
FULL SERVICE EVENTS

PICKLE BARREL

SINCE CATERING 1971

WE'VE GOT YOU
covered!

The unmistakable taste of Pickle Barrel has been on the table for decades and our full service catering has been making occasions special for over 50 years.


From picnics and BBQs to wedding receptions and elegant cocktail parties, there's no event that our team can't compliment.

With our event specialist attending to every detail from chairs to china, tables to tablecloths, floral arrangements to live entertainment, servers to bartenders, simple to extravagant, we can help make your event a memorable occasion.

416-493-4333
picklebarrelcatering.com



2 dozen minimum.
Dips included where applicable


TUNA POKE SHOOTERS 
Tuna poke, mango, avocado, thai sesame quinoa salad.
72.00 (per doz)

ANTIPASTO SKEWERS
Marinated cherry tomatoes, cheese tortellini, mortadella, bocconcini, olives, genoa salami, grilled artichoke.
54.00 (per doz)


BEEF TENDERLOIN CROSTINI
A toasted baguette topped with gorgonzola cream, arugula and grilled beef tenderloin.
48.00 (per doz)

SHRIMP CEVICHE CUCUMBER CUPS
Shrimp ceviche in cucumber cups with dill aioli.
48.00 (per doz)

SOUP SHOOTERS 
42.00 (per doz)

ROMA TOMATO 
roma tomato with a dollop of goat cheese.

BUTTERNUT SQUASH 
butternut squash with lobster.

PROSCIUTTO WRAPPED ASPARAGUS 
Lightly steamed asparagus brushed with sweet apricot chutney and wrapped in shaved prosciutto.
42.00 (per doz)

TACOS
An assortment of flavours including: **Lobster Taco**—lobster, scallions, lemon aioli.
Chicken Taco—shredded chicken breast, cholula slaw, tangy aioli.
Brisket Taco—pulled brisket, sweet BBQ sauce, grilled peppers.
39.00 (per doz)

tasty little bites

YOU'LL WANT MORE OF

SMOKED SALMON CANAPÉS 🍷

Smoked salmon, cucumber, cream cheese, capers and dill.
42.00 (per doz)

CAPRESE SKEWERS 🍷

Bocconcini, vine ripe tomatoes, basil, olive oil on a skewer served with a balsamic reduction dipping sauce.
42.00 (per doz)

SMOKED SALMON CANAPÉS 🍷

Smoked salmon, cucumber, cream cheese, capers and dill.
42.00 (per doz)

SATAYS

Choice of grilled chicken, grilled beef, teriyaki salmon, garlic jumbo shrimp, grilled halloumi.
40.00 (per doz)

MINI LATKE SLIDERS

Inspired by our classic Reuben. Filled with pastrami, coleslaw, Swiss cheese, and Russian dressing.
38.00 (per doz)

WATERMELON FETA SALAD SKEWERS 🍷

Watermelon, fresh basil, feta cheese, fresh lime juice and balsamic reduction.
36.00 (per doz)

BRUSCHETTA CROSTINI 🍷

Bruschetta topped on garlic crostini with crumbled feta and a balsamic reduction drizzle.
36.00 (per doz)

REQUIRES OVEN

MAC & CHEESE POPPERS 🍷

Mac and cheese breaded and fried crisp with spicy ketchup.
38.00 (per doz)

