

# The Buell Street Bistro

Modern Mediterranean & market garden cuisine in historic downtown Brockville

## BANQUET MENU FOR GROUPS OF OVER 14 PEOPLE

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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 \$48

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 \$48

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

### Fresh Catch of the day \$48

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

### Seafood Thermidor \$56

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 \$54

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

### Ontario Pork \$52

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

### Stuffed Chicken \$54

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.-\$60 / 10oz.-\$64

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