorted Biscotti	\$21.95 per dozen
Assorted Croissants (Almond, Chocolate Hazelnut)	\$29.95 per dozen
Mini-Cinnamon Rolls	\$11.95 per dozen
Scones	\$3.95 each
Cinnamon Rolls	\$3.95 each
Mini-Caramel Rolls	\$3.95 each
Coffee Cake	\$2.95 each



BREAKFAST TRAYS AND MORE

Whole Wheat Sesame Seed Bagels with Cream Cheese (Minimum 6)	\$1.95 ea
English Muffins with Jam (Minimum 6)	\$1.95 ea
Atlantic Smoked Salmon with Bagels and Cream Cheese (Minimum 6)	\$7.95 ea
Oatmeal with Brown Sugar (Minimum 15)	\$1.99 per person
Fruit Platter	sm \$39.95 med \$49.95 lg \$59.95
Domestic Cheese Tray	sm \$46.95 med \$62.95 lg \$81.95
International Cheese Tray	sm \$49.95 med \$64.95 lg \$81.95
Fruit Salad (Serves 15-20)	\$35.95
Assorted Individual Fruit	\$1.50 ea
Assorted Individual Cereal (Milk not included)	\$1.50 ea
Assorted Yogurts	\$1.95 ea
Yogurt and Granola Parfait (Minimum of 10)	\$3.25 ea
  Maple and Honey Granola (Serves 5)	\$29.95



GLUTEN FREE BAKED GOODS

Southern Cross Grill on Queen understands the challenges in finding gluten free breakfast and break items. Your meeting guests will appreciate the thought you put into their needs with these premium offerings.

BREAKFAST ITEMS:

(Minimum 6 people)

- GF Gluten Free Bagels \$2.90
- GF Gluten Free Banana Loaf \$2.95
- GF Gluten Free Lemon Poppy Seed Cake \$2.95
- GF Gluten Free Blueberry Muffins \$3.95
- GF Gluten Free Blueberry-Chocolate Chip Muffins \$3.95

MEETING BREAK ITEMS:

(Minimum 6 people)

- GF Gluten Free Chocolate Chip Cookies \$2.95
- GF Gluten Free Coconut Cookies \$2.95
- GF Gluten Free Mini Brownies \$2.95
- V Vegan Macaroons \$2.95



BEVERAGES

Bottles of Water	\$1.50 ea
Cans of Pop	\$1.50 ea
Perrier Water	\$2.25 ea
Bottles of Juice	\$1.75 ea
White or Chocolate Milk (250 ml)	\$1.75 ea

FRANCESCO'S COFFEE \$2.50 per person

Tea (Herbal and Traditional)
\$2.50 per person



RECEPTION AND COCKTAIL PACKAGES

THE BASIC

RECEPTION PACKAGE \$12.95 per person

(Minimum 15 people)

Vegetable Tray with Dip

Domestic Cheese Tray
with Crackers and Bread

Pâté Platter with Crackers and Bread
Fruit Tray

DISTINGUISHED COCKTAIL PARTY AND RECEPTION

(Minimum 25 people) \$25.95 per person

Our Distinguished Cocktail Party and Reception Package Includes:

Vegetable Tray with Dip

Domestic Cheese Tray With
Crackers and Bread

Pâté Platter with Crackers and Bread
Fruit Tray

Assorted Cold Canapés

Assorted Hot Canapés

Assorted Open Face Sandwiches

Individual Cheesecakes



RECEPTION AND COCKTAIL ADD-ONS:

Cold Canapés see page 10

Premium Cold Canapés see page 11

Hot Canapés see page 12

Premium Hot Canapés see page 12

Finger Sandwiches \$18.95 per dozen

 Sun -Dried Tomato Tapenade \$36.95

(Serves 10-15)

Assorted Sandwich Wraps \$20.95 per dozen

Customize the Southern Cross Grill
on Queen Distinguished Cocktail
Party and Reception packages with
our delicious cocktail stations:

Each station is \$100 plus the per person charges:

Grilled Cheese Station add \$3.95 per person

Pasta Station add \$5.95 per person

Mashed Potato Station add \$4.95 per person

Smoked Meat Station add \$4.95 per person

Lime Shrimp Station add \$3.95 per person

Risotto Station add \$5.95 per person



COLD CANAPÉS

Veg **MINI BRUSCHETTA** \$14.95 per dozen
Tomatoes, onions and fresh basil served on a garlic baguette.

