



Holiday Catering Menus

2016





Pub Grub Party

Suggested Menu

Serves 30-40 guests

Big Effin' Nachos, Fire Roasted Salsa and Sour Cream

Spinach Artichoke Dips, Grilled Naan Bread

Breaded Chicken Wings, Buffalo, Honey Garlic and BBQ Sauces

Calamari, Garlic Aioli, Sriracha

Hand Cut Fries, Garlic Aioli, Malt Vinegar Aioli

Sweet Potato Fries, Curry Aioli, Chipotle Aioli

\$300



Standing Cocktail Reception

Minimum 30 people

Displays are priced per person unless otherwise stated

Fresh Sliced Fruit Display with Yogurt Dip \$5.50


Fresh Vegetable Crudités, Tzatziki and Ranch Dressings \$3.50

Local and Imported Cheese Display - Smoked Cheddar, Blue, Goat, Guinness Irish Cheddar, Brie, Sweet Onion Chutney, Crackers and Grapes \$8

Charcuterie - Prosciutto, Genoa Salami, Bushmill's Pate, Smoked Brisket, Pickles, Olives, Dijon Mustards \$8



Prices do not include HST or gratuity.



Smoked Salmon - Capers, Shallots, Garlic Crisps, Dill Sour Cream \$7
Fresh Shucked Oysters - Lime, Tabasco, Mignonette, Cocktail Sauce \$38 per dozen
Steamed Mussels (Hot) - White Wine and Garlic \$3 per guest



Passed Hors D'oeuvres

All hors d'oeuvres are priced per dozen

Minimum two dozen per selection

Cold

Smoked Salmon Canapé with Caper Cream Cheese \$22

Chicken Canapé with Curry Aioli \$20

Bruschetta \$18

Hummus, Cucumber Medallion \$18

Devilled Eggs \$18

Goat Cheese Crostini, Balsamic Reduction \$20

Hot

BBQ Meat Balls \$18


Mini Vegetable Spring Rolls \$18

Mini Burgers \$22

Bacon Wrapped Scallops \$24

Curry Chicken Skewers \$20

Chicken Slider with Chipotle Aioli and Pickle \$22



Prices do not include HST or gratuity.



Plated Dinners

Appetizers

Please select two for your guests to choose from

Bacon Wrapped Scallops, Whiskey Brown Sugar Cream, Guinness Soda Bread \$14

Jumbo Shrimp Cocktail - Chilled Garlic Shrimp, Tequila Cocktail Sauce \$14

Smoked Salmon, Focaccia Toast, Garlic Aioli, Capers \$11

Slow Cooked Pork Belly, Parsnip Purée, Pomegranate Molasses, Onion Frites \$12

Potato Fish Cakes, Sweet Onion Chutney, Remoulade \$11

Seafood Chowder - Shrimp, Scallops, Haddock, Guinness Soda Bread \$9

Spinach Salad, Raspberry Poppy Seed Dressing, Portabella Mushroom, Strawberries,
Dubliner Irish Cheese, Balsamic Glaze \$9

Potato Croquettes - Parmesan, Truffle Aioli \$13

Salmon Tartare, Ginger Sesame Dressing, Avocado, Wonton Crisps \$12

Roasted Beet & Goat Cheese Salad - Maple Walnuts, Mulled Wine Vinaigrette \$10

Caesar Salad - Creamy Garlic Dressing, Parmesan, Bacon, Focaccia Croutons \$9

Arugula Salad - Sesame Cashews, Goat Cheese, Ginger Lime Dressing, Dried
Cranberries, Crispy Wontons \$10



Prices do not include HST or gratuity.



Entrées

Please select two for your guests to choose from

Entrees are served with chef's choice of starch and seasonal vegetables

10 oz. Beef Strip Loin, Hand Cut Fries, Garlic Aioli, Guinness Balsamic Sauce \$27

Surf and Turf - 4 oz. Beef Tenderloin, Garlic Jumbo Shrimp, Béarnaise Sauce \$33

Panko Crusted Haddock, Lemon Buerre Blanc, Sweet Onion Chutney \$18

Rack of Lamb, Herb Crust, Red Wine Demi, Mint Gremolata \$33

Guinness Braised Lamb Shank, Stout Demi, Rosemary Roasted Shallots \$20

Braised Beef Short Rib on the Bone, Gnocchi, Smoked Gorgonzola, Caramelized Onion
Demi \$25

Double Cut Pork Chop, Ale Braised Sauerkraut, Apple Mustard Chutney \$24

Roasted Salmon, Maple Whiskey Marinade, Balsamic Reduction \$20

Grilled Sliced Chicken Breast, Roasted Garlic Mushroom Cream \$18

Roasted Chicken Supreme, Spinach Goat Cheese Stuffing, Raspberry Balsamic
Reduction \$25

Vegetable Lasagna - Zucchini, Peppers, Mushroom, Spinach, Cottage Cheese,
Marinara Sauce, Mozzarella \$17



Prices do not include HST or gratuity.



