



PICKFORD & BLACK

CATERING & EVENTS PACKAGE







We'd love to be able to make your day. From hors d'oeuvres to our set menus, let Head Chef Ben Theriault delight your group with the taste of local, fresh, quality food. We can customize any of our menus to suit your needs. Please let us know how we can make your experience truly memorable.

BEN THERIAULT & MATTHEW BROWN

reservation@pickfordblack.com









FROM THE SEA Priced by the dozen

Tuna Tartare

Yellowfin tuna, cucumber, pickled onions, wonton chips 35

Lobster Sliders

Lobster, mayonnaise, house-made crostinis 50

Bacon-Wrapped Scallops

Maple drizzle 42

Crab Rangoons

Cream cheese, deep-fried dumplings 28

Prosciutto-Wrapped Shrimp

Tzatziki, served on cucumber rounds 25

Smoked Salmon Crostinis

Lemon-dill cream cheese, capers 33

FROM THE LAND Priced by the dozen

Beef Meatballs

Beer & thyme BBQ sauce 32

Bruschetta

House-made crostinis, balsamic glaze 25

Spring Rolls

Korean BBQ sauce **25**

Mozza Sticks

Crispy breading, tomato sauce 25

Stuffed Mushrooms

Cheesy herb-stuffed mushroom caps 30

PLATTERS Priced per person

Seasonal & exotic fruit, yogurt dip 5

Vegetable

Selection of crudités, buttermilk ranch dip 4

Soft & hard cheeses, assorted crackers 7

Charcuterie

Local meats 9

Dessert

Selection of house-made desserts 6

House-made cocktail sauce, mignonette, horseradish 3

Baked Oyster

Selection of baked oysters 4



APPETIZER Choice of one

House Salad

Seasonal selection

Seafood Chowder

Fresh seafood, fennel, celery, potatoes, smoked salmon mousse, caramelized onion biscuit

MAIN Choice of one

Fish 'n' Chips

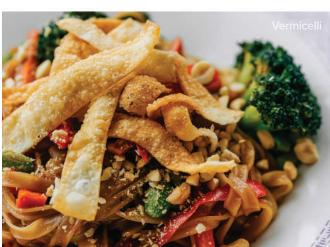
Beach Chair Lager battered fish, hand-cut fries, lemon dill tartar

Buttermilk Fried Chicken Sandwich

Cabbage slaw, beer pickles, spicy aioli, brioche bun

Vermicelli

Rice noodles, bell peppers, edamame beans, broccoli, pickled carrots, chili-ginger sauce, peanuts, sesame, crispy-fried wontons









APPETIZER Choice of one

House Salad

Seasonal selection

Seafood Chowder

Fresh seafood, fennel, celery, potatoes, smoked salmon mousse, caramelized onion biscuit

MAIN Choice of one

Halibut en Papillote

Asparagus, red peppers, roasted cherry tomatoes, smashed potatoes, lemon caper butter, olive tapenade

Striploin Steak

10 oz. striploin, sautéed onions and mushrooms, cowboy gravy

Chicken Florentine

8 oz. chicken supreme, ratatouille, orzo, gremolata

Cheese Ravioli

Oka and Ricotta stuffed house-made ravioli, wild mushroom cream sauce

DESSERT Choice of one

Carrot Cake

Cinnamon-raisin cake, cream cheese icing

Banana Bread Pudding

Peanut butter & white chocolate ganache





FOOD STATIONS Priced per person

Fish, chicken, or cauliflower, fixings and toppings 7

Poutine Bar

Hand-cut fries, beef gravy, cheese curds 5

Donair Bar

Tony's donair meat, onions, tomatoes, donair sauce 13

CUSTOM COCKTAILS

At Pickford & Black we're known for our impressive drink selection, but we can also customize cocktails for your event. Using your company colours, your preferred flavour, a favorite garnish, or pairing with your menu - our team will work with you to make both your drinks & event memorable.





