

FALL/WINTER RECEPTION MENUS 2014/15

SPARKLING WINE TO TOAST THE SPECIAL EVENT

Yellowglen Pink \$25

Seaview Brut \$35

Henkel & Henkel Rose Piccolos 200ml \$8

CAKE FEE

You can bring your own celebration cake for your special event with advance notice.

There is a per person fee based on the size of the reservation.

\$0.50

Party Platter Menu

CHICKEN SATAYS

Ginger Sesame Marinated chicken tenders on skewers.

Small (serves 15 people): \$44

Large (serves 30 people): \$83

PAUPERS PIZZAS

Meat Supreme: Ground beef, bacon, pepperoni, tomato sauce, mozzarella & oregano.

Vegetarian: Spinach, mushrooms, red peppers, tomato sauce, mozzarella & oregano

Thai Chicken: chicken, green onion, red peppers, mozzarella, Thai sauce & Thai basil.

Deluxe: Pepperoni, peppers, mushroom, tomato sauce, mozzarella & oregano.

Chicken Bruschetta: Chicken, bruschetta, parm, tomato mozzarella.

\$25

BUFFALO WINGS

Jumbo Roaster wings with your choice of mild, medium, hot, suicide or honey garlic.

Garnished with carrot, celery sticks and blue cheese dip.

Small (serves 15 people): \$62

Large (serves 30 people): \$119

VEGETARIAN QUESADILLAS

Flour tortillas filled with salsa and mixed cheese.

Served with salsa and sour cream.

Small (serves 15 people): \$40

Large (serves 30 people): \$75

* add chicken or beef for \$9 small, \$18 large

NACHO CHIPS AND SALSA

Coloured corn tortilla chips with salsa or guacamole and sour cream.

(Serves 4)

\$11

VOODOO CHICKEN FINGERS

Our own beer battered chicken strips tossed in a tangy Thai sauce

With sesame seeds & green onions.

Small (serves 15 people): \$44

Large (serves 30 people): \$83

SPRING ROLLS

Vegetarian spring rolls lightly fried and served with plum sauce.

Small (serves 15 people): \$40

Large (serves 30 people): \$75

BRUSCHETTA BREAD

Flat herbed bread topped with fresh plum tomatoes, olive oil, fresh basil and garlic.

Topped with melted mozzarella cheese.

Small (15 people): \$40

Large (30 people): \$75

SHRIMP COCKTAIL

Black tiger shrimp served with traditional cocktail sauce and lemon.

Small (serves 15 people): \$62

Large (serves 30 people): \$119

FRESH CRUDITE

Freshly cut crisp vegetables served with ranch dip.

Small (serves 15 people): \$40

Large (serves 30 people): \$75

BURRITOS

Flour tortillas stuffed with your choice of fillings and served hot

Classic beef chili or Grilled vegetable with melted Jack and cheddar cheese

Small (serves 15 people): \$40

Large (serves 30 people): \$75

MEATBALLS

Ground sirloin meatballs in a smokey BBQ sauce.

Small (serves 15 people): \$44

Large (serves 30 people): \$83

COMBO PLATTERS

Can not decide try a combo platter, your choice.

#1 - Party pizza, Nachos and Quesadillas \$52

#2 - Chicken Fingers, Spring Rolls and Chicken Wings (25 pieces) \$84

*prices do not include 13% taxes & 15% gratuity

Chef's Reception

(Minimum 30 guests)

CHEF'S STATION: Indian Butter Chicken, Tofu and Asian Vegetable Kebabs, Basmati Rice and Grilled Naan Bread

PASS AROUND: Bruschetta, Shrimp on a lemon grass stick, Ginger sesame chicken satays, Vegetarian spring rolls, Mini mac'n cheese, Fiesta pepper poppers, Philly Cheese steak crostini with truffle aioli

\$17 per person (Chef Station & Pass Around)

You can customize your menu even more by adding additional items from our platter menu for your guests.

The Village Manor Cocktail Reception

(Minimum 25 guests)

BRUSCHETTA BREAD

Flat herbed bread topped with fresh plum tomatoes, olive oil, fresh basil and garlic.
Topped with melted mozzarella cheese.

CHICKEN SATAYS

Ginger Sesame Marinated chicken tenders on skewers.

GRILLED VEGETABLE QUESADILLAS

Flour tortillas filled with salsa and mixed cheese.
Served with salsa and sour cream.

FRESH CRUDITE

Freshly cut crisp vegetables served with ranch dip.

SPRING ROLLS

Vegetarian spring rolls lightly fried and served with plum sauce.

BUFFALO WINGS

Jumbo Roaster wings with your choice of mild, medium, hot, suicide or honey garlic.
Garnished with carrot & celery sticks and blue cheese dip.

\$14 per person

You can customize your menu even more by adding additional items from our platter menu for your guests.

The VIP Cocktail Reception

(Minimum 30 guests)

BRUSCHETTA BREAD

Flat herbed bread topped with fresh plum tomatoes, olive oil, fresh basil and garlic.
Topped with melted mozzarella cheese.

FRESH CRUDITE

Freshly cut crisp vegetables served with ranch dip.

SHRIMP COCKTAIL

Black tiger shrimp served with traditional cocktail sauce and lemon.

VOODOO CHICKEN FINGERS

Our own beer battered chicken strips tossed in a tangy Thai sauce
With sesame seeds & green onions.

CHICKEN SATAYS

Fresh grilled chicken tenders marinated in a mildly spiced curry sauce.
Served with Honey Garlic sauce and Raita sauce for dipping.

SPRING ROLLS

Vegetarian spring rolls lightly fried and served with plum sauce.

BUFFALO WINGS

Jumbo Roaster wings tossed in your choice of mild, medium, hot, suicide or
Honey garlic sauce. Garnished with carrot & celery sticks and blue cheese dip.

PAUPERS SWEETS

An assortment of freshly baked cookies and fresh fruit platter.

\$20 per person

FOOD STATIONS

(Minimum 50 guests)

Make it a night of food stations or add a food station to one of your dinners or receptions to make it an extra special event. Priced on request.

Antipasto Buffet: Assorted cold cuts, assorted domestic and imported cheese, grilled balsamic vegetables, smoked salmon with capers, local baked breads, tomato and bocconcini, hummus, Babaganouch, truffled white bean dip, roasted red pepper dip. \$10 per person

Lobster Ravioli Plated Station; With wilted baby spinach, charred corn and a truffled cognac sauce. \$8 per person

Indian Butter Chicken Plated Station; With lime leaf scented rice and grilled naan bread. \$8 per person

Vegetable Stirfry Plated Station; With ginger soy sauce, sesame oil and chow mien noodles. \$6 per person

Canapés Pass Around: Bruschetta, Shrimp on a lemon grass stick, ginger sesame chicken satays \$6 per person

Carving Station: Herb crusted Roast Leg of Lamb OR Prime Top Sirloin of beef with mushroom jus OR Roast Turkey Breast with natural jus
Served with a selection of fresh mini rolls and gourmet condiments; creamy horseradish, béarnaise sauce, mint sauce, sautéed vegetables and onions. \$18 per person

Breads, Spreads and Crudités: Garlic Tzatziki, Olive Tapenade, Rosemary White Bean puree with truffle oil, Roasted Red Pepper, Babaganouch, Hummus, Crudités with herb dip.

Served with a selection of rolls, crisp breads, baguette and pita. \$8 per person

Dessert Buffet: Assorted bite sized squares and fresh baked cookies.

\$4 per person (must accompany another catering choice)

All prices are excluding applicable taxes 13% and gratuities 15%
All prices are subject to change. Please inquire at info@pauperspub.com.