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, Asiago (add \$1)

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

Kale Salad - Crisp kale topped with dried cranberry, power seed blend, Caesar dressing, sweet peppers and feta cheese (add \$2)

Shrimp Cocktail- 5 chilled shrimp with spicy tomato horseradish sauce (add \$6)

Please Choose 3 of the following entrees

Curried Quinoa Bowl \$52

Seasoned ancient grain quinoa served chilled with chick peas, cucumber, carrots, scallions, peppers, tomatoes; tossed in citrus vinaigrette and topped with toasted seeds.

Marinated Boneless Chicken Breast \$55

Served with fresh sautéed vegetables, roasted potatoes and an apple infused pan jus.

Fresh Catch of the day \$55

with basmati rice, Fresh sautéed vegetables and a lemon herb cream sauce

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

Pistachio Salmon \$59

Broiled fresh Atlantic Salmon fillet encrusted with a blend of pistachio-citrus seasoning. Served with basmati rice and fresh vegetables

Ontario Pork \$57

Orange marinated butterflied pork tenderloin grilled to medium well served with fresh cut French Fries, fresh vegetables and cranberry chutney

New York Striploin Steak 8oz.-\$66 or 10oz.-\$72

Center cut AAA beef grilled to your specifications served with roasted potatoes Provencal, fresh vegetables and roasted garlic - caramalized onion 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!

