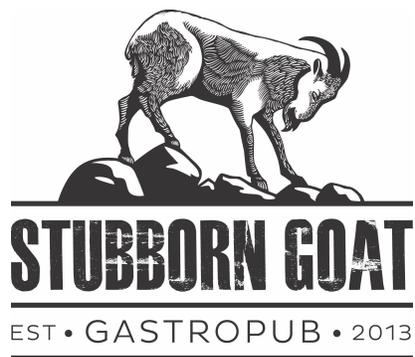
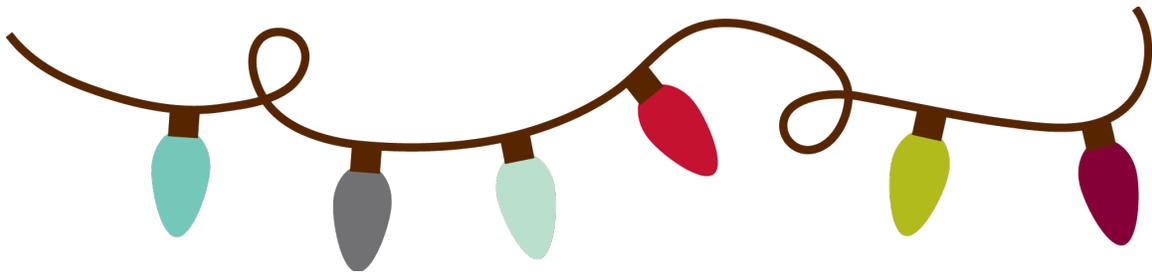


Holiday Catering Menus 2016





Platters and Hors d'Oeuvres

Minimum order of two dozen

Steak Frites
Seared beef tenderloin, fried
mushrooms, crisp parsley, roasted
garlic aioli
\$25 per dozen

Korean Beef Skewer
Marinated beef, kimchi, hoisin glaze
\$24 per dozen

Balls
Harissa braised meatballs, bocconcini,
fresh basil
\$23 per dozen

Buttermilk Fried Chicken
with chipotle cream
\$24 per dozen

Prosciutto, Pear & Chicken Crostini
Prosciutto wrapped chicken, pear and
leek jam, crostini
\$24 per dozen

Bacon & Scallop
Digby scallop, smoked bacon,
gremolata
\$28 per dozen

Shrimp Cocktail
Jumbo shrimp, house-made
seafood sauce
\$27 per dozen

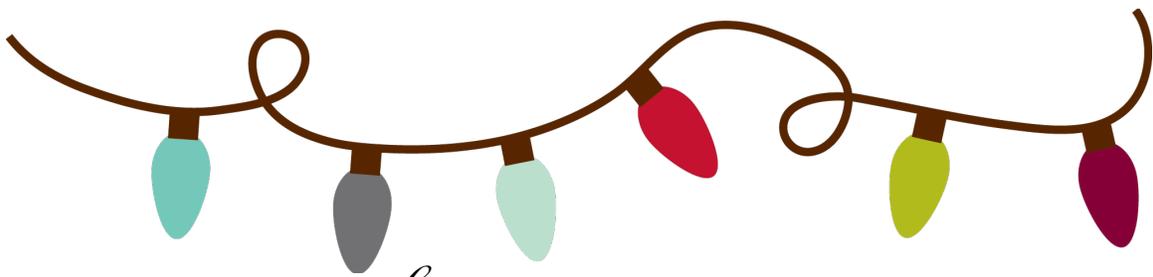
Brie & Berry Crostini
Quebec triple cream Brie,
berry preserve, crostini
\$26 per dozen

Tomato Crostini
Tomato jam, balsamic reduction,
Grana Padano
\$26 per dozen

Seasonal Crudités Platter
Locally sourced with
house-made tzatziki
\$3 per person

Local and Imported Charcuterie Board

Chef's selection of cured meats, pâtés, terrines, preserves and
pickled vegetables
\$6 per person



