

BIER MARKT EVENTS -

- No Venue Fee
- Complimentary Event Planner
- Custom Menus to suit each Event's Vision & Budget
- Welcome Beverages, Bier Pairings, Flexible Bar Options
 - A/V Equipment & Smart TV's
 - . Business Meetings, Conferences & Team Socials
- Additional Entertainment: Live Bands, DJ's, Entertainers, Guest Speakers
 - Enjoy Complimentary Live Music every Thursday-Saturday Evening

HORS D'OEUVRES

PASSED AROUND APPETIZERS | priced per dozen

FISH & CHIPS ~ Bier-battered Newfoundland cod, crisp frites, house-made tartar sauce. \$25

TUNA TARTAR ~ sushi grade Ahi tuna, sesame & soy dressing, avocado, cucumber, crisp wonton. \$36

FRESH OYSTERS \(\frac{1}{8}\) ~ freshly shucked oysters, house-made mignonette, fresh horseradish, lemon. \(\frac{1}{36}\)

DUCK WINGS ~ slow-braised duck drumettes, fried crisp, dry spice-rubbed, house dipping sauces. **\$28**

MARKT WINGS ∰ ~ fried crisp. Choose from: Classic Hot or Mild. Gold BBQ or Sriracha Rub. \$24

SMOKED GOUDA & POTATO CROQUETTE $\triangleright \sim$ lightly fried with sour cream and green onion. \$24

MINI MAC N' CHEESE ~ semolina pasta, creamy blend of Swiss, cheddar & American cheeses. \$25

CHICKEN SATAYS \sim marinated chicken, lime basted, savoury satay sauce. \$34

MARKT FRITES ~ fresh, hand-cut Markt frites. \$25

"EVERYTHING" PRETZEL • ~ with house-made mustard. \$32

VEGETARIAN SPRING ROLLS \sim julienne vegetables, fried crisp, sesame-soy dipping sauce. **\$26**

SWEET POTATO FRITES ~ spicy aioli. \$25

ONION RINGS ~ Bier-battered, fried crisp, harissa aioli. \$24

AAA BEEF SKEWERS $\mbedskip \mbox{$\sharp$} \sim$ AAA Canadian beef, marinated in Dark Ale and chargrilled. \$36

MINI POUTINE \sim hand-cut frites, Stout pan gravy and Quebec cheese curds. \$34

MINI-HANDHELD

\$46 PER DOZEN | mix & match by the dozen

MINI-BANQUET BURGER ~ fresh hand-pressed ground chuck patty, American cheese, smoked bacon, iceberg lettuce, pickles, ballpark mustard.

PULLED PORK SLIDER ~ house-smoked pork, Gold BBQ sauce, caraway slaw, Dijonnaise.

CRISPY COD TACOS ~ Newfoundland cod fried crisp with sesame soy dressed slaw, cilantro and Sriracha aioli on a grilled soft tortilla.

CHICKEN SCHNITZEL \sim crispy fried chicken, braised red cabbage, Bier mustard.

BIG BOARDS

BOARDS TO SHARE

priced per Guest | min. of 10 Guests

hand-stretched PIZZAS \$17

something SWEET

\$26 PER DOZEN

mix & match by the dozen

CHEESES ● * ~ w/o the crostini ~ hand-selected Canadian cheeses, candied pecans, house compote, crostini. \$7

CHARCUTERIE \(\frac{1}{8} \) ~ w/o the bistro bread ~ assortment, grilled bistro bread, pickled zucchini & red onion, house-made mustard, fruit compote. \(\frac{1}{9} \)

SAUSAGES $\frac{8}{8} \sim w/o$ the pretzels \sim assortment, 'Everything' pretzels, pickled zucchini & ared onion, house-made mustard. **\$8**

FRESH FRUIT \P $\$ ~ hand-cut seasonal fruits, assorted house-made dips. $\$ $\$ 6

CRUDITÉ \bullet \S ~ hand-cut seasonal vegetables, assorted house-made dips. \$5

BACON & BRUSSELS \sim pizza sauce, Swiss cheese, crispy Brussels sprout leaves and house-smoked bacon.

SMOKED CHICKEN PESTO \sim house-spun pesto, goat cheese, Bier-brined and smoked chicken, heirloom tomatoes and fresh basil.

SPICY SMOKED SAUSAGE \sim pizza sauce, smoked gouda, banana peppers and hot italian sausage.

SWEET POTATO & **BRIE CHEESE** ~ sweet potato, brie cheese, caramelized onions, roasted garlic, fresh arugula & honey drizzle.

MINI CRÉME BRÛLÉE \sim Madagascar vanilla pot de crème, lingonberry jam & caramelized sugar.

FUDGE BITES # ~ rich & moist cake bites with vanila anglaise.

MINI PECAN BUTTER TART \sim flaky pastry, sweet filling, candied pecans and Chantilly cream.

TASTING STATIONS

priced per Guest | Chef attended with minimum of 50 Guests

MAC & CHEESE

CLASSIC •

semolina pasta, creamy blend of Swiss, cheddar & American cheeses.

