

# The Brock House Kitchen and Bar

SPRING + SUMMER SET MENUS 2023

LUNCH, DINNER, KIDS MENU + HORS D'OEUVRES

## Lunch Set Menu

AVAILABLE 11:30AM - 2:00PM

NOT AVAILABLE ON SUNDAYS

**\$39**

HST + 18% GRATUITY ADDITIONAL

*appetizer*

### MIXED GREENS

TOMATO, CUCUMBER, SHAVED BEETS, SHERRY VINAIGRETTE

*main course*

CHOOSE ONE OF THE FOLLOWING

### 5OZ SLOW BRAISED SHORT RIB

ROASTED GARLIC MASHED POTATOES, SEASONAL VEGETABLES, AU JUS

### CHICKEN FRANCAISE

PASTA WITH LEMON WHITE WINE BUTTER SAUCE

### GRILLED SALMON

THAI RICE PILAF, SEASONAL VEGETABLES, LIME, SCALLIONS, SESAME

*dessert*

### WARM FLOURLESS CHOCOLATE TORTE

CHOCOLATE GANACHE, VANILLA ICE CREAM

*add on \$10 per person*

SHAREABLE SNACKS FOR GUESTS TO ENJOY UPON ARRIVAL

### TRIO OF DIPS - BRUSCHETTA, GUACAMOLE + HUMMUS

SERVED WITH CROSTINI'S, CORN TORTILLAS + CUCUMBERS

VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST

PLEASE INFORM MADDISON OF ANY GUEST ALLERGIES PRIOR TO EVENT

NO OUTSIDE FOOD PERMITTED AT THE BROCK HOUSE

# Buffet Lunch Option

LUNCH BUFFET MENU IS PRICED PER PERSON. MINIMUM FOR 20 GUESTS  
ORGANIZER OF EVENT WILL BE CHARGED BASED ON THEIR FINAL GUEST CONFIRMATION NOT ON GUEST ATTENDANCE.  
GUEST CONFIRMATION MUST BE GIVEN 72 HOURS PRIOR TO EVENT DATE.  
NOT AVAILABLE ON SUNDAYS

**\$35**

HST + 18% GRATUITY ADDITIONAL

*homemade salad*

SELECT ONE OF THE FOLLOWING SALADS

## POTATO SALAD

PURPLE POTATOES, RED ONION, CELERY, HERBS, HONEY MUSTARD + GARLIC AIOLI

## COLESLAW

SHAVED CABBAGE / CARROTS / APPLE CIDER + HONEY CREAMY DRESSING

## PASTA SALAD

HARD BOILED EGGS, CHICKPEAS, SHAVED VEGETABLES, FETA, SHERRY VINAIGRETTE

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## HOUSE MADE KETTLE CHIPS

MALT VINEGAR AIOLI

*sandwiches platters*

SELECT THREE OF THE FOLLOWING SANDWICHES

## ROAST BEEF SANDWICH

SHAVED PRIME RIB, SAUTÉED MUSHROOMS, CARAMELIZED ONIONS, HORSERADISH AIOLI

## CHICKEN CLUB

BACON, TOMATO, BABY GREENS, CARAMELIZED ONIONS, GARLIC AIOLI

## VEGETABLE WRAP

ROASTED VEGETABLES, BRUSCHETTA TOMATOES, BABY ARUGULA, GARLIC AIOLI

## EGG SALAD SANDWICH

## CHICKEN SALAD SANDWICH

*assortment of pastries*

VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST  
PLEASE INFORM MADDISON OF ANY GUEST ALLERGIES PRIOR TO EVENT  
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# Dinner Set Menus