Festive Three Course Prix Fixe Menu

First Course

Squash Bisque

Maple crème fraîche, parsnip crisps, garlic oil

Winter Greens

Cranberry, goat cheese, beets, walnuts, house vinaigrette

Main Course

Duck Confit Cassoulet

Baked beans, house sausage, smoked bacon, herbs, cream demi

Smoked Pork Loin

Mashed yam, broccolini, apple raisin velouté

Herb Crusted Salmon

Brussels sprouts, almond, shallot, fingerling potato, carrot purée

Dessert

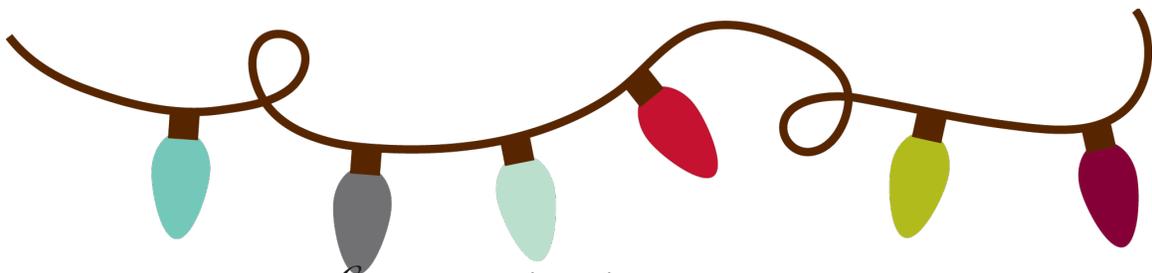
Peanut Butter Bomb

Raspberry purée, peanuts

Egg Nog Crème Brûlée

Sugar cookie, rum raisin jam

\$45 per person



The Social Plates Experience

Your guests enjoy our most popular and delicious social plates!

Variety of Stubborn Goat Gastropub's Famous Social Plates
-Chef's Choice-

\$12 per person, per hour

Three Course Plated Dinners

OPTION #1

First Course

Risotto Croquettes

Smoked tomato coulis, roasted mushrooms, gruyere cheese

Riverview Greens

Mixed greens, seeds, lemon vinaigrette, balsamic reduction

Second Course

Pan Seared Salmon

Brussels sprouts, almond, bacon, shallot, carrot purée

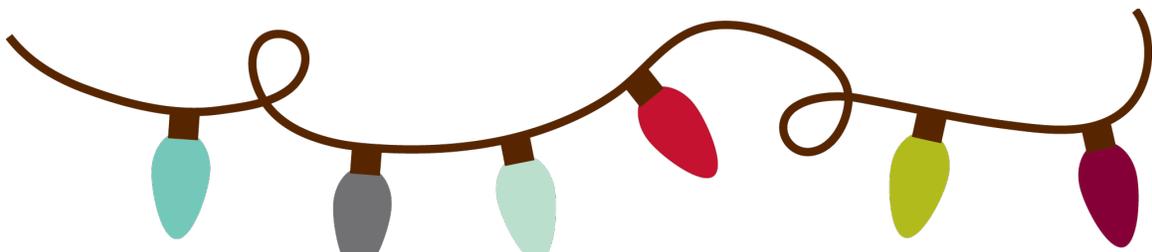
Smoked Meatloaf

Oulton's Farm beef, mashed potato, seasonal vegetable, onion jus

Housemade Sausages

Mashed potato, stout mustard, demi, sauerkraut

Prices do not include HST or gratuity.



