

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

\$19/pp + tax & gratuity

BEVERAGE

Coffee, tea, milk or juice

ENTRÉE

Choice of:

GREAT CANADIAN EGGS BENNY

English muffin, peameal bacon, poached eggs and hollandaise sauce. Served with berries and a mixed greens salad.

LOADED FRENCH TOAST

Thick cut, dipped in a vanilla-whiskey egg mix and fried, topped with caramel and berries. Served with vanilla cream and pure Canadian maple syrup.

AVOCADO TOAST

Grilled 12-grain bread, Swiss cheese, avocado, sautéed spinach, tomato and poached eggs. Served with berries, hollandaise sauce and a mixed greens salad.

ANCHO CHIPOTLE BREAKFAST BOWL

Aztec rice blend, ancho chipotle sauce, grape tomatoes, roasted red pepper, black beans, sautéed mushrooms and spinach, avocado, and a fried egg.

CRISPY CHICKEN AND WAFFLES

Fried chicken breast, our famous Belgian waffle and crispy jalapenos. Served with berries and pure Canadian maple syrup.

Add Pickled Caesar \$7.99

Add Mimosa \$6



SCAN TO BOOK NOW

Visit 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 GRANDS_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.

ROASTED BEET & CHICKEN SALAD

Mixed greens, chicken, roasted beets, goat cheese, pumpkin seeds, with balsamic dressing.

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.

SMOTHERED CHICKEN

Breaded chicken breast, creamy peppercorn sauce, goat cheese, sautéed mushrooms and crispy onions. Served with mashed potatoes and market vegetables.

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