


THE  
BROCK  
HOUSE

KITCHEN  BAR

EST 2009

SET MENU +  
HORS D'OEUVRES  
PACKAGES + WINE LIST

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FALL + WINTER  
2024 / 2025



Event Coordinator Maddison Bryan

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# TBH FALL + WINTER SET MENUS 2024 | 2025

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## LUNCH SET MENU

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*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 PICCATA

spaghetti, capers, onions, olives, lemon white wine, arugula, parmesan

#### GRILLED SALMON

moroccan rice pilaf, corn, chickpeas, feta, sprouts

### DESSERT

#### CHOCOLATE SKOR CHEESECAKE

caramel sauce, berries

### ADD ON TABLE FLATBREADS \$10 PER PERSON

tbh bruschetta | tomato, olive, feta, balsamic reduction  
italiano | garlic aioli, caramelized onion, prosciutto, arugula, parmesan

*vegetarian + vegan option available upon request*

*please inform Maddison of any guest allergies prior to event*

*no outside food permitted at the brock house*

# LUNCH BUFFET

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*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

onion, celery, herbs, peppers, grainy mustard aioli

### COLESLAW

shaved cabbage, carrots, apple cider + honey creamy dressing

### MACEDONIAN PASTA SALAD

celery, onion, cucumber, peppers, tomato, olives, 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

### CRISPY CHICKEN

caramelized onion, tomato, lettuce, spicy 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  
no outside food permitted at the brock house*

# DINNER SET MENU A

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**\$59**

*HST + 18% gratuity additional*

## FOR THE TABLE

### TABLE FLATBREAD

tbh bruschetta | tomato, olive, feta, balsamic reduction  
italiano | garlic aioli, caramelized onion, prosciutto, arugula, parmesan

## 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 CACCIATORE

roasted red peppers, olives, onion, tomato sauce, linguine, fried kale, parmesan

### LEMON BRINED PICKEREL

pan seared, mushroom + pea rice pilaf, sprout + arugula garnish

## DESSERT

### FLOURLESS CHOCOLATE TORTE

vanilla ice cream, chocolate ganache, caramel corn

*vegetarian + vegan option available upon request*

*please inform maddison of any guest allergies prior to event*

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# DINNER SET MENU B

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**\$66**

*HST + 18% gratuity additional*

## FOR THE TABLE

### TABLE FLATBREAD

TBH bruschetta | tomato, olive, feta, balsamic reduction  
italiano | garlic aioli, caramelized onion, prosciutto, arugula, parmesan

## APPETIZER

### TBH CHEF'S SALAD

mixed greens, beets, radish, cucumber, tomato,  
red onion, poppy seed balsamic dressing

## 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

roasted red pepper + asiago stuffed, parmesan roasted potatoes,  
buttered vegetables, herb cream sauce

### MAPLE GLAZED SALMON

pan seared, carrot puree, roasted fall vegetables, toasted almonds

## DESSERT

### CARROT CAKE

caramel sauce, berries

*\*\*does contain walnuts + hazelnuts | may contain other nuts*

*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

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*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

TBH BURGER

cheese, pickle, lettuce, tomato, fries

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 MAIN COURSE OPTIONS

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*This menu will be provided to your guests at event to select their main course option.  
Selection of main course does not need to be made prior to event.*

## MAIN COURSE

*choose one of the following*

### CRISPY TOFU LETTUCE WRAPS

sweet + spicy marinated tofu, avocado, crème fraiche,  
cabbage raddish, basmati rice, lime  
*vegan*

### TOFU 'CARBONARA' PASTA

crispy tofu, mushrooms, peas, walnuts, arugula, onion,  
egg, parmesan + butter 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

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\$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 + Saturday evenings, packages start at \$50 p.p, available 7:30pm or later*

*\*\*\*\* only available for private events*

## VEGETARIAN

AVOCADO | avocado mousse, roasted beet, pea shoot, crostini

BRUCSHETTA | roma tomatoes, feta, roasted garlic, herbs, crostini

BRUSSEL SPROUT | 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 SCREWER | heirloom cherry tomato, bocconcini cheese, balsamic reduction

