

HOLIDAY PLATTERS

Seasonal Salad
Mixed greens
with seasonal accompaniments and house made dressing
\$45
(blackened or grilled chicken for \$2 per person)

Caesar Salad
Crisp romaine,
house made croutons and Caesar dressing tossed with shredded parm
\$45
(blackened or grilled chicken for \$2 per person)

Harvest Table-Local and
imported cheeses, cured meats, hummus and crisp veggies with crackers
and
appropriate condiments
\$5 per person

Mini Shepherd's Pies- Cupcake
sized portions of a Pub favourite
\$4 each

Chicken Tender Platter-
Chicken Tenders with house made honey mustard and bbq for dipping
\$60

Potato Skins- Cheddar and
Bacon, Cheddar and Broccoli, or Cheddar and Red Onion with Roasted
Red pepper,
served with sour cream (choose one or a combination)
\$60

Wings- tossed in buffalo and served with house made
blue cheese

\$80

Links Club-roast turkey, applewood smoked bacon,
cherry Dijon sauce, cucumber, lettuce and tomato

\$70

Burger Sliders- Mini burgers with Ballymaloe Irish
relish, Irish cheddar and speared with a fried pickle

\$80

Meatloaf Sliders- Mini meatloaf with tomato
horseradish sauce, Irish cheddar on rye with onion

rings

\$80

Reuben Sliders- Mini Reuben's served with onion
rings

\$80

Mozzarella Sticks with marinara

\$60

Fried Calamari and hot cherry peppers with lemon
aioli

\$60

Steak and Ale Spring rolls with HP mustard for
dipping

\$80

Mini Veggie Spring Rolls with sweet and sour
(vegetarian) \$60

Buffalo Cauliflower Bites with blue cheese

\$60

SERVE 15-20 UNLESS OTHERWISE
NOTED