

# O'REILLYS ALE HOUSE

## Catering Menu

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### SOUP

*(Each item is priced per guest - minimum 10 people per Soup)*

*Our Soups are always made fresh in house*

#### Tuscan Vegetable

Roasted onion, zucchini, red pepper and mushrooms in a tomato herb broth 3.50

#### Clam Chowder

Traditional New England style chowder with diced vegetables clams and cream 3.50

#### Butternut Squash

Roasted butternut squash, onion, garlic, fresh thyme 3.50

#### Chicken Vegetable

Diced Ontario chicken, fresh vegetables and herbs simmered in roasted chicken broth 3.50

#### Cream of Wild Mushroom

Purée of shiitake and cremini mushrooms with a touch of cream 3.50

#### Cream of Broccoli

Purée of broccoli, onions, garlic with a touch of cream 3.50

#### Potato Leek 3.50

#### Soup of the Day

Ask us for our feature soup of the day, or let us know what you're craving! House made fresh daily 3.50

### GREENHOUSE

*Each item is priced per guest - minimum 10 people per Salad*

#### Mixed Green Salad

Fresh seasonal greens tossed with diced carrot, cucumber, red and white onion, red and green pepper, celery, served with sweet balsamic vinaigrette and feta cheese 3.50

#### Caesar Salad

Traditional Caesar salad made with fresh romaine lettuce, topped with croutons, parmesan cheese, lemon wedges and smoked bacon (on the side) served with house made creamy Caesar dressing 3.50

#### Roasted Vegetable Pasta Salad

Tri-colour fusilli pasta with broccoli, red and green pepper, mushroom and sweet onion tossed with parmesan cheese fresh herb vinaigrette 3.50

#### Potato Salad

Potato, diced celery and red onion, hard boiled egg tossed in a whole grain mustard sauce 3.50

#### Gemelli Pasta Salad

Gemelli pasta tossed with julienne of red and green pepper, red onion, fresh herb and creamy basil dressing 3.50

#### Beet Salad

Roasted red and yellow beets, goat cheese, candied walnuts, house greens tossed in sweet balsamic vinaigrette 4.50

#### Apple Butternut

Roasted butternut, sliced apples, feta, candied pecans, house greens tossed in a Apple maple vinaigrette 4.50

#### Italian Tomato Salad

Roma tomato, bocconcini cheese, pepper and red onion tossed in a red wine and fresh basil vinaigrette 4.50

## SANDWICH BOARD

*(Each item is priced per guest)*

*Deli style sandwiches made with a gourmet selection of fresh artisan breads and flavoured tortilla wraps. Pricing includes one sandwich*

*per guest. Price per guest 9.50*

*with mixed green salad 12.50*

*with mixed green salad and dessert 15.50*

Smoked turkey breast layered with sliced Canadian brie, fresh lettuce, tomato, pesto mayonnaise and English cucumber

Cold cut combination of smoked ham, salami, pastrami, Italian herb spread and mozzarella cheese

Herb marinated grilled chicken breast, sliced mozzarella, lettuce, cucumber and Italian herb spread

Tuna salad with green onion, celery and fresh dill citrus dressing

Salad of chopped fresh eggs and avocado with diced red pepper and green onion in fresh herb mayonnaise dressing

Roasted Mediterranean vegetables, black olive tapenade, feta cheese in a tortilla

Classic smoked black forest ham with Swiss cheese, lettuce, tomato and roasted pepper spread

Grilled Atlantic salmon with fresh lettuce, tomato, chopped capers, red onions and dill aioli

Asian vegetable wrap with julienne daikon, shredded Napa, sweet peppers, carrot and sesame soy vinaigrette

Sliced Ontario beef brisket with Horseradish mayonnaise, red onion

Sliced house smoked Ontario pork loin, pickled red onion and grainy mustard spread

Blackened Chicken, fresh lettuce, tomato, red onion and chipotle baja mayonnaise

California chicken salad wrap with avocado, sweet peppers, Kalamata olives and dried cranberries

