

# Passed Canapés

Minimum order of 12.

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|---|-------------|---|-------------|
| ● <b>Angus Meatballs</b><br>Simmered in your choice of our homemade marinara, sweet chilli or Kansas BBQ sauce    | <b>3.5</b>  | ● <b>Chicken Satay</b><br>Cashew-soy marinated chicken skewers.<br><b>Tofu option available upon request</b>  | <b>5</b>    |
| ● <b>Tempura Shrimp</b><br>Battered shrimp, lightly deep fried and served with Soy-sesame dip.                    | <b>4</b>    | <b>Popcorn Chicken</b><br>Crispy buttermilk chicken bites coated with a honey-sriracha drizzle.   | <b>6.25</b> |
| ■ ▲ <b>Caprese Skewers</b><br>Bocconcini cheese, grape tomatoes, fresh basil, drizzled with a balsamic reduction. | <b>3.75</b> | ▲ <b>Mushroom Toast</b><br>Mushroom medley roasted with herbs and topped with goat cheese crumble .   | <b>3</b>    |
| <b>Mini Poutine</b><br>Our signature crispy fries, Quebec cheese curds and gravy.                                 | <b>6.25</b> | <b>Pint Sliders</b><br>Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.   | <b>7.5</b>  |
| <b>Calamari Cones</b><br>Crispy fried calamari served with our lemon-caper-dill aioli.                            | <b>5</b>    | <b>Chicken Sliders</b><br>Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.   | <b>6.25</b> |
| ▲ <b>Strawberry and Brie Toast</b><br>Crostini with torched Brie, strawberries, and red pepper jelly.             | <b>4</b>    | ▲ <b>Buffalo Cauliflower Bites</b><br>Tender pieces of cauliflower lightly breaded and deep fried, tossed in Buffalo sauce and topped with ranch drizzle and blue cheese crumble. | <b>3</b>    |
| ▲ <b>Mushroom Grilled Cheese</b><br>Sourdough, mushrooms, caramelized onions, and cheddar cheese.                 | <b>5</b>    | ▲ <b>Margherita Pizza Bites</b><br>Pizza dough ball stuffed with tomato sauce, fior de latte, and fresh basil.  | <b>3</b>    |
| ▲ <b>Bruschetta</b><br>Garlic bread, tomatoes, onion, basil, and feta.  | <b>4</b>    |   |             |

■ GLUTEN-FRIENDLY   ● DAIRY-FREE   ▲ VEGETARIAN

All menu items and prices are subject to change. Taxes and 18% gratuity are not included.  
Please note that some food & beverage menu items may require advanced ordering.

# Group Platters

Party platters serve approximately 20 people. Minimum order of 12.

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|---|------------|---|------------|
| ■● <b>Chicken Wings</b>   | <b>95</b>  | ■▲ <b>Crispy French Fries</b>   | <b>75</b>  |
| Tossed in your choice of honey garlic, Kansas BBQ or herbed parmesan.   |            | Tossed in parmesan and herbs. Served with ketchup and garlic aioli.<br><b>Upgrade your French fries to Parmesan Truffle Fries 85</b>  |            |
| <b>Chicken Sliders</b>  | <b>150</b> | ■▲ <b>Crudités with Dip</b>   | <b>80</b>  |
| Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle. One per person.                                   |            | Mixed vegetables with your choice of ranch or blue cheese dipping sauce, pita chips, olive tapenade, hummus, Harissa dip.   |            |
| ● <b>Tempura Shrimp</b>   | <b>155</b> | ■▲ <b>Nachos</b>  | <b>100</b> |
| Lightly tempura battered shrimp deep fried and served with a soy-sesame sauce.  |            | Jalapeños, pico de gallo, green onions, cheddar & mozzarella blend Served with sour cream and salsa.<br><b>Add your choice of Pulled Pork, Tinga Chicken, Or Taco beef</b> <b>+15</b> |            |
| <b>Pint Sliders</b>   | <b>150</b> | ■ <b>Cheese &amp; Charcuterie</b>   | <b>250</b> |
| Mini beef burgers garnished with lettuce, onions, pickles & our Pint secret sauce. One per person.  |            | An assortment of cheeses and cured meats served with crostini, pickled vegetables, olives, specialty mustards and house made accompaniments.  |            |
| <b>Chicken Tenders</b>  | <b>160</b> | ■● <b>Cocktail Shrimp</b>   | <b>155</b> |
| Crispy chicken fingers, served with honey-dill sauce. Two per person.   |            | Chilled shrimp served with zesty cocktail sauce and lemon wedges. Two per person.   |            |
| <b>Caesar Salad</b>   | <b>65</b>  | ▲ <b>Mushroom Grill Cheese</b>  | <b>80</b>  |
| Romaine with Caesar dressing, topped with house made croutons, parmesan, and bacon.   |            | Sourdough, mushrooms, caramelized onions, and cheddar cheese.   |            |
| ▲ <b>Buffalo Cauliflower Bites</b>  | <b>80</b>  |   |            |
| Tender pieces of cauliflower lightly breaded and deep fried, tossed in Buffalo sauce and topped with ranch drizzle and blue cheese crumble. |            |   |            |

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# Food Stations

## Fry Bar

Our crispy french fries ready to be served as you wish.

