



## **Wild Rose Brewery Barracks Room 2019/2020 Events Menu**

*Created By:*  
**Chef Daniel Bennett**

*Booking and information:*

**Nick McMorro** – [nmcmorrow@wildrosebrewery.com](mailto:nmcmorrow@wildrosebrewery.com)



## **Dinner Menu** – *Limit of 2 different protein options per party.*

### *Menu A:*

Chicken Breast **or** Basa (white fish) **or** Inside Round Beef (carving station)

- *Each option is \$35/person. (Gluten Free)*

### *Menu B:*

Salmon **or** Prime Rib (carving station) **or** Pork Tenderloin

- *Each option is \$45/person (Gluten Free)*

### *Menu C:*

Halibut **or** Rack of Lamb **or** Beef Tenderloin

- *Each option is \$60/person (Gluten Free)*

## **Sauce Options for Meats**

**Pork:** *Lemon Artichoke Dijonaise, Apple Sauce, Mushroom Rosé, Creamy Peppercorn, Creamy Cranberry & Peppercorn, Creamy Sundried Tomato.*

**Beef:** *Red Wine Demi Glaze, Gravy, Creamy Peppercorn, Béarnaise Sauce (tenderloin only), Creamy Cranberry and Peppercorn.*

**Fish:** *Lemon Artichoke Dijonaise, Mushroom Ros, Giordino Sauce (white wine, tomato, bell peppers, onions & mushroom), Creamy Lemon Caper, Creamy Cucumber Tarragon, White Wine Tomato Basil, Creamy Sundried Tomato.*

**Lamb:** *Red Wine Balsamic Tomato and Mint, Creamy Peppercorn, Fresh Lemon Olive Oil and Salt & Pepper, Creamy Sundried Tomato Sauce.*

**Chicken:** *Lemon Artichoke Dijonaise, Mushroom Rosè, Brown Gravy, Giardino Sauce, Creamy Lemon Caper, Creamy Cucumber and Tarragon, White Wine Tomato Basil.*



## **Side Dishes**

*All of our dinner menu options come with a buffet style selection of side dishes.*

**Potato:** *Parmigiana & Chive Mashed Potatoes or Rosemary & Garlic Roasted Potatoes. (Gluten Free)*

**Salad:** *House Salad or Traditional Caesar Salad*

**Veggies:** *Pilaf Style – Corn, peas, onions, carrots, & red peppers. (Gluten Free)*

*or*

*Medley Style – cauliflower, broccoli, red peppers, zucchini, & carrots (Gluten Free)*

*or*

*Root Style – Carrots & tri-colored beets (Gluten Free)*

## **Pasta Dishes**

*All pasta dishes come with buns & choice of salad. Limit of 2 different pasta option per function. (Gluten Free Pasta +\$1.00/person)*

**Penne Alfredo:** *Cream sauce. \$18.00/person*

**Penne Pomodoro:** *Tomato sauce w/basil. \$18.00/person*

**Spaghetti & Meatballs:** *\$21.00/person*

**Spaghetti Bolognese:** *\$21.00/person*

**Lasagna:** *Meat sauce. \$21.00/person*

**Penne Arrabiatta:** *Peppers, banana peppers, onion & mushroom. \$21.00/person*

**Penne Puttanesca:** *Onion, olive, anchovy, caper & tomato sauce \$22.00/person*

**Penne Chicken Mushroom:** *Cream Sauce. \$22.00/person*

**Penne Casalunga:** *Sausage, mushroom, & tomato sauce. \$22.00/person*

**Spaghetti Pescatore:** *Clams, salmon, shrimp, in a white wine sauce \$26.00/person*

**Penne Florentine:** *Spinach & mushroom in a cream sauce*

**Egg Plant Parmesan:** *Breaded eggplant served with tomato sauce and parmesan cheese. \$21.00/person*

**Vegetarian Lasagna:** *\$21.00/person*

**Tomato Vegetable Risotto:** *\$20.00/person (Vegan Option)*



## **Slider Bar**

*Sliders can be served stand alone for \$15.00/person or with potatoes & salad for \$25.00/person. Minimum order for sliders is for 20 people. 3 sliders per order.*

**Beef Burger Sliders:** *Beef burger topped with cheddar and self-serve fixings*

**Pulled Pork Sliders:** *Slow baked pork in house BBQ sauce topped with cheddar cheese.*

**Pulled Chicken Sliders:** *Slow baked chicken in house BBQ sauce topped with cheddar cheese.*

## **Flat Breads**

*All flat bread options are \$28.00 (12-16 small slices each) – **Gluten Free Crust Available** +\$4.00/order*

**El Diablo:** *Tomato sauce base with spicy Spolumbo Sausage, banana peppers & cheddar cheese topped with green onions and sriracha chili sauce.*

**Margherita:** *Tomato sauce base with Roma tomatoes, mozzarella & bocconcini cheeses, topped with fresh basil.*

**Montréal Smoked Meat:** *Grainy Dijon as a base with sauerkraut, pickles, red onion & mozzarella cheese, topped with Peruvian sweet peppers and drizzled honey.*