Veg **STUFFED CHERRY TOMATOES** \$14.95 per dozen
Cherry tomatoes stuffed with cream cheese and sun-dried tomatoes.

Veg **AVOCADO DIP** \$6.95 per person
Layered cream cheese, avocado, and Pico de Gallo served with freshly made nacho chips.

FINGER SANDWICHES \$6.95 per person
Assorted gourmet finger sandwiches on assorted breads and tortilla wraps:

Veg Crispy Cucumber with Cream Cheese, Curry Chicken Salad, Smoked Turkey with Cajun Mayonnaise, **Veg** Grilled Vegetable, **Veg** Egg Salad, Smoked Ham and Cheddar, Tuna Salad.

Veg **BLACK OLIVE TAPONADE BRUSHETTA** \$23.95 per dozen
Black olive tapenade served on mini-bagel toasts, topped with lemon poppy seed yogurt.

CURRIED CHICKEN MOUSSE \$23.95 per dozen
Curried chicken mousse served on toasted bagel craquelin.



PREMIUM COLD CANAPÉS

PROSCIUTTO FLORET \$35.95 per dozen
Blanched, seasoned asparagus with a red onion-grapefruit marmalade and blue danoise, wrapped in thinly sliced prosciutto.

AHI TUNA CRISPS \$35.95 per dozen
Delicious Ahi tuna sliced thinly and served on tortilla crisps with a mildly spiced cajun aioli.

Veg TUSCAN ROULADES \$23.95 per dozen
Sun-dried tomato goat cheese wrapped in grilled baby eggplant.

**LOBSTER CONSOMMÉ
EN GELÉE** \$35.95 per dozen
A melt in your mouth, slowly thickened lobster consommé, served with crème fraîche and roe on a spoon.

**SMOKED SALMON
PUMPERNICKEL** \$23.95 per dozen
Norwegian smoked salmon, rolled with cream cheese and lemon dill.
Served on pumpernickel wafers.

**SHRIMP WITH
AVOCADO SALSA** \$35.95 per dozen
Large, tail-on shrimp with a mild avocado salsa and served on a fork.

**Veg PARMESAN BASKETS WITH GOAT
CHEESE MOUSSE** \$23.95 per dozen
Delicate Parmesan Reggiano tulip crisps, piped with a light and delicious goat cheese-sundried tomato mousse.

CUCUMBER SHRIMP \$35.95 per dozen
A delightful Black Tiger shrimp butter-mousse, served on a cucumber wafer.



HOT CANAPÉS

Veg **STUFFED CRIMINI MUSHROOMS** \$17.95 per dozen
Crimini mushrooms stuffed with a wild mushroom and herb ragout, then topped with a blend of melted cheeses.

CRAB AND BRIE IN PHYLLO \$23.95 per dozen
Succulent crab meat, butter and herbs, baked in a mini-phyllo shell.

MOROCCAN CHICKEN IN PHYLLO \$23.95 per dozen
Deliciously seasoned chicken wrapped in phyllo and baked.

Veg **SPANAKOPITA** \$17.95 per dozen
Classic spinach and feta spanakopita.

Veg **EGGPLANT ROULADES** \$17.95 per dozen
Ricotta cheese and Pico de Gallo, wrapped in grilled baby eggplant.

CILANTRO MARINATED MINI-CHICKEN QUESADILLAS \$18.95 per dozen
Cilantro and lime marinated grilled chicken with Pico de Gallo and Monterey Jack cheese, stuffed in a grilled flour tortilla.

MINI EGG ROLLS
\$22.95 per dozen

SAUSAGE IN PUFF PASTRY
\$24.95 per dozen

PREMIUM HOT CANAPÉS

LAMB LOLLIPOPS WITH CHERRY GLAZE \$35.95 per dozen
Baked, sweet, crusted rack of lamb, served with a cherry and orange glaze.

MINI-BEEF WELLINGTON \$23.95 per dozen
Seared tenderloin, pâté, mushrooms and demi-glaze, baked in puff pastry.

CRAB STUFFED MUSHROOMS \$35.95 per dozen
Crab and goat cheese stuffed mushroom caps.

PULLED PORK SLIDERS \$23.95 per dozen
Pulled, smoked pork belly sliders, served on mini pretzel buns, with cheddar cheese, dill pickle and dijonnaise.

TENDERLOIN BAGUETTE \$23.95 per dozen
Thinly sliced beef tenderloin on a garlic baguette, with cajun mayonnaise and sweet pepper-green scallion confetti.



