

Passed Canapés

Minimum order of 12.

- **Angus Meatballs** 3.5
Simmered in your choice of our homemade marinara, sweet chilli or Kansas BBQ sauce
- **Tempura Shrimp** 4
Battered shrimp, lightly deep fried and served with Soy-sesame dip.
- ▲ **Caprese Skewers** 3.75
Bocconcini cheese, grape tomatoes, fresh basil, drizzled with a balsamic reduction.
- ▲ **Mushroom Toast** 3
Mushroom medley roasted with herbs and topped with goat cheese crumble .
- ▲ **Mini Poutine** 6.25
Our signature crispy fries, Quebec cheese curds and gravy.
- ▲ **Pint Sliders** 7.5
Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.
- ▲ **Calamari Cones** 5
Crispy fried calamari served with our lemon-caper-dill aioli.
- ▲ **Chicken Sliders** 6.25
Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.
- ▲ **Strawberry and Brie Toast** 4
Crostini with torched Brie, strawberries, and red pepper jelly.
- ▲ **Buffalo Cauliflower Bites** 3
Tender pieces of cauliflower lightly breaded and deep fried, tossed in Buffalo sauce and topped with ranch drizzle and blue cheese crumble.
- ▲ **Mushroom Grilled Cheese** 5
Sourdough, mushrooms, caramelized onions, and cheddar cheese.
- ▲ **Margherita Pizza Bites** 3
Pizza dough ball stuffed with tomato sauce, fior de latte, and fresh basil.
- ▲ **Bruschetta** 4
Garlic bread, tomatoes, onion, basil, and feta.

■ GLUTEN-FRIENDLY ● DAIRY-FREE ▲ VEGETARIAN

All menu items and prices are subject to change. Taxes and 18% gratuity are not included.
Please note that some food & beverage menu items may require advanced ordering.

Group Platters

Party platters serve approximately 20 people. Minimum order of 12.

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| ■● Chicken Wings
Tossed in your choice of honey garlic, Kansas BBQ or herbed parmesan. | 95 | ■▲ Crispy French Fries
Tossed in parmesan and herbs. Served with ketchup and garlic aioli.
Upgrade your French fries to Parmesan Truffle Fries 85 | 75 |
| Chicken Sliders
Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle. One per person. | 150 | ■▲ Crudité's with Dip
Mixed vegetables with your choice of ranch or blue cheese dipping sauce, pita chips, olive tapenade, hummus, Harissa dip. | 80 |
| ● Tempura Shrimp
Lightly tempura battered shrimp deep fried and served with a soy-sesame sauce. | 155 | ■▲ Nachos
Jalapeños, pico de gallo, green onions, cheddar & mozzarella blend Served with sour cream and salsa.
Add your choice of Pulled Pork, Tinga Chicken, Or Taco beef | 100

+15 |
| Pint Sliders
Mini beef burgers garnished with lettuce, onions, pickles & our Pint secret sauce. One per person. | 150 | ■ Cheese & Charcuterie
An assortment of cheeses and cured meats served with crostini, pickled vegetables, olives, specialty mustards and house made accompaniments. | 250 |
| Chicken Tenders
Crispy chicken fingers, served with honey-dill sauce. Two per person. | 160 | ■● Cocktail Shrimp
Chilled shrimp served with zesty cocktail sauce and lemon wedges. Two per person. | 155 |
| Caesar Salad
Romaine with Caesar dressing, topped with house made croutons, parmesan, and bacon. | 65 | ▲ Mushroom Grill Cheese
Sourdough, mushrooms, caramelized onions, and cheddar cheese. | 80 |
| ▲ Buffalo Cauliflower Bites
Tender pieces of cauliflower lightly breaded and deep fried, tossed in Buffalo sauce and topped with ranch drizzle and blue cheese crumble. | 80 | | |



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Food Stations

Fry Bar

Our crispy french fries ready to be served as you wish.

22/person

Poutine

Quebec cheese curds and gravy. Your choice of regular poutine or topped with pulled pork.

Parmesan & Truffle Fries

Served with truffle aioli.

Frings

A duo of fries and onion rings served with pint aioli and ketchup.

Sweet Fries

Creole aioli.

Taco Bar

A variety of flavours to choose from, served in a corn tortilla with a variety of toppings.

22.5

Pork Carnitas

Chicken Tinga

Vegetarian Tinga

Chili-Garlic Shrimp

*** guacamole, pico de gallo, sour cream on the side .

Slider Bar

A variety of fun sliders to choose from served in a mini bun.

22.5

Pint Slider

Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.

Chicken Slider

Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.

Pulled BBQ Pork

Pulled BBQ pork, topped with creamy slaw.

Pulled BBQ Jackfruit

Pulled BBQ jackfruit topped with creamy slaw.