**Spicy Hawaiian:** *Tomato sauce base with chorizo salami, pineapple & mozzarella, topped with chopped parsley.*

**Veggie:** *Tomato base with either cheddar cheese or mozzarella, veggie choices can be discussed with Chef Dan*



## Wraps

*All wraps are \$12.00/person and can be modified for dietary restrictions if needed.*

<b>Veggie Noodle</b>	<b>Chicken Cesar</b>
<b>Beef &amp; Cheddar</b>	<b>Tuna &amp; Cheddar</b>
<b>Seafood Salad</b>	<b>Turkey, Bacon, &amp; Swiss</b>
<b>Egg Salad</b>	<b>BTL</b>

## Platters

**Veggie Platter:** *Assorted fresh vegetables with dip. 15" platter \$60.00 or 20" platter \$90.00 (Gluten Free)*

**Fruit Platter:** *Assorted fresh fruits. 15" platter \$65.00 or 20" platter \$100.00 (Gluten Free)*

**Meat and Cheese Platter:** *Assorted thinly sliced cold cuts and quality cheeses. 15" platter \$65.00 or 20" platter \$100.00 (Gluten Free)*

## Hors D'Oeuvres

**Meatballs:** *Choice of Salt & pepper, BBQ, Teriyaki, Hot. \$18.00/dozen*

**Assorted Mini Quiches:** *\$10.00/dozen*

**Lamb Lollipops:** *\$4.00/each (Gluten Free)*

**Shrimp or Pork Skewers:** *\$3.00/each (Shrimp is Gluten Free)*

**Beef Skewers:** *\$4.00/each (Gluten Free)*

**Bruschetta:** *\$1.00/piece minimum order of 20.*

**Spring Roll:** *\$1.25/roll*

**Egg Roll:** *\$2.50/roll*

**Cucumber Bites:** *served with lemon dill cream cheese & cherry tomatoes \$9.00/dozen (Gluten Free)*

**Smoked Salmon Cucumber Bites:** *\$12.00/dozen (Gluten Free)*

**Ravioli Bites:** *\$1.00/each*

**Spanakopita:** *\$12.00/dozen*

**Arancini:** *Risotto balls \$1.50/each*

**Jalapeno Stuffed Chicken Bites:** *\$1.25/each*

**Chicken Wings:** *Choice of Salt & pepper, BBQ, Teriyaki, Hot. \$12.00/dozen (Gluten Free – Salt & pepper and hot sauce only)*



## **Sides by the Bowl**

*Minimum order of 10 per salad.*

**Greek Salad: \$3.00/person** *(Gluten Free)*

**House Salad: \$2.00/person** *(Gluten Free)*

**Caesar Salad: \$2.00/person**

**Pasta Salad: \$.2.50/person**

**Potato Salad: \$2.50/person**

**Bocconcini & Tomato Salad: \$4.00/person** *(Gluten Free)*

## **Breakfast Menu**

**Assorted Muffins: \$1.50/muffin**

**Croissants: \$1.50/each**

**Breakfast A:** *Scrambled eggs, sautéed onions, hash browns, and bacon.*  
**\$10.00/person**

**Breakfast B:** *Scrambled eggs, sautéed onions, hash browns, bacon, and sausage.*  
**\$12.00/person**

### **Breakfast Extras & Add-Ons:**

**Orange Juice: \$3.00/liter**

**Apple Juice: \$3.00/liter**

**Coffee Station: \$50.00**

**Fruit Sides: \$3.00/person**

**Bun: \$1.00/each**

## **Lunch Menu**

**Sandwich Buns:** *Choice of tuna & cheddar, ham & swiss, beef & cheddar, turkey bacon & swiss, or egg salad. Served with lettuce, tomato, onion, and mayo*  
**\$10.00/bun** *(Gluten Free Buns +\$1.00/each)*

**Quesadillas:** *Choice of veggie w/cheese, chicken salad, four cheese, or beef & onion.* **\$14.00/each**



## **Desserts**

***Desert Squares:** A 20” platter of assorted dessert squares including brownies, Nanaimo bars, carrot cake, and more. **\$65/tray***

***Lava Cake:** Traditional chocolate lava cake filled with rich chocolate pudding, drizzled with a berry sauce on top. - **\$7.50/cake***

***Cheesecake:** Traditional style cheesecake cut into squares, topped with your choice of syrup (chocolate, caramel, or strawberry). – **Price varies, inquire.***

***Triple Chocolate Mousse:** Dark, milk, and white chocolate layered to create a dynamic flavor with a fluffy smooth texture – **Price Varies, inquire.***

## **Note**

Please inform us of any allergies or dietary restrictions ahead of time so we can ensure proper food handling and prevention of cross-contamination.

All catering orders will have 5% GST and 18% gratuity added to the bills – this charge is not included in the prices shown above.

*Thank you for choosing Wild Rose Barracks room for your event!*

