

GROUP PARTY MENUS

prix fixe + tax & gratuity

\$23 *per person* BRUNCH PARTY MENU

entrée (choice of)

EGGS BENEDICT

two poached eggs served on a toasted english muffin, with peameal bacon or applewood smoked bacon, and hollandaise sauce. served with crispy potato barrels, and fresh fruit.

LOADED STRAWBERRY FRENCH TOAST

thick sliced bread dipped in a vanilla egg mix, fried and tossed in cinnamon sugar. topped with caramel, strawberry sauce, fresh strawberries and whipped cream. served with syrup.

AVOCADO TOAST

grilled twelve-grain bread, swiss cheese, avocado, sautéed spinach, tomato and two poached eggs. served with crispy potato barrels, and fresh fruit.

AVOCADO & TOMATO BENEDICT

two poached eggs served on a toasted english muffin, with sliced avocado and tomato, and hollandaise sauce. served with crispy potato barrels, and fresh fruit.

BACON & EGGS

3 eggs, applewood smoked bacon or peameal bacon, crispy potato barrels, fresh fruit and choice of toast.

coffee, tea or specialty tea

\$31 *per person* BRONZE PARTY MENU

entrée (choice of)

all entrées are served with a starter soup or salad

CLASSIC BURGER

two angus beef patties, topped with our kicker secret sauce, lettuce and tomato. served with seasoned fries.

ENGLISH STYLE FISH & CHIPS

two pieces of battered haddock fillets, coleslaw, seasoned fries and tartar sauce.

BOLOGNESE PASTA

our signature slow cooked meat sauce made with Canadian ground chuck, plum tomatoes, herbs & spices.

BIG LIFE PLANT BURGER

plant-based burger, topped with lettuce and tomato, with sautéed mushrooms and bread & butter pickles. served with seasoned fries.

Vegetarian and Vegan-friendly option available upon request.

BEET & GOAT CHEESE SALAD

leafy greens, roasted beets, strawberries, blueberries, aged balsamic glaze, radishes, grape tomatoes, goat cheese, with balsamic dressing.

coffee, tea or specialty tea

\$40 *per person* SILVER PARTY MENU

entrée (choice of)

all entrées are served with a starter soup or salad

7oz TOP SIRLOIN

AAA Canadian beef, seasoned and grilled to perfection. served with mashed potato and market vegetables.

FIESTA BOWL

choice of spiced chicken, shrimp, or crispy marinated tofu, warm rice, black beans, monterey jack and cheddar cheese, pico de gallo, corn, cilantro, and ancho chipotle sauce. topped with shredded lettuce, sour cream, guacamole and tortilla chips.

CREAMY GARLIC TUSCAN SALMON & SHRIMP

pan seared salmon topped with a creamy sautéed shrimp, grape tomato, spinach, roasted red pepper and mushroom sauce. Served over warm rice.

SMOTHERED CHICKEN

grilled chicken breasts, creamy peppercorn sauce, goat cheese, sautéed mushrooms and crispy onions. served with mashed potato, roasted peppers and zucchini.

KUNG PAO TOFU

crispy marinated tofu, zucchini, carrots, bell peppers, mushrooms, red onion, bean sprouts, cilantro and noodles, tossed in a sesame-ginger sauce.

Vegetarian and Vegan-friendly option available upon request.

coffee, tea or specialty tea

GROUP PARTY MENUS

prix fixe + tax & gratuity

\$51 *per person* GOLD PARTY MENU

entrée (choice of)

all entrées are served with a starter soup or salad.

7 oz SURF & TURF

our AAA sirloin steak smothered with garlic butter sautéed shrimp. served with mashed potato and market vegetables.

PESTO CHICKEN LINGUINE

chicken, grape tomatoes, sautéed peppers, red onion and pesto, in a white wine garlic cream sauce.

CREAMY GARLIC TUSCAN SALMON & SHRIMP

pan seared salmon topped with a creamy sautéed shrimp, grape tomato, spinach, roasted red pepper and mushroom sauce. Served over warm rice.

LOBSTER & SHRIMP LINGUINE

succulent lobster and shrimp, tossed with your choice of slow-roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce.

KUNG PAO CHICKEN & SHRIMP

chicken, shrimp, zucchini, carrots, bell peppers, mushrooms, red onion, bean sprouts, cilantro and noodles, tossed in a sesame-ginger sauce

●/● Vegetarian or Vegan-friendly option available upon request

dessert

a slice of one of our P.B. signature cakes

coffee, tea or specialty tea

\$65 *per person* PREMIERE PARTY MENU

appetizer table platter

CRISPY CALAMARI

hand-cut and battered, with crisp jalapeños and bell peppers. served with ancho chipotle sauce and warm tomato marinara.

DEEP FRIED PICKLES ●

sliced and battered dill pickles. deep fried and served with creamy dill dip.

THAI FRIED CAULIFLOWER ●

tempura battered and tossed in a sweet thai chili sauce with green onions and sesame seeds.

entrée (choice of)

all entrées are served with a starter soup or salad.

10 oz SURF & TURF

our AAA striploin steak smothered with garlic butter sautéed shrimp. served with mashed potato and market vegetables.

PESTO CHICKEN FETTUCCINE

chicken, sundried tomatoes, sautéed peppers, red onion and pesto, in a white wine garlic cream sauce.

CREAMY GARLIC TUSCAN SALMON & SHRIMP

pan seared salmon topped with a creamy sautéed shrimp, grape tomato, spinach, roasted red pepper and mushroom sauce. Served over warm rice.

LOBSTER & SHRIMP LINGUINE

succulent lobster and shrimp, tossed with your choice of slow-roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce.

FIESTA BOWL ●

choice of spiced chicken, shrimp, or crispy marinated tofu, warm rice, black beans, monterey jack and cheddar cheese, pico de gallo, corn, cilantro, and ancho chipotle sauce. topped with shredded lettuce, sour cream, guacamole and tortilla chips.

dessert

a slice of one of our P.B. signature cakes

coffee, tea or specialty tea

● Vegetarian ●/● Vegan-friendly*

*The following menu dishes can be prepared vegan-friendly upon request; however, food items may come into contact with non-vegan ingredients. Please let us know of any food allergies when booking.

Visit PICKLEBARREL.CA for location contact details. We are happy to accommodate and customize upon request. Items and pricing subject to change due to seasonal availability without notice. We require 48hr notice for all group bookings over 10 persons. Please let us know of any food allergies when booking.