SIT-DOWN PLATED LUNCH


STUFFED FRESH PORK TENDERLOIN

\$14.95

Grilled pork tenderloin with a pomegranate glaze. Served with mushroom and asparagus risotto with balsamic marinated grilled red peppers.

COMFORT FOOD THREE-COURSE LUNCH

\$18.95

A choice of two salads (see page 29), followed by your choice of a grilled chicken breast on a bun, our homemade  veg burger or a 100% Angus burger. Served with freshly cut, sea-salted fries or chef salad and NY style cheesecake for dessert.


STUFFED TURKEY BREAST

\$14.95

Baked turkey breast stuffed with traditional stuffing and topped with a freshly made cranberry chutney. Served with seasonal grilled vegetables, fresh steamed green beans and a sweet potato mash.

QUESADILLA PLATED LUNCH

\$16.95

Grilled chicken beef or  vegetarian quesadilla. Served with Mexican rice & beans and your choice of salad. (see page 29)

GRILLED LAMB LOLLIPOPS

\$25.95

Delicious grilled New Zealand lamb. Served with mint chutney, grilled vegetables and wild mushroom risotto.



VEGAN AND VEGETARIAN DINING

GRILLED EGGPLANT INVOLTINI

(Minimum 6 people) \$18.95 per person
Grilled eggplant rolled with a mixture of sun-dried tomatoes, diced eggplant, Kalamata olives, basil and capers, then topped with our homemade tomato sauce.

PORTOBELLO-STUFFED POBLANO

(Minimum 6 people) \$18.95 per person
Poblano peppers stuffed with a mixture of Portobello mushrooms, hominy, tomatoes, spices, lime and shredded vegan cheese.



SIT-DOWN PLATED DINNER

GRILLED CEDAR PLANK SALMON \$26.95

Soup of the day, mixed seasonal greens served with dressing, salmon poached in white wine, seasonal fresh vegetables, rosemary infused basmati rice, soft rolls and butter and sliced seasonal fresh fruit.

SIRLOIN STEAK \$26.95

Soup of the day and mixed seasonal greens served with dressing. Main course of top sirloin steak, served with sautéed mushrooms, roasted potatoes, seasonal fresh vegetables, soft rolls and butter. Dessert is lemon cheesecake.

PLATED FOUR-COURSE

SIT DOWN WITH MAIN CHOICE \$29.95

Soup of the day, followed by your choice of mixed seasonal greens or Caesar salad. For the main course, select either rigatoni primavera pasta with garlic toast, a top sirloin steak, (done to your liking) or a freshly grilled breast of chicken, both topped with a sautéed mushroom demi-glace and served with steamed seasonal vegetables and roasted potatoes.

Veg

LAMB CURRY OR LAMB STEW \$17.95

Served with grilled asparagus and whipped garlic Yukon Gold potatoes.

CHICKEN MARSALA \$21.95

Soup of the day and mixed seasonal greens with dressing. Grilled breast of chicken with Marsala sauce, roasted garlic potatoes and seasonal fresh vegetables. Soft rolls and butter. Freshly baked carrot cake for dessert.



BUFFETS

ITALIAN FARE BUFFET

RIGATONI WITH CHICKEN \$16.95 per person


(Minimum 20 people)

Rigatoni in a rosé sauce, topped with grilled chicken, served with garlic bread, Caesar salad and assorted squares and bars for dessert.

FAJITA BUFFET

\$18.95 per person

(Minimum 20 people)


Fajita beef and chicken,  vegetables, grilled onions and peppers. Served with guacamole, Pico de Gallo, sour cream and flour tortillas. Accompanied by Mexican rice, ranch-style beans, Monterey Jack cheese and a choice of two salads (see page 29) with a choice of dressings. Finish it off with our famous deep-fried vanilla ice cream. If the catering is off-site the dessert will be freshly baked homemade cookies.



LASAGNA BUFFET

\$18.95 per person

(Minimum 20 people)

Freshly baked meat and  vegetarian lasagna, made with homemade lasagna noodles and served with garlic bread. Comes with a choice of two salads (see page 29) and lemon squares for dessert.

GOURMET SALAD BAR BUFFET

\$15.95 per person

(Minimum 20 people)

Crisp leaf, romaine and garden lettuces, tomatoes, Kalamata olives, cucumbers, bacon bits, croutons, onions, peppers, assorted dressings, Canadian cheddar cheese and freshly grilled chicken breast. Served with fresh fruit for dessert.

