

# Banquet Menu



Make memories at The Buell St. Bistro

27 Buell Street, Brockville, Ontario

613-345-2623

[www.buellstreetbistro.com](http://www.buellstreetbistro.com)

This charming restaurant in the heart of downtown Brockville has four inviting dining areas to choose from with a total capacity of 100 inside or 50 on the courtyard patio. We are wheelchair accessible from our George street entrance.

We hope that one of the following six menu selections will be perfect for your next large gathering. **Please choose one menu for the whole party.**

Substitutions are welcome; vegetarian options are also available.

If you have a special request, individual dietary needs or a complete menu in Mind, Chef Marc would be delighted to discuss the details with you.

## Menu One

Soup du jour  
Or

Bistro bouquet salad with  
red wine cranberry vinaigrette

Plus

Tordelli pasta purses stuffed with  
Asiago and roasted garlic tossed with  
sweet peppers and spinach in a  
creamy Alfredo sauce

Or

Marinated boneless chicken breast  
with vegetables, roasted potatoes  
and spiced mango sauce

Or

Catch of the day with rice pilaf,  
Fresh vegetables and white wine cream  
sauce

Plus

Warm fruit crumble with vanilla  
ice cream and coffee or tea

\$26

## Menu Two

Soup du jour  
Or

Caesar salad  
Or

A bouquet of assorted greens with  
red wine-cranberry vinaigrette

Plus

Boneless chicken breast stuffed with  
Black Forest Ham and Swiss Cheese  
served with roasted potatoes, vegetables &  
a wild mushroom cream sauce

Or

Cedar plank salmon glazed with maple  
syrup & encrusted with pecans; served  
with rice pilaf and fresh vegetables

Or

8 oz. black Angus striploin steak served  
with roasted potatoes, vegetables and  
green peppercorn sauce

Plus

Choice of our delicious homemade  
desserts and coffee or tea

\$30

## Menu Three

Wicked red Thai curry chicken soup

Or

Escargot Bourguignon  
topped with melted Swiss cheese

Or

Baby Spinach salad with egg, bacon, red  
onion, mushrooms, sunflower seeds and  
red wine-cranberry vinaigrette

Plus

Grilled 10 Oz. black Angus striploin  
with vegetables, roasted potatoes and  
green peppercorn sauce

Or

Broiled filet of salmon with Blue Crab  
stuffing served with rice pilaf, vegetables  
and a Chardonnay mustard sauce

Or

Seared pork tenderloin with fresh herbs  
served with roasted potatoes, vegetables  
& apple cider cream sauce

Plus

Choice of one of our homemade  
desserts and coffee or tea

\$34

## Menu Four

Norwegian smoked salmon with  
capers and red onions on a bed of  
baby greens with citrus cream

Or

Three jumbo prawns jump fried with gin-  
ger, garlic, red Thai curry and white wine

Or

Tordelli pasta stuffed with asiago and  
roasted garlic in creamy Alfredo sauce

Plus

Seared rack of lamb served with garlic  
mashed potatoes, vegetables and  
white wine rosemary reduction

Or

Cajun Giant sea scallops served  
with Rice pilaf, vegetables and  
roasted garlic-white wine cream sauce

Or

Classic 7oz. Bacon wrapped filet mignon  
served with garlic mashed potatoes,  
vegetables and Bordelaise sauce with  
a hint of blue cheese

Plus

Choice of one of our homemade  
desserts and coffee or tea

\$38

Please view our cocktail party menu to choose delectable  
canapés & platters for your guests to mingle over on arrival

## Menu Five

Baby spinach topped with a mulled wine poached pear garnished with red peppers, crumbled blue cheese and walnuts; cranberry red wine vinaigrette

Or

Lamb tourtiere layered with grilled vegetables and chevre cheese

Or

Coquille St. Jacques a la Parisienne - sea scallops served in a white wine shallot Mushroom cream au gratin

Plus

Crisp roasted Muscovy duck breast served with vegetables, roasted potatoes and tangy wild blueberry coulis

Or

Grilled sushi grade tuna steak served with rice pilaf, vegetables and mango chutney

Or

Osso Bucco del Capitano - Braised veal shank served in a cast iron pan with root vegetables and mini red potatoes

Plus

Choice of one of our homemade desserts and coffee or tea

\$41

## Menu Six

New Orleans style lobster cake with Dijon white wine cream sauce

Or

Six fresh Malpeque oysters (seasonal) on the half shell with shallot vinaigrette

Or

Hickory fired quail on a bed of mesclun mix with Raspberry vinaigrette

Plus

Grilled jumbo prawns served with Moroccan couscous, vegetables and ginger curry peach sauce

Or

6oz. Peppered venison medallions served with German Spaetzle noodles, vegetables and a red wine Black Forest cherry sauce

Or

Half partridge with ground veal stuffing served with dauphinois potatoes, vegetables and a spiced cider cream sauce.

Plus

Choice of one of our homemade desserts and coffee or tea

\$46



Thank you for choosing the Buell St. Bistro.  
We sincerely look forward to serving you.  
Please note prices do not include  
applicable taxes or 15% gratuity

# Large Group Frequently Asked Questions

Q: *Can we bring a Cake?*

A: You are welcome to bring your own cake. We can also supply a special occasion cake as an alternate to the dessert provided in your banquet menu. If you choose to bring your own cake we will deduct \$3.00 from the cost of your menu.

Q: *What if I choose a menu and someone in my party is not happy with the choice?*

A: We have tried to create menus that will appeal to all tastes. On occasion we have had people ask for the regular menu. This is not a problem as long as most People order from the banquet menu.

Q: *Can we order from your regular menu?*

A: By narrowing down the choices to three menu items that the kitchen is well prepared to serve, we can meet our goal of giving you the best service and quality possible. At the Buell St. Bistro we make everything from scratch. When you order a pasta dish for example, it is not pre done and warmed up, but made from freshly sautéed ingredients. Each order takes a separate frying pan. Every steak is freshly cut when you order it. We refuse to serve you food that is not cooked in this way as we know the quality will not be up to our standards.

Q: *Is The restaurant wheelchair accessible?*

A: Yes, We are wheelchair accessible from our George Street entrance. Feel free to enter and exit by this door at any time. Our lower level is not accessible, so please be sure to request the fireplace room or the middle room when making your reservation.

Q: *Where do we park?*

A: There is a large public parking lot across from the bistro (free after 5pm.) There is also ample street parking.

Q: *What table formations are possible?*

A: There are a number of options depending on the size of your party and the room you are in. In the Fireplace room we can seat up to 24 people at one long table or 32 people at three parallel tables. We can also offer two tables in a detached T shape seating maximum 26 people. In the middle room we can seat 22 at one long table or 24 at 2 tables set in a detached T. The main floor has many table placement options to a maximum capacity of 52. Please contact us directly for more information.

Q: *Can we bring balloons, flowers, name cards and decorations?*

A: No problem, Just let us know what time you would like to set up and we will make sure that the room is ready for you.

Have we answered all your questions? If not, simply give us a call at 613-345-2623. We will be delighted to help you. Please try not to call at the height of the lunch or dinner hour as we would like to be able to give you our undivided attention. Thank you and we look forward to serving you soon!