



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

275 *Serves 30 ppl*

VEGETABLE PLATTER

A colorful arrangement of carrots, celery, broccoli, cauliflower, tomato, mushrooms and cucumber. Served with ranch 6/person *(15 ppl min)*

CHEESE PLATTER

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

10.5/person *(min 15 ppl)*

SANDWICH PLATTER

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

7/person *(min 10 ppl)*

CHICKEN WING PLATTER

5 dozen wings tossed in your choice of flavors. Served with carrots, celery and ranch 80

FANTAIL SHRIMP PLATTER

5 dozen crispy fried shrimp, served with lemon and cocktail sauce 90

FRUIT PLATTER

An assortment of seasonal fresh fruit, served with a sweet cream cheese dip

Market Price *(15 ppl min)*

DESSERT PLATTER

Selection of assorted squares, tarts & cheese cakes \$6.50/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

24 with Cheese | 2 for each additional topping



COCKTAIL APPETIZER MENU

**MEATBALLS IN
PEPPERCORN SAUCE**
25/doz

**TOMATO BASIL
BOCCONCINI SKEWERS**
20/doz

MINI BEEF SLIDERS
with caramelized onion and
bacon marmalade
36/doz

BRUCHETTA CROSTINI
with shaved parmesan 20/doz

CHICKEN SOUVLAKI SKEWERS
with tzatziki 30/doz

SMOKED SALMON
with dill cream cheese
canapés 30/doz

**SESAME ALE
CHICKEN WINGS**
18/doz

MINI QUICHE
20/ doz

CURRIED DEVILED EGGS
24/doz

**SAMBUCCA CHILI GARLIC
PRAWN SKEWERS**
30/doz

VEGETABLE SAMOSAS
with tamarind sauce 27/doz

POACHED SHRIMP
with red pepper cream cheese
on cucumber 30/doz



**BUFFET WITH CHOICE
OF TWO ENTREES**
40/person

**BUFFET WITH CHOICE
OF THREE ENTREES**
45/person

**BUFFET WITH CHOICE
OF FOUR ENTREES**
50/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 cherve goat cheese, finished with champagne vinaigrette

DESSERTS

EGGNOG BREAD PUDDING

With hot butter rum sauce

Or

ESPRESSO AND MINT CRÈME BRULEES

45/person

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

**Individual choice selection to be provided a week prior to the event*