## Menu A

**\$56**

*HST + 18% GRATUITY ADDITIONAL*

### for the table

*SHAREABLE SNACKS FOR GUESTS TO ENJOY UPON ARRIVAL*

#### **TRIO OF DIPS – BRUSCHETTA, GUACAMOLE + HUMMUS**

SERVED WITH CROSTINI'S, CORN TORTILLAS + CUCUMBERS

### appetizer

#### **TBH GARDEN SALAD**

SPRING MIX, BEETS, RADISH, CARROTS, CUCUMBER, TOMATO, SHERRY VINAIGRETTE

### main course

*CHOOSE ONE OF THE FOLLOWING*

#### **SLOW BRAISED BONELESS SHORT RIB**

ROASTED GARLIC MASHED POTATOES, SEASONAL VEGETABLES, MUSHROOM + ONION AU JUS

#### **CHICKEN PUTTANESCA**

BREADED CHICKEN, PASTA WITH OLIVES, CAPERS, SPICY TOMATO SAUCE, ARUGULA + PARMESAN

#### **PAN SEARED PICKEREL**

CORN, ASPARAGUS + SPRING ONION RICE PILAF, SEASONAL VEGETABLES, APPLE CIDER SLAW

### dessert

#### **RED VELVET CAKE**

CHOCOLATE SAUCE, BERRIES, WHIPPED CREAM

*VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST*

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*NO OUTSIDE FOOD PERMITTED AT THE BROCK HOUSE*

# Menu B

**\$63**

*HST + 18% GRATUITY ADDITIONAL*

*for the table*

*SHAREABLE SNACKS FOR GUESTS TO ENJOY UPON ARRIVAL*

## **TRIO OF DIPS – BRUSCHETTA, GUACAMOLE + HUMMUS**

SERVED WITH CROSTINI'S, CORN TORTILLAS + CUCUMBERS

*appetizer*

## **TBH CHEF'S SALAD**

MIXED GREENS, BEETS, RADISH, CARROTS, HOUSE TRAIL MIX, CUCUMBER, BLACKBERRY ORANGE VINAIGRETTE

*main course*

*CHOOSE ONE OF THE FOLLOWING*

## **8OZ SLOW ROASTED PRIME RIB**

SERVED MEDIUM RARE, ROASTED GARLIC MASHED POTATOES, SEASONAL VEGETABLES,  
PEPPERCORN AU JUS, YORKIE CUP, SAUTEED MUSHROOMS

## **OVEN ROASTED STUFFED CHICKEN SUPREME**

PROSCIUTTO + WHITE CHEDDAR STUFFED,  
MUSHROOM + PEA RISOTTO, SEASONAL VEGETABLES, PAN JUS

## **PAN SEARED SALMON**

ROASTED CARROT PUREE, DILL BUTTER GREEN BEANS + POTATOES, LITTLE LEAF FARM SPROUTS

*dessert*

## **FLOURLESS CHOCOLATE TORTE**

CHOCOLATE ICE CREAM, CHOCOLATE GANACHE, FRESH BERRIES

*VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST*

*PLEASE INFORM MADDISON OF ANY GUEST ALLERGIES PRIOR TO EVENT*

*NO OUTSIDE FOOD PERMITTED AT THE BROCK HOUSE*

# Kids Set Menu

PERFECT FOR CHILDREN AGES 10 AND UNDER.

**\$20**

*HST + 18% GRATUITY ADDITIONAL*

*appetizer*

**VEGETABLES & DIP**

*main course*

*CHOOSE ONE OF THE FOLLOWING*

**GRILLED CHICKEN BREAST**

MASHED POTATOES, SEASONAL VEGETABLES

**SHORT RIB**

SLOW BRAISED, MASHED POTATOES, SEASONAL VEGETABLES, GRAVY

**PASTA & MEATBALLS**

MARINARA SAUCE

*dessert*

**VANILLA ICE CREAM + CHOCOLATE SAUCE**

*VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST*

*PLEASE INFORM MADDISON OF ANY GUEST ALLERGIES PRIOR TO EVENT*

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# Vegan & Vegetarian Menu

\*\* GUESTS WILL BE GIVEN THIS MENU AT EVENT TO SELECT FROM.  
SELECTION OF MAIN COURSE DOES NOT NEED TO BE MADE PRIOR TO EVENT.

## *Main Course*

*CHOOSE ONE OF THE FOLLOWING*

### **CRISPY TOFU LETTUCE WRAPS**

THAI SWEET CHILI SAUCE, PEPPERS, ONIONS, BEANS, AVOCADO, PICKLED ONIONS,  
CRUNCHY NOODLES, BASMATI RICE  
*VEGAN*

### **TOFU 'CARBONARA' PASTA**

CRISPY TOFU, MUSHROOMS, PEAS, WALNUTS, SPINACH, ONION,  
EGG, PARMESAN + OLIVE OIL SAUCE  
*CAN BE ADJUSTED FOR VEGAN DIETS*

### **PASTA PRIMAVERA**

PEPPERS, ONIONS, MUSHROOMS, SPINACH, PEAS, HOUSE MADE TOMATO SAUCE  
*CAN BE ADJUSTED FOR VEGAN DIETS*

### **MUSHROOM PIZZA**

GARLIC AIOLI, MOZZARELLA, GOAT CHEESE, CARAMELIZED ONION

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS

# Hors D'oeuvres Packages

\$30 PER PERSON PACKAGE – SELECT 6 APPETIZERS

\$35 PER PERSON PACKAGE – SELECT 7 APPETIZERS

\$45 PER PERSON PACKAGE – SELECT 9 APPETIZERS

\*EACH GUEST WILL RECEIVE A MINIMUM OF 1 PIECE PER APPETIZER SELECTED.

\*\*PASSED HORS D'OEUVRES PARTIES MUST CHOOSE ONE OF THE PACKAGES FROM ABOVE.

