

THE
BLARNEYSTONE
GASTOWN, VAN. EST. 1972

BRONZE BEVERAGE MENU

BAR LIQUOR

VODKA - Smirnoff

RUM - Captain Morgan's White, Captain Morgan's Dark,
Captain Morgan's Spiced, Malibu

GIN - Gordon's Dry

TEQUILA - El Jimador

RYE - Seagram's VO

BOURBON - Jim Beam

SCOTCH - J&B Rare

BOTTLED BEER & COOLERS

DOMESTIC BOTTLES - Coors Light, Budweiser,
Miller Genuine Draft, Pabst Blue Ribbon

IMPORT BOTTLES - Heineken, Corona

COOLERS - Smirnoff Ice

DRAUGHT BEER

Molson Canadian, Coors Banquet, Stanley Park Pilsner

WINE

Jackson Trigg's Merlot, Jackson Trigg's Pinot Grigio

**COCKTAIL PARTY
 MENU**

SHARING PLATES

- Serves approximately 8

FRESH VEGETABLE PLATTER

An assortment of seasonal
 veggies with ranch dip

15

CHIPS, SALSA, & GUACAMOLE

Salsa roja, guacamole
 with white corn tortillas

15

CHARCUTERIE PLATE

A variety of meat and cheeses
 served with crostini

28

HUMMUS & CHIPS

Roasted garlic hummus,
 with white corn tortillas

12

SPINACH & ARTICHOKE DIP

Cream cheese, Dublin cheddar and roasted
 garlic, served with tortilla chips

28

CANAPES

- Prepared by the dozen

RECOMMENDED QUANTITIES

Gathering before dinner - 2-4 items per person,
 depending on length of time
 Event without meal - 6-9 items per person
 for a 2 hour event;
 additional items required for longer events

MEATS

MINI STUFFED YORKIES 36

Roast beef, Jameson demi glaze, blue cheese crumble

min. 3 dozen
 per order

GRILLED ROSEMARY BEEF SKEWERS 30

Flat iron steak, Montreal steak spice, fresh rosemary

BEEF SLIDERS 36

Beef patty, bacon, cheddar lettuce, tomato,
 Blarney burger sauce

MINI PORK PIES 24

Ground pork, nutmeg, allspice

min. 3 dozen
 per order

LAMB MEATBALLS 36

Tzatziki, fresh mint

min. 3 dozen
 per order

GRILLED CHICKEN SATAY 24

Chicken breast, ginger hoisin glaze, toasted almonds,
 scallions

CRISPY CHICKEN BITES 20

Lightly breaded, sweet chili sauce, toasted sesame,
 cilantro

FLAT BREAD

CHORIZO MUSHROOM FLATBREAD 15

Tomato sauce, sweet peppers, mozzarella

PESTO CHICKEN FLATBREAD 20

Lightly breaded, sweet chili sauce, toasted sesame,
 cilantro

SEAFOOD

PRAWN "CAESAR" COCKTAIL 28

Ketel One cocktail sauce, fresh basil,
 Old Bay Seasoning rim

SALMON SATAYS 32

Green Thai Sauce, toasted coconut

min. 3 dozen
 per order

CAJUN SEARED TUNA 34

Local tuna, seared rare, pineapple salsa, wasabi aioli

min. 3 dozen
 per order

MINI CRAB CAKES 36

Panko breaded, lemon dill aioli

min. 3 dozen
 per order

VEGETARIAN

COLCANNON SRING ROLLS 24

Cheddar cheese, green onions

min. 3 dozen
 per order

GRILLED VEGETABLE SKEWERS 24

Seasonal vegetables, balsamic reduction, fresh herbs

WARM TOMATO BOCCONCINI 20

Roma tomato, pesto marinated bocconcini, crostini

SAMBAL TOFU 15

Crispy fried tofu, garlic, jalapeno, sambal

MAC & CHEESE STICKS 24

Panko crusted, mozzarella, swiss, cheddar, parmesan

*All prices do not include taxes

BUFFET DINNER MENUS

From 30 - 300 ppl

[BRONZE]

\$23perperson

ROASTED GARLIC HUMMUS

Homemade, assorted bread

CHIPS AND SALSA

Salsa roja, white corn chips

MIXED GREEN SALAD

Assorted Dressings

CAESAR SALAD

Honey Glazed Carrots

ROASTED POTATOES

Montreal Steak Spice

ROAST CHICKEN BREAST

Wild mushroom demi glaze

HOMEMADE MEATLOAF

Jameson demi glaze

GRILLED VEGETABLE PENNE

Rose tomato sauce,
fresh basil, parmesan

[SILVER]

\$28 perperson

ROASTED GARLIC HUMMUS

Homemade, assorted bread

CHIPS AND SALSA

Salsa roja, white corn chips

MIXED GREEN SALAD

Assorted Dressings

CAESAR SALAD

Seasonal Vegetable Medley

ROASTED POTATOES

Montreal Steak Spice

ROAST CHICKEN BREAST

Wild mushroom demi glaze

BAKED SALMON

Local BC salmon, lemon dill cream

ROAST PORK TENDERLOIN

Green Peppercorn Demi Glaze

GRILLED VEGETABLE PENNE

Rose sauce, fresh basil, parmesan

[GOLD]

\$36 perperson

ROASTED GARLIC HUMMUS

Homemade, assorted bread

CHIPS AND SALSA

Salsa roja, white corn chips

MIXED GREEN & BEET SALAD

Assorted Dressings

CAESAR SALAD

THYME ROASTED VEGETABLES

Red pepper, asparagus, squash

COLCANNON

Mashed potato with leeks and kale

SAFFRON RICE PILAF

ROAST CHICKEN BREAST

Wild mushroom demi glaze

BAKED SALMON WITH CRAB

Local BC salmon, lemon dill cream

ROAST BEEF

Carved table side, demi glaze,
horse radish

WILD MUSHROOM PENNE

Rose sauce, fresh basil, parmesan

[PLATINUM]

\$42 perperson

7 LAYER DIP

GRILLED CHICKEN SATAYS

Chicken breast, chimichurri sauce

MIXED GREEN & QUINOA SALAD

SHAVED FENNEL SALAD

orange, red onion, chives

GLAZED BRUSSEL SPROUTS

Crispy bacon, parmesan

STUFFED POTATOES

Cheddar cheese, chives

SAFFRON RICE PILAF

BRIE STUFFED CHICKEN

Lemon Tyme Jus

BAKED HALIBUT

Salsa verde crust

PROSCUITTO PORK TENDERLOIN

Wild Mushroom Demi Glaze

DIJON CRUSTED N.Y. STRIPLOIN

Peppercorn demi glaze

GRILLED CHORIZO PENNE

Rose sauce, fresh basil, parmesan

[DESSERT]

We have many options for dessert Our chef can design something
that fits for your group

We can also offer gourmet coffee and tea selection
Prices range from \$3 per person