BUFFETS

Continued

THE KITCHEN TABLE \$16.95

(Minimum 20 people)

Homemade soup freshly tossed spring mix salad with balsamic vinaigrette and ranch dressing. Delicious deli sandwiches on assorted breads and tortilla wraps: V crispy cucumber with cream cheese, curry chicken salad, smoked turkey with Cajun mayonnaise, V grilled vegetable, egg salad, smoked ham and cheddar, tuna salad. Traditional carrot cake with cream cheese icing & walnuts for dessert.

CHICKEN MARSALA BUFFET \$21.95

Soup of the day and a choice of two salads (see page 29), grilled breast of chicken with Marsala wine - mushroom sauce, roasted garlic potatoes and seasonal fresh vegetables. Soft rolls and butter. Freshly baked carrot cake for dessert.

CRISPY BEEF BUFFET \$18.95

Fried top sirloin strips in an orange-soya glaze, served with vegetable fried rice, a choice of two salads (see page 29) with assorted soft rolls and lemon squares for dessert.

SPORTS CLUB BUFFET \$7.95 per person

Everything your team needs for nourishment before their big game. Rigatoni pasta tossed in our homemade tomato sauce.

Add grilled chicken \$3.95 per person

Add garlic bread \$1.95 per person

Add garden salad \$1.95 per person

Add pitchers of pop \$1.95 per person

PIZZA PERFECT \$16.95

(Minimum 20 people)

Freshly tossed spring mix salad with balsamic vinaigrette and ranch dressing. Thin-crust, homemade pizza two ways: bacon, sweet peppers, tomato sauce and Monterey Jack cheese and V Lemon-basil marinated grilled button mushrooms with goat cheese Butter-mocha-pecan fudge cake for dessert.



SMOKED DELECTABLES

Take flavour to the next level. Southern Cross Grill on Queen has a smoker where we smoke beef brisket, pork belly for pulled pork sandwiches, cheese for our platters, chicken wings and salmon. Your guests will enjoy their trip to Flavourtown!

JUMBO SMOKED CHICKEN WINGS \$20.95 per person

Full size chicken wings, slow-smoked and served with a choice of bbq, medium, sweet-hot, hot or habanero suicide sauce. Served with potato salad and red cabbage creamy coleslaw, assorted soft drinks and lemon squares for dessert.

PULLED PORK SLIDERS \$22.95 per person
Slowly cooked pork shoulder, pulled and tossed in our signature sauce. Served on a kaiser bun with cheddar cheese, sliced dill pickle and dijon aioli. Comes with potato salad and red cabbage creamy coleslaw, assorted soft drinks and chocolate fudge brownies for dessert.

SMOKED CORN ROAST AND SALAD CORNUCOPIA \$18.95 per person
Smoked corn on the cob, drizzled in garlic butter, paprika and fresh lime. Served with potato salad and red cabbage creamy coleslaw, pasta salad and Israeli couscous salad, assorted soft drinks and chocolate fudge brownies for dessert.

SMOKED PORK BACK RIBS \$27.95 per person

Half-racks of baby back ribs, smoked and served with a choice of bbq, medium, sweet hot, hot or habanero suicide sauce. Served with potato salad and red cabbage creamy coleslaw, assorted soft drinks and butter pecan fudge squares for dessert.

BEEF BRISKET \$26.95 per person


Slow cooked pepper and mustard-rubbed beef brisket, served on fresh rye bread with Swiss cheese, sliced dill pickle, horseradish and Dijon aioli. Comes with potato salad and red cabbage creamy coleslaw, assorted soft drinks and chocolate fudge brownies for dessert.

SMOKED DUCK TACOS \$31.95 per person
Smoked duck breast, thinly sliced. Build your own taco with corn and flour tortillas, shredded lettuce, Monterey Jack cheese, Pico de Gallo, salsa, lemon and cilantro sour cream. Served with baked beans, Mexican rice and cabbage coleslaw.



BARBECUES

Let Southern Cross Grill on Queen bring our fabulous barbecuing skills right to your event! Whether for team building, staff appreciation, yearly / quarterly kick-offs or a company picnic, Southern Cross Grill on Queen can provide delicious grilled or smoked food right at your event. Your team members will appreciate the thought - a perfect way to recognize people for a job well done or as a kick-off to an exciting new fiscal year.