\*\*\* HORS D'OEUVRES EVENTS ON FRIDAY OR SATURDAY EVENINGS, PACKAGES START AT \$45 PER PERSON, AVAILABLE 7:30PM OR LATER

\*\*\*\*ONLY AVAILABLE FOR PRIVATE EVENTS

## vegetarian

**AVOCADO** - AVOCADO MOUSSE, ROASTED BEET, PEA SHOOT, CROSTINI

**BRUSCHETTA** - ROMA TOMATOES, FETA, ROASTED GARLIC, HERBS, CROSTINI

**BRUSSEL SPROUTS** - CHARRED BRUSSELS SPROUTS, CRANBERRIES, WHIPPED GOAT CHEESE, CROSTINI

**BOURSIN** - HOUSE MADE WHIPPED CHEESE, APPLE, WALNUTS, CROSTINI

*\*\*ALL THE ABOVE CROSTINI'S CAN BE SERVED ON CUCUMBER ROUNDS TO ACCOMMODATE GLUTEN FREE DIETS\*\**

**HUMMUS** - BEET HUMMUS, ALMONDS, BEET CHIP, FLATBREAD

**CAPRESE SKEWERS** - HEIRLOOM CHERRY TOMATO, BOCCONCINI CHEESE, BALSAMIC REDUCTION

**ARANCINI** - MUSHROOMS, SAGE + LEMON AIOLI

**DEEP FRIED MAC N CHEESE** -MOZZARELLA, PARMESAN, PANKO BREADED, SPICY AIOLI

## protein

**PONZU CHICKEN SATAY**

**LEMON OREGANO CHICKEN SATAY**

**FRIED CHICKEN SLIDER** - MAPLE GOCHUJANG SAUCE, BURNT LEEK YOGURT

**SMOKED SHORT RIB SLIDER**, FRIED ONIONS, MALT AIOLI

**BEEF SATAY** - HERBS, RED WINE, ROASTED GARLIC

**TATS SLIDER** - MINI BURGER, BRIOCHE BUN, TBH SAUCE, ARUGULA, TOMATO

**CHICKEN PARMESAN SLIDER** - MARINARA, MOZZARELLA, CARMELIZED ONION, BROICHE BUN

**MINI GRILLED CHEESE** -HOUSE SMOKED BACON JAM, MOZZARELLA

**BEEF MEATBALLS** - ROASTED GARLIC + OREGANO AIOLI, PARMESAN

## seafood

**OYSTERS** - APPLE CIDER MIGNONETTE

**PROSCIUTTO WRAPPED TIGER SHRIMP**

**KOREAN SHRIMP** - PANKO BREADED, MAPLE GOCHUJANG SAUCE

**BEET CURED SALMON** - SPICED YOGURT, PISTACHIO

## dessert

**FLOURLESS CHOCOLATE TORTE BITES**

**MINI LEMON POSSETS**

**MINI CHOCOLATE POT DE CRÈME**

**RED VELVET CAKE**

**MINI CHOCOLATE WHISKY POT DE CREME**

**MINI NO BAKE CHEESECAKE** – SELECT ONE FLAVOUR – APPLE, CHERRY, BLUEBERRY, MIXED BERRY, CHOCOLATE, CARAMEL

*THE ABOVE DESSERTS CAN BE PURCHASED INDIVIDUALLY FOR A DESSERT STATION.*

*MINIMUM ORDER WOULD BE 15 PER DESSERT.*

*PLEASE CONTACT MADDISON FOR PRICING FOR DESSERT STATION OPTION.*

## premium add on

*THE BELOW OPTIONS ARE AN ADDITIONAL \$2 PER PERSON PER HORS D'OEUVRES SELECTED*

**BACON WRAPPED SCALLOPS** - LEMON SAGE AIOLI

**TBH SLIDER** -BEEF PATTY, SMOKED BACON JAM, ROASTED GARLIC AIOLI, BRIE

**BEEF TARTARE CROSTINI** - STRIPLOIN STEAK, HORSERADISH, HOUSE MADE MUSTARD

## Platters

**\$10**

*PRICED PER PERSON, PER PLATTER ORDERED*

*HST + 18% GRATUITY ADDITIONAL*

*THE BELOW ARE ADDITIONAL OPTIONS FOR COCKTAIL + HORS D'OEUVRES EVENTS*

*MINIMUM ORDER - 10 GUESTS*

**MEAT + CHEESE** - HOUSE PICKLES, PRESERVES, NUTS + SEEDS, CROSTINI

**ANTIPASTO** - ITALIAN CURED MEATS, EGGPLANT, ZUCCHINI, ROASTED PEPPER, OLIVES, BREAD

**FRUIT TRAY** – MELON, PINEAPPLE, GRAPES, ORANGE SEGMENTS, BERRIES

**CRUDITÉ PLATTER** - AN ASSORTMENT OF RAW VEGETABLES, HUMMUS, SRIRACHA LEMON AIOLI

**TAX + 18% GRATUITY EXTRA,  
SELECTION FROM THIS LIST MAY REQUIRE AN ORDER 4 DAYS IN ADVANCE.**

*VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST*

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