



QUATREFOIL
R e s t a u r a n t

Brux House Craft Beer + Kitchen and Quatrefoil Restaurant are locally owned and operated. Brux House is situated on Locke Street in downtown Hamilton. We offer casual fine dining inspired by the European beer belt.

Quatrefoil is a fine dining destination and is situated in Dundas, Ontario. Their commitment to fine wine and brilliant cuisine is a pleasure every visit.

Together we offer unique catering options which are focussed on uncompromising quality. We are experienced in small parties, large weddings and everything in between. We thrive on collaboration with our local partners like Mickey Maguire's Cheeses, West Avenue Cider's wedding venue, Cumbrae's meats, Backyard Harvest veggies and many more!

Below you can find all of our options for various styles of food service. Canapés, small plates, charcuterie and cheese are listed first. We also offer walk around food stations. Our dining options can be presented in many different ways, including a traditional plated service, family style shared meals and buffet. All of the options for dinner are chosen by you and can be served in any order you desire. The main courses are chosen by you as well as their accompaniments. We are happy to provide suggestions.

We also strive to work with you to meet your needs. We cater to dietary restrictions and allergies. We are also happy to plan custom menus with you outside of the menu choices listed below.

Passed Canapés

Prices listed per dozen

Minimum of 3 dozen per option

3-4 pieces per person recommended for a one hour reception

Many of our Canapés can be offered as food stations on request

Mini Pork Schnitzel, Beet & horseradish condiment, spaetzle, gravy	/33
Korean pulled pork, lettuce wrap, kimchi, miso mayonnaise	/36
Cumbrae's beef tartar, cured egg yolk, watercress, garlic crostini	/33
Prosciutto, celeriac remoulade, garlic crostini	/34
Mini fried chicken sandwich, Sriracha aioli, pickles & lettuce	/39
Mini beef burgers, Brux sauce, Gruyere cheese, sauerkraut	/39
Crispy chicken wings, Hoisin sauce, sweet chili & scallions	/36
Manchego cheese, chorizo, fig preserve, garlic crostini	/33
Chicken Liver Parfait, apricot mustarda, candied walnuts, crostini	/36
Shaved Foie Gras Torchon, Riesling jelly, sultana preserve, crostini	/40
Charcuterie	\$4.00 / person
Cheese	\$4.50 / person
Mini Bean & Walnut burgers, lettuce, tomato, roasted red pepper & sheep's feta	/36
House Made Pretzels, emmental beer fondue	/36
Belgian Fries, curry ketchup, lemon aioli	/30
Mini Bean & Walnut burgers, lettuce, tomato, roasted red pepper & sheep's feta	/36
Whipped goat cheese, beet crisp, pickled beets & tarragon	/24
Sweet potato french fry cones, malt vinegar aioli	/30
Devilled eggs, Mac Sauce, bacon crisp	/27
Arancini, parmesan custard, tomato fondue, basil	/27
Vegetable chips, french onion dip	/24
Crispy broccoli, pickled chilis, sweet soy & peanuts	/24
Tempura squash, pickled pepper	/24
Spring Pea Falafel, mint vadouvan yogurt	/24
Roasted Cauliflower, almonds, dried currants, brown butter sauce	/27
Parmesan Churro, parmesan custard	/27

Cheese Board	\$4.50/ person
Vegetable Board	\$3.50 / person

Crab croquettes, grainy mustard aioli	/39
Beet cured Manitoulin trout, grainy mustard aioli, pumpernickel toast, quail egg	/33
Sweet chili shrimp, miso sweet potato, chili & lime vinaigrette	/33
Bay scallop, parsley risotto, preserved lemon butter sauce	/39
Seared Albacore tuna, wasabi, radish, sweet soy, taro chip	/39

Sweets

Mini doughnut, chocolate amaretto sauce, orange creamsicle gel, pomegranate	/28
Mini pavlova, fresh berries, lemon curd	/28
Dark Chocolate Pretzel Bread Pudding, white chocolate ganache, sweet sour cream	/31
Cheesecake, oatmeal crumble, fruit preserve	/31
Midnight cake, peanut butter frosting	/27
Chocolate cookie, mint ice cream sandwich	/33

*Please note that these desserts are for passed canapés, we offer more desserts in our dinner options

Dinner Options

Prices are listed per person

Meals can be plated individually, family-style or as a buffet

For main courses, choose main dish plus side dishes.

Guest's choice through RSVP is also available.