BACK YARD BARBECUE \$13.95 per person
Our Backyard Barbecue Includes:
Hamburgers,  Veggie Burgers, Hot Dogs
and Sausages
A Choice of Three Salads (See Page 29)
Sliced Watermelon
Assorted Dessert Squares and Cookies


Add grilled chicken breast on a bun for
\$5 per person



BARBECUES


Continued

PICNIC BARBECUE \$15.95 per person

Our Backyard Barbecue Includes:
Hamburgers,  Veggie Burgers, Hot Dogs
and Sausages
A Choice of Three Salads (See Page 29)
Vegetable Tray with Dip
Domestic Cheese Tray
Sliced Watermelon
Assorted Dessert Squares and Cookies

Add grilled chicken breast on a bun for
\$5 per person

KID'S DELIGHT \$9.95 per person

Our Kid's Delight includes:
Hamburgers,  Veggie Burgers and
Hot Dogs
Individual Bags of Chips
Assorted Cookies for Dessert

Add a Cotton Candy Station
(call for details)

CHICKEN AND RIB FESTIVAL \$24.95 per person

Our Rib Festival Includes:
Fall off the Bone Baby Back Ribs in our
Famous Homemade Barbecue Sauce
Barbecued Chicken
Grilled Corn
Corn Bread
Vegetable Tray with Dip
Freshly Sliced Fruit
A Choice of Three Salads (See Page 29)
Assorted Squares and Cookies for Dessert



TEX-MEX

Tex-Mex has been the cornerstone of our business for the past 25 years so you can rest assured that our offerings are tried, tested and delicious. Everything is prepared from scratch using the best ingredients – you'll taste the difference!

THE FAJITA EXPERIENCE

\$18.95 per person

Everything you need to make your Fajita lunch or dinner buffet a delicious success.

Veg Vegetarian, Chicken and Beef Fajitas
Served with Homemade Salsa,
Guacamole and Sour Cream
Mexican Rice
Flour Tortillas
Fried Red Pepper, Green Pepper
and Onion Mix
Monterey Jack Cheese
Tri-Coloured Corn Tortilla Chips and Salsa
Choice of Two Salads (See Page 29).
Assorted Squares for Dessert

QUESADILLAS

\$18.95 per person

Chicken, Beef and **Veg** Vegetarian
Quesadillas

Mexican Rice and Beans
Tortilla Chips and Homemade Salsa
Choice of Two Salads (See Page 29).
Assorted Dessert Squares

TACO TIME

\$15.95 per person

Veg Vegetarian, Chicken or Beef Tacos
Corn or Flour Tortillas
Mexican Rice

Tortilla Chips and Homemade Salsa
Choice of Two Salads: Garden,
Caesar,

Potato, Pasta or Bean
Assorted Dessert Squares

THE FIESTA

\$18.95 per person

Chicken, beef and **Veg** vegetarian
burritos, soft enchiladas and
quesadillas. Served with salsa, sour
cream, guacamole, Mexican rice and
ranch-style beans. Choice of two
salads (See page 29). Finish it off
with our famous deep-fried vanilla
ice cream. If the catering is off site
the dessert will be assorted squares
and bars.



SANDWICH TRAYS

TRADITIONAL SANDWICHES

\$3.50 per sandwich

Assorted sandwiches on white and multigrain bread. Vegetarian, tuna and salmon salad available upon request.

WRAPS

\$4.95 per sandwich

Choice of grilled veggie, cucumber and cream cheese, curried chicken, egg salad, smoked turkey, tuna salad, smoked ham and cheddar.

SOUTHWEST WRAP

16.95 per dozen

A rolled flour tortilla with cream cheese, cilantro, red peppers and green peppers.

MONTREAL STYLE SMOKED MEAT ON RYE

\$4.95 per sandwich

CROISSANT OR GOURMET KAISER SANDWICHES

\$4.95 per sandwich

Available with egg, chicken and ham salads.

MINI CROISSANT SANDWICHES

\$19.95 per dozen

Available with egg, chicken and ham salads.



TRAYS AND PLATTERS

V FRESH SALSA WITH TORTILLA CHIPS \$40.95
(Serves 10 – 15)
Southern Cross Grill on Queen's famous salsa with our homemade tri-corn tortilla chips.

