



Party Trays & Platters

Vegetable Tray

20-40 people \$35

50-60 people \$50

Cheese Tray

Assorted cheese and crackers, garnished with grapes.

Sm. \$45 Lg. \$60

Fruit Tray

Fresh Seasonal Fruit \$50

(up to 40 people)

Fresh Assorted Breads and Dip

Artisan Baguettes and Grilled Pita
with our Chef's Market Dip – \$35

Sandwich Platter

(approx. 50 pieces) \$70

Grilled Vegetable Wraps

Grilled Chicken Breast & Roasted Red Pepper on Baguette

Shaved Roast beef w/ Horseradish Mayonnaise on Rustic Baguette

Anti-Pasto Platter

Olives, marinated Artichoke, marinated Mushroom, Roasted Red Peppers,
Cheese, and Deli Meat. \$65

Salads

House: Mixed greens, grape tomato, red onion, cucumber and carrot tossed in a balsamic vinaigrette. \$22

Caesar: Romaine lettuce, crisp bacon bits, parmesan cheese tossed in a creamy garlic dressing. \$25

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. \$22

Irish Nachos

Home-made potato chips loaded with cheese, bacon, roasted corn, tomato and baked beans. Served with sour cream. \$24

Bruschetta

Grape tomatoes, caramelized onion, roasted garlic and fresh basil topped and baked with goat cheese. \$27

Garlic Bread with Cheese – baked with three cheeses. \$20

Yukon Gold Fries -Home-cut fries sprinkled with sea salt.(serves 8-10) \$7

Sweet Potato Frites – comes with chipotle aioli. (serves 8-10) \$10

Coach Crisps – Home-made potato chips sprinkled with sea salt & pepper. \$5

Chicken Tenders – served with plum sauce or choice of Buffalo sauce.
20 pieces = \$34

Wings – 5lbs = \$50

- 10lbs = \$95

(Choose plain or breaded wings with mild/medium/hot or honey-garlic.)

Note: Approx. 6-8 large wings per lb.

Appetizers by the dozen

Deep Fried Dills- served with cool Ranch dip. \$22

Tempura Shrimp -Lightly battered and fried to golden, served with spicy Thai dip \$23

Perogies -Classic style OR Feta & Spinach topped, served with sour cream. \$19

Vegetable Spring Rolls - Served with a spicy Thai dip. \$17

Buffet Dinners

House OR Caesar Salad, fresh Breads & Butter.
Chicken Supreme stuffed with a Spinach- Roasted Red Pepper Chevre.
Served with Herb Garlic Roast Potatoes and Seasonal Vegetables.
\$23.95 per person

House or Caesar Salad, fresh Breads & Butter
Slow Roasted Prime Rib with Rosemary Merlot Jus.
Herb garlic Roast Potatoes and Seasonal Vegetables
\$28.95 per person

House OR Caesar Salad
Atlantic **Wild Salmon** grilled with Lemon Caper Butter.
Served with Basmati Rice and Seasonal Vegetables.
\$24.95 per person

Market Buffet
Fresh Breads & Butter, House **OR** Caesar Salad
Roasted Chicken & Carved Roast Beef
Chef's Pasta (Vegetarian)
Herb & Garlic Roast Potatoes & Seasonal Vegetables
Assorted Dessert Platter
\$26.95 per person

Dessert Platter – 2-3 types of squares consisting of brownie, buttermilk, carrot cake, nanaimo or rocky road. Small \$60 (35-50 ppl) Large \$75 (60 ppl)
Coffee Service - \$12 per carafe (tea is included) Serves approx. 10 people.

Notes: 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 15% gratuity apply to all pricing. Parties ages 21 and under must have 2 parents attending for the duration of event. All decorations must be taken down and go home with you. Last call in the Upper Coach-12:30AM. **NO CONFETTI SPARKLE PLEASE!**

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

~Sit Long ~ Talk Much ~ Laugh Often ~