Group Food Options

Food Options for Groups
We are pleased offer larger groups several different menu and service options. From casual cocktails party to more formal multi course food events - we have you covered!

See our Pre-Fixed Menus, Buffet Menu and our Group Appetizer Menu

Pre-fixed Menu Info

Pre-fixed Menu for Groups of 20 to 40 guests
Between 20 and 40 guests - we can customize a Pre-fixed menu for your event based on the items from our regular menu.

There's no need for you to get entree choices from your guests, your server will take the orders as your guests arrive.

For pricing see the items listed in the Pre-Fix Main options. Please note that some items are only available for special order.

Pre-fixed menu - Over 40 Guests
If you have more than 40 guests we can offer additional Entree choices beyond our regular menu. For pricing see the items listed in the Pre-Fix Main options. Depending on your choices, pre-order selections may be required

Pre-fixed Menu Pricing

Course One, Appetizers
Presented as an individual appetizer or shareable combination plate for your table or self-serve buffet. See our group menu for options — $5 to $8 pp

Course Two, Soup or Salad
Add a second course to your meal with a soup and/or salad. Your choice of several soups or Garden, Maple Caesar or Greek Salad — $4 to $6 pp

Course Three, The Entrée
See our Entrée page for all the options. You can "mix and match" between the price tiers, with the final pricing being averaged out. — $19 to $29 pp

Course Four, Dessert
Double Chocolate Brownie, New York Cheese Cake or an Apple Blossom Pie — $6 pp

More
Bring your own dessert and we will help you serve it, for only $1.50 per person

Coffee and Tea, Soft drinks service $2.5 per person

Pre-Fixe Menu Pricing - Main Options

MAINS - GROUP 1 - $19PP

Fish & Chips
Choose one piece or two of flakey, tender white fish battered and served with fresh-cut fries, creamy coleslaw, lemon and house-made tartar sauce

The Signature Burger VG GF
Big Cottage, hand-smashed burger with lettuce, tomatoes, pickles, onions and garlic aioli
Vegetarian Burger and Gluten Bun available

Chicken Wrap
Choice of grilled or crispy chicken tenders, mixed cheese, lettuce, tomatoes and cucumber wrapped in a flour tortilla

Big S'Mac
Two 4 oz burgers, double cheese, pickles, shredded lettuce, diced onion and secret sauce. Not your average Mac

Buttermilk Chicken Tenders
Stone-made chicken tenders, not frozen, with hand-cut fries and Stone-made Ranch dipping sauce
Have them "Wing style"-tossed in sauce with dip

French Beef Dip
Slow roasted beef served on a freshly baked French baguette, Swiss Cheese, horseradish aioli and au jus to dip

Garden Burger VG GF
Beyond meat burger, lettuce, tomatoes, pickles, onions and garlic aioli

Mediterranean Wrap
Grilled chicken, tomato, Greek dressing, feta cheese, mixed greens, red onion and cucumber
Substitute Falafel for vegetarian

Chicken Focaccia Club
Chicken breast, bacon, cracked pepper and lemon goat cheese, lettuce, tomatoes, garlic aioli on a herbed focaccia

Chicken BLT Panini
Fried chicken, topped with bacon lettuce and tomato with a garlic aioli on a pressed herbed focaccia

MAINS - GROUP 2 - $23PP

* Items for groups of 30 or more, pre-order quantiles required

Wagyu Burger GF
Australian grass fed 6oz Wagyu beef burger, Swiss cheese, caramelized onion, lettuce, tomatoes, pickles and secret sauce

Chicken Souvlaki GF
Chicken Souvlaki, grilled vegetables, fresh-cut fries. Served with pita wedges and Stone-made tzatziki

Cottage Chicken Schnitzel
Breaded chicken breast, topped with mushroom peppercorn sauce. Served with garlic mashed potatoes and seasonal vegetables

***Perfect Pasta**
You design the prefect pasta for your guests. Choose from Shrimp, chicken or vegetables - with either a marinara, cream or rosé sauce.