ANTIPASTO TRAY
Small (Serves 10 – 15) \$49.95
Medium (Serves 15 – 20) \$59.95
Large (Serves 20 – 30) \$79.95
Bocconcini Cheese, Black Olives, Marinated Artichokes, Peperoncini, Marinated Eggplant, Genoa Salami, Prosciutto

PÂTÉ PLATTER
Small (Serves 10 – 15) \$44.95
Medium (Serves 15 – 20) \$55.95
Large (Serves 20 – 30) \$67.95
A Variety of Rich Pâtés Served with French Bread or Crackers
Vegetable Tray & Dip

Veg VEGETABLE TRAY AND DIP
Small (Serves 10 – 15) \$37.95
Medium (Serves 15 – 20) \$47.95
Large (Serves 20 – 30) \$57.95
Baby carrots, cherry tomatoes, celery sticks, cucumbers, broccoli and cauliflower. Served with rich and creamy ranch dressing.

FRUIT PLATTER
Small (Serves 10 – 15) \$39.95
Medium (Serves 15 – 20) \$49.95
Large (Serves 20 – 30) \$59.95
An assortment of melon, cantaloupe, pineapple, strawberries and grapes.

Veg SPINACH DIP IN A PUMPERNICKEL BREAD BOWL
(Serves 10 – 15) \$35.95



TRAYS AND PLATTERS

Continued

Veg DOMESTIC CHEESE TRAY

Small (Serves 10 – 15) \$46.95

Medium (Serves 15 – 20) \$62.95

Large (Serves 20 – 30) \$79.95

An assortment of cheeses with grapes.
Served with French bread and crackers.

Veg INTERNATIONAL CHEESE TRAY

Small (Serves 5 – 10) \$49.95

Medium (Serves 10 – 15) \$64.95

Large (Serves 15 – 25) \$81.95

Lovely imported cheeses served with
French bread and crackers.

V HUMMUS PLATTER

Small (Serves 10 – 15) \$41.95

Medium (Serves 15 – 20) \$51.95

Traditional hummus served
with pita bread.

ASSORTED PICKLE TRAY

Small (Serves 5 – 10) \$35.95

Medium (Serves 10 – 15) \$46.95

Large (Serves 15 – 20) \$55.95

A nice selection of baby dills, sweet
pickles, pearl onions and beets.

COLD CUT PLATTER

Small (Serves 5 – 10) \$43.95

Medium (Serves 10 – 15) \$60.95

Large (Serves 15 – 25) \$81.95

Delicious ham, pastrami,
turkey, roast beef and salami.

V SUN-DRIED TOMATO TAPENADE

\$36.95

(Serves 10 – 15)

Sun-dried tomatoes, garlic, basil and
pine nuts made into a delicious spread.
Served with baguette rounds.



THEME BREAKS

AFTERNOON

PICK-ME-UP

\$7.95 per person

Gourmet Cookies Fresh from our oven:

Chocolate Chip, Oatmeal Raisin,
White Chocolate Macadamia Nut,
Peanut Butter

Freshly Ground Francesco's Coffee
Selection of Herbal and Traditional Tea
Juice and Bottled Water
Assorted Soft Drinks

ASSORTED BISCOTTI

\$11.95 per person

A Selection of Fresh from the Oven
Biscotti: Chocolate Hazelnut, Cranberry,
Butter Pecan and Almond
Freshly Ground Francesco's Coffee
Selection of Herbal And Traditional Tea
Juice and Bottled Water
Assorted Soft Drinks

THE HEALTH BREAK

\$8.95 per person

Yogurt Bar: Fat Free Yogurt, Granola,
Sliced Almonds, Dried Apricots,
Craisins and Berry Medley Granola
Bars, Freshly Sliced Fruit
Juice and Bottled Water

TURNED TO SCONE

\$12.95 per person

Assorted Scones Fresh from our oven
Freshly Ground Francesco's Coffee
Selection of Herbal and Traditional Tea
Juice and Bottled Water



THEME BREAKS

Continued

SALSA TIME \$8.95 per person

Guacamole, Pico de Gallo, Salsa
and Tri-Corn Nacho Chips
Juice and Bottled Water
Assorted Soft Drinks

REJUVENATION \$8.95 per person

Freshly Sliced Fruit
Make Your Own Mix: Craisins, Dried
Apricots, Dried Bananas, Raw Almonds,
Sunflower Seeds and Granola
Still and Sparkling Water
Juice and Bottled Water
Assorted Soft Drinks

CRUNCH AWAY \$8.95 per person

Individual Bags of Chips
Granola Bars
Make Your Own Mix: Craisins, Dried
Apricots, Sunflower Seeds, Sliced
Almonds, Dried Bananas, Granola
Juice and Bottled Water
Assorted Soft Drinks

