



MINIMUM ORDERS FOR 30 PEOPLE

Selection of Bruschetta Boards: (veg)

Brie, apple and fig spread; Sweet & spicy pepper jam with goat cheese;

Lemon & garlic cream cheese, date and pistachio; Mozzarella, tomato & basil; Salami & Pesto

Baked Brie in phyllo pastry with toasted crostinis and fresh berries (Veg)

Tempura prawns with sesame chili dipping sauce

Bushmills sweet and spicy chicken wings

Guinness bacon and cheese dip with buttery toasted crostinis

Chicken Satay Skewers with spicy peanut sauce

Guinness Cheese Dip with selection of dipping breads

Bacon wrapped sausages with Guinness Mustard

Mini beef sliders with gochujang aioli, cheddar, caramelized and crispy onions

Bocconcini Bites with heirloom tomato, basil and balsamic (Veg, GF)

Thai arancini with lime leaf, red curry and cream fraiche (Vegan, GF)

Mini sausage rolls in a flaky pastry with a Guinness mustard

Mini Shepherd's pie in shortcrust pastry

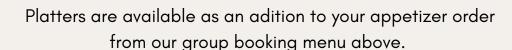
Smoked salmon and herb cheese on cucumber slices (GF)

Bacon wrapped sweet dates with goat cheese and balsamic reduction

PRICES ARE PER PERSON
5 ITEMS |
6 ITEMS |
8 ITEMS |

Subject to minimum of 30 people

PLATTERS



Mediterrean Hummus Platter

30 people

Lemon and garlic hummus, Roasted red pepper & walnut hummus Beet hummus, Tabouli, olives, quinoa crackers, pita bread and pickled vegetables

International Cheese Board

30 people

Selection of blue cheese, gouda, Swiss, mango ginger white cheese with a selection of fruit, breads and crackers

Rustic Charcuterie Board

30 people

European cured meats, sausage, candied salmon cuts selection of cheese, pickled vegetables, olives and mustards



114 8th Ave SW, Calgary, AB www.jamesjoycepub.com

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.

To order contact Jen Dean: 403 262 0708 or email manager@jamesjoycepub.com