ARANCINI | mushroom risotto, garlic aioli

FRIED MAC N' CHEESE | mozzarella, parmesan, panko breaded, spicy aioli

## PROTEIN

PONZU CHICKEN SATAY

LEMON OREGANO CHICKEN SATAY

FRIED CHICKEN SLIDER | buffalo sauce, dill crème fraiche

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, caramelized onion, brioche bun

MINI GRILLED CHEESE | house smoked bacon jam, mozzarella

BEEF MEATBALLS | roasted garlic + oregano aioli, parmesan

TBH HAM + CHEESE | prosciutto, aged white cheddar, mustard, spicy pickles



# HORS D'OEUVRES PACKAGES CONTINUED

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## SEAFOOD

PROSCIUTTO WRAPPED TIGER SHRIMP

CRISPY SHRIMP | buffalo sauce, dill crème fraiche

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.*

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## 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

FRESH FRUIT | melons, pineapple, grapes, berries

CRUDITE | 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*

selection from this list may require an order 4 days in advance.

*vegetarian + vegan option available upon request*

*please inform maddison of any guest allergies prior to event*

*no outside food permitted at the brock house*

## RED BY THE BOTTLE | 750 ML

ORGANIZED CRIME | 49  
pinot noir “break in” 2021, niagara

TAWSE | 58  
cabernet franc “growers blend” 2020, niagara

MW CELLARS | 62  
unfiltered syrah, 2022, niagara

DOMINI VENETI | 58  
appassimento rosso (ripasso), 2022, italy

VOLPIA | 60  
chianti classico, 2020, italy

LUIANO | 60  
chianti classico, 2020, italy

GIOVANNI ROSSO | 59  
nebbiolo, 2021, italy

SALVANO | 125  
barolo, 2017, italy

CLOS LACHANCE | 58  
cabernet sauvignon, 2022, california

ANCIENT PEAKS | 69  
cabernet sauvignon, 2021, paso robles

TRUCHARD VINEYARDS | 99  
cabernet sauvignon, 2021, california

MCMANIS FAMILY VINEYARDS | 53  
petite sirah (vegan), 2022, napa valley

MCMANIS FAMILY VINEYARDS | 52  
cabernet sauvignon, 2022, california

MCMANIS FAMILY VINEYARDS | 52  
merlot (vegan), 2022, california

FROGS LEAP | 160  
cabernet sauvignon, 2020, napa valley

HORSESHOE + HANDGRENADES | 54  
syrah + cab merlot, washington + oregon

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CAVE SPRINGS | 45  
cabernet franc, niagara

CANNONBALL | 59  
cabernet sauvignon, california

JA! | 47  
tempranillo, spain

CINCO SENTIDOS | 57  
malbec, argentina

SEVEN PEAKS | 52  
petite sirah, california

### HALF BOTTLES 375 ml

TAWSE | 29  
cabernet merlot, 2017 niagara

LUIANO | 35  
chianti classico, 2020, italy

CANNONBALL | 32  
cabernet sauvignon, 2021, california

MARTIN RAY | 29  
pinot noir “angeline”, 2022, sonoma

## WHITE BY THE BOTTLE | 750 ML

ORGANIZED CRIME | 49  
chardonnay, 2021 niagara

TAWSE | 56  
pinot gris “growers blend”, 2020, niagara

TEIFENBRUNER | 52  
pinot grigio, 2022, italy

CHATEAU HAUT - GRELOT | 49  
sauvignon blanc, 2021, bordeaux

OYSTER BAY | 49  
sauvignon blanc, 2023, malborough

OYSTER BAY | 49  
pinot grigio, 2023, malborough

MOET CHANDON | 100  
champagne brut, NV, france

MCMANIS FAMILY VINEYARDS | 49  
viogner, 2022, california

CANNONBALL | 59  
chardonnay, 2022, california

ASTROLABE | 54  
sauvignon blanc, 2023, malborough

TAWSE | 45  
riesling, niagara

TAWSE | 47  
chardonnay, niagara

SALVE TERRA | 47  
pinot grigio, italy

MISTY COVE | 57  
sauvignon blanc, new zealand

ZINIO | 47  
rose, spain

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### HALF BOTTLES 375 ml

TAWSE | 29  
chardonnay, 2017 niagara

ASTROBLABE | 32  
sauvignon blanc, 2021, california

## SPARKLING BY THE BOTTLE | 750 ML

PROSECCO | 52  
italy

MOET CHANDON | 100  
champagne brut, NV, france