SUGAR HIGH \$8.95 per person

Red Licorice
Assorted Chocolate Bars
Juice and Bottled Water
Assorted Soft Drinks



THEME SEASONAL BREAKS

SPRING FLING \$9.95 per person

Available from April 1st to May 31st
Selection of Fresh Mini-Tarts
Freshly Sliced Fruit
Freshly Ground Francesco's Coffee
Selection of Herbal and Traditional Tea

WINTER WONDERLAND \$10.95 per person

Available from December 1st to February 28th
Traditional Hot Chocolate
Mini-Marshmallows
Oven Fresh Spice Cake
Freshly Ground Francesco's Coffee
Selection of Herbal and Traditional Tea

SUMMER HEAT \$9.95 per person

Available from June 1st to August 30th
Ice Cream Bars
Freshly Sliced Watermelon
Still and Sparkling Water

FALL FESTIVAL \$12.95 per person

Available from September 1st to November 30th
Chilled Bottled Juices:
Apple, Orange & Grapefruit
Fresh From the Oven:
A Selection of Fall Inspired Pies & Tarts
Freshly Ground Francesco's Coffee
Selection of Herbal and Traditional Tea



BOXED LUNCH

THE LUNCHBOX \$9.95 per box

Choice of Sandwich: V Crispy Cucumber
with Cream Cheese, Curry Chicken Salad,
Smoked Turkey with Cajun Mayonnaise,
V Grilled Vegetable, Egg Salad, Smoked
Ham and Cheddar, Tuna Salad
Vegetables and Dip
Canadian Cheddar Cheese
Fresh Fruit
Dessert

THE BURGERBOX \$13.95 per box

Our Delicious 100% Canadian Angus
Beef Burger or our Famous V Veggie
Burger Served with Freshly Cut,
Sea-Salted Fries or a Salad
Dessert Bar
Bottle of Water

THE WRAPBOX \$13.95 per box

Choice between a Club Wrap, Chicken
Caesar Wrap or V Grilled Veggie Wrap
Served with Freshly Cut, Sea-Salted
Fries or a Salad
Dessert Bar
Bottle of Water



SOUPS & SALADS

A good soup needs time and love. Our soups are made from scratch and are delicious. We even take requests!

Southern Cross Grill on Queen offers a wide variety of salads to suit all tastes and dietary requirements. There are three sizes to choose from.

\$3.50 per person

(Minimum 10 people)

SALADS

Garden Salad with

Homemade Dressings:

Ranch, Honey Mustard or Balsamic

German-Style Potato Salad

Eastern European-Style Potato Salad

Pasta Salad

Caesar Salad with Homemade

Bacon Crumbles and Garlic Croutons

Bean Salad

Quinoa Salad

Israeli Couscous Salad

Cucumber Salad

Rice Salad

Vinaigrette Pasta Salad

GF GLUTEN FREE DRESSINGS

Sun-dried Tomato Basil

Roasted Garlic Caesar

SOUPS

- Veg GF Honey Roasted Garlic and Zucchini
- Veg GF Jalapeño Cheddar
- GF Sweet and Sour Chicken
- Veg GF Sweet Potato Leek
- Veg GF Carrot and Ginger Cream
- GF Chicken and Sun-dried Tomato Pesto with Goat Cheese and Almond Crumble
- GF Portuguese Fish Stew
- GF Beef and Candied Red Onion
- Veg GF Roasted Cauliflower and Green Scallion Cream
- V GF Traditional Gazpacho
- V GF Vegetable Minestrone Bacon and Corn Chowder
- V GF Mushroom Tarragon



DESSERTS

Yes please! Every great meal needs a great dessert. Southern Cross Grill on Queen has a wide assortment of sweet treats to cap off a great meal.

Gourmet Cookies	\$21.95 per dozen
Chocolate Fudge Brownies	\$19.95 per dozen
Maple-Chocolate Marble Cake	\$18.95 per dozen
Lemon Streusel Cake	\$18.95 per dozen
Banana Cake	\$18.95 per dozen
Carrot Cake	\$18.95 per dozen
Raspberry-Oat Squares	\$21.95 per dozen
Peanut Butter & Jelly Blondie	\$21.95 per dozen
Fruit Platter	\$39.95
(serves 10 - 15)	

PREMIUM INDIVIDUAL DESSERTS

Lemon Blueberry Tart	\$39.95 per dozen
Raspberry Almond Pistachio Mousse	\$59.95 per dozen
Caramel Latte Mousse	\$59.95 per dozen
Chocolate Hazelnut Mousse	\$59.95 per dozen