COCONUT SHRIMP 🍷

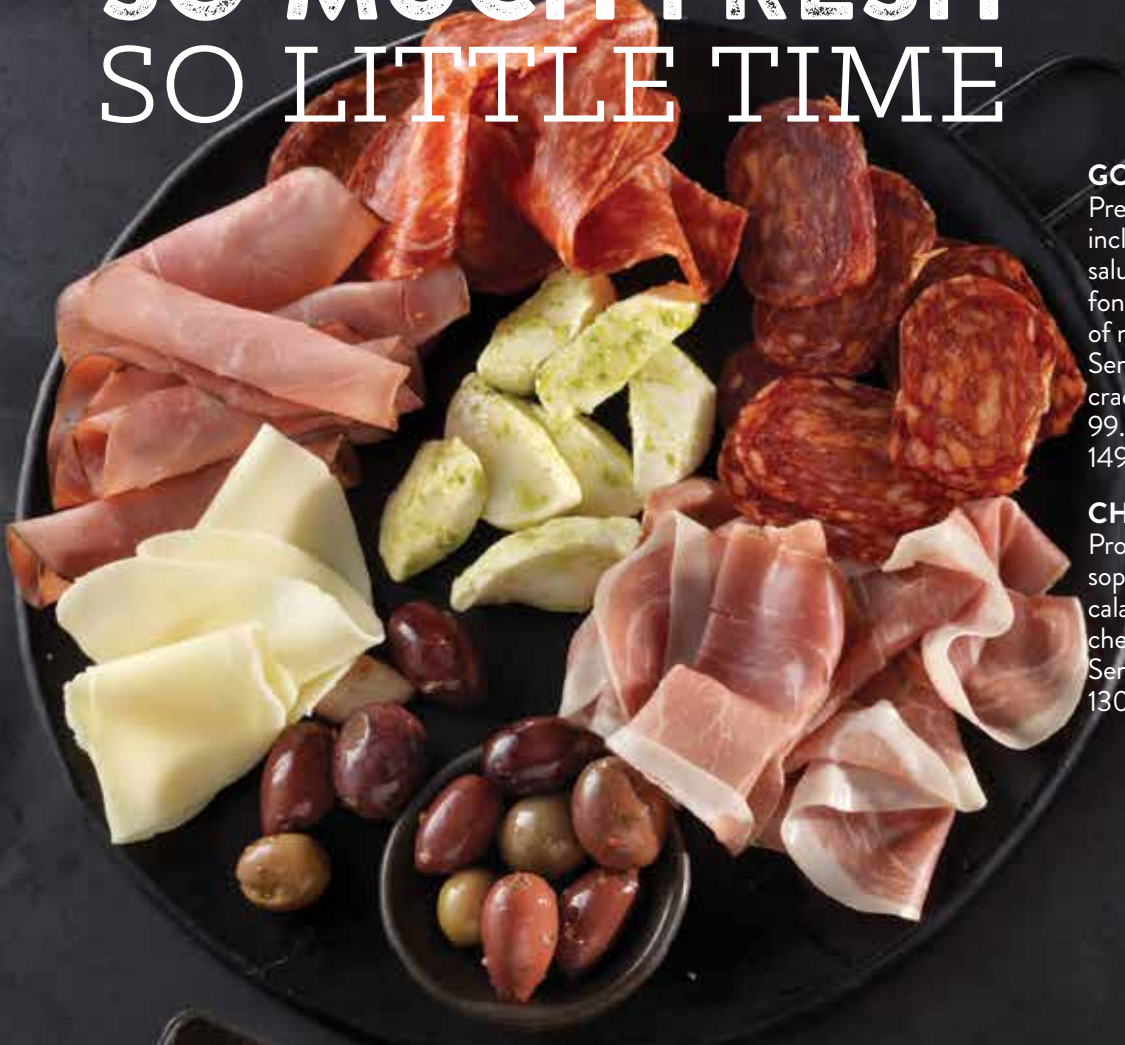
Large butterfly shrimp, dipped in a mild coconut batter and rolled in coconut flakes. Served with a sweet Thai chili sauce.
35.00 (per doz)

RISOTTO BALLS 🍷

Risotto stuffed with cheese and fried crispy with house-made tomato sauce.
23.00 (per doz)



SO MUCH FRESH SO LITTLE TIME



GOURMET CHEESE

Premium local and imported cheeses including gorgonzola, brie, goat, port salut, asiago, jalapeño havarti, blue and fontina. Garnished with an assortment of nuts, dried and freshly cut fruit. Served with flatbread and assorted crackers.

99.99 Sm (serves 10-15)

149.99 Lg (serves 25-30)

CHARCUTERIE

Prosciutto di parma, asiago, soppressata, pesto bocconcini, calabrese and genoa salami, goat cheese fig preserve and arugula. Served with olive crostini.

130.00 (serves 15-20)

MIXED ANTIPASTO

Genoa salami, capicola, provolone, grilled eggplant, peppers, mushrooms, artichokes, pickled jalapeño peppers and olives. Served with a basket of fresh rolls. 89.99 (serves 20)

MEDITERRANEAN DIPS

A variety of baba ghanoush, hummus, tabbouleh, falafel and pickles. Served with mini pita pockets.

