

The Buell Street Bistro

Modern Mediterranean & market garden cuisine in historic downtown Brockville

BANQUET MENU FOR GROUPS OF OVER 14 PEOPLE

We hope you will love the menu choices we have compiled for you.

Please choose 3 appetizers and 3 main courses for the entire party

If you have a special request, individual dietary needs or a complete menu in mind, The Chef will be delighted to discuss the details with you.

Everything is Gluten Free (GF) unless indicated

The price indicated on the main course includes:
Regular or GF bread with butter, appetizer, main course,
choice of two desserts and coffee or tea.

Please choose three of the following Appetizers

Soup du Jour - please ask your server for today's freshly made selection

Bistro Bouquet Salad - artisan lettuce garnished with tomato, cucumber, carrots, bell peppers & radishes with a side of citrus herb vinaigrette

Caesar Salad - Homemade dressing, garlic croutons, bacon bits, Parmesan (add \$1)

Bruschetta - served on crusty bread topped with parmesan (not GF) (add \$1)

Feta-Berry Salad - Fresh garden greens, artichoke hearts, pistachios, berries and feta tossed in our maple balsamic vinaigrette (add \$2)

Shrimp Cocktail- 5 chilled shrimp with spicy tomato horseradish sauce (add \$7)

Please Choose 3 of the following entrees

Mango Quinoa Power Bowl \$52

Curried Ancient grain quinoa served chilled with black beans, cucumber, peppers, carrots, tomatoes and herbs; topped with mango salsa and toasted seeds

Grilled Hallal Chicken \$56

Pan seared lime-chili marinated boneless chicken breast served with roasted potatoes Provençal sautéed vegetables and tangy mango salsa

Seafood Thermidor \$60

Scallops and shrimp nestled on a fillet of Pacific snapper surrounded by thermidor sauce (red onions, mushrooms, white wine, cream and a touch of Dijon) topped with melted Swiss cheese. Served with basmati rice and fresh vegetables

Pesto Salmon \$59

Broiled fresh Atlantic Salmon fillet topped with almond-arugula pesto; served with basmati rice and fresh vegetables

Roast Pork \$57

Butterflied marinated pork tenderloin cooked to medium well served with creamy mashed potatoes, fresh vegetables and an agrodolce cherry compote

New York Striploin Steak 8oz.-\$66 or 10oz.-\$71

Center cut AAA beef grilled to your specifications served with roasted potatoes Provençal, fresh vegetables and creamy shitake red wine demie glace

Your menu choices will be displayed in the dining room on our chalkboard for all to see. Thank you for choosing us for your event !



Prices do not include gratuity or HST