DECADENT CAKES

Chocolate Mousse Bombe	12 slices	\$31.95
Chocolate Chip Banana	12 slices	\$31.95
Chocolate Truffle Cake	14 slices	\$43.95
Brownie Cheesecake	14 slices	\$46.95
Lemon Mousse	12 slices	\$31.95
Mixed Fruit Torte	12 slices	\$30.95



ALCOHOLIC BEVERAGES

DOMESTIC BEER	\$3.95
PREMIUM BEER	\$5.50
COOLERS	\$5.50
SPIRITS AND MIXED DRINKS	\$4.50
COCKTAILS AND PREMIUM LIQUOR	\$5.50
PERRIER	\$2.25
JUICE	\$1.75
SOFT DRINKS	\$1.50
BOTTLED WATER	\$1.50



SELECTION OF WINE

HOUSE RED

Crush First Red, VQA Niagara Peninsula	
Glass (5oz)	\$5.50
Bottle	\$22

HOUSE WHITE

Crush First White, VQA Ontario	
Glass (5oz)	\$5.50
Bottle	\$22

PREMIUM BOTTLED WHITE WINE

CHARDONNAY, CHATEAU ST. JEAN	
(California)	\$34

PINOT GRIGIO, CABERT BERTIOLO	
(Italy)	\$27

SAUVIGNON BLANC, APPLEBY LANE	
(New Zealand)	\$34

RIESLING, CAVE SPRING	
(Ontario)	\$26

PREMIUM BOTTLED RED WINE

CABERNET SAUVIGNON, VINA ECHEVERRIA, (Chile)	
	\$28

MERLOT, TIN ROOF	
(California)	\$28

PINOT NOIR, FLAT ROCK CELLARS	
(Ontario)	\$34

SHIRAZ, KINGSTON ESTATE	
(Australia)	\$31

SPARKLING WINE

FREIXENET CORDON NEGRO BRUT

Spain	\$8
(Individual Sparkling Wine (7 oz))	

PROSECCO, MOSOLE

Italy	\$31
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MOET & CHANDON IMPERIAL CHAMPAGNE

France	\$43
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Many other wines are available upon request. Give us a call and ask to speak with our Sommelier, Ron, for pairing suggestions based on your selected menu.

PORT

WARRE'S OTIMA 10 YEAR OLD TAWNY

(Portugal)	\$39
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BAR SERVICES

FULL SERVICE BAR

\$20 per hour

(Per bartender, minimum four hours)

BARTENDER SERVICE

\$25 per hour

(Per bartender, minimum four hours
(Bar and alcohol provided by client)

WINE STEWARD

\$20 per hour

(Per steward, minimum four hours)

SOMMELIER

We have a Sommelier on staff to assist with your wine selections or to host your own private wine and food pairing event!

ABOUT SOUTHERN CROSS GRILL ON QUEEN CATERING

Southern Cross Grill on Queen has been providing quality, affordable catering in Ottawa for 15 years. From corporate and business functions to weddings, parties and wine pairing evenings, every member of our highly trained team of chefs and food service professionals is committed to making your event a delicious, memorable experience. We use only the freshest, quality ingredients available and it is our attention to detail that sets us apart.

Our goal is to exceed our clients' expectations and nothing makes us happier than satisfied customers. We welcome the opportunity to be of service. Please review our catering guide and when you are ready, we are here to help you plan your event or special occasion.

Southern Cross Grill on Queen...
because we love food too!



GENERAL INFORMATION

Delivery on orders over \$100 is free. The minimum order for delivery is \$25. A \$20 delivery fee will be added to orders under \$100 (before taxes).

An additional delivery fee will apply for deliveries outside of the Ottawa-Gatineau area. This fee is based on order size and distance from Ottawa.

Some items are not always available given the seasonality of certain things.

Our menu and pricing are subject to change without notice, please contact us for the most up to date pricing.

We accept all major credit cards. All prices are subject to a 15% service fee and HST.

Southern Cross Grill on Queen also provides "pass through" savings on all the rentals you may need for a memorable event:

Chairs • Tables • Table Linen
Glassware • Stemware • Dishes
Cutlery • Serving Accessories • Trays
Percolators • Barbecues
Cooking and Bar Equipment
Fountains • Furniture • Tents
Trade Show Equipment
Wedding Accessories

Contact Us Today!

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