69.99 (serves 10-15)

VEGETABLE DIP TRAY

Fresh garden vegetables – cauliflower, broccoli, baby carrots, celery, cherry tomatoes, cucumbers and peppers. Served with our creamy ranch dip.

54.99 Sm (serves 10-15)

79.99 Lg (serves 20-25)

LITTLE ITALY

Fresh cantaloupe wrapped with prosciutto, spicy genoa salami, capicola, herbed bocconcini, fire-roasted red peppers, grilled zucchini and shaved parmigiano. Served with a basket of fresh rolls. 99.99 (serves 20)

GRILLED VEGETABLE PLATTER

Includes zucchini, asparagus, mushrooms and roasted peppers – grilled with olive oil, sea salt and pepper. Arranged with cloves of roasted garlic and sundried tomatoes. 49.99 (serves 10-12)

SHRIMP CASTLE

A magnificent array of 75 succulent black tiger shrimp served with our tangy cocktail sauce. Choose from steamed, basil pesto, cajun or lemon dill. 149.99 (serves 35)



GOURMET FOOD STATIONS

SALAD STATION

Build your own salad, with the following selection:

BASE - red and white quinoa, romaine lettuce and mixed greens

TOPPINGS - feta cheese, havarti cheese, cherry tomatoes, croutons, cucumbers, apples, blackberries, strawberries, balsamic onions, carrots, asparagus, roasted red peppers, pumpkin seeds, sunflower seeds, raisins

8.99 pp

PASTA & STIR FRY BAR

Create your own pasta or stir fry from the following selection:

SAUCES - tomato, alfredo, kung pao, pesto

PROTEINS - chicken, sausage, shrimp

VEGETABLES - snow peas, sundried tomatoes, grilled mushrooms, red peppers, onions, bok choy, julienne carrots, zucchini

16.99 pp *Requires Chef





Please note a minimum of 30 people will be required for each item. Where chefs are required, an additional fee will apply. Rental charges and staffing charges may apply depending on the nature of the event.

CHARCUTERIE BAR

Sopprasatta, calabrese and genoa salami, prosciutto, cappacuolo, asiago, parma, havarti, pesto bocconcini, basil goat cheese, brie, grilled mushrooms, peppers and zucchini, mixed olives, fig preserve, assorted ciabatta crostini. 18.99 pp

CARVING STATION

Selection of house-made deli meats; smoked meat, corned beef, roast beef. Served with assorted rolls and a variety of mustards. 16.99 pp *Requires Chef

UPGRADE FROM A DELI CARVING STATION TO A HOT CHEFS CARVING STATION!

Options available are: a whole turkey, prime rib or rack of lamb (*market price, please speak to your event specialist for a quote).

SLIDER BAR

Mini beef, turkey and bean grain burgers. 3 pieces in total per person.

Toppings: cheddar, bacon, apricot chutney, chipotle aioli, bib lettuce, sautéed mushrooms and onions. 10.99 pp *Requires Chef

MASHED POTATO BAR

Sweet mashed and yukon gold mashed potatoes.

Toppings: crispy bacon, jack cheese, cheddar, chives, sautéed onion, sautéed mushrooms, sour cream and gravy. 8.99 pp

EXPERIENCE OUR SOPHISTICATED *side*

All of our seated meals require servers, chef (s) and rentals. Speak with our event specialist for a detailed estimate based on your needs.

\$55 SEATED DINNER

STARTER (Select 1)

GRILLED PEACH SALAD

Grilled peach, watermelon radish and arugula, drizzled with raspberry vinaigrette.

BEEF AND ORANGE SALAD

Roasted beets, orange, toasted pepitas and mixed greens, drizzled with red wine vinaigrette.

EDAMAME AND MANDARIN SALAD

Edamame, mandarin, snap peas, carrots and mixed greens with a sesame ginger vinaigrette.

ENTRÉE

(Select up to 3 entrées. Please confirm quantities of each with your event specialist, a minimum of 1 week prior to your event)

CHIMICHURRI BEEF SIRLOIN

Beef sirloin smothered in chimichurri sauce served with roasted zucchini, peppers, cherry tomatoes and smashed potatoes.

FIELD MUSHROOM CHICKEN SUPREME

Grilled chicken supreme stuffed with field mushrooms and spinach, with a mushroom truffle demi glace. Served with roasted acorn squash wedges and roasted kale.

