



PARTY MENU

PLATTERS

GOCHUJANG GLAZED WING PLATTER \$55

4lbs of wings - Crushed peanuts, jalapeño

OYSTER BAR - \$121

(50 PIECES)

Basil n Mint mignonette, horseradish, cocktail sauce
Served on the half shell over ice

HARVEST BOARD \$81

Tabbouleh hummus, assorted bread, crackers
seasonal vegetables, marinated olives

(SERVES 10-12)

LOCAL CHEESE BOARD \$81

Chef's Choice four local cheeses, fruit, crackers, jam

(SERVES 10-12)

CHARCUTERIE \$81

Chef's Choice cured meats, assorted bread, crackers
marinated olives

(SERVES 10-12)

PICO & GUAC \$41

When you dip , I dip. Served with nacho chips.

BASIL N MINT BATTERED CAULIFLOWER BITES \$46

Lemon Aioli, sour cream, cilantro

(SERVES 10-12)

CHEESY SOURDOUGH BREAD BOWL \$14

Stuffed, spinach artichoke spread, garlic butter

(SERVES 3-4)

BY THE DOZEN

PORK BELLY PINTXOS \$36

Chimichurri / chive sour cream

Billed by the dozen

VEGETARIAN CEVICHE \$41

Avocado, cucumber, red pepper, tomato, jalapeño,
olive oil, lime, nacho chips

Billed by the dozen

CANDY APPLES \$56

Ontario apples coated with caramel sauce

Billed by the dozen

PRAWN COCKTAIL \$61

Avocado, apple, pickled cucumber, served in rocks glass

Billed by the dozen

MINI FRIED CHICKEN SLIDERS \$56

Honey, spicy mayo, poppy, apple, kale slaw

Billed by the dozen

MINI GLUTEN FREE

GRILLED CHICKEN SLIDERS \$56

Honey, spicy mayo, poppy, apple, kale slaw, Gluten Free bun

Billed by the dozen

MINI BRICKWORKS

BURGER SLIDERS \$56

Ontario-ground chuck, cider-braised pork belly,
pickled cucumber, Sriracha mayo

Billed by the dozen

MINI POUTINES \$46

Vegetarian mushroom gravy, cheese curds

Billed by the dozen

PRIX-FIXE OPTIONS

3 COURSE LUNCH MENU \$31

Billed per person

KALE CAESAR SALAD

Romaine kale, Sourdough croutons, shaved Parmesan,
charred lemon

OR

CHEF'S DAILY SOUP

PLAIN & SIMPLE BURGER

Ontario-ground chuck, tomato, lettuce,
Sriracha mayo, pickle

OR

RIGATONI

Chorizo, tomato sauce, roasted red pepper,
shaved Parmesan, sage

OR

FISH & CHIPS

Beer-battered, house-made malt vinegar tartar sauce,
grilled lemon, apple cider vinegar brined frites

VEGGIE OPTION

BLACK BEAN VEGGIE BURGER

Black bean patty, smashed avocado, chipotle mayo,
smoked Mozzarella, potato bun

VANILLA ICE CREAM



HOLIDAY MENU OPTIONS



MENU OPTIONS



PASSED

TURKEY STUFFED MINI YORKSHIRE PUDDING **\$55/DOZEN**

Cider-brined, roasted Ontario turkey breast,
cider-spiked turkey gravy, crumbled chorizo,
horseradish crème fraîche, crispy fried onions

ROAST TURKEY POUTINE **\$44/DOZEN**

Hand-cut cider-brined fries, St. Alberts Cheese Curds,
cider-spiked turkey gravy, cranberry salsa, chives

ROAST TURKEY SLIDER **\$55/DOZEN**

Cider-brined, roasted Ontario turkey breast,
turkey breast, smokey bacon, brie, cranberry aioli,
potato bun

PLATTERS

GOCHUJANG GLAZED WING PLATTER \$55 4lbs of wings - Crushed peanuts, jalapeño

POTATO LATKE PLATTER ^{GF} **25 PEOPLE/\$65** **50 PEOPLE/\$125**

Traditional hand-made potato pancakes,
cider-spiked apple sauce, sour cream, chives