## BOXED LUNCHES

*(Each combo is priced per guest)*

*All boxed lunches are individually portioned in biodegradable or recyclable containers and arranged in a cardboard lunch box with eco friendly cutlery*

### Boxed Lunch Combo

One sandwich from our Sandwich Board menu

One garden, pasta or potato salad

One cookie

One piece of fresh fruit

One bottled water (on the side)

15.50

## PUB FARE

### Wings - Crispy or Plain

Sauces: buffalo-blue, mild, medium, hot, suicide, honey garlic, honey hot, dry cajun, salt & pepper, lime pepper, spicy garlic parmesan, hoisin bbq 1.00 per wing. Minimum 50 per flavour

### Chicken Satay Skewers

Tender Marinated Chicken Skewers served with peanut satay dipping sauce  
5.00 per person

### Perogies

Crispy cheddar perogies topped with fried onions and served with sour cream  
3.00 per person

### Deep Fried Pickles

Crispy battered dill pickles served with buttermilk ranch dip 3.00 per person

### Poutine Bar

Build your own poutine with fresh cut fries, gravy and St.Albert Cheese Curd  
9.00 per person

### Bruschetta Bar

A selection of fresh bruschetta served with toasted baguettes and flatbread 9.00 per person

## HOT LUNCHES

### Pasta Dishes

(Each item is priced per guest) \*All pasta dishes are served with Caesar sala

### Mac and Cheese

Cavatappi pasta, garlic, three cheese blend, panko 17.00

### Chicken and Broccoli Alfredo

Sautéed chicken with garlic and broccoli tossed with penne pasta and a Parmesan cream sauce 16.00

### Italian Sausage Penne

Grilled spicy Italian sausage sliced and tossed with penne pasta and fresh spring vegetables in a tomato ragout 16.00

### Vegetable Lasagna

Layers of fresh pasta sheets, roasted vegetables, house made tomato basil sauce and ricotta and mozzarella 16.00

### Meat Lasagna

Layers of fresh pasta sheets, Bolognese sauce and ricotta and mozzarella cheese 18.00

### Chicken Pot Pie

Chicken breast, carrots, celery, onion, peas, basil, cream, topped with a cheddar biscuit 18.00

## PLATTERS ETC.

*(Each item is priced per guest)*

### Crudités Platter

A selection of crisp seasonal vegetables served with our signature roasted garlic and goat cheese dip 3.25

### Duo Board

House made Hummus and Roasted Red Pepper and Feta dips with grilled bread and baguette 6.00

### Antipasto Platter

Grilled and marinated Mediterranean vegetables, pepperoncini, or di latte, prosciutto and a selection of marinated olives, drizzled with olive oil and aged balsamic vinegar 8.00

### Gourmet Cheese Platter

Variety of delicious cheese selections served with fresh bread 10.00

### Charcuterie Platter

Served with pickles, pickled onion, tomatoes and sliced fresh baguette 11.00

### Shrimp Cocktail Platter

Poached black tiger shrimp served chilled with house made spicy horseradish tomato dip and freshly cut lemon wedges 9.00

### Smoked Salmon Platter

Thinly sliced smoked Atlantic salmon, a variety of egg, lemon, capers, red onions and fresh sliced pumpernickel bread 9.00

### Artichoke Spinach Dip

The Classic Creamy Dip served with fresh breads and tortilla chips 8.00

### Taco Platter

Choose from pulled chicken, beef, tuna, or vegetarian. Topped with jalapeño, ginger, lime cream and pico de gallo 12.00

## SWEETS

*(Each item is priced per guest Minimum 10 people per order)*

### Cookie Platter

A selection of white chocolate Macadamia nut, oatmeal raisin, cranberry walnut, peanut butter, chocolate chip cookies and shortbread 3.00

### Fresh Fruit Display

A selection of seasonally available fresh fruit sliced with a yogurt dip 4.00

### Brownies

A fresh tray of House made brownies 4.00

*Prices do not include tax and are subject to change.*