





EVENT MENU

Recommended for groups 20 or more

\$31 *per person*
appetizers (choice of)

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HOUSE SALAD
Leafy greens, grape tomatoes, carrots, cucumbers and radishes with vidalia onion dressing.
- or*
- SOUP OF THE DAY**
Made with PB love.



BRONZE PRIX FIXE MENU

entrée (choice of)

- CLASSIC BURGER**
Two angus beef patties, topped with our kicker secret sauce, lettuce and tomato. Served with seasoned fries.
- BOLOGNESE PASTA**
Our signature slow cooked meat sauce; made with Canadian ground chuck, plum tomatoes, herbs and spices. Tossed with linguine noodles.
- ENGLISH STYLE FISH AND CHIPS**
Two pieces of battered haddock fillets, coleslaw, fries and tartar sauce.
- dessert* (choice of)
- CHOCOLATE FUDGE CAKE**
Chocolate fudge cake, devil's food cake, chocolate icing and ganache.
Gluten-friendly option available upon request.

-  **PLANT BURGER**
Plant-based burger topped with lettuce, tomato and sautéed mushrooms. Served with seasoned fries.
-  **BEET AND GOAT CHEESE SALAD**
Leafy greens, roasted beets, strawberries, blueberries, aged balsamic glaze, radishes, grape tomatoes and goat cheese, with balsamic dressing.
Vegan-friendly option available upon request.
- STICKY TOFFEE PUDDING**
Vanilla sponge cake, dates, whipped cream, golden toffee sauce. Served with vanilla ice cream and caramel drizzle.

\$38 *per person*
appetizers (choice of)

-  

HOUSE SALAD
Leafy greens, grape tomatoes, carrots, cucumbers and radishes with vidalia onion dressing.
- or*
- SOUP OF THE DAY**
Made with PB love.



SILVER PRIX FIXE MENU

entrée (choice of)

-  **7 oz TOP SIRLOIN**
AAA Canadian beef, seasoned and grilled to perfection. Served with mashed potatoes and market vegetables.
- CREAMY GARLIC TUSCAN SALMON AND SHRIMP**
Pan seared salmon, topped with sautéed shrimp, grape tomatoes, spinach and roasted red peppers in a creamy mushroom sauce. Served on a bed of brown rice.
- SMOTHERED CHICKEN**
Two grilled chicken breasts, creamy peppercorn sauce, goat cheese, sautéed mushrooms and crispy onions. Served with mashed potatoes, roasted peppers and zucchini.
- dessert* (choice of)
- CHOCOLATE FUDGE CAKE**
Chocolate fudge cake, devil's food cake, chocolate icing and ganache.
Gluten-friendly option available upon request.

- FIESTA BOWL**
Choice of 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.
- KUNG PAO TOFU**
Crispy marinated tofu, zucchini, carrots, bell peppers, mushrooms, red onion, bean sprouts, cilantro and noodles in a sesame-ginger sauce.
Vegetarian and Vegan-friendly option available upon request.
- STICKY TOFFEE PUDDING**
Vanilla sponge cake, dates, whipped cream, golden toffee sauce. Served with vanilla ice cream and caramel drizzle.


\$43 *per person*
appetizers (choice of)

-  

HOUSE SALAD
Leafy greens, grape tomatoes, carrots, cucumbers and radishes with vidalia onion dressing.
- or*
- SOUP OF THE DAY**
Made with PB love.

GOLD PRIX FIXE MENU

entrée (choice of)

-  **7 oz SURF AND TURF**
AAA sirloin steak topped with buttery garlic sautéed shrimp. Served with mashed potatoes and market vegetables.
- PESTO CHICKEN LINGUINE**
Chicken, grape tomatoes, sautéed bell peppers, red onion and pesto in a white wine garlic cream sauce.
- LOBSTER AND SHRIMP LINGUINE**
Lobster and shrimp, tossed with your choice of slow-roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce.
- dessert* (choice of)
- CHOCOLATE FUDGE CAKE**
Chocolate fudge cake, devil's food cake, chocolate icing and ganache.
Gluten-friendly option available upon request.