3 Course Plated, Family Style Meal

/60

Choose a Soup or Salad, 1 Main Course with 2 sides and Dessert

4 Course Plated or Family Style Meal

/75

Choose Soup, Salad, 1 Main Course with 2 sides, and Dessert

SALADS

*Salads can also be used as a side dish with Main Courses as a half portion

Heirloom Beet Salad

whipped goat cheese, watercress, pistachio, semi dried grapes, pickled onion, red wine vinaigrette

Little Gem Ceasar

double smoked bacon, preserved lemon & anchovy dressing, garlic crouton, parmesan

Baby Spinach & Strawberry Salad

Ontario strawberries, black pepper ricotta, caramelized pearl onion, pickled shallot, candied pecans, white wine vinaigrette

Heirloom Tomato Salad

basil, feta, poppyseed vinaigrette, salad greens

Belgian Endive & Green Apple Salad

honey roasted walnuts, red grapes, blue cheese, lemon & yogurt dressing

Kale Salad

dried currants, goat cheese, crispy sweet potato, molasses glaze, red wine vinaigrette

Butter Lettuce Salad

soft herbs, radish, cucumber, fresh peas, feta & dill dressing

SOUPS

Late Summer Corn Soup

puffed wild rice, red pepper cream, oregano

Creamed Cauliflower Soup

Almond, red vein sorrel, parsley oil

Broccoli & White Bean Soup

pine nuts, parmesan

Preserved Tomato & Red Pepper Soup

quinoa salsa, cilantro

Roasted Woodland Mushroom Soup

truffle cream, tarragon, pretzel crumble

Roasted Parsnip Soup

toasted hazelnuts, crispy bacon

Butternut Squash Soup

duck confit, puffed rice

MAIN DISH (choose accompanying sides separately)

6 oz Roasted Salmon Fillet

preserved lemon, dill yogurt

6 oz Herb Crusted Icelandic Cod

truffle vin blanc

1/2 Roasted Chassagne Farms Cornish Hen

jus de volaille

Gnocchi

tomato, sweet peas, parmesan cream, basil

Bean & Walnut Loaf

mushroom gravy

Whole Roasted Chicken

pan gravy

*Family Style and Buffet Only

Vegetarian Shepard's Pie

mushroom gravy

6 oz Braised Beef Short Rib

red wine jus

Whole Roasted Beef Tenderloin

green peppercorn & red wine jus

Duck Confit

sauce a l'orange

Cider Cured Pork Chop

mustard jus

Lamb Leg

rosemary glaze

Beef Bourguignon

OR

Coq au Vin

pearl onion, bacon lardons, button mushrooms, red wine sauce

POTATOES

Pomme Purée

Pomme Aligot

pomme purée with gruyere cheese

Pommes Gratin

layered potato with cream, thyme & garlic

Roasted New Potatoes

grainy mustard, fresh herbs

VEGETABLES

Roasted Heirloom Carrots

honey & thyme

Corn on the Cob

maitr'd butter, sea salt

Roasted Woodland Mushrooms

Ratatouille

tomato, zucchini, eggplant

French Beans

shallots, soft herbs

Roasted Cauliflower

brown butter & lemon

Roasted Beets

sour cream & dill dressing

Marinated Heirloom Tomato

shallot & basil

Roasted Parsnip

thyme, honey

Roasted Acorn Squash

maple, rosemary

Roasted Fall Vegetables

parsnip, carrot, sweet potato, squash

DESSERTS

Apple Tart

almond & vanilla cream, caramel sauce

Chocolate Tart

almond, candied orange

Pavlova

fresh berries, lemon curd

Peach Sundae

French vanilla ice cream, honey roasted oats, honeycomb

Chômeur Pudding

vanilla ice cream, roasted cashews

Brux Beignets

creamsicle gel, amaretto chocolate sauce, pomegranate

Midnight Cake

peanut butter buttercream

Smores

graham cracker, chocolate, marshmallow

Cheese Plate (add \$2 pp)

