



2019/2020
**GROUP
MENU**



Amsterdam Barrel House
LEASIDE ★ 87 Laird Drive
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cocktail reception



PLATTERS

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★ Charcuterie & Cheese Board selection of 3 cured meats, artisanal cheese, mustard, house-made pickled vegetables, fresh bread	50	100	195
★ Crudite Board assorted fresh vegetables, dill ranch dipping sauce, house-made lemon hummus	40	75	150
★ Fresh-Shucked Oysters East & West coast varieties, raspberry mignonette, cocktail sauce, fresh horseradish, lemon	55 24 pc	120 60 pc	220 100 pc

on the sweet side...

★ Fresh Fruit Board fresh cut watermelon, pineapple, canteloupe, grapes, honeydew and strawberries	50	100	195
★ Dessert selection of cookies, squares & tarts	50	110	200



PASSED APPETIZERS

priced per piece

Tomato Bocconcini Skewer

2.5

marinated cherry tomatoes, fresh basil, bocconcini cheese, aged balsamic, black pepper

Fresh Vegetable Rice Paper Roll

2.5

thinly sliced sweet peppers, carrots, zucchini, scallions & mango with citrus chili sauce

Classic Tomato Bruschetta

2.5

Roma tomato, roasted garlic, shallots, basil, olive oil, aged balsamic, Grana Padano cheese

Fried Potato Croquette

2.5

herb crusted Idaho potatoes, fresh scallions, applewood smoked bacon, horseradish crème

Crispy Vegetable Spring Roll

2.5

served with mango plum sauce

Mac & Cheese Croquette

2.5

smoked paprika crusted aged cheddar mac & cheese, stewed tomato, Grana Padano cheese

Bacon-Wrapped Tiger Shrimp

3

honey-lemon marinated shrimp, applewood smoked bacon, horseradish sauce

Steak Tataki Skewer

3

orange & soy marinated seared rare flank steak, ponzu sauce drizzle

Chicken Drumette

3

Frenched chicken wings, Cajun & citrus marinade, spicy apple butter sauce

Spicy Lobster Crostini

3

cold poached lobster, diced shallots, spicy aioli, celery leaves, toasted crostini

Shrimp Salad Wonton

3

lime cilantro marinated shrimp, fresh tomato, avocado, chives, crispy wonton

3-Speed Fish & Chip Cone

3.5

beer battered haddock, hand-cut fries, house tartar sauce

Pulled Brisket Slider

3.5

14-hr cherry smoked brisket, apple butter BBQ sauce, coleslaw

Cheeseburger Slider

3.5

ground brisket patty, white cheddar, lettuce, tomato, brioche bun, scallion aioli
add bacon .50/piece



set menus

(groups of 20-40 guests)

LUNCH

3 courses

\$35 per
guest

to start

(served family style)

pre-select 1 for the table

House Salad

mixed seasonal greens, house dressing

Caesar Salad

Romaine lettuce, bacon bits, crouton

main

(selected by guests day of)

Ontario Brisket Cheese Burger

two ground locally sourced brisket patties, white cheddar, iceberg lettuce, tomato, scallion aioli, brioche bun, fresh-cut fries

Lemon Chicken Schnitzel

spent-grain breading, fingerling potatoes, sautéed rapini, char-grilled lemon, crispy capers

3-Speed Fish & Chips

beer battered fish, hand-cut fries, creamy coleslaw, house tartar sauce

Penne Pomodoro (v)

penne pasta, roasted cherry tomatoes, confit garlic, shallots, white wine, rich tomato sauce, Grana Padano cheese

dessert

(selected by guests day of)

Chocolate Torte



Vanilla Icecream

DINNER 1

3 courses

\$45 per guest

to start

(served family style)

pre-select 2 for the table

House Salad mixed seasonal greens, house dressing	Caesar Salad Romaine lettuce, bacon bits, crouton
Bang Bang Shrimp crispy battered shrimp, sweet & spicy bang bang sauce	Buffalo Cauliflower 3-Speed beer battered cauliflower, house-made dill ranch dressing

main

(selected by guests day of)

Smokehouse Burger

8oz beef patty, smoked cheddar, applewood smoked bacon, lettuce, tomato,
buttermilk marinated spent grain onion ring, fresh-cut fries

Lemon Chicken Schnitzel

spent-grain breading, fingerling potatoes, sautéed rapini, char-grilled lemon, crispy capers

Wood Fire Grilled Salmon

herb marinated Atlantic salmon, smash fried potatoes, fire-grilled asparagus,
chili aioli, herb oil