Dessert

Please select one dessert for your guests

Banoffee Pie - Bananas, Toffee, Whipped Cream \$7

Chocolate Irish Coffee Crème Brûlée \$7

Apple Crisp - Cinnamon Oat Strudel, Vanilla Ice Cream \$7

Guinness Chocolate Mousse, Biscotti, Fresh berries \$7



Chef's Suggested Menus

Menu One

Appetizer

Choice of

Spinach Salad, Raspberry Poppy Seed Dressing, Portabella Mushroom, Strawberries,
Dubliner Irish Cheese, Balsamic Glaze

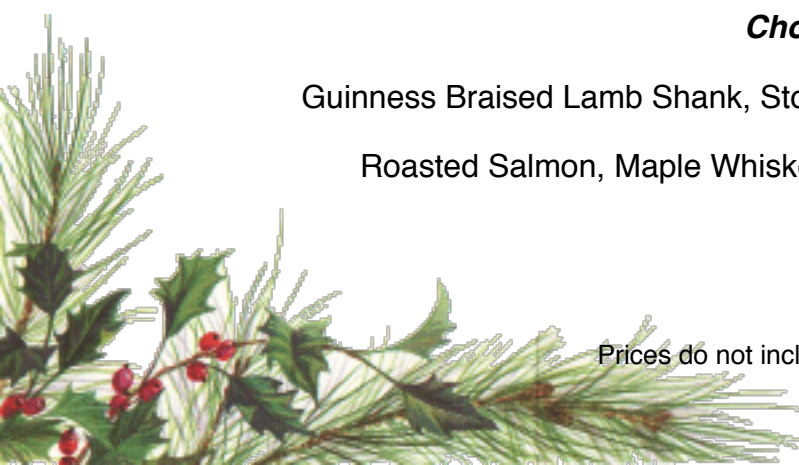
Seafood Chowder - Shrimp, Scallops, Haddock, Guinness Soda Bread

Entrée

Choice of

Guinness Braised Lamb Shank, Stout Demi, Rosemary Roasted Shallots

Roasted Salmon, Maple Whiskey Marinade, Balsamic Reduction



Prices do not include HST or gratuity.



Dessert

Apple Crisp - Cinnamon Oat Strudel, Vanilla Ice Cream

\$36 per guest



Menu Two

Appetizer

Choice of

Jumbo Shrimp Cocktail - Chilled Garlic Shrimp, Tequila Cocktail Sauce, Avocado Mousse

Potato Croquettes - Parmesan, Truffle Aioli

Entree

Choice of

Braised Beef Short Rib on the Bone, Gnocchi, Smoked Gorgonzola, Caramelized Onion Demi

Roast Chicken Supreme, Spinach Goat Cheese Stuffing, Raspberry Balsamic Reduction

Dessert

Chocolate Irish Coffee Crème Brûlée

\$42 per guest



Prices do not include HST or gratuity.



Menu Three

Appetizer

Choice of

Salmon Tartare, Ginger Sesame Dressing, Avocado, Wonton Crisp
Slow Cooked Pork belly, Parsnip Purée, Pomegranate Molasses, Onion Frites

Entree

Choice of

Rack of Lamb, Herb Crust, Red Wine Demi, Mint Gremolata
Surf and Turf - 4 oz. Beef Tenderloin, Garlic Jumbo Shrimp, Béarnaise Sauce

Dessert

Guinness Chocolate Mousse - Biscotti, Fresh Berries

\$52 per guest



Something you didn't see on our menu? We strive to ensure you and your guests have a legendary experience. We can cater to almost any request. Please speak to your event planner for customized menu options.

Please inform your event planner of any guest's allergy or dietary concerns at least 72 hours prior to your event.



Prices do not include HST or gratuity.



Holiday Lunch Buffet

December 1-2, 8-9 & 15-16

11:30am-2pm

Perfect for small office parties or festive gatherings

Reservations recommended

Butternut Squash Soup with Cinnamon Crème Fraîche

Caesar Salad - Crisp Romaine, Bacon, Parmesan, Croutons, Creamy Garlic Dressing

Classic Potato Salad - Boiled Egg, Green Onion, Grainy Mustard

Garden Salad - Mixed Greens, Tomato, Cucumber, Carrot, Cabbage, Apple Cider Vinaigrette

Creamy Coleslaw - Red & Green Cabbage, Carrot, Apple Cider Dressing

Pasta Salad - Tomatoes, Cucumber, Onion, Olives, Feta, Pesto Dressing

Selection of Pickles - Gherkins, Onions, Olives

Irish Colcannon - Creamy Mashed Potatoes with Kale

Candied Sweet Potato with Orange Glaze

Roasted Seasonal Vegetables

Roasted Turkey - Sage and Onion Stuffing, Gravy, Cranberry Sauce

Brown Sugar Baked Ham with Dijon Mustard

Assorted Festive Desserts - Pies, Cookies, Squares, Cakes

\$15.99 per person

Prices do not include HST or gratuity.

