

est.
1997

GROUP BOOKINGS

ARE OUR SPECIALTY

CORPORATE OR CASUAL EVENTS WITH IRISH FLARE

at the only





APPETIZERS

CHOOSE FROM THE FOLLOWING

Goat cheese stuffed dates wrapped in bacon

Bacon wrapped sausages with Guinness mustard

Shepherd's pie in little Choux pastry's filled with ground beef and gravy topped with garlic mashed potatoes

Sausage Roll Bites in buttery flaky pastry and served with Guinness Mustard

Vegetable samosa with a plum chutney dipping sauce

Sweet chili chicken bites, lightly breaded and served with fresh cucumber

Crispy spring rolls in a flaky phyllo pastry and served with a sweet chili sauce

Satay chicken skewers served with a peanut sauce

Lamb kofta skewers served with a cucumber dill sauce

Baked brie in a phyllo pastry with fresh strawberries served with warm crostini

Caprese skewers with fresh basil, tomato, bocconcini cheese and balsamic olive oil drizzle

Fresh garden vegetables with a curried cream dipping sauce

Rustic Bruschetta on sourdough artisan bread 3 ways:

- Salami with walnut pesto and cracked black pepper
- Smoked salmon with cream cheese and capers
- Tomato and goat cheese with walnut pesto and balsamic

5 ITEMS
\$18.95

6 ITEMS
\$20.95

8 ITEMS
\$23.95

Subject to minimum of 30 people

To order contact Jen Dean: 403 262 0708



or manager@jamesjoycepub.com



PLATTERS

[available only with an order of the appetizer menu]

ROCKY MOUNTAIN PLATTER

Our in house made charcuterie with cured meats and spolumbo sausages, selection of artisan cheeses, seasonal fruit, in house dips and chutneys, smoked nuts, olives and specialty crackers.

\$5.95 per person

IRISH SMOKED SALMON AND WHEATEN SODA BREAD

Thinly sliced Norwegian smoked salmon, lemon slices, red onions, capers, dill & lemon cream cheese and pickled red onions served with Irish Wheaten Soda Bread.

\$5.95 per person

EUROPEAN CHEESE ESCAPE VT

A premier selection of the ripest European cheeses.** Includes the finest seasonal fresh and dried fruits, Cajun spiced walnuts, cinnamon port chutney, specialty bread and crackers

\$4.95 per person

**Degree of ripeness and seasonality

If there is a food request that you do not see on the menu, please speak with our events coordinator, as we can custom design a menu to suit your needs.

Orders off this menu will need to be placed 72 hours in advance.