\$5

PREMIUM

house-smoked bacon, smoked chicken, roasted mushrooms, vine-ripened tomato, roasted cauliflower florettes.

\$8

POUTINE

CLASSIC

Quebec cheese curds, hand-cut Markt frites, pan gravy.

\$5

PREMIUM

house-smoked bacon, smoked chicken, roasted mushrooms, vine-ripened tomato.

\$8

PORCHETTA ROAST

Herb & garlic stuffed, Bier basted, hand-carved, sliced rolls.

\$12

WHOLE CERTIFIED ANGUS BEEF® STRIPLOIN CARVERY

w/o the rolls

CERTIFIED ANGUS BEEF® NY striploin, black pepper-crusted, horseradish, house-made mustard, sliced rolls.

\$14

GRAZING STATION: SALAD BAR

priced per Guest | minimum of 20 Guests

selection of lettuce & accompaniments, house-made vinaigrettes.



LUNCH MENU \$25

~ to start ~

TODAY'S SOUP

prepared in-house by our Chef every day.

MARKT SALAD

baby kale, spinach, arugula, slivered carrot, radish and shaved Grana Padano in a Cider vinaigrette.

CAESAR SALAD

romaine hearts, baby kale, bacon, bistro bread croutons, house-made Caesar dressing & shaved Grana Padano.

~ main ~

MARKT BURGER

hand-pressed chuck patty with vine-ripened tomato, iceberg lettuce, shaved red onion, kosher pickle and Dijonnaise on a black & white sesame bun.

Served with Markt frites or Markt salad.

FISH & FRITES

two Bier-battered fillets of Newfoundland cod, Cider slaw, lemon garlic aioli & hand-cut Markt frites.

CHICKEN ABT 2.0

grilled chicken breast, house-smoked bacon, white cheddar, vine-ripened tomato, avocado & jalapeño purée and crispy potato chips on a Pane Bianco bun.

Served with Markt frites or Markt salad.

SWEET POTATO & BRIE CHEESE PIZZA

sweet potato, pizza mozzarella & brie cheese, caramelized onions, roasted garlic, fresh arugula & honey drizzle.

~ dessert ~

FLOURLESS CHOCOLATE CAKE

rich & moist cake, vanila anglaise, chocolate ice cream.

CRÈME BRÛLÉE

Madagascar vanilla pot de crème, lingonberry jam & caramelized sugar.

vegetarian gluten-friendly



DINNER MENU \$34

~ to start ~

TODAY'S SOUP

prepared in-house by our Chef every day.

MARKT SALAD

baby kale, spinach, arugula, slivered carrot, radish and shaved Grana Padano in a Cider vinaigrette.

CAESAR SALAD

romaine hearts, baby kale, bacon, bistro bread croutons, house-made Caesar dressing & shayed Grana Padano.

~ main ~

CHICKEN SCHNITZEL

Yukon gold mash and Markt veg with mushroom, tomato and onion gravy.

FISH & FRITES

two Bier-battered fillets of Newfoundland cod, Cider slaw, lemon garlic aioli & hand-cut Markt frites.

SWEET POTATO & BRIE CHEESE PIZZA

sweet potato, pizza mozzarella & brie cheese, caramelized onions, roasted garlic, fresh arugula & honey drizzle.

~ dessert ~

FLOURLESS CHOCOLATE CAKE

rich & moist cake, vanila anglaise, chocolate ice cream.

CREME BRULEE

Madagascar vanilla pot de crème, lingonberry jam & caramelized sugar.

vegetarian gluten-friendly

DINNER MENU *39

~ to start ~

TODAY'S SOUP

prepared in-house by our Chef every day.

BEET & QUINOA SALAD N

Cider dressed quinoa, salt roasted beets, baby spinach, mint and arugula, citrus vinaigrette, shaved radish & Grana Padano.

CALAMARI

steak-cut calamari marinated in Lager, lightly dusted and fried crisp with hot peppers, lemon garlic aioli & hot sauce to dip.

~ main ~

STRAIGHT-UP SIRLOIN & FRITES

7 oz. classic sirloin grilled to order and served with Markt Frites.

PORK SCHNITZEL

Emmental cheese spätzle, braised red cabbage and Stout pan gravy.

ATLANTIC SALMON

seared Jail Island Atlantic salmon cooked to order and served with quinoa pilaf, Markt veg, pickled zucchini & red onion and basil pistou.

LINGUINI PRIMAVERA

Cremini & Portobello mushrooms, sweet peppers, grape tomatoes, baby spinach, shallots, shaved Parmesan in a white wine, garlic and tomato sauce.

~ dessert ~

FLOURLESS CHOCOLATE CAKE

rich & moist cake, vanila anglaise, chocolate ice cream.

PECAN BUTTER TART

flaky pastry, sweet creamy filling, candied pecans and Porter spiked molasses with Chantilly cream.

UPGRADE TO A 10oz. NY STRIPLOIN FOR \$11

