

## Bronze PARTY MENU

\$20 per person  
(plus tax & gratuity)

### BEVERAGE

Choice of a soft drink

### STARTER

Mixed Greens Salad, Caesar Salad  
or Soup du Jour

### ENTRÉE

#### CLASSIC ANGUS MEATLOAF

With mashed potatoes, gravy, fried onions, and seasonal vegetables.

#### ROSE REISMAN'S WARM CHICKEN SPINACH SALAD ●

Radicchio, dried cranberries, candied pecans, brie, citrus balsamic vinaigrette.

#### VEGGIE SOY BURGER ●

Meatless patty, served with a kicker secret sauce, lettuce tomato, pickle on a whole wheat bun. Served with choice side.

#### ENGLISH STYLE FISH AND CHIPS

Pale ale beer battered haddock fillets, lemon, coleslaw, fries and house made tartar sauce.

#### SAUSAGE PENNE

Smoked Italian sausage, shaved parmesan cheese, onion, roasted red peppers and tomato garlic sauce.

### DESSERT

Choose one of our scrumptious Mini Desserts

### COFFEE OR TEA

● Vegetarian ● Low-Gluten

Substitute a full dessert for \$5  
Add 5oz house wine for \$6  
Add any signature cocktail for \$7  
Add 16oz draught beer for \$6.50

## Cocktail PARTY MENU

\$18 per person  
(plus tax & gratuity)  
10 person minimum

### CHOICE OF COCKTAIL

Mixed Drink Cocktail  
Bud Light or Mill Street Organic (16oz draught)  
House Red or White Wine (5oz)

### PASSED HORS D'OEUVRES

#### MAC AND CHEESE POPPERS

Lightly breaded and deep-fried, served with a touch of tomato cream sauce.

#### MOROCCAN CIGARS

Seasoned Ontario beef, hand-rolled in a mini spring roll wrapper, fried till crispy and served with hummus.

#### MINI AVOCADO EGG ROLLS

Hand-rolled with fresh avocado, sundried tomatoes, onion, cilantro, honey hoisin dip.

#### BIG HOUSE WINGS

Honey garlic, bbq, buffalo or sriracha.

#### DEEP FRIED DILLS

Zesty dill pickle spears in a crispy seasoned breading  
Served with roasted garlic ranch.

#### TEX MEX QUESADILLA

Grilled chicken, black beans, charred corn, cheddar cheese, monterey jack cheese, fresh cilantro and chipotle aioli.

#### CRISPY CALAMARI

Hand-cut and battered, served with roasted pepper aioli and our warm house-made tomato marinara.

Additional 5oz house wine for \$6

Additional 16oz draught beer for \$6.50

Additional cocktail for \$7

Add a selection of Mini Desserts for \$2.50/person

The **PICKLE BARREL**  
REAL FRESH FOOD.



## Group / Holiday SET MENUS

Book your party at THE PICKLE BARREL and enjoy our elegant and festive ambiance, superb service and great meals, all at reasonable prices! We're a perfect destination for an office luncheon or a corporate dinner, and we can accommodate your group of 10 to 100 guests. With a dedicated event co-ordinator on site, all the details for your special party will be taken care of.

MENUS AVAILABLE AT  
ALL PICKLE BARREL LOCATIONS

Visit [PICKLEBARREL.CA](http://PICKLEBARREL.CA) for location contact details.

Prices and menu items are subject to change without notice.

The **PICKLE BARREL**  
REAL FRESH FOOD.

## Deluxe PARTY MENU

\$15 per person  
(plus tax & gratuity)

### BEVERAGE

Choice of soft drink

### ENTRÉE

#### CLASSIC BURGER

Double angus beef patties, served with a kicker secret sauce, lettuce tomato, pickle on a brioche bun. Served with choice of side.

#### HOMESTYLE CHICKEN FINGERS

French fries, coleslaw, plum sauce.

#### TRIPLE DECKER GRILLED CHEESE

Premium aged cheddar, served with fries.

#### VEGGIE SOY BURGER ●

Meatless patty, served with a kicker secret sauce, lettuce tomato, pickle on a whole wheat bun. Served with choice side.

#### GRILLED CHICKEN HUMMUS WRAP

Warm flour tortilla, black olives, mixed bell peppers, red onion, sundried tomatoes, spinach, and feta cheese. Served with a mixed greens salad.

#### P.B. ORIGINAL THICK FRENCH TOAST

Thick cut and fried. Served with pure Canadian maple syrup.

#### CHEDDAR OMELETTE

Served with challah toast, breakfast potatoes and fresh fruit.

### COFFEE OR TEA

● Vegetarian

Substitute a full dessert for \$5  
Add 5oz house wine for \$6  
Add any signature cocktail for \$7  
Add 16oz draught beer for \$6.50

# Silver PARTY MENU

\$25 per person  
(plus tax & gratuity)

## BEVERAGE

Choice of soft drink

## STARTER

Mixed Greens Salad, Caesar Salad or Soup du Jour

## ENTRÉE

### 8oz TOP SIRLOIN

Just the right marbling for a robust taste and texture. Served with mashed potatoes and seasonal vegetables.