selection of 3 Mickey Maguire's cheeses, house made granola, preserve

Late Night Menu

Prices are listed per person

Build Your Own Tacos	/10
pico de gallo, lime crema, pickled jalepeños, cheddar cheese, cilantro, choice of chicken, beef, or tempeh	
Loaded Tater Tots	/10
pico de gallo, lime crema, pickled jalepeños, cheddar cheese, cilantro	
Walking Tacos	/10
Frito Lays, pico de gallo, lime crema, pickled jalepeños, cheddar cheese, cilantro, choice of chicken, beef, or tempeh	
Belgian Fries	/6
curry ketchup, malt vinegar aioli	
Pierogi Station	/8
sour cream, caramelized onions	
Flat Bread Pizzas	/8
Margarita, Pepperoni or Sausage Pepper	
Chips & Dip	/8
french onion sour cream, crispy root vegetables	
“Take Out” Brux Burgers	/8
American cheese, Brux Sauce, pickle, brioche bun	
“Take Out” Fried Chicken Burgers	/8
shredded iceberg lettuce, Sriracha Aioli, black pepper honey, brioche bun	
“Take Out” Fish and Chips	/8
tartar sauce, malt vinegar	

For off site events, these charges apply:

Staffing

Staffing is determined by number of guests, event space, rental equipment set-up and tear down, service and food preparation. Our team is happy to advise on staffing on an individual basis.

Day-of Catering Coordinator	/30 per hour
Service staff	/20 per hour
Cook	/25 per hour
Head Chef	/50 per hour
* up to 8hrs	

Please advise us of any allergies or dietary limitations.

An 18% gratuity and HST will be added to your bill.

The number of guests must be confirmed 24 hours before the reservation.

Should the number lessen from the time of quote, a \$25 charge per person charge may be added to the bill.

Menu is subject to change based on season and availability.

Price quotes are only estimates, pricing is subject to change based on additional expense.

WEDDING QUESTIONNAIRE

Filing out this questionnaire will help us make sure every details runs smoothly! Even if you have a wedding coordinator, it helps us to understand all the important small details so that we can work seamlessly with your wedding coordination.

GENERAL INFORMATION

What is the date of your wedding?

Where is the location of your wedding?

Do you have a wedding coordinator? What is their contact information?

Are you having photos on site? If so what time?

How many people are in your wedding party?

SETUP

Where do you want the tent placed?

Where do you want the dance floor placed?

Where do you want the chairs for the ceremony placed?

Will you have two sets of chairs?

Where do you want the cruiser tables placed?

Where do you want the podium for the speeches placed?

Where do you want the DJ to set up? Who is communicating with the DJ during dinner service and speeches?

Where do you want the cake displayed?

Where would you like your gift table?

Are you having a guest book? If so, where would you like it located?

Are you having an outside bar? If so, where would you like it located?

Who are you using for tent rentals? When will they set up?

Do you have a alternative location in case of rain?

Who are you using for small item rentals? When will they arrive?

Who is your florist? What time will they set up? Will they include candles on the table? If so what time would you like them lit?

Who will set your decor?

What will you bring as decor?

When will you deliver your personal items?

What would you like done with them at the end of the evening?

When will you pick up your personal items?

What would you like done with the floral arrangements at the end of the evening?

DRINKS

What is the venues policy in regards to alcohol and beverage service? Will they look after drink service?

Will you serve beer?

What Kind of beer would you like to serve? We are happy to provide suggestions.

Will you serve wine?

What kind of wine would you like to serve? We are happy to provide suggestions.

Will you serve mixed drinks?

If so, what kind of alcohol would you like to include?

What kind of mixes would you like to include?

Would you like a sparkling wine toast after the ceremony?

TIMING

What time will your guests arrive?

What time is your ceremony?

How long is your ceremony?

What time would you like your guests to sit down for dinner?

What time do you hope to have your main course?

How many speeches are you planning?

Who is speaking?

When are they speaking?

What time do you hope to start dancing?

Do you want a late night menu?

What time do you want "late night" food service?

Where would you like "late night food service" set?

What time will the bar be open until?

DINNER

Once we have a menu breakdown we will need to make a seating plan to ensure that service runs smoothly. This is very important for allergies and dietary restrictions, which we are happy to accommodate.

Menu Breakdown includes:

Name of guest

Seat number for guest

Menu selection

Dietary concerns (special attention to allergies)

Breakdown of each item

Number of guests sat at the table

What will your seating chart look like?

May we have a copy of the seating plan?

Would you like us to make a seating plan?

Seating Plan includes:

Table number

Name of guest

Seat number

Map of table configurations

May we have coded name cards according to guests' menu selections?

ie,

Stickers

Colours

Printed icons

Can we clear plates during speeches?

Would you like us to take coffee/tea orders after dessert or set the table with coffee/tea cups and pour? Or, would you like a self-serve coffee and tea station?

Where will drinks we served from after dinner?

What kinds of alcoholic and non alcoholic beverages will be served after dinner?