

## SOCIAL MENU

**THE ST JAMES HERITAGE RECEPTION** 45 per person

**Chef's Selection of Passed Hors d'Oeuvres** (4 pieces per person)

**XXL Stovetop Cheese Toastie** spicy ketchup (2 pieces each)

**Crudit  hummus & ranch**  

**Artisan Cheese** crackers 

**THE GERRARD CREST RECEPTION** 62 per person

**Chef's Selection of Passed Hors d'Oeuvres** (5 pieces per person)

**Berkshire Pork & Sage Sausage Rolls** Elm Tavern brown sauce

**Charcuterie Board** pickles, crostini

**Mini Dessert Selection** mini brownies, butter tarts, mini cupcakes, mini cookies

**THE ELM STREET SOCIAL RECEPTION** 78 per person

**Chef's Selection of Passed Hors d'Oeuvres** (6 pieces per person)

**Battered Fish Bites**

**Charcuterie & Artisan Cheese Display** 

**Sliders**

*Prime Rib slider & cheese*

*Mushroom & onion*

**Butter Chicken Flatbread**

**Beer Battered Onion Rings**

**Mini Dessert Selection** mini brownies, butter tarts, mini cupcakes, mini cookies

**ENHANCED ELM STREET SOCIAL RECEPTION** 85 per person

**Selection of Passed Canap s & Hot Hors d'Oeuvres** (3 pieces per person)

**Deluxe Tower of Poached Black Tiger Shrimp** (2 pieces per person) 

**Norwegian Smoked Salmon** accompanied by traditional garnishes 

**Fresh Malpeque Oysters** on the half shell, classic sauces (2 pieces per person) 

**Selection of Quebec Artisan Cheeses** whole grain crackers 

**Assorted Smoked & Cured Meats** mustard, pickles, crispy baguette

**Seasonal Sliced Fruits & Fresh Berries**  

**Chef's Dessert Platter**

**All packages above include tea and coffee.**

 contains nuts

 vegan

 vegetarian

 gluten-free

# SOCIAL MENU

## BUILD YOUR OWN PACKAGE

**TABLE SNACKS** (stationed) 15 per bowl

**Marinated Citrus Olives** (V) (GF)

**Roasted Salted Peanuts** (N) (V) (GF)

**Salted Chips** (V)

**Mini Salted Pretzel Bites** (V)

**HORS D'OEUVRES** (passed)

**HOT SELECTIONS** (minimum 3 dozen each variety) 60 per dozen

**Mini Beef Wellington**

**Chicken & Sundried Tomato Hand Pie**

**Brie & Pumpkin Arancini** (V)

**Sausage Roll**

**Duck & Jalapeño Pot Pie**

**Vegetable Samosa** (V)

**Mushroom Turnovers** (V)

**Vegetable Quiche** (V)

**COLD SELECTIONS** (minimum 3 dozen each variety) 60 per dozen

**Vegan Cottage Cheese & Squash** with vegan caviar on gluten free bread (V) (GF)

**Antipasto Skewer** (V) (GF)

**Maple Apple Walnut** goat cheese crostini (N) (V)

**Wild Mushroom** goat cheese crostini (V)

**Smoked Salmon Blini** caviar

**Lobster & Apple** crepe purse

**Gravlax Salmon** roesti sashimi grade

**Beef Carpaccio** truffle oil crostini

**ELM TAVERN SIGNATURE MINIATURES** (minimum 3 dozen each) 72 per dozen

**Butter Chicken Naan Bite** veg, cheese

**King Crab Cake** dill mustard dip

**Sausage Roll Bites** Elm Tavern brown sauce

**Stovetop Toastie Bites**

**Haddock Bites** tartar sauce

(N) contains nuts

(V) vegan

(V) vegetarian

(GF) gluten-free

# SOCIAL MENU

## TAVERN PLATTERS & BOARDS

<b>COLD BOARDS</b> (minimum order 12 guests)	per person
<b>Ploughman's Cheese Board</b> cheeses, pickles, chutney, bread 🌿	15.00
<b>Charcuterie Board</b> cured meats & cheese, mustard, pickles, crisps	19.00
<b>Chickpeas &amp; Roasted Red Pepper Dip Naan Bites</b> 🌿	14.00
<b>Shrimp Cocktail</b> Marie Rose sauce (3 pieces per person) 🍷	19.00
<b>Baked Aged Cheddar</b> cranberries toasted baguette, naan bites 🌿	9.00
 <b>HOT TAVERN PLATTER</b>	 90.00
<b>Fish Bites, Crispy Haddock</b> tartar sauce (6 pieces)	
<b>Mini Pigs In A Blanket</b> (6 pieces)	
<b>Chicken Wings</b> apple wood smoked spice (6 pieces) 🍷	