Penne Pomodoro (v)

penne pasta, roasted cherry tomatoes, confit garlic, shallots, white wine,
rich tomato sauce, Grana Padano cheese

dessert

Chocolate Torte	★	Apple Crumble
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DINNER 2

3 courses

\$55 per
guest

to start

(served family style)

pre-select 3 for the table

House Salad

mixed seasonal greens, house dressing

Crispy Brussel Sprouts

crispy pancetta, wort reduction
feta cheese, lime juice, chili oil

Bang Bang Shrimp

crispy battered shrimp, bang bang sauce

Buffalo Cauliflower

3-Speed beer battered cauliflower,
house-made dill ranch dressing

Fire Roasted Beet Salad

red, golden & candy cane fire roasted beets, clementines, cherry tomatoes,
whipped goat cheese, pomegranate & herb vinaigrette

main

(selected by guests day of)

Wood Grilled Back Ribs

1/2 rack cherry wood smoked Ontario pork back ribs, fresh coleslaw,
baked beans, fresh-cut fries

Smoked Brisket Dinner

12-hr smoked AAA brisket, creamy mashed potatoes,
crispy Brussel sprouts, onion demi-glaze

Wood Fire Grilled Salmon

herb marinated Atlantic salmon, smash fried potatoes, fire-grilled asparagus,
chili aioli, herb oil

Brick Pressed Chicken

wood fire grilled 1/2 chicken (de-boned), fingerling potatoes, grilled asparagus,
house-made apple butter BBQ sauce

Creamy Truffle & Mushroom Fettuccini (v)

fettuccini pasta, sauteed mushrooms, shallots,
cream sauce, truffle oil drizzle

dessert

(selected by guests day of)

Chocolate Torte ★ Apple Crumble
NY Cheese Cake



buffet-style dining

	BUFFET 1	
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		\$40 per guest
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salad
select 1

	House Salad mixed seasonal greens, house dressing	<i>or</i>	Caesar Salad Romaine lettuce, bacon bits, crouton	
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main

Lemon Chicken Schnitzel
herb & spent grain crusted chicken breast, lemon-butter sauce,
crispy capers

served with

Fingerling Potatoes roasted onions	Roasted Vegetables seasonal vegetables, lemon herb butter
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dessert

	Assorted tarts, cookies & squares	
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BUFFET 2

\$50 per
guest

on the table

assorted dinner rolls & whipped lemon-thyme butter

salad

select 2

House Salad

mixed seasonal greens, house dressing

Caesar Salad

Romaine lettuce, bacon bits, crouton

Tomato Caprese Salad

Roma tomatoes, yellow vine tomatoes, torn bocconcini, arugula,
fresh basil, pesto drizzle

main

Grilled Atlantic Salmon

wood fire-grilled Atlantic salmon, dill marinade
tarragon butter sauce, charred lemon

or

Lemon Chicken Schnitzel

herb & spent grain crusted chicken breast,
lemon-butter sauce, crispy capers

served with

Chicken & Mushroom Penne

penne pasta, wood fire-grilled chicken breast, cremini mushrooms,
cream sauce, Grana Padano cheese

&

Roasted Vegetables

seasonal vegetables, lemon herb butter

dessert

Assorted tarts, cookies & squares

**more vegetarian options available upon request*

BUFFET 3

\$60 per guest

on the table

assorted dinner rolls, lemon-thyme butter,
balsamic tomato compote & smoked hummus

salad

select 2

House Salad

mixed seasonal greens, house dressing

Tomato Caprese Salad

Roma & yellow vine tomatoes, arugula,
basil, pesto drizzle, bocconcini cheese

Caesar Salad

Romaine lettuce, bacon bits, crouton

Marinated Mushroom Salad

Cremini & button mushrooms, shallots,
honey balsamic marinade, goat's cheese

main

(select 1)

Lemon Chicken Schnitzel

herb & spent grain crusted chicken breast,
lemon-butter sauce
crispy capers

Grilled Atlantic Salmon

wood fire-grilled Atlantic salmon,
dill marinade, tarragon butter,
charred lemon

Smoked Brisket

12-hour smoked Ontario brisket, roasted cremini mushrooms,
rich demi-glaze

served with

Cajun Shrimp Penne Pomodoro

penne pasta, fire-grilled Cajun shrimp, roasted cherry tomatoes,
rich tomato sauce, asiago cheese

Smashed Fried Potatoes

fresh scallions

&

Roasted Vegetables

seasonal vegetables, lemon herb butter

dessert

Bread Pudding