

RECEPTION MENU

THE KEG®

COLD PLATTERS

	PER PORTION
SHRIMP COCKTAIL GF	19
chilled jumbo shrimp, martini cocktail sauce	
	PER PERSON
VEGETABLES & DIP	12
freshly cut vegetables & home-made dip	
FRUIT TRAY	10
assorted fresh fruit	

PARTY PLATTERS

	PER PERSON
SEAFOOD & WINE PARTY	55
shrimp cocktail, chef's seafood creation, scallops & bacon, calamari, and tuna tartare with two glasses of house red or white per person	
SLIDER & BEER PARTY	40
prime rib slider shaved with two bottles of beer per person	

HOT PLATTERS

	PER PORTION
PRIME RIB SLIDERS	28
freshly shaved, horseradish Dijon, red wine herb jus	
SCALLOPS & BACON GF	19
smoked bacon, martini cocktail sauce	
CALAMARI	21
lightly fried, ginger garlic sauce, greek feta sauce	
MUSHROOM NEPTUNE	18
mushroom caps, crab, cream cheese	
ESCARGOT	18
stuffed mushroom caps, garlic, herbs	

Please add 18% gratuity and 5% GST to all prices.

DIETARY INFORMATION

We are committed to accommodating the dietary needs of our guests. Please inform us of any allergies or dietary requirements at the time of booking. All menu modifications and substitutions will be made at the chef's discretion. We can accommodate the following:

GF – Gluten Free, DF – Dairy Free, V – Vegetarian, VG – Vegan

Menu items are subject to change based on availability. Final menu selections and pricing will be confirmed at the time of signing the Banquet Event Order.

REFRESHMENT MENU



FOOD

	PER PERSON
ASSORTED BAKERY BASKET	12
SEASONAL FRUIT TRAY	10
3 COOKIES	6
DESSERT SQUARES	6
CONTINENTAL BREAKFAST fresh baked pastries, croissants, muffins, assorted fresh fruit, and yogurt	22
HEALTHY HEART Keg's own fruit parfaits with berry blend, yogurt & granola, bagels with cream cheese	16
CHOCOLATE DELIGHT freshly baked chocolate chip cookies, brownies & sliced fruit with chocolate sauce	14

DRINKS

	PER PERSON
FULL DAY COFFEE & TEA includes 3 refreshes	15
COFFEE & TEA single service	6
	EACH
JUICE	6.5
SOFT DRINK	4.5
SPARKLING WATER	9

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