Cottage Mac and Cheese VG
Mozzarella and aged cheddar cheese sauce over spiral noodles topped with seasoned bread crumbs and parmesan

Chicken Pot Pie
A personal pot pie stuffed with seasoned chicken, carrots, onions, potatoes and peas in a thick chicken gravy and topped with phyllo pastry served with a house salad

Curry Chicken
Chunks of chicken, potatoes, onions and chickpeas in a mild yellow curry sauce with herbed basmati rice, naan and mango chutney
Vegetarian Curry also available

***Herb Roasted Chicken**
Full chicken slow-roasted. Available in several flavours: Texas BBQ, Rosemary Herb-Roasted, Slo-roasted Jerk and Homestyle. Served with a Cottage gravy

***Lemon Pepper Haddock** GF
Oven-baked delicate and succulent in a buttery white wine lemon caper sauce

***Stuffed Pork Tenderloin**
Spinach and cheese-stuffed baked pork tenderloin

MAINS - GROUP 3 - $26PP

* Items for groups of 30 or more, pre-order quantiles required

Wagyu Shepherd's Pie
Wagyu minced beef, carrots, onions, peas, and corn topped with garlic mashed potatoes and gravy served with a side house salad

Blackened Salmon GF
Grilled Atlantic salmon with seasonal vegetables, herbed rice and a grilled lemon

AAA NY Steak GF Add $3 for steak
10oz AAA NY striploin steak. Served with Fries, seasonal vegetables and peppercorn gravy

***Classic Roast Beef**
Slow-roasted eye of round roast, cooked to medium and cut "English style"

***Eggplant Parmesan**
Stacked layers of grilled eggplant and mozzarella, baked in a rich marinara sauce

Pre-Fixed Menu Examples

Sample Menu #1

No Appetizers

House Salad GF VG
Spring mix, tomatoes, red onions, carrots, cucumber, Balsamic vinaigrette 5

Choice of Entree
All from the first Pre-fix Entree group - Burger | Fish and Chips | Chicken Tenders 19

Dessert
Double Chocolate Brownie 6

Total Price Per Guest
Before Tax and 18% auto Gratuity 30

Sample Menu #2

Four Courses

Shared Appetizers
Three Appetizers shared on mini platers - one per table: Spring Rolls, Bruschetta and Caprese Kabob 5

Choice of Salad GF VG
Caesar or House Salad 5

Choice of Entree
All from the first Pre-fix Entree group Fish and Chips | Roasted Chicken | Vegetarian Pasta 24

Dessert
Double Chocolate Brownie 6

Total Price Per Guest
Before Tax and 18% auto Gratuity 40

Sample Menu #3

Four Courses

Shared Appetizers
Four Appetizers, served buffet style presented as guests arrive: Caprese Kabob, Thai Chicken Bites, Smoked Salmon Canapes, Gyoza Dumpling 8

Choice of Salad GF VG
Caesar or House Salad 5

Choice of Entree
All from the first Pre-fix Entree group Salmon | Roasted Chicken | Steak 28

Choice of Dessert
Double Chocolate Brownie or NY Cheesecake 6

Total Price Per Guest
Before Tax and 18% auto Gratuity 47

The Olde Stone Cottage Pub

Cottage Buffet

HOW IT WORKS

Cottage Buffet If you have a group of 30 or more, you may want to consider a Buffet.

At the Olde Stone Cottage a buffet consists of a minimum of two SALADS, three MAINS and two SIDES.

Example – a basic buffet to 30 people:

Ceasar Salad: $65
House Salad: $50
Herb Rosted Chicken: $195
Classic Roast Beef: $260
Perfect Pasta (Marinara / Vegetable): $140
Pan Fried Vegetables: $60
Roasted Potatoes: $40

The Olde Stone Cottage Pub

Total Price: $810 / 30 guests = $27 per person (before tax and auto gratuity). If you are looking for additional courses, Appetizers and/or desserts, add an additional $6pp each.