HOLIDAY DESSERT PLATTER **25 PEOPLE/\$80** **50 PEOPLE/\$155**

Festive sugar cookies,
cider-spiked apple fritter cake pops



PRIX-FIXE OPTIONS

HOLIDAY LUNCH MENU \$35

Billed per person

CURRIED LENTIL & APPLE SOUP V/G

Puree of red lentils, Ontario apples, parsnips, cilantro, yogurt

OR

HARVEST SALAD V/GF

Heritage greens, Ontario apples, herb roasted sweet potatoes, candied pecans, pumpkin seeds, maple balsamic vinaigrette

HOLIDAY FRIED CHICKEN SANDWICH

Hand breaded crispy Ontario chicken, Fred's Bread brioche bun, Brussels slaw, cranberry aioli, brie, pickled cucumbers

OR

TURKEY & SWEET POTATO POT PIE

Cider-spiked roast Ontario turkey breast, mirepoix of rustic vegetables, herb roasted sweet potatoes, puff pastry crust, sweet potato and arugula salad

OR

FESTIVE BEYOND BURGER V/VEG

Plant-based, Brussels slaw, quick pickled cranberry & onions, thyme aioli, red fife whole wheat bun, fresh-cut cider-brined fries

HOLIDAY SUGAR COOKIES

&

STRAWBERRY MINT & BASIL SORBET V/VEG/G

PRIX-FIXE OPTIONS



HOLIDAY DINNER MENU \$50

Billed per person

Shared Appetizers

CRAB, BACON & CORN DIP

Baked with 3 cheeses, tortilla chips, warm naan

&

HARVEST SALAD v/g

Heritage greens, Ontario apples, herb roasted sweet potatoes, candied pecans, pumpkin seeds, maple balsamic vinaigrette

TURKEY SCHNITZEL

Flash-fried Ontario turkey, apple and chorizo stuffing, herb roasted carrots, white sausage gravy

OR

AAA ONTARIO BEEF TENDERLOIN g

Garlic & sage compound butter, red skin mashed potatoes, herb roasted carrots

OR

CAULIFLOWER MAC N CHEESE v

Steamed cauliflower, baked with herb roasted vegetables, house-made cheese sauce, butter cracker crust

OR

FESTIVE BEYOND BURGER v/veg

Plant-based, Brussels slaw, quick pickled cranberry & onions, thyme aioli, red fife whole wheat bun, fresh-cut cider-brined fries

BAKED APPLE CRÈME BRÛLÉE v

OR

STRAWBERRY MINT & BASIL SORBET v/veg/g



PRIX-FIXE OPTIONS

3 COURSE DINNER MENU \$46

Billed per person

Shared Appetizers

CIDERHOUSE SALAD

Kale, bacon, quinoa, apple, beet, pecan, goat cheese,
apple cider poppy seed dressing

&

TABBOULEH HUMMUS

Chickpea, mint, EVOO, crushed chili, naan bread, cucumber

CHICKEN SCHNITZEL

Cauliflower rice, cider-braised cabbage, onion & cider gravy,
apple sauce, charred lemon

OR

VEGETARIAN ROGAN JOSH

Chickpea, eggplant, sweet potato, kale,
brown rice, peanuts

OR

CIDER BRAISED

GUELPH ONTARIO SHORT RIB

Horseradish potato purée, red onion marmalade,
braising jus

APPLE PIES FOR THE TABLE

8 slices per pie

PRIX-FIXE OPTIONS

3 COURSE DINNER MENU \$56

Billed per person

Shared Appetizers

CHEESY SOURDOUGH BREAD BOWL

Stuffed, spinach artichoke spread, garlic butter

&

WALDORF SALAD

Toasted walnut, bibb lettuce, radish, celery, apple, golden raisins, red grapes, cider honey yogurt dressing

PAN SEARED PICKEREL

Kale and walnut pesto, Brussels sprouts, potatoes, cannellini beans, tomato broth

OR

PAN ROASTED, CIDER-BRINED PORK CHOP

Ontario bone-in pork chop, wax beans, apple & chorizo mashed potato, cranberry cider glaze

OR

CHICKEN SCHNITZEL

Cauliflower rice, cider-braised cabbage, onion & cider gravy, charred lemon

VEGGIE OPTION

VEGETARIAN ROGAN JOSH

Chickpea, eggplant, sweet potato, kale, brown rice, peanuts

APPLE PIE A LA MODE

vanilla ice cream

OR

BANANA BREAD PUDDING

Collingwood Whiskey, chocolate and caramel



709 Queen St E, Toronto, ON

416.533.8368

info@theciderhouse.ca



@brickworkscider



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