

**Vaughan's Public House**  
**Party Platters**

**Charcuterie Board**

Local and imported cheeses, cured meats, hummus, crisp veggies, dips, breads and crackers and appropriate condiments. This is an ever changing platter with our new favourites and old standards that will offer something for every one of your guests to enjoy.

**\$5 per person**

**Sliders**

Choose from Reuben, Meatloaf or Cheeseburger Sliders served with black and tan onion rings and house made honey mustard

**Reuben:** shaved corned beef, sauerkraut and melty swiss with thousand island on rye bread

**Meatloaf:** house made meatloaf with Irish cheddar and tomato horseradish sauce on rye bread

**Mini beef cheeseburgers** topped with Irish cheddar and Ballymaloe on a sesame bun

**24 pieces per platter - \$60**

**Sandwich Platters**

**Choose 3:**

**Buffalo Chicken-** crispy buffalo chicken with blue cheese, lettuce and tomato

**Chicken Caesar-** blackened or plain grilled chicken with house made Caesar dressing and croutons tossed with shredded parmesan and sundried tomato wrap

**Irish wrap-** roasted turkey, ham, bacon and irish cheddar with Dijon sauce

**Links Club-** roasted turkey with bacon, cherry Dijon, sliced cucumber, lettuce and tomato on toasted potato bread

**Choose 2 sides:** cole slaw, potato salad, pasta salad, or chips

**\$15 per person**

**Shepherd's Pie\***

Half or Full sized trays available, comes with house made brown bread

**Half tray (serves 12-15) \$80 Full tray (serves 20-25) \$120**

### **Lamb Stew\***

**Our lamb stew with hearty carrots, celery and onions in a rich Guinness broth. Comes with house made brown bread**

**Half tray (serves 12-15) \$80 Full tray (serves 20-25) \$140**

### **Farmhouse Pie\***

**Another pub favourite, tender chicken, carrots and celery with mushrooms and peas in a creamy sauce topped with mini buttermilk biscuits.**

**Half tray (serves 12-15) \$70 Full tray (serves 20-25) \$120**

### **Corned Beef and Cabbage**

**House spice rubbed and slowly braised, then sliced into thick pieces over carrots, red potatoes and cabbage in jus. Comes with house made brown bread.**

**Half tray (serves 12-15) \$90 Full tray (serves 20-25) \$150**

### **Mini Crab Cake**

**Hand made Blue crab cakes-pan fried**

**40 pieces per platter – \$60**

### **Cieli Spuds**

**Crispy potato filled with cheddar cheese and bacon topped with sour cream. Need a vegetarian option? Try our potato skins stuffed with cheddar and broccoli or cheddar, roasted red peppers and red onion**  
**25 pieces per platter - \$75**

### **Chicken Tenders**

**Another pub favorite, our chicken tenders served plain with house made honey mustard or tossed in buffalo sauce with blue cheese for dipping**

**30 pieces per platter - \$75**

### **Wings Dings**

**Crispy wings tossed in our own buffalo sauce with house made blue cheese for dipping**

**50 pieces per platter - \$60**

### **Shrimp Cocktail**

**Jumbo tiger shrimp served chilled with cocktail sauce**

**MP**

**Grilled Shrimp Satay**

**Sugar can skewered shrimp with a passion fruit glaze**

**MP**

**Chicken Satay**

**Marinated chicken skewers served with a spicy thai dipping sauce**

**\$1.50 per person**

**Steak Satay**

**Bourbon marinated steak with demi-glace or Asian marinated steak with teriyaki dipping sauce**

**\$2 per person**

**Mini Shepherd's Pies**

**Cupcake sized portions of a pub favorite**

**\$4 per person**

**Mozzarella Sticks with marinara**

**30 pieces per platter - \$50**

**Fried Calamari with hot cherry peppers and lemon aioli or marinara for dipping**

**\$60**

**Steak and Ale spring rolls with HP mustard for dipping**

**24 pieces per platter - \$60**

**Buffalo Chicken Meatballs with house made blue cheese**

**\$50**

**Mini Veggie Spring Rolls with sweet and sour dipping sauce (V and GF)**

**30 pieces per platter - \$50**

**Buffalo Cauliflower bites with blue cheese (V and GF)**

**\$50**

**Chicken Cordon Bleu Bites with house made honey mustard**

**25 pieces - \$60**

**\*Denotes a Pub Favourite that's great to take home! These items are great to pick up a day early and reheat yourself (you can even take credit for making it-we won't tell!)**

## **Bar Options**

**Whatever your event, you can choose either a cash bar or one of our open bar packages from below. All dollar values based on the headcount predetermined for each event.**

### **Open Bar Packages (per person)**

#### **Bronze Package**

**Imported and Domestic beer  
\$16 for 2 hrs, \$20 for 3hrs**

#### **Silver Package**

**Imported and Domestic beer, house wine by the glass  
\$18 for 2hrs, \$24 for 3hrs**

#### **Gold Package**

**Imported and domestic beer, house wine by the glass, call liquors  
\$22 for 2hrs, \$26 for 3hrs**

#### **The Full Monty**

**Everything from all other packages, plus premium liquors, martinis and neat pours  
\$30 for 2hrs, \$40 for 3hrs**

**A non-refundable payment of \$100 for room charge is required at time of booking.**

**Food order and final guest count must be given three days prior to function. You are responsible for no-shows and will be charged according to your final guest count.**