- CREAMY GARLIC TUSCAN SALMON AND SHRIMP**
Pan seared salmon, topped with sautéed shrimp, grape tomatoes, spinach and roasted red peppers in a creamy mushroom sauce. Served on a bed of brown rice.
- KUNG PAO CHICKEN AND SHRIMP**
Chicken, shrimp, zucchini, carrots, bell peppers, mushrooms, red onion, bean sprouts, cilantro and noodles in a sesame-ginger sauce.
Vegetarian or Vegan-friendly option available upon request
- CLASSIC CHEESECAKE**
Strawberry or chocolate sauce.

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EVENT MENU

Recommended for groups 20 or more

\$60 per person

PREMIERE PRIX FIXE MENU

appetizers (choice of)

HOUSE SALAD

Leafy greens, grape tomatoes, carrots, cucumbers and radishes with vidalia onion dressing.

or

SOUP OF THE DAY

Made with PB love.

second course (served family style)

CRISPY CALAMARI

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

FRIED PICKLES

Sliced and battered dill pickles. Deep fried and served with our 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)

10 oz SURF AND TURF

AAA striploin steak topped with buttery garlic sautéed shrimp. Served with mashed potatoes and market vegetables.

PESTO CHICKEN LINGUINE

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

LOBSTER AND SHRIMP LINGUINE

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

dessert (choice of)

CHOCOLATE FUDGE CAKE

Chocolate fudge cake, devil's food cake, chocolate icing and ganache.

Gluten-friendly option available upon request.

CREAMY GARLIC TUSCAN SALMON AND SHRIMP

Pan seared salmon, topped with sautéed shrimp, grape tomatoes, spinach and roasted red peppers in a creamy mushroom sauce. Served on a bed of brown rice.

FIESTA BOWL

Choice of 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.

CLASSIC CHEESECAKE

Strawberry or chocolate sauce.

all prix fixe menus come with complimentary coffee, tea, or specialty tea.

BY THE DOZEN minimum order of two dozen per item is required

MINI PARM FRIES 35⁰⁰

Served with creamy dill dip.

MINI TOFU BITES 35⁰⁰

Spiced fried tofu cubes and tossed in honey garlic sauce.

MINI FRIED PICKLES 39⁰⁰

Sliced and battered dill pickles, deep fried and served with creamy dill dip.

MAC & CHEESE POPPERS 39⁰⁰

Breaded and deep fried, with tomato cream sauce and fresh Parmesan.

MINI THAI FRIED CAULIFLOWER 42⁰⁰

Tempura battered and tossed in a sweet Thai chili sauce with green onions and sesame seeds.

MINI HOISIN CHICKEN BITES 45⁰⁰

Spiced, fried and tossed in a tangy ginger sesame sauce.

MINI STICKY TOFFEE PUDDING 45⁰⁰

Vanilla sponge cake filled with finely chopped dates. Topped with a cool layer of whipped cream and buttery golden toffee sauce.

MINI CALAMARI 56⁰⁰

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

CORNED BEEF SLIDERS 59⁰⁰

Served with mustard on a mini pretzel bun.

SMOKED MEAT SLIDERS 59⁰⁰

Served with mustard on a mini pretzel bun.

MINI COCONUT SHRIMP 56⁰⁰

Served with sweet Thai chili sauce.

REUBEN SLIDERS 69⁰⁰

Corned beef, melted Swiss cheese, sauerkraut and Russian dressing. Served on a mini pretzel bun.

MINI GLUTEN-FRIENDLY CHOCOLATE CAKE 45⁰⁰

Layers of chocolate cake and white chocolate mousse, topped with fresh berries.

PLATTERS

PB HARVEST BOARD 80⁰⁰

Fresh vegetables, assorted dips and breads. Serves 15-20.

CHARCUTERIE PLATTER 180⁰⁰

Chef's selection of cheeses, breads, cured meats and fruit. Serves 30-40.

[WE ARE HAPPY TO ACCOMMODATE AND CUSTOMIZE UPON REQUEST]

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EVENT MENU

Recommended for groups 20 or more

\$20 *per person* **BRUNCH PRIX FIXE 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.

Vegetarian option available upon request.

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.

complimentary coffee, tea, or specialty tea.

AVOCADO TOAST

Grilled 9-grain bread, swiss cheese, avocado, sautéed spinach, tomato and two poached eggs. Served with hollandaise sauce, potato barrels and fresh fruit.

AVOCADO AND 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 AND EGGS

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

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