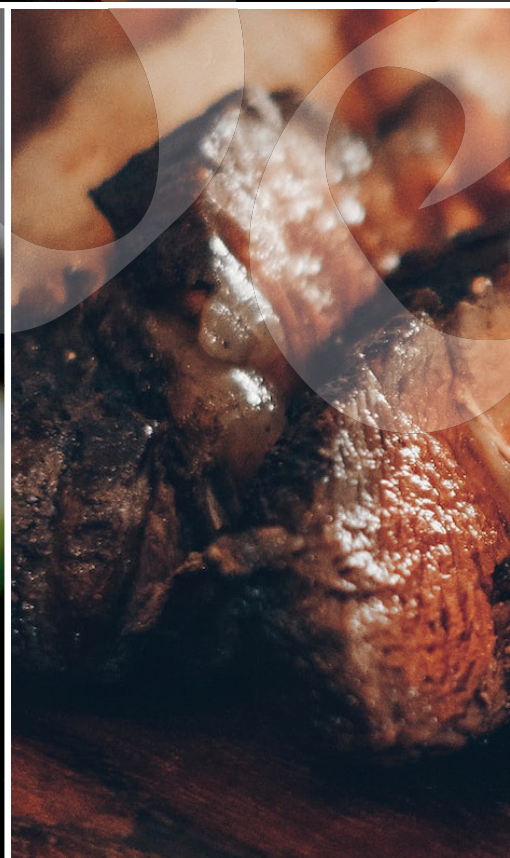




KILT & CABER ALE HOUSE  
EVENTS MENU







## APPETIZER & PLATTER MENU

### SUPER PLATTER

Loaded nachos, 4 dozen wings, 4 lbs boneless pork ribs, fried pickles, spring rolls and pot stickers, served with salsa, sour cream, plum sauce, ranch and sweet Thai chile sauce

\$225.00 *Serves 30 ppl*

### VEGETABLE PLATTER

A colorful arrangement of carrots, celery, broccoli, cauliflower, tomato, mushrooms and cucumber. Served with ranch

\$4.00/person *(15 ppl min)*

### CHEESE PLATTER

Chef selection of domestic and international cheese, served with crackers and fresh fruit garnish

\$6.50/person *(min 15 ppl)*

### SANDWICH PLATTER

Ham & Swiss, chicken salad, roast beef and cheddar, egg salad and vegetable wrap

\$5.00/person *(min 10 ppl)*

### CHICKEN WING PLATTER

5 dozen wings tossed in your choice of flavors. Served with carrots, celery and ranch

\$55.00

### FANTAIL SHRIMP PLATTER

5 dozen crispy fried shrimp, served with lemon and cocktail sauce

\$45.00

### DESSERT PLATTER

Selection of assorted squares, tarts & cheese cakes

\$5.00/person *(min 15 ppl)*

### LARGE CREATE YOUR OWN PIZZA

*Toppings Available:*

Pepperoni, ham, bacon, chicken, shrimp, roast beef, spicy beef, tomato, green pepper, red pepper, white onion, red onion, mushrooms, jalapenos

\$20.00 with Cheese | \$2.00 for each additional topping

\*Prices do not include 18% gratuity or GST



## COCKTAIL APPETIZER MENU

**MEATBALLS IN  
PEPPERCORN SAUCE**

\$15/doz

**TOMATO BASIL  
BOCCONCINI SKEWERS**

\$15/doz

**MINI BEEF SLIDERS**

with caramelized onion and  
bacon marmalade

\$18/doz

**BRUCHETTA CROSTINI**

with shaved parmesan \$14/doz

**CHICKEN SOUVLAKI SKEWERS**

with tzatziki \$17/doz

**SMOKED SALMON**

with dill cream cheese  
canapés \$18/doz

**SESAME ALE  
CHICKEN WINGS**

\$16/doz

**MINI QUICHE**

\$15/ doz

**CURRIED DEVILED EGGS**

\$16/doz

**BUTTER CHICKEN TARTLETS**

\$16/doz

**SAMBUCCA CHILI GARLIC  
PRAWN SKEWERS**

\$18/doz

**VEGETABLE SAMOSAS**

with tamarind sauce \$18/doz

**POACHED SHRIMP**

with red pepper cream cheese  
on cucumber \$17/doz



**BUFFET WITH CHOICE  
OF TWO ENTREES**  
\$30.00 per person

**BUFFET WITH CHOICE  
OF THREE ENTREES**  
\$35.00 per person

**BUFFET WITH CHOICE  
OF FOUR ENTREES**  
\$40.00 per person

## BUFFET MENU

**DINNER BUNS**  
with Butter

**MIXED GREENS SALAD**

**CAESAR SALAD**

**ROASTED BUTTERNUT SQUASH SOUP**  
with Italian Sausage

*Choice of two, three, or four entrees*

**BAKED ATLANTIC SALMON,**  
with white wine and dill cream sauce

*Or*

**ROASTED TURKEY**  
with rosemary, sage, and cranberry Stuffing

*Or*

**HONEY HAM**  
with pineapple glaze

*Or*

**SLICE ROAST BEEF**  
with Yorkshire pudding and pan gravy  
Chef's Choice of seasonal roasted root vegetables

**RICE PILAF**

**OVEN ROASTED POTATOES**

**ASSORTED MINI CHEESE CAKES AND  
NANAIMO BAR PLATTER**

\*Buffet available to parties of 20 people or more  
\*Prices do not include 18% gratuity or GST





## FOUR COURSE PLATTED MENU

### SOUP

#### ROASTED BUTTERNUT SQUASH

Or

#### ITALIAN WEDDING

### ENTREE

#### ALMOND CRUSTED CHICKEN

Fresh breast of chicken breaded with toasted almonds, and panko, stuffed with baby spinach, and goat cheese.

Or

#### TOASTED PECAN AND MAPLE CRUSTED SALMON

Fresh Atlantic salmon, seasoned with cloves, spices, and cinnamon, topped with a pecan and maple crust.

Or

#### TORTIERE

*A classic French-Canadian Dish*

*A favorite meat pies for the festive holidays*

Fresh ground beef and pork seasoned with cloves, cinnamon and spices, served in a puff pastry shell.

Or

#### MANCHEGO CHEESE CRUSTED FLAT IRON STEAK

'AAA' Alberta beef flat iron steak, grilled open flame to your liking, topped with Manchego Cheese and fresh herb crust.

### SALAD

#### CANDIED PECAN AND STRAWBERRY GREEN SALAD

Fresh Baby greens topped with sliced Strawberries, candied pecans, crumbled feta and red onion slivers.

Served with strawberry Balsamic vinaigrette.

Or

#### MANDARIN AND BUTTER LEAF SALAD

Fresh Butter leaf lettuce, topped with Mandarin oranges, sugar cashews, and cherv goat cheese, finished with champagne vinaigrette

### DESSERTS

#### EGGNOG BREAD PUDDING

With hot butter rum sauce

Or

#### ESPRESSO AND MINT CRÈME BRULEES

\$41.00/ per person

Plate service menu is available to parties of 15 people or more