



EVENTS MENUS





SET 3 COURSE MENU

FIRST COURSE

SEASONAL MIXED GREEN SALAD

Mustard Greens | Local Heirloom Tomatoes | Candied Malt | Niagara Pinot Noir Vinaigrette

OR

BEER & CHEESE CHOWDER

Housemade Bacon | House Smoked Cheese | Croutons

SECOND COURSE

Choice of One Entrée

SOUTHERN FRIED CHICKEN

Fried Chicken, Cornbread | Southern Slaw | French Fries

OR

MAVERICK BURGER

Dry-aged House Ground Chuck | House-made Bacon | House-Smoked Cheese |
Housemade Bun & Russian Dressing

OR

TRUFFLE MUSHROOM BARLEY RISOTTO *Vegan*

Wild Mushroom | Vegetable Broth | Gremolata

(Vegan Chili or Lentil Curry as a Vegan and Gluten Free alternative)

THIRD COURSE

CHOCOLATE CAKE

OR

ICE CREAM

Seasonal Compote

\$45 a person + 13% HST + 20% service charge



SET 4 COURSE MENU

FIRST COURSE

CHARCUTERIE & ARTISANAL CHEESE

Chef's Choice served alongside
Grainy Mustard | Seasonal Compote | House Pickles | Crostini
Served Family Style for the table.

SECOND COURSE

SEASONAL MIXED GREEN SALAD

Mustard Greens | Local Heirloom Tomatoes | Candied Malt | Niagara Pinot Noir Vinaigrette

OR

BEER & CHEESE CHOWDER

Housemade Bacon | House Smoked Cheese | Croutons

THIRD COURSE

Choice of One Entrée

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables

OR

TRUFFLE MUSHROOM BARLEY RISOTTO *Vegan*

Wild Mushroom | Vegetable Broth | Gremolata
(Vegan Chili or Lentil Curry as a Vegan and Gluten Free alternative)

OR

STEAK FRITES

10oz AAA Steak | Compound Butter | Roasted Mushrooms | Frites

FOURTH COURSE

CHOCOLATE CAKE

OR

ICE CREAM

Seasonal Compote

\$55 a person + 13% HST + 20% service charge



SET 5 COURSE MENU

FIRST COURSE

OYSTERS (3/PERSON)

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

SECOND COURSE

Charcuterie & Artisanal Cheese Chef's choice served alongside
Grainy Mustard | House Compote | House Pickles | Crostini

THIRD COURSE

Choice of One

BEER & CHEESE CHOWDER

Housemade Bacon | House Smoked Cheese | Croutons

OR

SEASONAL MIXED GREEN SALAD

Mustard Greens | Local Heirloom Tomatoes | Candied Malt |
Niagara Pinot Noir Vinaigrette

FOURTH COURSE

Choice of One Entrée

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables

OR

TRUFFLE MUSHROOM BARLEY RISOTTO *Vegan*

Wild Mushroom | Vegetable Broth | Gremolata
(Vegan Chili or Lentil Curry as a Vegan and Gluten Free alternative)

OR

STEAK FRITES

10oz AAA Steak | Compound Butter | Roasted Mushrooms | Frites

FIFTH COURSE

CHOCOLATE CAKE

OR

ICE CREAM

Seasonal Compote

\$65 a person + 13% HST + 20% service charge



SET 6 COURSE MENU

FIRST COURSE

OYSTERS

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

SECOND COURSE

CHARCUTERIE

Chef's Choice served family-style along with
Grainy Mustard | Seasonal Compote | House Pickles | Crostini

THIRD COURSE

BEER & CHEESE CHOWDER

Housemade Bacon | House Smoked Cheese | Croutons

FOURTH COURSE

KALE & CHARD SALAD

Kale | Rainbow Chard | Creamy Roasted Garlic Dressing | Housemade Bacon | Parmesan Crouton

FIFTH COURSE

Choice of One Entrée

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables

OR

CHEF'S LOCAL VEGETABLES (Vegan)

Smoked Beets | Sweet Potato | Carrots | Heirloom Tomatoes | Onion Purée

OR

STEAK FRITES

10oz AAA Steak | Compound Butter | Roasted Mushrooms | Frites

ADD: Lobster tail to make a surf and turf \$18.00 or Octopus at \$13.00 per person