ROLLED BASA

Seasoned rolled basa topped with tomato confit served with sundried tomato israeli couscous and roasted parmesan asparagus.

RATATOUILLE STUFFED TOMATOES

Roasted ratatouille stuffed tomatoes served with field mushroom cauliflower risotto.

DESSERT (Select 1)

LEMON LAVENDER CHEESECAKE

CHOCOLATE DECADENCE

APPLE CRISP

\$65 SEATED DINNER

APPETIZER (Select 1)

SEARED AHI TUNA

Tamari seared ahi tuna with ginger drizzle, wonton chips and asian slaw.

BUFFALO MOZZARELLA TOMATO

Fresh buffalo mozzarella, tomato slices and wedges drizzled in olive oil and balsamic reduction.

ENTRÉE

(Select up to 3 entrées. Please confirm quantities of each with your event specialist, a minimum of 1 week prior to your event)

CAPER SALMON

Grilled atlantic salmon in a creamy lemon garlic caper sauce, smashed potatoes and garlic roasted broccolini.

BLUE CHEESE BACON WRAPPED BEEF TENDERLOIN

Bacon wrapped beef tenderloin with blue cheese compound butter, creamy parsnip purée with roasted beets and pearl onions.

SURF AND TURF

Grilled season chicken supreme with garlic shrimp topped with a pineapple demi glace, turmeric mashed and french green beans.

ZA'ATAR STUFFED ACORN SQUASH

Roasted acorn squash stuffed with za'atar quinoa, dried cranberries, pepitas, chickpeas, scallions, parsley, garlic and lemon, served with garlic roasted broccolini.

DESSERT (Select 1)

LEMON LAVENDER CHEESECAKE

CHOCOLATE DECADENCE

APPLE CRISP

BUFFET DINNER

All of our buffet meals require servers, chef (s) and rentals, speak with our event specialist for a detailed estimate based on your needs.

\$48 BUFFET DINNER MENU

Our buffet dinner will be accompanied by assorted rolls, breads, butter & an amuse bouche.

PROTEIN CHOICES

(Select 1 per person, minimum 10 of each. We will need to know in advance how many vegetarian meals you will need as well please)

BRAISED SHORT RIBS 🌱

STUFFED CHICKEN SUPREME 🌱
Goat cheese, spinach, sundried tomatoes

PEPPERCORN SIRLOIN 🌱

SWEET THAI CHILI SALMON WITH CILANTRO
GLAZED MANDARINS 🌱🌱

CAULIFLOWER HARISSA STEAK 🌱🌱

VEGETABLE CHOICES (Select 1)

GOLDEN BEETS AND BRUSSELS SPROUTS 🌱🌱

GARLIC CHILI ROASTED BROCCOLINI 🌱🌱

GRILLED ITALIAN VEGGIES 🌱🌱

PARMESAN ROASTED ASPARAGUS 🌱🌱

SIDE CHOICES (Select 1)

HERB ROASTED FINGERLING POTATOES 🌱🌱

RED SKIN GARLIC MASH 🌱🌱

CAJUN SWEET POTATO WEDGES 🌱🌱

LEAFY SALAD CHOICES (Select 1)

KALE CAESAR 🌱🌱

CRUNCHY SPINACH 🌱🌱

ROASTED BEET AND GOAT CHEESE 🌱🌱

GREEK 🌱🌱

FRESH OFF THE grill

All of our bbq menus include a personal chef for up to 4 hours, the bbq, propane and buffet table. Staff, delivery & rentals are at an additional cost. Please speak to our event specialist for a detailed estimate based on your needs.

ALL-INCLUSIVE GOURMET BBQ OPTION 1:

\$85 per person (Minimum 15 people)

7 oz TOP SIRLOIN

CHICKEN SHISH KABOB OR SHRIMP SKEWER 🍴🌱

GRILLED ITALIAN VEGETABLES 🌱🍴

PARMESAN CRUSTED ASPARAGUS 🍴🌱

TWICE BAKED POTATO 🍴🌱
OR ROASTED HERB FINGERLING POTATOES 🍴🌱

MIXED BERRY AND GOAT CHEESE SPINACH SALAD 🍴🌱

WATERMELON AND FETA SALAD 🍴🌱

FRESH BAKED ROLLS AND BUTTER

STEAK SAUCE

🌱 Vegetarian option available upon request

ALL-INCLUSIVE GOURMET BBQ OPTION 2:

\$55 per person (Minimum 15 people)

5 oz TOP SIRLOIN STEAK 🍴🌱

5 oz CHICKEN BREAST

CORN ON THE COB

CHOICE OF:
MIXED GREENS OR CAESAR SALAD

CHOICE OF:
GREEK QUINOA, FUSILLI PASTA, OR RED SKIN POTATO SALAD

FRESH BAKED ROLLS AND BUTTER

STEAK SAUCE

SOMETHING *Sweet* AFTER YOU'VE SAVOURED

DESSERT STATION

French macarons, assorted pastries, chocolate dipped strawberries, biscotti, fresh baked cookies and assorted seasonal fruit.
10.00 per person

GLUTEN-FRIENDLY AND VEGAN BROWNIE

Delicious and gluten-friendly.
5.99 (per piece)

FRENCH MACARONS

Delicious and the real thing... flown all the way in from France.
29.99 (per doz)

CHOCOLATE DIPPED STRAWBERRIES

Choice strawberries dipped in Dutch chocolate and arranged on a platter.
49.99 (35 pcs)

CHOCOLATE DIPPED COOKIE TRAY

A tray of assorted gourmet cookies. Includes fresh baked chocolate chip, double chocolate and white macadamia nut cookies, dipped in both white and milk chocolate.
59.99 (20 pcs)

DELUXE FRUIT PLATTER

A selection of sweet exotic fruit and seasonal berries, served with a honey yogurt dip.
69.99 Sm (serves 15-20)



PLACE AN ORDER

You can place an order by calling, emailing or simply ordering online:

PHONE 416-493-4333

EMAIL pbcatering@recipeunlimited.com

ONLINE www.picklebarrelcatering.com

VARIABLE EVENT FEES

If you need tables, chairs, china, servers or anything else for your event, we've got you covered. Please let our catering consultant or event specialist know your requirements & we will provide a detailed quote.

- Chef attendant rate: \$50+hst per hour / chef. (4 hour minimum per staff member required)
- Server & Bartender rate: \$35+hst per hour / server. (delivery time, set up & tear down will need to be factored into the hourly rates. 4 hour minimum per staff member required.)
- BBQ (included in the cost of the all inclusive BBQ packages).
- Rentals (tables, chairs, linen, cutlery, glassware, plates, etc). If required, will need a detailed estimate from our events specialist.
- Landmark Fees (if you are booking our services for a venue that charges a Landmark fee, these fees would be passed onto you).

DELIVERY, PAYMENT & CANCELLATION

72 hours notice or subject to 50% surcharge.

We are unable to cancel next-day delivery orders. Deliveries are available 7 days a week; 365 days a year.

Delivery arrivals start at 6 am with the last delivery arrival at 7pm. For special delivery time requests, please call our catering consultants.

Disposable place settings and serving pieces included where applicable.

A \$30 (+hst) delivery charge applies to all deliveries in the GTA. For deliveries outside of the GTA, please call our catering consultants for a quote.

Our refrigerated trucks deliver to all areas in greater Toronto including Ajax, Oshawa, Pickering, Bradford, Newmarket, Stouffville, Uxbridge, Aurora, King City, Richmond Hill, Brampton, Mississauga, Burlington, Barrie, Hamilton, Cambridge, Kitchener and Waterloo. Please call for deliveries outside these areas.

Major credit cards accepted: Amex, Visa and MasterCard.

ALCOHOLIC BEVERAGES

RED WINES:

	BOTTLES
Pinot Noir, Silver Gates Vineyards (Livermore, California, USA)	38 ⁰⁰
Pinot Noir, Windrush Estate (VQA, Hockley Valley, ON)	46 ⁰⁰
Shiraz, Tall Poppy Hillside (Victoria, Australia)	40 ⁰⁰
Petite Sirah, McManis Family Vineyards (California, USA)	48 ⁰⁰
Merlot, Leaping Horse by Ironstone (California, USA)	38 ⁰⁰
Merlot, Rodney Strong (Sonoma Valley, California, USA)	52 ⁰⁰
Vin Italy, Sinopie (Chianti, Rutina, Italy)	40 ⁰⁰
Vin Italy, Tentua Castiglioni by Frescobaldi (Super Tuscan, Tuscany Italy)	54 ⁰⁰
Malbec, Canciller (Mendoza, Argentina)	38 ⁰⁰
Cabernet Sauvignon, James Mitchell (Lodi, California, USA)	54 ⁰⁰
Cabernet Sauvignon, Bonanza By Caymus (California, USA)	66 ⁰⁰
Cabernet-Merlot VQA, Creekside Estate (Niagara Peninsula, ON)	32 ⁰⁰
Cabernet Sauvignon, Col Di Sasso Toscana (Sangiovese, Tuscany, Italy)	43 ⁰⁰
Cabernet Sauvignon, Decoy by Duckhorn (Napa Valley, California, USA)	76 ⁰⁰
Zinfandel, The Seven Deadly Zins (Lodi, California, USA)	50 ⁰⁰
Tempranillo, Rioja, Campo Viejo (Crianza, Spain)	35 ⁰⁰

WHITE WINES:

	BOTTLES
Pinot Grigio, VQA, Windrush Estate Vintner's Reserve (Hockley Valley, ON)	33 ⁰⁰
Pinot Grigio, Torresella (Veneto, Italy) - Organic	41 ⁰⁰
Pinot Grigio, Santa Margherita (Alto Adige-Trentino, Italy)	56 ⁰⁰
Sauvignon Blanc, Sunshine Bay (Marlborough, New Zealand)	43 ⁰⁰
Sauvignon Blanc, Stoneleigh (Marlborough, New Zealand)	46 ⁰⁰
Unoaked Chardonnay, VQA, Creekside Estate (Niagara Peninsula, ON)	32 ⁰⁰
Chardonnay, Meridian Vineyards (California, USA)	40 ⁰⁰
Chardonnay, Rodney Strong (Sonoma Valley, California, USA)	61 ⁰⁰
Rosé, Laurent Miquel 'Vendanges Nocturnes' (Languedoc, France)	38 ⁰⁰
Riesling, VQA, Cave Spring 'Dolomite' (Lincoln Lakeshore, Niagara, ON)	38 ⁰⁰

BUBBLES:

	BOTTLES
Prosecco, Mionetto (Veneto, Italy)	40 ⁰⁰
Cava, Codorniu Clasico (Spain)	9 ⁰⁰
Champagne, Veuve Clicquot Brut (Reims, France)	90 ⁰⁰

BOTTLED BEERS:

	BOTTLES
Bud Light (Missouri, USA) 4% ABV 341 ml	5 ⁰⁰
Molson Canadian (Montreal, QC) 5% ABV 341 ml	5 ⁰⁰
Michelob Ultra (Missouri, USA) 4% ABV 341 ml	5 ⁰⁰
Coors Original (Colorado, USA) 5% ABV 341 ml	5 ⁰⁰
Corona (Mexico) 4.6% ABV 330 ml	5 ⁰⁰
Heineken (Netherlands) 5% ABV 330 ml	5 ⁰⁰
Kona Big Wave Blonde Ale (Hawaii, U.S.A) 4.4% ABV 355 ml	6 ⁰⁰
Omnipollo Zodiak Ipa (Toronto, ON) 6.2% ABV 473 ml	7 ⁰⁰

CIDERS:

Thornbury Village Craft Apple Cider (Thornbury, ON) 5.3% ABV 473 ml	CAN 6 ⁵⁰
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SOUR:

Rorschach Passion Fruit, Orange & Guava Sour Sorbet IPA (Toronto, ON) 6.9% ABV 355 ml	CAN 6 ⁵⁰
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HARD SELTZER:

White Claw Black Cherry (Canada) 5% ABV 473 ml	CAN 6 ⁰⁰
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In order for us to provide alcoholic beverages for your event, we will require a minimum of 3 weeks notice. Please speak to your event specialist to find out more!

PICKLE BARREL

SINCE 1971 CATERING



**ASK
US TO HELP**


IF YOU NEED TABLES,
CHAIRS, CHINA, SERVERS
OR ANYTHING ELSE FOR
YOUR EVENT, WE'VE GOT
YOU COVERED. ADDITIONAL
RENTAL FEES & HOURLY
SERVICE FEES WILL APPLY.


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416-493-4333

 @thepicklebarrel

 /thepicklebarrelrestaurant