



Open Door

Gastropub

Drinks Menu Options	2 hours	3 hours	4 hours
Full premium open bar	\$37	\$52	\$67
Call Liquor (i.e Absolut, Bacardi Tangeray, etc.) selected domestic, imported and craft beers (bottle & draught)	\$32	\$42	\$52
House liquor, select domestic beers (tap and bottle), house wine	\$27	\$37	\$47

Buffet Menu #1

\$19 Per Person (minimum 20 people)

Passed hors d'oeuvres (choice of 5) for cocktail parties or pre buffet appetizers \$2.00 per guest, per hour for each additional item.

- _ Mini Crab Cakes with chipotle remoulade
- _ Eggplant and tuna crostini
- _ Shrimp and crab fritters
- _ Cheeseburger spring rolls with ketchup mustard
- _ Prosciutto beggars purse stuffed with goat cheese asparagus
- _ Deviled eggs with olives
- _ Tomato and basil bruschetta on toasted crostini with melted mozzarella
- _ Spinach and cheese bites
- _ Wild mushroom stuffed pastry
- _ Stuffed mushrooms
- _ Mozzarella triangles and marinara sauce
- _ Pastry wrapped mini sausage with Dijon sauce
- _ Mini ham and Gruyere toast
- _ Mini shepherd's pie
- _ Open door beef tartar Crostini (rare)
- _ Beef wellington with black truffle glaze
- _ Spring rolls with chicken corn and black bean
- _ Miniature chicken fingers with honey mustard and BBQ sauce
- _ Cocktail size miniature pizzattas
- _ House made Swiss leek tarts
- _ Vegetarian spring rolls with corn and black bean
- _ Farmhouse winter rolls

*Allergies and dietary restrictions addressed per event. **See additional carving station selection (bottom of page)



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Buffet Menu #2

\$28 Per Person

Hors d'oeuvres (choice any 5 from menu #1 and/or the following appetizers below)
\$2.00 per guest, per hour for each additional item.

- _ Crock of steam Mussels with choice of marinara, white wine or green herb sauce
- _ Tender fried calamari with marinara sauce
- _ Chicken fingers with honey mustard or bbq dipping sauce
- _ Chicken wings - Buffalo, Asian or Caribbean style
- _ Caprese (fresh tomato mozzarella with balsamic vinegarete)
- _ Mini crab cakes with chipotle remoulade
- _ Escarole in puff pastry
- _ Shrimp and crab Fritters
- _ Macadamia crusted chicken lollipops

Entree (Choose 3)

- _ Choice of pulled pork chicken or angus beef sliders
- _ Shepherd pie topped with golden mashed potatoes
- _ Slow roasted pork loin rubbed with honey and whole grain mustard with homemade apple sauce
- _ Roast turkey breast with gravy and cranberry sauce
- _ Goats cheese tortellini la bolognese
- _ Penne alla vodka
- _ Pasta primavera
- _ Broiled flounder with lemon crème sauce
- _ Baked salmon with dill herb sauce and rice pilaf
- _ Bosc Pear salad

All the above entrees are served with a medley of vegetables; choice of mash potato, rich or salad.

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Buffet Menu #3

\$37 Per Person

Appetizers (choice any 5 from menu #1, #2 and/or the following below)

- _ Crock of steam Mussels with choice of marinara, white wine or green herb sauce
- _ Tender fried calamari with marinara sauce
- _ Tender fried calamari with marinara sauce
- _ Chicken fingers with honey mustard or bbq dipping sauce
- _ Chicken wings - Buffalo, Asian or Caribbean style
- _ Caprese (fresh tomato mozzarella with balsamic vinegarete)
- _ Coconut crusted shrimp on skewers
- _ Steamed clams
- _ Crab cakes with tartar sauce
- _ Ceaser Salad
- _ Parmesan portabella mushrooms

Entree (chose 3)

- _ Roast turkey breast with homemade gravy
- _ Chicken Florentine with wild mushroom sauce
- _ Roast chicken breast in cream tarragon sauce
- _ Beef bourguignon in red wine reduction
- _ Oven roasted rib eye with roasted herb potatoes
- _ Slow roasted pork loin with cranberry corn bread stuffing
- _ Baked salmon with dill sauce and rice pilaf
- _ Baked flounder with herb pesto and saffron rice
- _ Panko crusted mahi mahi with white rice
- _ Linguine with white clam sauce
- _ Wild mushroom ravioli with truffle alfredo sauce
- _ Goat cheese tortellini ala Bolognese
- _ Stuffed portabella mushroom with mozzarella, roasted peppers tomato and spinach
- _ Rigatoni with wild mushroom and salmon
- _ Lamb sliders with cumin sauce
- _ Angus chimichurri sliders, with red onion and chimichurri sauce

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Premium Buffet Menu

\$57 Per Person

Appetizers (choice any 5 from menu #1, #2, #3 and/or the following below)

- _ Crock of steam Mussels with choice of marinara, white wine or green herb sauce
- _ Tender fried calamari with marinara sauce
- _ Tender fried calamari with marinara sauce
- _ Chicken fingers with honey mustard or bbq dipping sauce
- _ Chicken wings - Buffalo, Asian or Caribbean style
- _ Caprese (fresh tomato mozzarella with balsamic vinegarete)
- _ Baked clams oreganata
- _ Steamed clams
- _ Oyster rockfella with melted brie, creamed spinach
- _ Sliced steak on toast point with herb butter
- _ Baby portabella mushroom with horseradish cream
- _ Lobster winter rolls
- _ Walnut crusted salmon bites
- _ Zucchini wrapped shrimp skewers

Entrees (choose 3)

- _ Wild mushroom ravioli with truffle alfredo sauce
- _ Goat cheese tortellini in a alfredo sauce
- _ Gemelli pasta with rosemary scented shiitake mushrooms shrimp scallops and oven roasted red peppers tossed in a marsala wine demi crème
- _ Vegetable lasagna baked in light béchamel sauce and topped with grilled vegetables
- _ White truffle penne with char grilled organic chicken breast
- _ Chicken parmesan with pesto fettuccini
- _ Baked wrapped chicken rollatini stuffed with truffle mozzarella
- _ Red snapper a La Provençal
- _ Pan fried crab cakes served with roasted corn and topped chipotle remoulade
- _ Tuna steak topped with sautéed plum tomatoes red onion cappers and Kalamata olives on a bed of spinach and herb consommé
- _ Roast duck with a La Orange sauce
- _ Short ribs foie gras jus and truffle mashed potatoes
- _ Fillet mignon in a port wine reduction
- _ Beef oxtail in foie gras sliders

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Carving Station Menu

\$10 Per Person (add to any existing package)

Choose one from the list below:

- _ Cured Ham with Dijon Mustard
- _ Roasted Beef with Au Jus , Roasted Potatoes and French beans Oven Roasted Turkey with citrus and cranberry relish
- _ Baked Salmon en croute with Dill sauce
- _ Roasted Pork Loin with Apple Sauce
- _ Slow roast new York strip au jus
- _ Slow cooked side of corn beef with parsley sauce
- _ Brisket of beef with a whiskey sauce

We will custom design Brunch Menus to suit your budget and needs (see our brunch menu) Custom Sit Down lunch and dinner menus available upon request.

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**All prices are per person and DO NOT include tax (8.75%) or gratuity (20%).