The Olde Stone Cottage Pub

Shareable Appetizers

20–200 GUESTS

HOW MUCH TO ORDER **Before dinner:** 4–6 pieces per guest · **Party with no meal:** 8–10 pieces per guest

e.g. 40 guests at a 3-hour mingle ≈ 360 pieces (8–10 platters). Platters & salads serve 20–30. Prices per platter, plus tax and 18% gratuity.

CHICKEN, MEAT & SEAFOOD

Wing Platter ..... 50 pc **$100**
Lightly dusted, crispy wings in Buffalo, Honey Garlic or Memphis BBQ.

Thai Chicken Bites ..... 50 pc **$60**
Bite-sized crispy chicken tender bites.

Chicken Tenders NEW ..... 30 pc **$90**
Buttermilk chicken tenders with ranch for dipping.

Greek Chicken Kabobs ..... 20 pc **$80**
Greek-marinated chicken breast skewers with Stone-made tzatziki.

Meatballs GF ..... 40 pc **$70**
All-beef, bite-sized meatballs in your choice of sauce.

Bang Bang Shrimp SPICY ..... 20 pc **$60**
Lightly breaded shrimp in sweet, mildly spicy bang bang sauce with sesame and sriracha aioli.

Mini Quesadillas ..... 20 pc **$90**
Chicken quesadillas with mixed cheese, salsa, caramelized onions and sour cream.

VEGGIE BITES

Crispy Cauliflower VG ..... 20 pc **$50**
Tempura cauliflower bites with honey garlic and buffalo on the side.

Spring Rolls VG ..... 50 pc **$45**
Vegetarian spring rolls with plum sauce.

Gyoza VG ..... 40 pc **$65**
Steam-fried vegetable gyoza with sriracha mayo and sweet chili drizzle.

Samosa Platter VG ..... 25 pc **$40**
Vegetarian samosas with plum sauce.

HANDHELDS

Sandwich Platter GF ..... 20 pc **$80**
Sourdough rye sandwiches with oven-roasted turkey, Black Forest ham and roast chicken, with cheese, lettuce and mayo. Gluten-free bread +$10.

Wrap Platter VG ..... 25 pc **$80**
Chicken and/or veggie wraps cut into bite-sized pieces, served cold.

Pulled Pork Sliders ..... 20 pc **$85**
Memphis BBQ pulled pork, creamy slaw and crispy onion on a mini brioche bun.

PLATTERS & SALADS

Bruschetta VG ..... 20 pc **$40**
Cherry tomato, garlic, basil, red onion, balsamic and olive oil on crostini, with shaved parm and balsamic glaze.

Charcuterie Board ..... serves 20–30 **$230**
Artisanal cured meats, cheeses, fruit, crostini, crackers and olives.

Stone Nachos VG GF ..... large **$40**
Corn chips, tomatoes, jalapeños, black beans, red onion, jalapeño queso, cheese, green onion, sour cream and salsa.

Veggie Tray VG GF ..... large **$45**
A colourful tray of fresh-cut vegetables.

Maple Caesar Salad **$60**
Romaine, maple bacon, parmesan flakes and garlic croutons with Stone-made Caesar dressing. Serves 20–30.

Greek Salad VG GF **$60**
Romaine, tomato, cucumber, red onion, kalamata olives and feta with Stone-made Greek dressing. Serves 20–30.

SIDES

Fresh Cut Fries ..... large **$40**
Golden, house-cut fries.

Sweet Potato Fries ..... large **$50**
With chipotle aioli.

Onion Rings ..... large **$50**
Beer-battered and crispy.

SWEETS & DRINKS

Dessert Platter ..... 20 pc **$60**
Bite-sized cookies, brownies and cheesecake.

Coffee, Tea & Pop ..... per person **$2.50**
Coffee and tea service and/or pop.

