



# PICKFORD & BLACK

CATERING & EVENTS PACKAGE



Head Chef Ben Theriault



General Manager Cameron MacKay



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 &  
CAMERON MACKAY**

[reservation@pickfordblack.com](mailto: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**

### Moza 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, 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

# 3 COURSE MENU \$60



Striploin Steak

## 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



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.





