

On The Menu – Jan./10 – Grillers

In previous On The Menu features, you've read how Grillers has always provided an excellent array of food for every palate and every occasion. Now you can have that same great food catered.

Brothers Mihali and Bobbi have operated Grillers for over four years now and are doing more and more catering. Although they have access to three different sized meeting rooms at their location, they have done numerous catering jobs at community facilities. If you were at the Hospital Gala, Lobster Fest or the Airshow, you were able to taste the results of Grillers' culinary skills. They have also catered numerous weddings, meetings, funeral and memorial services.

It was 4 o'clock on a Saturday afternoon when my guest, Karlene Dickau and I went to Grillers and there were only two available tables. A full restaurant is a definite sign of good food.

When I asked Mihali what was his most popular catered meal, he told me "everything." If it's a funeral lunch, then finger sandwiches or pitas and squares might be requested; or a business lunch may require soup and sandwiches or wraps with veggie trays; a more formal dinner may require pasta and steak or seafood; the options are endless. I would think funeral lunches would be quite a test with short notice and not knowing exactly how many people would attend, but Mihali and Bobbi seem to handle it with ease. They were raised in the Greek restaurant atmosphere and sometimes rely on their parents to lend their many years of expertise to help with a catering job.

Bobbi started us off with a plate of fresh veggies and two kinds of dip, Garlic and Jalapeno Ranch dips which are made from scratch in the Grillers' kitchen. They were both very tasty and even though the Jalapeno Ranch had a slight kick to it, the flavours actually enhanced the taste of the veggies.

Mihali brought us a plate of different appetizers to try and I even tried Grillers' Escargot Delight. They actually had a very light seafood flavour with a hint of garlic and were baked with mozzarella cheese on top. They were very tender as was the Calamari. Mihali informed us that the Escargot and Calamari are marinated ahead of time and the Calamari is hand breaded. As with the veggie dips, the Tzatziki sauce was created in the Grillers' kitchen. We also tried the sautéed mushrooms which were cooked to perfection as were the Bacon Wrapped Scallops. Another appetizer I had never tried before was the Baked Bruschetta. The bruschetta was placed on sliced and toasted baguette style bread, topped with mozzarella cheese and baked. I could have actually made a meal of the Calamari and Baked Bruschetta but as they say on TV, "Wait, there's more!"

We were next treated to a dish of Fettucini Alfredo and, believe me, Greek chefs know how to cook pasta properly. The Alfredo sauce is also a Grillers' house specialty and had peppercorns and just enough garlic to taste delicious.

Our entrée consisted of a ribeye steak, rice, steamed fresh vegetables and a fresh baked bread stick. Just to prove a point, I used the table knife instead of the steak knife to cut the steak, it was that tender. Grillers chooses only AAA beef that has been aged for 28 days and does all their own cuts. That is just one more detail that shows in the flavour and tenderness. Karlene described it as “melt-in-your-mouth with amazing flavour.”

For dessert we decided to try items that Grillers also makes from scratch. Karlene ordered the Sex In A Pan and I ordered the Cheesecake with Caramel Topping. Grillers’ Sex In A Pan has a fluffy chocolate mousse for the top half and the bottom half has a vanilla pudding with almonds on a shortbread type crust. My Menu predecessor, Carla Harmen, raved about Grillers’ cheesecakes and rightfully so. They are light and airy and can only be described as perfect.

I always appreciate taking someone with me who can pick up on things that I may miss if I were to go by myself and Karlene pointed out to me that all the other patrons were receiving the same quick and friendly service we were.

While Mihali was cooking for us, Bobbi talked to us about Grillers and how they are expanding out into the community with their catering. Grillers now has a staff of 27 and is open from 6 a.m. to 10 p.m. every day.

Watch The Mountaineer for the ad announcing the date and time of Grillers’ Greek Night in late January or early February. It’s sure to be a big hit.

Out take: Grillers’ Greek Night...sure to be a big hit.