

B I E R M A R K T[®]

FOOD. ENTERTAINMENT. BEER.

HOT (PRICED/DOZEN)

ASPARAGUS QUICHETTES 22
green asparagus, Ontario goats cheese,
savoury pastry

FISH & FRITES CONES 35
panko crusted sole,
Markt frites, remoulade

SCHNITZEL SLIDERS 40
crisp veal cutlets, tomato jam,
baby spinach, preserved lemon aioli,
mini grill buns

WILD RICE FRITTERS 22
pan seared, charred onion & tomato jam

MINI CRAB CAKES 25
blue crab, panko crust, citrus herb aioli

SLOW ROASTED PORK BELLY 25
Éphémère Apple glaze,
caramelized apple compote

MARKT FRITES 25
hand cut Markt frites

COLD (PRICED/DOZEN)

BELGIAN CRISPS 15
thin cut potatoes, sea salt,
fresh thyme, djjion aioli

**HOEGAARDEN & CITRUS
POACHED SHRIMP** 35
chilled, horseradish & tomato cocktail

CURRY CHICKEN CRISPS 22
house smoked chicken,
granny smith apple, pickled onion, baguette
crisp

ONE BITE (PRICED/DOZEN)

ONE BITE FONDUE

CHEESE & LAGER 25
cornichons, asparagus, grape tomato

BRIE, LOBSTER & PASTIS 25
Québec brie, lobster crème,
grape tomatoes

ONE BITE CHARCUTERIE

PINQUE'S COPPA 15
macerated fruits, grainy mustard

CURED BRESAOLA 15
tomato jam, baby arugula

NIAGARA PROSCIUTTO 15
pickled cornichons, dijon mustard

SWEET (PRICED/DOZEN)

MINI BLACK FOREST BRÛLÉE 25
Kirsch & German chocolate brûlée, black
cherry compote

PETITE BELGIAN FUDGE CAKE 25
chocolate cake, Frülü ganache,
raspberry coulis

MINI FRENCH PASTRIES 25
seasonally inspired

PETITE TROIS AU LAIT 25
vanilla sponge cake, white peach mousse,
three cream coulis

Should you wish to for more information our
Reservation Coordinator will be more than happy to assist you.

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SHARED

HAND CUT CRUDITE 90
Market fresh vegetables, Stella Artois Lager
& stilton cheese dip
(SERVES 20 – 25)

MARKT CHARCUTERIE 160
Pingue's prosciutto, coppa, breasalo, salumi,
cacciatorini, macerated fruits, marinated
olives, fresh baguette
(SERVES 15 - 20)

CHEESE & FRUIT 130
hand selected imported cheese,
seasonal fruits, baguette crisp
(SERVES 20 - 25)

MARKT SEAFOOD TOWER 89
Atlantic lobster, east & west coast oysters,
poached shrimp, marinated moules,
littleneck clams, fresh horseradish,
trio of homemade sauces, served on ice
(SERVES 10 - 15)

TOUR OF TASTE (BEER TASTING)

**A great excuse to learn more about
beer while having a great time!**

VIVE LA BELGIUE
A spectacular sampling of six (7oz) of
Belgium's finest beers
(\$19.31/GUEST)

WHOLE WHEAT
Six (7oz) amazing wheat beers from
Europe & beyond
(\$19.31/GUEST)

LOVELY LAGERS
A collection of six (7oz) crisp summer
quenchers
(\$19.31/GUEST)

TASTING STATIONS (MIN OF 75 GUESTS)

EAST & WEST COAST OYSTER BAR
hand cut "choice" oysters, horseradish, trio
of homemade sauce, served on ice
(MARKT PRICE/PIECE)

**WILD & TAME
MUSHROOM RISOTTO**
aborio rice, selection of wild & tame
mushrooms, fresh crème, white wine,
shaved manchego
(\$5/GUEST)

MOULES STATION
2 styles, warm bread, made to order
(\$6/GUEST)

BEEF CARVERY
certified AAA, selection of mustards, fresh
horseradish, mini rolls, carved to order
(\$6/GUEST)

BAVARIAN ROASTED SUCKLING PIG
Dommelsch Pilsener basted suckling pig,
German mustards, mini pretzel roll,
carved to order
(\$7/GUEST)

ALE PLANKED SALMON
organic salmon, Ale soaked cedar plank, dill
mustard, fresh lemon, grilled flatbread
(\$7/GUEST)

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