Dessert

Peanut Butter Bomb

Peanut butter mousse, dark chocolate, crushed peanuts, berry coulis

\$40 per person

OPTION #2

First Course

Mushroom Bruschetta

Wild roasted mushroom, balsamic, goat cheese, arugula, walnut

Riverview Greens

Mixed greens, seeds, lemon vinaigrette, balsamic reduction

Second Course

Pan Seared Salmon

Brussels sprouts, almond, bacon, shallot, carrot purée

Steak Frites

Oulton's Farm beef, sweet potato wedges, braised red onion, grilled peppers, zucchini, chimichurri

Smoked Pork Loin

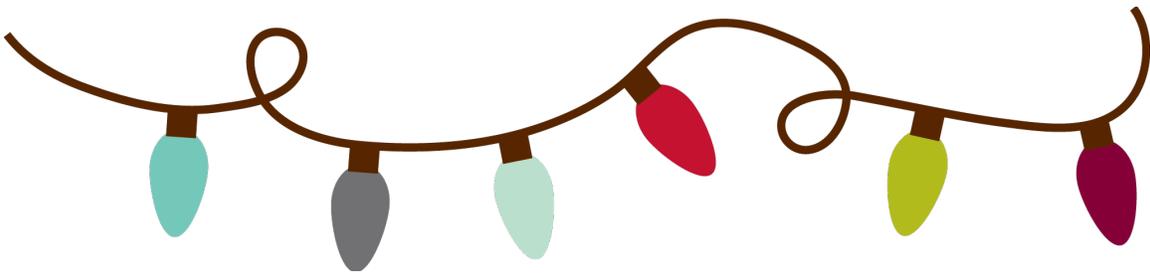
Oulton's Farms pork, sweet potato wedges, braised red onion, grilled peppers, zucchini, apple puree

Dessert

Peanut Butter Bomb

Peanut butter mousse, dark chocolate, crushed peanuts, berry coulis

\$50 per person



OPTION #3

First Course

Donair Beef Tartare

Tomato, onion, beef, donair sauce, pita

Bay Scallop Ceviche

Lime, chili, cilantro, masa tortilla points, pomegranate gastrique

Riverview Greens

Mixed greens, seeds, lemon vinaigrette, balsamic reduction

Second Course

Pan Seared Salmon

Brussels sprouts, almond, bacon, shallot, carrot purée

Beef Tenderloin

Oulton's Farm beef, sweet potato wedges, braised red onion, grilled peppers, zucchini, chimichurri

Chicken Supreme

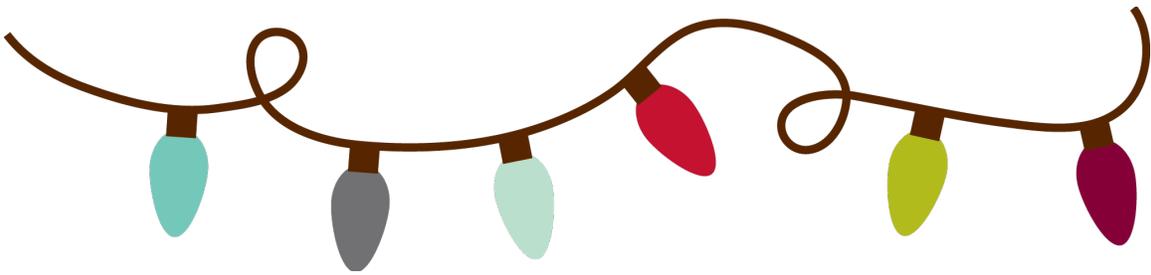
Oulton's farm chicken, sweet potato wedges, braised red onion, grilled peppers, zucchini, apple puree

Dessert

Peanut Butter Bomb

Peanut butter mousse, dark chocolate, crushed peanuts, berry coulis

\$60 per person



Vegetarian options are available upon request for any of our menus. Please advise your event coordinator of any allergies or dietary concerns. Don't see what you're looking for? Please don't hesitate to ask — we can accommodate almost any special request.

All catered events require a credit card upon booking. Guaranteed number of guests for all catered events are required 48 hours in advance. Cancellations less than 48 hours before your event will be subject to a cancellation fee equal to the guaranteed revenue of your event.

For catering inquiries, please email:

info@stubborngoat.ca