

Bronze PARTY MENU

\$22 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, balsamic vinaigrette.

VEGGIE SOY BURGER ●

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

ENGLISH STYLE FISH AND CHIPS

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

SAUSAGE AND PEPPER PENNE

Smoked Italian sausage, parmesan, roasted peppers and red onion in a 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.

HOISIN GINGER CHICKEN BITES

Spiced and floured chicken, fried and drizzled with a tangy ginger sauce.

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.

KIMCHI PORK POTSTICKERS

Served with a sweet soya dipping sauce.

CRISPY CALAMARI

Hand-cut and battered, served with crisp jalapeños and bell peppers, 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 for location contact details.

Prices and menu items are subject to change without notice.

The **PICKLE BARREL**
REAL FRESH FOOD.

Deluxe PARTY MENU

\$18 per person
(plus tax & gratuity)

BEVERAGE

Choice of juice or soft drink

ENTRÉE

BREAKFAST FRITATA

Three eggs, applewood smoked bacon, havarti cheese, arugula, field mushrooms, red onions, sundried tomatoes, toasted baguette and mixed greens salad.

EGG WHITE, SPINACH & MUSHROOM OMELETTE ●

Served with multi grain toast, tomatoes and mixed greens salad.

THE B.B.B.L.T.

Applewood smoked bacon, peameal bacon, prosciutto, avocado, crispy bacon aioli, tomato and lettuce on artisan bread.

NEW YORK STRIPLOIN STEAK & EGGS

With breakfast potato latkes, fresh fruit and choice of toast.

ROSE REISMAN'S MULTIGRAIN FRENCH TOAST ●

Low-fat milk, egg whites, cinnamon and fresh mixed berries.

HOMEMADE BUTTERMILK CHOCOLATE BANANA PANCAKES

Served with pure Canadian maple syrup and a side of Applewood smoked bacon.

COFFEE OR TEA

● Vegetarian

Substitute coffee or tea for cappuccino or late for \$2
Add a Pickled Caesar for \$7
Add 16oz draught beer for \$6.50

Silver PARTY MENU

\$27 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.

SMOTHERED DOUBLE CHICKEN BREASTS

Two chicken breasts grilled and stacked with goat cheese in between, topped with a sautéed mushroom medley, peppercorn pan gravy and crispy onions. Served on top of house-made mashed potatoes, layers of grilled zucchini and roasted red peppers.

SANTA FE SUPER BOWL ●

Red and white quinoa, roasted chicken, black beans, charred corn, avocado, cherry tomatoes, monterey jack and cheddar cheese 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 or rice, 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

\$32 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, squid, mussels, grape tomatoes, fresh parsley, red onion, white wine garlic cream sauce.

TUNA POKE BOWL

Marinated ahi tuna, edamame, quinoa, avocado, mango, sesame seeds, pickled ginger, cucumber, sliced carrots with sesame dressing.

SPANISH PAELLA

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

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.

SALMON AND SHRIMP ARRABIATA

Tender pieces of Atlantic salmon, jumbo shrimps, spinach, red onion, linguine noodles, spicy tomato sauce.

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

Choice of slow-roasted basil tomato sauce, white wine cream sauce or rosé sauce.

SALMON AND SHRIMP ARRABIATA

Tender pieces of Atlantic salmon, jumbo shrimps, spinach, red onion, linguine noodles, spicy tomato sauce.

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