SIXTH COURSE

CHOCOLATE CAKE

OR

CRÈME BRULÉE

\$75 a person + 13% HST + 20% service charge



SET BRUNCH MENU

FIRST COURSE

SMOOTHIE CUP

Fruit Yoghurt | Granola | Chia Seeds

SECOND COURSE

Choice of One Entrée

HUEVOS RANCHEROS

Fried Tortillas | Rice & Beans | Slaw | Guacamole | Sunny Side Up Eggs

OR

VEGAN PANCAKES

Peanut Butter Maple Syrup | Candied Beer Nuts | Oats

OR

BREAKFAST HASH

Cured Meat | Pan Fried Potato | Onion | Peppers | Fried Eggs | Herbs

\$20 a person + 13% HST + 20% service charge



SET BRUNCH MENU

FIRST COURSE

SMOOTHIE CUP

Fruit Yoghurt | Granola | Chia Seeds

SECOND COURSE

ARTISANAL CHEESE

Chef's Choice served alongside

Grainy Mustard | Seasonal Compote | House Pickles | Beer Nuts | Crostini

THIRD COURSE

Choice of One Entrée

HUEVOS RANCHEROS

Fried Tortillas | Rice & Beans | Slaw | Guacamole | Sunny Side Up Eggs

OR

VEGAN PANCAKES

Peanut Butter Maple Syrup | Candied Beer Nuts | Oats

OR

BREAKFAST HASH

Cured Meat | Pan Fried Potato | Onions | Peppers | Fried Eggs | Herbs

\$30 a person + 13% HST + 20% service charge



WORKING BRUNCH MENU

Served on Hot & Cold Stations

COLD STATION

SMOOTHIE CUP

Fruit Yoghurt | Granola | Chia Seeds

FRESH FRUIT

SMOKED TROUT

BREAD BASKET

HOT STATION

HUEVOS RANCHEROS

Fried Tortillas | Rice & Beans | Slaw | Guacamole | Scrambled Eggs

VEGAN PANCAKES

Peanut Butter Maple Syrup | Candied Beer Nuts | Oats

BREAKFAST HASH

Cured Meat | Pan Fried Potato | Onions | Peppers | Fried Eggs | Herbs

HOUSEMADE BACON

HOUSEMADE SAUSAGE

\$60 a person + 13% HST + 20% service charge



CHEF'S & BREWMASTER'S TABLE

6 COURSE TASTING MENU

BEER PAIRING (6 x 5oz glasses)

FIRST COURSE

CHARCUTERIE

Chef's Choice Served Alongside

Grainy Mustard | House Compote | House Pickles | Crostini

BEER PAIRING: Handcrafted Lager, Vienna Lager 5.0% ABV | 15 IBU (5oz)

SECOND COURSE

OYSTERS

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

BEER PAIRING:

THIRD COURSE

BEER & CHEESE CHOWDER

Housemade Bacon | House Smoked Cheese | Croutons

OR

SEASONAL MIXED GREEN SALAD

Mustard Greens | Local Heirloom Tomatoes | Candied Malt |

Niagara Pinot Noir Vinaigrette

BEER PAIRING:

FOURTH COURSE

WARM SMOKED TROUT

Celery Root Purée | Pickled Swiss Chard | BBQ Vegetables

BEER PAIRING: Hefeweizen (#1 in Ontario, 2018 Ontario Brewing Award) 4.7% | 50 IBU (13oz)

FIFTH COURSE

AAA STEAK

Compound Butter | Roasted Fingerling Potatoes | Roasted Mushrooms

BEER PAIRING:

SIXTH COURSE

SOFT SERVE MAPLE ICE CREAM

Beeramel Sauce

BEER PAIRING: Stout, Oatmeal Stout 4.8% ABV (5oz)

\$50 a person + 13% HST + 20% service charge (Food Portion)

+\$20.00 with Beer pairing

Please note, all highlighted beer pairings will be seasonal.



HORS D'ŒUVRES MENU

ALL HORS D'ŒUVRES ARE PASSED BY WAIT STAFF AND ARE PRICED PER PIECE
MINIMUM ORDER OF 24 PIECES PER ITEM

VEGETARIAN

- VEGAN MAKI ROLL + SOY GLAZE \$2.75 *GF DF*
VEGETABLE PAKORA + MANGO HONEY \$2.75 *GF DF*
MAVERICK SUMMER ROLL: RICE PAPER + GEM LETTUCE + DAIKON RADISH + CRISPY
VERMICELLI + PEANUT SAUCE \$3.00 *GF DF*
ZUCCHINI CAKES TOPPED WITH RICOTTA \$3.50
QUINOA WITH SALTED PECANS + DRIED BERRY + GOAT CHEESE ON TOP OF
ENDIVE \$3.75
SKEWERED SEASONAL ROASTED VEGETABLES WITH ZA'ATAR \$3.50 *GF DF*