### HALF BBQ CHICKEN

P.B. special B.B.Q. chicken, served with fries and our famous coleslaw.

### SANTA FE SUPER BOWL ●

Red and white quinoa or basmati brown rice, roasted chicken, black beans, cumin charred corn, avocado, cherry tomatoes, monterey jack cheese, sprouts, coriander with creamy chipotle lime dressing.

### MAPLE NUT SALMON ●

Pan-seared salmon topped with a maple syrup and roasted nut sauce, served on a warm anti-oxidant slaw of brussels sprouts, kale, cabbage and carrots.

### VEGETABLE KUNG PAO ●

Asian vegetable medley, noodles, sesame ginger sauce.

## DESSERT

Choose one of our scrumptious Mini Desserts

## COFFEE OR TEA

● Vegetarian ● Low-Gluten

Substitute a full dessert for \$5  
Add 5oz house wine for \$6  
Add any signature cocktail for \$7  
Add 16oz draught beer for \$6.50

# Gold PARTY MENU

\$30 per person  
(plus tax & gratuity)

## BEVERAGE

Choice of soft drink

## STARTER

Mixed Greens Salad, Caesar Salad or Soup du Jour

## ENTRÉE

### 10oz NEW YORK STRIPLOIN

Considered the tastiest cut, the favourite of many steak lovers. Served with mashed potatoes and seasonal vegetables.

### TERIYAKI GLAZED ATLANTIC SALMON

Steamed rice, stir-fried vegetables, crispy wontons and toasted sesame seeds.

### SEAFOOD LINGUINE

Shrimp, calamari, mussels, tomato, parsley in a white wine cream sauce.

### EARTH BOWL ●●

Organic baby arugula, massaged kale, roasted beet medley, pea shoots, balsamic glaze, crumbled feta, spiced candied pecans, balsamic onions, fresh watermelon, dried figs and extra virgin olive oil.

### SPANISH PAELLA

Flavoured rice, mussels, black tiger shrimp, chicken, smoked Italian sausage, bell peppers, plum tomatoes, onion, zucchini, carrots, mushrooms.

## DESSERT

Choose one of our scrumptious Mini Desserts

## COFFEE OR TEA

● Vegetarian ● Low-Gluten

Substitute a full dessert for \$5  
Add 5oz house wine for \$6  
Add any signature cocktail for \$7  
Add 16oz draught beer for \$6.50

# Premiere PARTY MENU

\$40 per person  
(plus tax & gratuity)

## BEVERAGE

Choice of draught beer, bottled beer, house red or house white wine

## STARTER

Mixed Greens Salad, Caesar Salad or Soup du Jour

## ENTRÉE

### SURF AND TURF ●

10oz New York striploin steak and grilled shrimp combo. Served with mashed potatoes and seasonal vegetables.

### THREE FROM THE SEA

Trio of sautéed garlic jumbo shrimp, creamy lobster fettuccine in a tomato white wine cream sauce and pan seared teriyaki salmon fillet.

### PESTO CHICKEN FETTUCCINE

Sundried tomatoes, sautéed peppers, garlic, onion and white wine pesto cream sauce.

### MAPLE NUT SALMON ●

Pan-seared salmon topped with a maple syrup and roasted nut sauce, served on a warm anti-oxidant slaw of brussels sprouts, kale, cabbage and carrots.

### TILAPIA WITH CREAMY LOBSTER

Pan-seared tilapia, topped with white wine fresh herb cream sauce, fresh lobster pieces, shrimp and sautéed vegetables on a bed of steamed rice.

## DESSERT

Choice of one of our P.B. Signature Cakes

## COFFEE, TEA, CAPPUCCINO OR ESPRESSO

● Low-Gluten

Additional 5oz house wine for \$6  
Additional 16oz draught beer for \$6.50  
Add any signature cocktail for \$7

# Superior PARTY MENU

\$50 per person  
(plus tax & gratuity)

## BEVERAGE

Choice of draught beer, bottled beer, house red or house white wine

## APPETIZER PLATTER

Crispy Calamari, Deep Fried Dills, Mac & Cheese Poppers

## STARTER

Mixed Greens Salad, Caesar Salad or Soup de Jour

## ENTRÉE

### MUSHROOM SURF AND TURF ●

10oz USDA Choice striploin steak topped with butter sautéed shiitake and button mushrooms and grilled shrimp combo. Served with mashed potatoes and seasonal vegetables.

### LOBSTER & JUMBO SHRIMP LINGUINE

Fresh lobster, sautéed jumbo garlic shrimp, market fresh vegetables and spinach in a white wine cream sauce. Served with grilled garlic crostini.

### THREE FROM THE SEA

Trio of sautéed garlic jumbo shrimp, creamy lobster fettuccine in a tomato white wine cream sauce and pan seared teriyaki salmon fillet.

### TERIYAKI GLAZED ATLANTIC SALMON

Steamed rice, stir-fried vegetables, crispy wontons and toasted sesame seeds.

## DESSERT

Choice of one of our P.B. Signature Cakes

## COFFEE, TEA, CAPPUCCINO OR ESPRESSO

● Low-Gluten

Additional 5oz house wine for \$6  
Additional 16oz draught beer for \$6.50  
Add any signature cocktail for \$7