$25 per person **BRUNCH PARTY MENU**

**beverage**
coffee, tea, milk or juice
add pickled caesar (1 oz) +$ 7.99
add mimosa (3 oz) + $6

**entrée (choice of)**

**GREAT CANADIAN EGGS BENEDICT**
two poached eggs served on a toasted english muffin, with
peameal or applewood smoked bacon, and hollandaise sauce.
served with berries and crisp potato medley

**LOADED FRENCH TOAST**
thick-cut brioche bread dipped in vanilla-egg mix, fried and
topped with caramel and berries. served with whipped cream
and pure Canadian maple syrup

**AVOCADO TOAST**
grilled twelve-grain bread, Swiss cheese, avocado, sautéed
spinach, tomato and two poached eggs. served with berries,
hollandaise sauce and crisp potato medley

**ANCHO CHIPOTLE BREAKFAST BOWL**
quinoa and ancient grain blend, ancho chipotle sauce, grape
tomatoes, roasted red pepper, black beans, sautéed
mushrooms and spinach, avocado, and a fried egg. served
with berries

**CRISPY CHICKEN AND WAFFLES**
fried cajun dusted chicken tenders, our famous Belgian waffle
and crispy jalapeños. served with berries, maple butter and
maple syrup

*coffee, tea or specialty tea*

$33 per person **BRONZE PARTY MENU**

**beverage**
choice of soft drink

**entrée (choice of)**
all entrées are served with a starter soup or salad

**CLASSIC BURGER**
two angus beef patties, topped with our kicker secret sauce,
lettuce and tomato

**BEET & GOAT CHEESE SALAD**
leafy greens, mixed roasted beets, dried cranberries, almonds,
blueberries, aged balsamic glaze, crisp radishes, pumpkin
seeds, grape tomatoes, and crumbled goat cheese, with light
balsamic dressing

**BIG LIFE PLANT BURGER**
plant-based burger brushed with our zesty BBQ sauce,
topped with lettuce and tomato, with sautéed mushrooms
and bread & butter pickles

*Vegetarian and Vegan-friendly option available upon request.*

**ENGLISH STYLE FISH & CHIPS**
two pieces of beer battered haddock fillets, coleslaw,
seasoned fries and tartar sauce

**SPAGHETTI BOLOGNESE**
our signature slow cooked meat sauce made with Canadian
ground chuck, plum tomatoes, herbs & spices

*coffee, tea or specialty tea*

$39 per person **SILVER PARTY MENU**

**beverage**
choice of soft drink

**entrée (choice of)**
all entrées are served with a starter soup or salad

**7oz TOP Sirloin**
AAA Canadian beef, seasoned and grilled to perfection.
served with mashed potato and market vegetables

**FIESTA BOWL**
choice of spiced 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

**ALMOND CRUSTED SALMON**
seared Atlantic salmon crusted with sliced almonds and
finished with a soy-ginger glaze. served on an edamame
and kale slaw, with brown rice

**SMOTHERED CHICKEN**
grilled chicken breasts, creamy peppercorn sauce, goat
cheese, sautéed mushrooms and crispy onions. served with
mashed potato, roasted peppers and zucchini

**KUNG PAO TOFU**
crispy marinated tofu, zucchini, carrots, bell peppers,
mushrooms, red onion, bean sprouts, cilantro and noodles,
tossed in a sesame-ginger sauce

*Vegetarian and Vegan-friendly option available upon request.*

*coffee, tea or specialty tea*

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*The following menu dishes can be prepared vegan-friendly upon request; however, food items may come
into contact with non-vegan ingredients. Please let us know of any food allergies when booking.*
$53 per person  GOLD PARTY MENU

**beverage**
choice of soft drink

**entrée (choice of)**
all entrées are served with a starter soup or salad.

7 oz SURF & TURF
our AAA sirloin steak smothered with garlic butter sautéed shrimp, served with mashed potato and market vegetables

PESTO CHICKEN FETTUCCINE
chicken, sundried tomatoes, sautéed peppers, red onion and pesto, in a white wine garlic cream sauce

ALMOND CRUSTED SALMON
seared Atlantic salmon crusted with sliced almonds and finished with a soy-ginger glaze. served on an edamame and kale slaw, with brown rice

$67 per person  PREMIERE PARTY MENU

**beverage**
choice of domestic 14 oz draught, 5 oz house red or white wine

**appetizer table platter**
CRISPY CALAMARI
hand-cut and battered, with crisp jalapeños and bell peppers. served with ancho chipotle sauce and warm tomato marinara.

DEEP FRIED PICKLES
sliced and battered dill pickles. deep fried and served with 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)**
all entrées are served with a starter soup or salad.

18 oz SURF & TURF
our AAA striploin steak smothered with garlic butter sautéed shrimp, served with mashed potato and market vegetables.

LOBSTER & SHRIMP Linguine
lobster and jumbo 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

*Vegetarian or Vegan-friendly option available upon request

dessert
a slice of one of our P.B. signature cakes

coffee, tea or specialty tea

PESTO CHICKEN FETTUCCINE
chicken, sundried tomatoes, sautéed peppers, red onion and pesto, in a white wine garlic cream sauce

ALMOND CRUSTED SALMON
seared Atlantic salmon crusted with sliced almonds and finished with a soy-ginger glaze. served on an edamame and kale slaw, with brown rice

LOBSTER & SHRIMP Linguine
lobster and jumbo shrimp tossed in your choice of roasted basil tomato sauce, white wine garlic cream sauce or rosé sauce

FIESTA BOWL
choice of spiced 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

*Vegetarian or Vegan-friendly

dessert
a slice of one of our P.B. signature cakes

coffee, tea or specialty tea

*The following menu dishes can be prepared vegan-friendly upon request; however, food items may come into contact with non-vegan ingredients. Please let us know of any food allergies when booking.

Visit PICKLEBARREL.CA for location contact details. We are happy to accommodate and customize upon request. Items and pricing subject to change due to seasonal availability without notice. We require 48hr notice for all group bookings over 10 persons. Please let us know of any food allergies when booking.