For more than 30 people, we will help you "size" the buffet appropriately and to your taste. You may want additional options or you may just want more of one item - any way you slice it (pun intended) - we are here to help

Buffet Menu

SALADS

Each salad provides a small, side portion of salad for 30 guests

House Salad GF VG Spring mix, tomatoes, red onions, carrots, cucumber, Balsamic vinaigrette 40

Maple Caesar Salad Romaine lettuce, maple bacon, parmesan flakes, garlic croutons, Stone-made Caesar dressing 50

Greek Salad GF VG Romaine lettuce, tomato, cucumber, red onion, kalamata olives, feta, fresh Stone-made Greek dressing 50

Mediterranean Pasta Salad VG Hearty pasta tossed with fresh veggies, black olives, red onion, cucumbers and peppers and mozzarella cheese 50

Bean Salad A colorful blend of chickpeas, pinto, kidney, black, and green beans tossed with crisp cucumber, red onions... in a fresh herb vinaigrette dressing 50

SIDES

Each side provides a small, side portion for 30 guests

Pan Fried Vegetables A medley of seasonal vegetables 60

Roasted Potatoes Your choice of plain or lemon roasted 40

Garlic Mashed Smoth and creamy garlic mashed potatoes (available without garlic) 45

Fresh Cut Fries 30

Make your own Poutine Hot Poutine gravy, curds and house-cut fries 55

Sweet Fries With chipotle aioli 45

Onion Rings Beer battered crispy rings 10

Selection of Bread and Rolls 30 pieces of fresh rolls and breads with butter 30

Coleslaw Cottage made creamy coleslaw 50

Buffet Menu

The Olde Stone Cottage Pub

MAINS

Groups of 30 or more Most Portion sizes and pieces are based on a half to a third of a full serving. Please select a minimum of three items

Chicken

Cottage Chicken Schnitzel Breaded chicken breast, topped with mushroom peppercorn sauce — 30 pc - $240

Buttermilk Chicken Tenders Stone-made chicken tenders served with Ranch and Plum sauce for dipping — 36 Pieces - $110

Herb Roasted Chicken Full chicken slow-roasted. Available in several flavours: Texas BBQ, Rosemary Herb-Roasted, Slo-roasted Jerk and Homestyle. Served with a Cottage gravy — 30 1/8 chicken pieces - $195

Chicken Pot Pie Large pan of seasoned chicken, carrots, onions, potatoes and peas in a thick chicken gravy and topped with phyllo pastry — 25 - 30 portions - $216

Chicken Wings (F) Crispy lightly floured chicken wings served with creamy ranch and blue cheese for dipping and your choice of wing sauce. — 8lbs / 64pc - $180

Beef and Pork

Classic Roast Beef Slow-roasted eye of round roast, cooked to medium and cut “English style” with your choice of gravy or au jus — 32 4oz portions - $260

Shepherd's Pie Minced beef, carrots, onions, peas, and corn topped with garlic mashed potatoes and gravy — 24 pieces - $220

Souvlaki (GF) Your choice of Pork or Chicken, served with Stone-made tzatziki — 36 pc - $140 Pork | $180 Chicken

Stuffed Pork Tenderloin Spinach and cheese-stuffed baked pork tenderloin — 32 4oz portions - $170

Fish and Seafood

Atlantic Salmon (GF) (F) Seared and oven baked Atlantic Salmon with your choice of Louisiana Blackened, Savory Maple or Lemon Capper — 30 pc - $250

Lemon Pepper Haddock (F) (GF) Oven-baked delicate and succulent in a buttery white wine lemon caper sauce — 30 Pieces - $170

Pub-style Battered Fish Pub-style battered fish, with lemon slices and and tartar sauce — 32 pc - $200

