

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

Mediterranean Beet Salad - Spicy pickled golden beets with tomato, peppers, cucumber, red onions, marinated feta, and citrus herb vinaigrette

Bruschetta - served on crusty bread topped with parmesan (not GF)

Shrimp cocktail - 5 black tiger shrimp with tangy cocktail sauce (add \$5)

Please Choose 3 or 4 of the following entrees

Quinoa Power Bowl \$49

Seasoned ancient grain quinoa served chilled with chick peas, cucumber, avocado, scallions, peppers, tomatoes; sprinkled with fresh herbs and our power seed blend.

Marinated Boneless Chicken Breast \$49

Served with fresh sautéed vegetables, roasted potatoes and an herbed tomato sauce

Fresh Catch of the day \$49

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

Seafood Thermidor \$57

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 \$55

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

Ontario Pork \$53

Orange marinated butterflied pork tenderloin grilled to medium well served with creamy garlic mashed potatoes, fresh vegetables and tangy peach marmalade

Stuffed Chicken \$55

Oven cooked supreme of chicken with prosciutto and white cheddar stuffing served with roasted potatoes Provencal, fresh vegetables and a green apple coconut milk sauce

New York Striploin Steak 8oz.-\$61 / 10oz.-\$65

Center cut AAA beef grilled to your specifications served with roasted potatoes Provencal, fresh vegetables and peppercorn sauce

**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