



Group Catering

Food Options for Groups

The Olde Stone Cottage Pub is 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 Cocktail Appetizer Menu

Olde Stone Cottage Pub
3750 Kingston Road, Scarborough M1J 3H5
416 265 7932
reservations@stonecottagepub.com
www.stonecottagepub.com

Group Cocktail Appetizer Menu

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 "passed along" by our service staff, presented buffet style, or represent a course in your Pre-fixed menu

Wing Platter 90

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

Thai Chicken Bites Platter 60/65

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

Charcuterie Board GF 225

A selection of artisanal cured meats, cheeses, fruits, crostini, crackers and Olives - 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



Pre-fixed Menu



Pre-fixed Menu Info

A customized menu server to the table for you and your group

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 - \$19 PP

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

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

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 - \$23 PP

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

Wagyu Burger

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

Chicken Souvlaki

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 perfect pasta for your guests. Choose from Shrimp, chicken or vegetables - with either a marinara, cream or rosé sauce.

Cottage Mac and Cheese

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, Slow-roasted Jerk and Homestyle. Served with a Cottage gravy

*Lemon Pepper Haddock

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 - \$26 PP

* 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

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

AAA NY Steak 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 platters - 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



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:

Cesar 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



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 Smooth 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



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**  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**  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**   Seared and oven baked Atlantic Salmon with your choice of Louisiana Blackened, Savory Maple or Lemon Capper 30 pc - \$250
- Lemon Pepper Haddock**   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 Loft



The Back Room



Main Dining Room



The Cottage Room



Stone Cottage Pub

In The Pub

Section Guide for groups

The following provides basic options for where your group might reside in the pub.

Under 20 people: Typically tables in a shared area
- or - Loft*

20-29 Guests: The Cottage Room - or - Loft*

30-50 Guests: The Loft*, Main Dining Room, The Back Room

50-70 Guests: The Back Room (70 if the traffic is uncertain or "drop-in", it will naturally spill over to the bar).

60-110 Guests: The Dining Room, + The Back Room or The Dining Room + The Cottage Room

110 - 200 All rooms (not loft). This may require a "buy-out" minimum.

*The Loft is on the second floor - stair access only.
A Room fee is typically charged

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