

The Brock House Kitchen and Bar

FALL + WINTER SET MENUS 2023-2024

LUNCH, DINNER, KIDS MENU, VEGAN / VEGETARIAN OPTIONS + HORS D'OEUVRES

Lunch Set Menu

AVAILABLE 11:30AM - 2:00PM

NOT AVAILABLE ON SUNDAYS

\$42

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 SCHNITZEL

LINGUINE, SUNDRIED TOMATO, ONIONS, OLIVES, PESTO CREAM

GRILLED SALMON

YELLOW THAI RICE PILAF, LIME, SCALLIONS, SESAME, CHICKPEAS

dessert

WARM FLOURLESS CHOCOLATE TORTE

CHOCOLATE GANACHE, STRAWBERRY ICE CREAM

add on \$10 per person

SHAREABLE SNACKS FOR GUESTS TO ENJOY UPON ARRIVAL

TRIO OF DIPS - BRUSCHETTA, ROASTED BEET HUMMUS,

LEMON + HERB WHIPPED GOAT CHEESE

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 THE EVENT DATE.
NOT AVAILABLE ON SUNDAYS

\$36

HST + 18% GRATUITY ADDITIONAL

homemade salad

SELECT ONE OF THE FOLLOWING SALADS

POTATO SALAD

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

HOUSE MADE KETTLE CHIPS

SPICY 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
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Dinner Set Menus

Menu A

\$59

HST + 18% GRATUITY ADDITIONAL

for the table

SHAREABLE SNACKS FOR GUESTS TO ENJOY UPON ARRIVAL

TRIO OF DIPS – BRUSCHETTA, ROASTED BEET HUMMUS, LEMON + HERB WHIPPED GOAT CHEESE

SERVED WITH CROSTINI'S, CORN TORTILLAS + CUCUMBERS

appetizer

TBH GARDEN SALAD

SPRING MIX, BEETS, 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 SUPREME

MOROCCAN SPICED POTATOES, CORN, CHICKPEAS, GREEN BEANS, ROASTED RED PEPPERS, CHIMICHURRI

PAN SEARED PICKEREL

ROASTED SQUASH, KALE + PUMPKIN SEED RICE PILAF, FETA, POMEGRANATE

dessert

WARMED CARROT CAKE

CREAM CHEESE ICING, DOLCE DE LECHE

VEGETARIAN + VEGAN OPTION AVAILABLE UPON REQUEST

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NO OUTSIDE FOOD PERMITTED AT THE BROCK HOUSE

Menu B

\$66

HST + 18% GRATUITY ADDITIONAL

for the table

SHAREABLE SNACKS FOR GUESTS TO ENJOY UPON ARRIVAL

TRIO OF DIPS – BRUSCHETTA, ROASTED BEET HUMMUS, LEMON + HERB WHIPPED GOAT CHEESE
SERVED WITH CROSTINI'S, CORN TORTILLAS + CUCUMBERS

appetizer

TBH CHEF'S SALAD
MIXED GREENS, BRUSSEL SPROUTS, BEETS, RADISH, CARROTS, DRIED FRUIT,
PUMPKIN SEEDS, HONEY THYME MUSTARD VINIAGRETTE

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
Upgrade your Prime Rib 10oz add \$4, 12oz add \$8, 16oz add \$16

OVEN ROASTED STUFFED CHICKEN SUPREME
PROSCIUTTO + WHITE CHEDDAR STUFFED,
PUMPKIN RISOTTO, ROASTED CARROTS, PAN JUS

PAN SEARED SALMON
FARRO, ROASTED CAULIFLOWER + FENNEL, BEET CHIPS, SPICED YOGURT

dessert

FLOURLESS CHOCOLATE TORTE
STRAWBERRY ICE CREAM, CHOCOLATE GANACHE, PEANUT BRITTLE, 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

NO OUTSIDE FOOD PERMITTED AT THE BROCK HOUSE

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, ARUGULA, 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

ALL ITEM INGREDIENTS ARE SUBJECT TO CHANGE WITHOUT NOTICE

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

\$50 PER PERSON PACKAGE – SELECT 10 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 \$50 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

MUSHROOM – HERB ROASTED, BRIE CHEESE, CROSTINI

PEA + EDAMAME – GOAT CHEESE, SPICY AIOLI, 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 – PUMPKIN PARMESAN, SAGE + MAPLE 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

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

TBH HAM + CHEESE – PROSCIUTTO CUTTO, AGED WHITE CHEDDAR, HOUSE MUSTARD, SPICY PICKLES

seafood

PROSCIUTTO WRAPPED TIGER SHRIMP

KOREAN SHRIMP - PANKO BREADED, MAPLE GOCHUJANG SAUCE

BEET CURED SALMON – MOROCCAN SPICED GRAVLAX, DILL CRÈME FRAICHE, PICKLED ONION

BACON WRAPPED SCALLOPS - LEMON SAGE AIOLI

dessert

FLOURLESS CHOCOLATE TORTE BITES

LEMON POSSETS

CHOCOLATE POT DE CRÈME

CARROT CAKE

CHOCOLATE PEANUT BUTTER POT DE CREME

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.

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

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

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

OYSTERS - APPLE CIDER MIGNONETTE, LEMON, HOUSE MADE HOT SAUCE

Oysters are charged Market Price and have a minimum order of 100. Must be order in 100 quantities

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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NO OUTSIDE FOOD PERMITTED AT THE BROCK HOUSE