Bang Bang Shrimp Battered and fried shrimp with a slightly spicy dipping sauce — 4lbs / 70+ pieces - $160

Pasta and Vegetarian

Classic Lasagna Cottage made with flavourful ground beef, tomato sauce ricotta, mozzarella and mixed cheddar cheese in and over layers of pasta — 24 pieces - $220

Perfect Pasta You design the prefect pasta for your guests. Choose from Shrimp, chicken or vegetables - with either a marinara, cream or rosé sauce. — 30 servings - $140

Eggplant Parmesan Stacked layers of grilled eggplant and mozzarella, baked in a rich marinara sauce — 30 servings - $240

The Olde Stone Cottage Pub

Group Appetizer Menu

The Olde Stone Cottage Pub

Groups of 20 to 200 that are looking for more of a casual mingle or even a few appetizers before a larger dinner, have a look below.
Items can also be part of a Pre-fixed menu or a Buffet

Wing Platter 90
50 Lightly dusted, crispy chicken wings
50pc Sauce: Buffalo | Honey Garlic | Memphis BBQ

Thai Chicken Bites Platter 6065
Bite sized crispy chicken tenders bites *40 - 50 pc*

Crispy Cauliflower Platter VG 45
Tempura crispy cauliflower bites served with honey garlic and buffalo on the side *20 pc*

Meatballs GF 55 | 65 (GF)
All beef, bite sized meatballs in a choice of sauce. Gluten free option available *55 Pc*

Spring Rolls VG 60
Vegetarian spring rolls served with plum sauce - *25 pc*

Gyoza Dumpling VG 45
Steam fried vegetable gyoza, Sriracha mayo and sweet chili drizzle served *- 20 pc*

Samosa Platter VG 35
Vegetarian samosas served with plum sauce - *25 pc*

Caprese Kabob VG GF 45
Colorful caprese skewers with bite-sized portions of mozzarella, tomato, and basil - *20 pc*

Chicken Kabob 80
Greek marinated chicken breast drizzled with a choice of Tzatziki, Thai, or BBQ sauce - *20 pc*

Smoked Salmon Canapés VG 70
Choose any combination of three delicious canapés. Smoked Salmon, Cucumber, and or Olive Ricotta - *24 pc*

Bruschetta VG 40
Blend of cherry tomatoes, garlic, basil. red onion, balsamic and olive oil, on a crostini topped with shaved parm and balsamic glaze - 20 pc

Deli Sandwich Platter GF VG 68
An assortment of vegetarian, beef, chicken... on deli style bread - *20 pc*
Add $10 for gluten free bread

Wrap Platter VG 74
Chicken and/or Veggie wraps cut into bite sized portions and served cold - *25 pc*

Fish Taco Platter VG 50
Flour tortillas with either braised vegetarian, beef tocos or battered fish or jerk chicken - with all the taco fixings - *10 pc*

Mini Quesadilla Platter VG 80
Braised beef quesadillas or vegetarian with mixed cheese, salsa and caramelized onions with sour cream - *20 pc*

Sliders 90
Mini burger lettuce, tomato and Cottage mayo on an artisan bun - *15 pc*

Stone Nachos VG GF 20
Large Nachos with Corn chips, tomatoes, jalapeños, black beans, red onion, jalapeño queso, mixed cheese, green onion, sour cream and salsa

Chips and Guacamole Platter VG 18
Corn chips and guacamole topped with feta - *Large Platter*

Charcuiterie Board GF 225
A selection of artisanal cured meats, cheeses, fruits, crostini, crackers and 0lives - *Serves 20-30*

Salads or Veggie Tray VG GF 40
Your choice of House, Caesar, Greek, Pasta salads or veggie tray - *Large Platter/Bowl*

Dessert Platter 50
An assortment of bite sized - *20 pc*

Coffee/Pop 2.5 | PP
Coffee and Tea Service and or Pop