**22/person**

### Poutine

Quebec cheese curds and gravy. Your choice of regular poutine or topped with pulled pork.

### Parmesan & Truffle Fries

Served with truffle aioli.

### Frings

A duo of fries and onion rings served with pint aioli and ketchup.

### Sweet Fries

Creole aioli.

## Taco Bar

A variety of flavours to choose from, served in a corn tortilla with a variety of toppings.

**22.5**

### Pork Carnitas

### Chicken Tinga

### Vegetarian Tinga

### Chili-Garlic Shrimp

\*\*\* guacamole, pico de gallo, sour cream on the side .

## Slider Bar

A variety of fun sliders to choose from served in a mini bun.

**22.5**

### Pint Slider

Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.

### Chicken Slider

Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.

### Pulled BBQ Pork

Pulled BBQ pork, topped with creamy slaw.

### Pulled BBQ Jackfruit

Pulled BBQ jackfruit topped with creamy slaw.

## Salad Bar

All dressing and major allergens will be put on side

**18**

### Garden salad

Fresh spring mix topped with shaved carrot, cucumber, walnut, dried cranberries and tomatoes dressed in balsamic vinegar dressing

### Caesar Salad

Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon

### Watermelon Poke Bowl

Soy marinated watermelon skewers with cold rice noodles tossed in spicy chilli sauce with edamame, garnished with peanut, sesame, fried onions, and crispy wonton

### Power Green Bowl

Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and garlic aioli.

### Greek Salad

Fresh spring mix topped with Feta, cucumber, olives and tomatoes in Citrus dressing.

## Pizza Bar

**17/pizza**

### Margherita Pizza

San Marzano tomato sauce, fresh basil, fior de latte, olive oil.

### Mushroom & Onion Pizza

Cremini mushroom, white onion, roasted garlic, fior de latte, blue cheese Parmesan cheese, olive oil.

### Pepperoni Pizza

Pepperoni, San Marzano tomato sauce, fior de latte, olive oil.

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# Food Stations

## Pasta Station

Your choice of cavatappi or spaghetti pasta tossed in a basil pesto, cream or a tomato sauce.

Sides include grape tomatoes, corn, peas, mushrooms, bacon bits, gremolata, chicken, shrimp and parmesan cheese.

**25**

## Prime Rib Carving Station

AAA prime rib oven cooked

Herbed buns

Sides include: Pint aioli, creole aioli, horseradish aioli, cheddar, havarti, au jus, mushrooms, caramelized onion.

**30**

# Dessert Stations

## Candy Bar

A variety of hard and soft candies, popcorn, chocolates, and lollipops.

**7**

## Sweets Table

An assortment of mini pies, tarts, squares, brownies, cakes and a delicious variety of cupcakes from Toronto's most famous bakery La Rocca.

**10**

## ▲ Donut Wall

Choose from over 50 flavours from birthday cake to rose pistachio. All donuts are vegan and baked from Bloomers Bakery.

**6.25**

# Plated

## Lunch

40

<b>Appetizer:</b>	<b>Roasted Mushroom Soup</b>	A creamy, earthy mushroom soup garnished with truffle oil and chives.
	<b>Garden salad</b>	Fresh spring mix topped with shaved carrot, cucumber, walnut and fresh berries dressed in balsamic vinegar dressing.
	<b>Caesar salad</b>	Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.
<b>Entrée:</b>	<b>Pint Cheeseburger</b>	Iceberg lettuce, tomato, pickles, onion, and signature Pint aioli, topped with cheddar cheese. Served with fries.
	<b>Crispy Chicken Sandwich</b>	Buttermilk-fried chicken topped with creamy slaw, pickles, and a Dijon-maple drizzle. Served with fries.
	<b>Portobello Burger</b>	Garlic & thyme Portobello mushroom, smoked Applewood cheese, onion rings, arugula, tarragon aioli. Served with fries.
	<b>Power Green Bowl</b>	Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and smear of garlic aioli. <b>Add shrimp, chicken</b>
	<b>Margherita Pizza</b>	San Marzano tomato sauce, fresh basil, fior de latte, olive oil.
	<b>Pint Supreme</b>	Our specialty pizza. Fior di latte, 48 hour marinated BBQ chicken, bacon crumbles, blue cheese, and parmesan. It is supreme indeed.
<b>Dessert:</b>	<b>Pint's Daily Dessert</b>	We proudly serve a selection of La Rocca Cakes, one of Toronto's most iconic bakeries. Ask our Event Manager for details.