VG Vegetarian GF Gluten-free SPICY Spicy

Please book 3 days ahead · [PHONE] · [EMAIL]

Cottage Buffet

Stone Cottage Pub

GROUPS OF 30+ · $700 MINIMUM

HOW IT WORKS

1	3	2
SALAD	MAINS	SIDES

For 30 guests, we recommend at least one salad, three mains and two sides. **Minimum buffet spend is $700** (before tax and gratuity). Please book at least 3 days ahead. Portions are a half to a third of a full serving, so guests can try a little of everything.

Larger group? We'll help you size the buffet — more options, or just more of a favourite.

EXAMPLE · A BASIC BUFFET FOR 30

House Salad	$50
Herb Roasted Chicken	$220
Classic Roast Beef	$280
Rosé Vegetarian Pasta	$140
Roasted Potatoes	$60
Garlic Mashed	$60

$810 total — **$27.00 per person**

Plus tax and 18% gratuity. Add dessert for $6 per person ($180 for 30), or appetizers from our Shareable Appetizers menu.

Mains

choose at least three

CHICKEN

Cottage Chicken Schnitzel ..... 30 pc **$240**
Breaded chicken breast topped with mushroom peppercorn sauce.

Herb Roasted Chicken ..... 30 pc **$220**
Slow-roasted rosemary herb chicken with Cottage gravy.

Curry Chicken NEW ..... 30 servings **$200**
Tender chicken in our house curry sauce, served with jasmine rice.

BEEF & PORK

Classic Roast Beef ..... 30 × 3 oz **$280**
Slow-roasted AAA beef, cooked medium and cut English-style, with gravy or au jus.

Shepherd's Pie ..... 30 pc **$200**
Minced beef, carrots, onions, peas and corn under garlic mashed potatoes and gravy.

Souvlaki GF ..... 30 pc **$140 / $180**
Pork ($140) or chicken ($180) skewers with Stone-made tzatziki.

FISH & SEAFOOD

Atlantic Salmon GF ..... 30 × 3 oz **$360**
Seared and oven-baked: Louisiana Blackened, Savoury Maple or Lemon Caper.

Lemon Pepper Cod GF ..... 30 × 3 oz **$240**
Oven-baked cod in a buttery white wine and lemon caper sauce.

Pub-Style Battered Fish ..... 30 pc **$160**
Golden battered fish with lemon slices and tartar sauce.

PASTA & VEGETARIAN

Chicken Alfredo ..... 30 servings **$160**
Pasta and tender chicken in a creamy parmesan Alfredo sauce.

Spaghetti Bolognese ..... 30 servings **$160**
Spaghetti in a slow-simmered beef and tomato Bolognese sauce.

Rosé Vegetarian Pasta VG ..... 30 servings **$140**
Pasta and seasonal vegetables in a creamy tomato rosé sauce.

Vegetarian Curry VG NEW ..... 30 servings **$140**
Vegetables in our house curry sauce, served with jasmine rice.

Salads & Sides

each serves 30 guests as a side portion

SALADS

House Salad VG GF **$50**
Spring mix, tomato, red onion, carrot, cucumber, balsamic.

Maple Caesar **$60**
Romaine, maple bacon, parmesan, garlic croutons.

Greek Salad VG GF **$60**
Romaine, tomato, cucumber, olives, feta.

Mediterranean Pasta Salad VG **$50**
Pasta, fresh veggies, black olives, peppers and mozzarella.

SIDES

Roasted Potatoes **$60**
Plain or lemon roasted.

Garlic Mashed **$60**
Also available without garlic.

Fresh Cut Fries **$40**
Golden, house-cut.

Sweet Potato Fries **$50**
With chipotle aioli.

MORE SIDES

Pan Fried Vegetables **$60**
Seasonal vegetable medley.

Onion Rings **$50**
Beer-battered and crispy.

Bread & Butter **$45**
24 fresh rolls and breads with butter.

Coleslaw **$30**
Cottage-made and creamy.

VG Vegetarian · GF Gluten-free · NEW New

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