Salad Bar

All dressing and major allergens will be put on side

18

Garden salad

Fresh spring mix topped with shaved carrot, cucumber, walnut, dried cranberries and tomatoes dressed in balsamic vinegar dressing

Caesar Salad

Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon

Watermelon Poke Bowl

Soy marinated watermelon skewers with cold rice noodles tossed in spicy chilli sauce with edamame, garnished with peanut, sesame, fried onions, and crispy wonton

Power Green Bowl

Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and garlic aioli.

Greek Salad

Fresh spring mix topped with Feta, cucumber, olives and tomatoes in Citrus dressing.

Pizza Bar

17/pizza

Margherita Pizza

San Marzano tomato sauce, fresh basil, fior de latte, olive oil.

Mushroom & Onion Pizza

Cremini mushroom, white onion, roasted garlic, fior de latte, blue cheese Parmesan cheese, olive oil.

Pepperoni Pizza

Pepperoni, San Marzano tomato sauce, fior de latte, olive oil.

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Food Stations

Pasta Station	Your choice of cavatappi or spaghetti pasta tossed in a basil pesto, cream or a tomato sauce. Sides include grape tomatoes, corn, peas, mushrooms, bacon bits, gremolata, chicken, shrimp and parmesan cheese.	25
Prime Rib Carving Station	AAA prime rib oven cooked Herbed buns Sides include: Pint aioli, creole aioli, horseradish aioli, cheddar, havarti, au jus, mushrooms, caramelized onion.	30

Dessert Stations

Candy Bar	A variety of hard and soft candies, popcorn, chocolates, and lollipops.	7
Sweets Table	An assortment of mini pies, tarts, squares, brownies, cakes and a delicious variety of cupcakes from Toronto's most famous bakery La Rocca.	10
▲ Donut Wall	Choose from over 50 flavours from birthday cake to rose pistachio. All donuts are vegan and baked from Bloomers Bakery.	6.25

Plated

Lunch

40

- Appetizer:** **Roasted Mushroom Soup** A creamy, earthy mushroom soup garnished with truffle oil and chives.
Garden salad Fresh spring mix topped with shaved carrot, cucumber, walnut and fresh berries dressed in balsamic vinegar dressing.
Caesar salad Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.
- Entrée:** **Pint Cheeseburger** Iceberg lettuce, tomato, pickles, onion, and signature Pint aioli, topped with cheddar cheese. Served with fries.
Crispy Chicken Sandwich Buttermilk-fried chicken topped with creamy slaw, pickles, and a Dijon-maple drizzle. Served with fries.
Portobello Burger Garlic & thyme Portobello mushroom, smoked Applewood cheese, onion rings, arugula, tarragon aioli. Served with fries.
Power Green Bowl Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and smear of garlic aioli.
Add shrimp, chicken
Margherita Pizza San Marzano tomato sauce, fresh basil, fior de latte, olive oil.
Pint Supreme Our specialty pizza. Fior di latte, 48 hour marinated BBQ chicken, bacon crumbles, blue cheese, and parmesan. It is supreme indeed.
- Dessert:** **Pint's Daily Dessert** We proudly serve a selection of La Rocca Cakes, one of Toronto's most iconic bakeries. Ask our Event Manager for details.

Dinner

65

- Appetizer:** **Roasted Mushroom Soup** A creamy, earthy mushroom soup garnished with truffle oil and chives.
Garden salad Fresh spring mix topped with shaved carrot, cucumber, walnut and fresh berries dressed in balsamic vinegar dressing.
Caesar salad Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.
- Entrée:** **Butter Chicken** Oven roasted marinated chicken tossed in a rich, creamy butter curry sauce, served with basmati rice, onion pakora, spicy chutney, raita, and garlic naan.
Steak and Frites 10oz NY striploin and fries served with peppercorn jus and horseradish aioli.
Mexican Power Bowl Mixed grain and bean tossed in spicy tinga sauce served with nacho chips, guacamole, sour cream, tomatoes, pickled jalapeno, cucumber, Havarti cheese and agave citrus salad.
- Dessert:** **Chocolate Cake or Red Velvet Cake**

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Buffet

\$60 per person

Entrée Options

Salmon Filet

Seasoned with lemon and dill served on a wooden plank.

Prime rib

Slow roasted seasoned prime rib with a Dijon and Montreal spice crust, cooked to medium and served with au jus.

Roast Chicken

Garlic & herb roasted chicken, served with a beurre blanc.

Sides Choose 2

Caesar Salad

Crisp romaine tossed with our Caesar dressing, topped with crouton, parmesan, and bacon.

Power Green Bowl

Chickpeas, pico de gallo, cashew, charred broccoli, pickled onion, roasted corn, parmesan, arugula tossed in Italian dressing and garlic aioli.

Smashed Potato

Creamy mash potatoes with thyme and rosemary.

Roasted seasonal vegetables

A medley of season harvest vegetables, tossed in olive oil and herbs.

Green Beans

Sautéed in garlic and butter.

Warm baguette

Served with butter.

Cakes

The Pint Public House proudly serves a selection of La Rocca Cakes

One of Toronto's most iconic bakeries - Ask our Event Manager for details.

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