## Dinner

65

<b>Appetizer:</b>	<b>Roasted Mushroom Soup</b>	A creamy, earthy mushroom soup garnished with truffle oil and chives.
	<b>Garden salad</b>	Fresh spring mix topped with shaved carrot, cucumber, walnut and fresh berries dressed in balsamic vinegar dressing.
	<b>Caesar salad</b>	Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.
<b>Entrée:</b>	<b>Butter Chicken</b>	Oven roasted marinated chicken tossed in a rich, creamy butter curry sauce, served with basmati rice, onion pakora, spicy chutney, raita, and garlic naan.
	<b>Steak and Frites</b>	10oz NY striploin and fries served with peppercorn jus and horseradish aioli.
	<b>Mexican Power Bowl</b>	Mixed grain and bean tossed in spicy tinga sauce served with nacho chips, guacamole, sour cream, tomatoes, pickled jalapeno, cucumber, Havarti cheese and agave citrus salad.
<b>Dessert:</b>	<b>Chocolate Cake or Red Velvet Cake</b>	

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# Buffet

\$60 per person

## Entrée Options

### Salmon Filet

Seasoned with lemon and dill served on a wooden plank.

### Prime rib

Slow roasted seasoned prime rib with a Dijon and Montreal spice crust, cooked to medium and served with au jus.

### Roast Chicken

Garlic & herb roasted chicken, served with a beurre blanc.

## Sides Choose 2

### Caesar Salad

Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.

### Power Green Bowl

Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and garlic aioli.

### Smashed Potato

Creamy mash potatoes with thyme and rosemary.

### Roasted seasonal vegetables

A medley of season harvest vegetables, tossed in olive oil and herbs.

### Green Beans

Sautéed in garlic and butter.

### Warm baguette

Served with butter.

## Cakes

### The Pint Public House proudly serves a selection of La Rocca Cakes

One of Toronto's most iconic bakeries - Ask our Event Manager for details.

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# Beverage Stations

All of beverage stations require a minimum of 25 guests.

## Tequila Bar

Your choice of peach, strawberry or lime flavour – Served in carafe's with lime wedges & berries.  
Upgrade your mixer to Sangrita, Margherita or Passion Fruit for an additional \$10 per carafe.  
Pairs perfectly with our taco bar for taco's and tequila.

Hornitos blanco/reposado	<b>\$170 / bottle*</b>
Tromba Blanco	<b>\$240 / bottle*</b>
Tromba Reposado	<b>\$255 / bottle*</b>
Don Julio Blanco	<b>\$270 / bottle*</b>
Don Julio Blanco	<b>\$285 / bottle*</b>

## Bubbly Bar

**Pop, Clink, Fizz! An elegant way to get the party started!**  
Served in a Champagne flute.

Veuve Clicquot	<b>\$150 / bottle*</b>
Prosecco	<b>\$52 / bottle*</b>

## Tall Boy Tub

**Cheers to Beers! A variety of tall boy cans served out of an ice tub.**  
Pairs perfectly with our slider bar for burgers and beer.

Domestic Beer Tub - Includes PBR, 3Speed & Great Lakes Lager.  
**\$20 per person / per hour**

Craft Beer Tub - Includes Flying Monkeys Juicy Sss IPA, Great Lake Octopus Wants To Fight IPA, Ace Hill Pilsner & Magners Cider.  
**\$30 per person / per hour**

## Wine Bar

**It's Wine O'clock Somewhere! Choose from our list of red and white wines.**

Standard Wine Bar **\$40 / bottle\***  
Choose from Argento Chardonnay, Argento Malbec, Yalumba Viognier, Yalumba Cabernet Sauvignon, Campanile Pinot Grigio.

Premium Wine Bar **\$50 / bottle\***  
Choose from Geyser Peak Chardonnay, Geyser Peak Cabernet Sauvignon, Mirassou Pinot Nior, Jean Luc Columbo Rose ,Torrent Bay Sauvignon Blanc.

## Frozen Bar

**Nothing says party like slushies! Bring out your inner kid.**

Choose from pina colada, margarita, mango, or strawberry daiquiri - or combine them to make your own custom mix.

**Virgin slushy \$4 / each**

**Adult slushy \$11 / each**

Choose from vodka, tequila, or rum (1oz)

\*Price charged on consumption.