<b>Mushroom Turnovers</b> (6 pieces) 🌿	
<b>Fat Chips</b> curry sauce, spicy ketchup 🌿 🍷	
 <b>FLATBREAD FAIR</b>	 36 per person
<b>Carnivore Flatbread</b> hot honey	
<b>Butter Chicken Flatbread</b>	
<b>Vegetarian Flatbread</b> 🌿	
 <b>SLIDERS &amp; HANDHELDS</b> (minimum order 2 dozen each)	 70 per dozen
<b>Tavern Prime Rib Burger Sliders</b>	
<b>Chicken Hand Pie</b>	
<b>Battered Fish Slider</b>	
<b>Chip &amp; Onion Butty</b> (French fries slider)	
 <b>CHIP SHOP EXPERIENCE</b>	
<b>Fat Chips</b> 🌿 🍷	30 per bowl
<b>Poutine</b> chips, cheese curds, Tavern gravy	50 per bowl
<b>Elm Tavern Poutine</b> braised short rib, Stilton, sauce au poivre	75 per bowl
	includes carving chef
 <b>Chef's Carved Hip of Beef</b> (minimum 120 guests)	 20 per person
or <b>AAA Striploin</b> local mustards, horseradish 🍷	20 per person
<b>Roasted Turkey Breast</b> cranberry sauce, gravy 🍷	16 per person

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## SUPPER MENU

### SERVED FAMILY STYLE

**ELM TAVERN SALADS** (minimum order 12 guests) 10 per person

**Heritage Beet & Stilton Salad Bowl** candied pecans, green apple, bitter greens  

**Caesar Salad Bowl** romaine, parmesan, bacon, crouton, house dressing

**Home Style Pies** (serves 4 guests) 70 each

*Lamb & Root Vegetable Pie*

*Chicken & Leek Pie*

*Beef & Mushroom Pie*

*Corn, Spinach & Broccoli Pie with Cannellini Beans* 

**SIDES** (serves 4 guests) 20 per plate

**Mashed Potato** 

**Chef's Seasonal Vegetables**  

**Fried Brussel Sprouts**  

**Herb Roasted Potato**  


**House Greens**  

**Yorkshire Pudding**

## DESSERT ADD-ONS FOR SOCIAL & SUPPER MENUS

**Mini Dessert Platters** mini brownies, cookies, cupcakes 9 per person

**Tavern Sweet Table** apple crumble cake, Nanaimo bars, chocolate brownies, trifle, mini cheese cakes, mini cookies 13 per person

**Sliced Fruit Platter**   11 per person

**CELEBRATION CAKES** (preorder with minimum 4 days advance notice)

**8-Inch Cake** 85.00

**Half Slab** 250.00

**Full Slab** 450.00

Custom inscriptions available at \$10 extra charge.

Custom logo service available for \$50 extra per cake (minimum 7 days notice required).

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# TERRACE PATIO BARBECUE MENU

AVAILABLE MAY TO SEPTEMBER (minimum 80 guests)

Lunch 11:30 AM – 3:30 PM

68 per person

Dinner 4 PM – 9 PM

79 per person

## FRESH SALADS (choose 2)

**Caesar Salad** crisp romaine, parmesan, croutons, house dressing, bacon

**Beet and Stilton Salad**  

**Coleslaw** classic creamy cabbage slaw  

**Potato Salad** boiled eggs, celery, onion, peppers, pickles, fresh herbs 

## FROM THE BBQ GRILL (choose 3)

includes BBQ chef for 2 hours

**Prime Rib Burger with Cheese** potato bun, classic garnish

**Apple Brined Chicken Breast with BBQ Glaze** lightly smoked, house BBQ sauce

**Chicken & Apple Sausage** grilled and caramelized

**BBQ Spare Ribs** slow-cooked, finished on the grill 

**Portobello Mushroom Burger** caramelized onion, same bun & garnish as burgers 

**Shared Condiments & Toppings** shredded iceberg lettuce, sliced tomato, shaved onion, pickles, ketchup, mustard, relish, chipotle aioli

## SIDES (select 2)

**Mashed Potato** 

**Baked Potato** sour cream, scallion  

**Fried Brussels Sprouts**  

**Broccoli and Cauliflower Mornay** 

## DESSERT

**Home Style Cookies**

**Seasonal Sliced Fruit**  

**Tavern Dessert Platter**

## OPTIONAL ENHANCEMENTS

**Poutine Station**

17 per person

**Ice Cream Sundae Bar** waffle cup

17 per person

**Flatbread Station**

17 per person

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