



PICKFORD & BLACK

CATERING & EVENTS PACKAGE



Head Chef Ben Theriault



General Manager Matthew Brown



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



Lobster Sliders



SHAREABLES



Cheese Platter

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*

Fruit

Seasonal & exotic fruit, yogurt dip **5**

Vegetable

Selection of crudité's, buttermilk ranch dip **4**

Cheese

Soft & hard cheeses, assorted crackers **7**

Charcuterie

Local meats **9**

Dessert

Selection of house-made desserts **6**

Oyster

House-made cocktail sauce, mignonette, horseradish **3**

Baked Oyster

Selection of baked oysters **4**



House Salad

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



Vermicelli



Fish 'n' Chips

2 COURSE MENU
\$35



Buttermilk Fried Chicken Sandwich

Seafood Chowder



Carrot Cake



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

3 COURSE MENU
\$60



Striploin Steak



Banana Bread Pudding



FOOD STATIONS *Priced per person*

Taco Bar

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.