SEAFOOD/FISH

- OCTOPUS + CHERRY TOMATOES \$5.00
SMOKED TROUT ON ROSTI WITH CAPERS + LEMON CREMA \$5.00
OYSTERS \$3.00 *GF DF*
SPICY ALBACORE TUNA CORNETS \$4.00
SEARED TUNA ON TARO CHIP W/ AVOCADO CRÈME & CUCUMBER SALSA \$4.00
SCALLOP + LARDON \$5.50
LOBSTER & SHRIMP ROLLS \$9.00

PROTEIN

- MINI BOCCONCINI + PROSCIUTTO + CHERRY TOMATOES SKEWER \$4.00
JAMAICAN BEEF PATTY \$5.00
DUCK LIVER MOUSSE + PICKLED APPLES ON A CROSTINI \$4.50
BRISKET SLIDERS + SLAW + CRUNCHY MUSTARD \$5.50
ROAST CHICKEN ON CORNMEAL BISCUIT + DIJON \$5.00
CLASSIC POUTINE: CHEESE CURDS + GRAVY \$4.50 (ADD BRISKET \$1.50)
CHICKEN SATAY WITH HOUSE PEANUT SAUCE \$4.50

BAR SNACKS

- BEER NUTS \$9.00 PER BOWL
BACON POPCORN \$10.00 PER BOWL
CHEF'S POTATO CHIPS \$10.00 PER BOWL *GF DF*

DESSERTS

- MINI ICE CREAM \$2.00
MINI CRÈME BRULEE \$3.50

+ 13% HST AND + 20% SERVICE CHARGE TO ALL PRICING



Food Station Menus

ALL FOOD STATIONS ARE OFFERED FOR EVENTS HOSTED IN THE PRIVATE DINING ROOM
OR AS A FULL VENUE BUY OUT
ALL FOOD STATIONS MUST BE ORDERED BASED ON THE FULL NUMBER OF GUESTS
FOOD STATIONS ARE MANNED BY A CHEF FOR BUYOUTS

CHARCUTERIE PLATTER OR CHEF STATION

Chef's Choice of 3, Served Alongside

Grainy Mustard | Seasonal Compote | House Pickles | Crostini

\$18.00 PER PERSON (\$200 CHEF FEE FOR STATION)

CHEESE PLATTER OR CHEF STATION

Chef's Choice of 3, Served Alongside

Seasonal Compote | Fresh Fruits | Beer Nuts | Honey | Crostini

\$18.00 PER PERSON

GRAND CHEESE STATION

An Elaborate Display of Over 10 Types of Cheeses

\$3,000.00 FEEDS UP TO 400 PERSONS

OYSTER STATION

Mignonette | Chef's Hot Sauces | Shaved Horseradish | Lemon

\$3.00 PER OYSTER + \$200 SHUCKER FEE

ALL EVENTS OF 125 OR MORE PERSONS REQUIRE 2 SHUCKERS

CARVING STATION

Roast Beef or Smoked Turkey, Sliced by a Chef
Fresh Rolls | Horseradish | Jus | Mustard

\$35.00 PER PERSON + \$200 CHEF FEE

ADD ROASTED VEGETABLES \$7.00 A PERSON

ADD KALE & CHARD SALAD \$7.00 A PERSON

MINIMUM of 25 PERSONS



SUCKLING PIG

A Whole Suckling Pig Served with Fresh Rolls

\$650.00 + \$200 CHEF FEE

ADD ROASTED VEGETABLES \$7.00 A PERSON

ADD KALE & CHARD SALAD \$7.00 A PERSON

TACO STATION

Three Offerings of Tacos

Fresh Corn Tortillas | Slaw | Pico Di Gallo | Limes | Hot Sauces

Steak

+

Fried Battered Fish (Cod)

+

Vegan (Rice, Beans, Guacamole)

\$27.00 PER PERSON + \$200 CHEF FEE

BAR SNACKS

CHEF'S POTATO CHIPS \$10.00 PER BOWL

BACON POPCORN \$10.00 PER BOWL

+ 13% HST AND + 20% SERVICE CHARGE TO ALL PRICING BELOW



Beer Cupcakes Menu

MINIMUM ORDER OF 24 PIECES PER ITEM

\$4.50 EACH

ORDERS MUST BE MADE A MINIMUM OF 1 WEEK IN ADVANCE

STRAWBERRY BASIL LAGER

Fresh strawberry and basil

ROSEMARY LEMON TRUFFLE PILSNER

Fresh rosemary and lemons

CHOCOLATE STOUT

Organic cocoa, with cream cheese base icing

CITRUS IPA

Fresh orange

BLUEBERRY HEFEWEIZEN

Fresh blueberries with a cream cheese base icing

GRISSETTE APPLE CRUMBLE

Fresh apples, a cream cheese base icing and topped with a freshly made crumble



BAKED BY:



Instagram: @TheBakersBar.ca