



Party Trays & Platters

Vegetable Tray

Small: 20-40 people \$55 Large: 40-55 people \$65

Cheese Tray

Assorted cheese and crackers, garnished with grapes.

Small \$65 Large \$80

Fruit Tray

Fresh seasonal Fruit (serves 40 people) \$65

Fresh Assorted Breads and Dip

Artisan breads, grilled pita and tri-color nachos with our chefs market dip

\$40

Sandwich Platter

Grilled chicken breasts & chipotle aioli on sourdough panini

Shaved roast beef with horseradish mayonnaise on sourdough panini

Fresh Vegetables on sourdough panini

(approximately 50 pieces) \$85

Anti-Pasto Platter

Olives, marinated artichoke, marinated mushrooms, roasted red peppers,
grilled asparagus, cheese and deli meats.

(serves 20-30 people) \$75

Salads

(serves 10-12 people)

House Salad

mixed greens, grape tomato, red onion, cucumber and carrot with a side of balsamic vinaigrette. \$30

Caesar Salad

Romaine lettuce, crisp bacon bits, parmesan cheese tossed in a creamy garlic dressing. \$35

Pub Favorites

Nachos

Tri-color tortilla chips, topped with a blend of two cheeses, peppers, tomatoes, scallions and shredded lettuce. Served with salsa and sour cream.
(serves 8-10 people) \$30

Irish Nachos

Home-made potato chips loaded with cheese, bacon, roasted corn, tomato and baked beans. Served with sour cream. (serves 8-10 people) \$35

Bruschetta

Baked focaccia topped with creamed goat cheese, ontario tomatoes, red onion, roasted garlic and fresh basil. Finished with a balsamic reduction. (24 squares) \$30

Pizza

Vegetarian - 2 toppings. \$30 Meat & Vegetable. \$35 (24 squares)

Garlic Bread with Cheese

Baked with three cheeses. (24 squares) \$30

Yukon Gold Fries

Home cut fries sprinkled with sea salt. (serves 8-10 people) \$15

Sweet Potato Frites

Served with chipotle aioli. (serves 8-10 people) \$20

Coach Crisps

Home-made potato chips seasoned with sea salt and pepper. \$8

Chicken Tenders

Served with plum sauce or choice of buffalo sauce. (20 pieces) \$55

Wings

Classic pub style OR seasoned and floured. Your choice of mild, medium, hot, honey garlic, N.Y. butter, cajun, salt & pepper or lemon pepper.

(6-8 Large wings per lb)

5lbs (35 pieces) \$70

10lbs (70 pieces) \$140

Deep Fried Dills

Served with cool ranch dip. (30 pieces) \$60

Perogies

Bacon, caramelized onion and cheese served with sour cream. \$25

Vegetable Spring Rolls

Served with a spicy thai dip. (20 pieces) \$40

Black Tiger Shrimp

Served chilled with our zesty house made cocktail sauce. \$25

Market Buffet Dinners

For 30 or more people

House OR Caesar salad, fresh breads and butter.

Roasted chicken & carved roast beef

Chefs pasta (vegetarian)

Herb & garlic roast potatoes & seasonal vegetables

Assorted Dessert Platter

\$30 per person

Dessert Platter

2 - 3 different types of squares consisting of brownie, butterscotch, carrot cake, nanaimo or rocky road.

Small (35-50 people) \$60 Large (60 people) \$75

Coffee and Tea Service

Serves approximately 10 people, \$12 per carafe

PLEASE NOTE: The Upper Coach room is FREE based on a minimum food order of \$200 - \$300 depending on the event and amount of guests attending. All prices are subject to change. Applicable taxes and a 18% gratuity apply to all pricing. Parties ages 21 and under must have 2 parents attending for the duration of the event. ALL decorations must be taken down and go home with you. Last call in the Upper Coach is 12:30am. \$100 cash deposit is required in order to hold the room for your required date, which will be taken off your final food bill (non-refundable)

NO CONFETTI SPARKLE PLEASE!

Contact Kirsty to inquire about your event or get further information at 905.304.7822 or email kirsty@coachandlantern.ca

~ Sit Long ~ Talk Much ~ Laugh Often ~