

## PREMIERE PARTY MENU

\$50/pp + tax & gratuity

### BEVERAGE

Choice of domestic 14 oz draught, 5 oz house red or white wine

### APPETIZER TABLE PLATTER

Crispy Calamari, Deep Fried Dills, Thai Fried Cauliflower

### ENTRÉE

All entrées are served with a starter soup or salad.

Choice of:

### STEAK & CRAB

7 oz sirloin steak and creamy Atlantic crab topper. Served with mashed potatoes and market vegetables.

### PESTO CHICKEN FETTUCCINE

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

### SOY GINGER GLAZED SALMON

Pan-seared Atlantic salmon glazed and served on a bed of sautéed vegetables and brown rice.

### CRAB & SHRIMP LINGUINE

Red Atlantic crab and shrimp tossed in your choice of roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce.

### DESSERT

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

COFFEE, TEA OR PURE LEAF TEA

## BRUNCH PARTY MENU

\$18/pp + tax & gratuity

### BEVERAGE

Coffee, tea, milk or juice

### ENTRÉE

Choice of:

### TRADITIONAL EGGS BENNY

Two poached eggs, English muffin, hollandaise sauce. Served with a mixed greens salad.

### THREE CHEESE OMELETTE

Monterey jack, cheddar and mozzarella cheese blend, served with choice of toast, fresh fruit and latkes.

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

Thick cut and fried, served with pure Canadian maple syrup.

### BACON AND EGGS

3 Eggs any style, applewood smoked bacon, latkes, fresh fruit and choice of toast.

Add Pickled Caesar \$7.99

Add Mimosa \$6



SCAN TO BOOK NOW

Visit [PICKLEBARREL.CA](http://PICKLEBARREL.CA) for location contact details. Menu items and pricing are subject to change without notice. We request 48hr notice for all group bookings over 10 persons.

PB CLASSICS\_2021

book your  
**GROUP PARTY**  
WITH US



Book your next event 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. Let us take care of the details for your special party.

The **PICKLE BARREL**

## BRONZE PARTY MENU

\$28/pp + tax & gratuity

### BEVERAGE

Choice of soft drink

### ENTRÉE

All entrées are served with a starter soup or salad.

Choice of:

#### CLASSIC BURGER

Our classic beef burger, topped with “secret kicker sauce”, lettuce and tomato.

#### SOUTHWEST CHICKEN CAESAR SALAD

Crispy chicken tossed in ancho chipotle, romaine lettuce, croutons, avocado, corn, black beans, grape tomatoes, Monterey jack cheese blend, with our signature Caesar dressing and ancho chipotle drizzle.

#### BIG LIFE PLANT BURGER

Plant-based burger brushed with our zesty BBQ sauce, sautéed mushrooms and bread & butter pickles.

#### ENGLISH STYLE FISH AND CHIPS

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

#### SPAGHETTI BOLOGNESE

Spaghetti noodles tossed with our rich meat sauce. Made using 100% Canadian ground chuck, slow simmered with tomatoes and spices.

COFFEE, TEA OR PURE LEAF TEA

## SILVER PARTY MENU

\$30/pp + tax & gratuity

### BEVERAGE

Choice of soft drink

### ENTRÉE

All entrées are served with a starter soup or salad.

Choice of:

#### 7 OZ TOP SIRLOIN

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

#### HALF RACK BBQ PORK SPARERIBS

Tender back ribs cooked low and slow for seven hours in our classic 8-spice BBQ marinade then grilled to perfection. Served with choice of fries or mashed potato, and coleslaw.

#### FIESTA BOWL

Choice of chicken, shrimp or falafel, warm rice, fried black beans, Monterey jack and cheddar cheese blend, pico de gallo, guacamole, corn, cilantro, sour cream, ancho chipotle and shredded lettuce.

#### SOY GINGER GLAZED SALMON

Pan-seared Atlantic salmon glazed and served on a bed of sautéed vegetables and brown rice.

#### VEGETABLE KUNG PAO

Zucchini, carrots, bell peppers, field mushrooms, red onion, bean sprouts, cilantro and noodles, tossed in a sesame-ginger sauce.

COFFEE, TEA OR PURE LEAF TEA

## GOLD PARTY MENU

\$40/pp + tax & gratuity

### BEVERAGE

Choice of soft drink

### ENTRÉE

All entrées are served with a starter soup or salad.

Choice of:

#### STEAK & SHRIMP

7 oz AAA sirloin steak and sautéed shrimp. Served with mashed potatoes and market vegetables.

#### PESTO CHICKEN FETTUCCINE

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

#### SOY GINGER GLAZED SALMON

Pan-seared Atlantic salmon glazed and served on a bed of sautéed vegetables and brown rice.

#### CRAB & SHRIMP LINGUINE

Red Atlantic crab and shrimp tossed in your choice of 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.

### DESSERT

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

COFFEE, TEA OR PURE LEAF TEA