

EST. 1997

GROUP BOOKINGS

ARE OUR SPECIALTY

CORPORATE OR CASUAL EVENTS WITH AN IRISH FLARE

only at



APPETIZERS



MINIMUM ORDERS FOR 30 PEOPLE

Bruschetta board with tomato, pesto, mozzarella, balsamic reduction (veg)

Fried mozzarella bites with hot honey and fruit compote (Veg)

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

Bushmills sweet and spicy chicken wings

Guinness cheese dip with bacon, jalapenos and buttery toasted crostinis

Mushroom toasts, caramelized onion, pesto, goat cheese, balsamic (Veg)

Lemongrass chicken satay skewers with spicy peanut sauce

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 pies in shortcrust pastry

Smoked salmon and herb cheese on cucumber slices (GF)

Bacon wrapped sweet dates with goat cheese and balsamic reduction

Fried mashed potato bites with a crunchy breading, curry spice and cheddar cheese (Veg)

Subject to minimum of 30 people

PLATTERS

Platters are available as an addition to your appetizer order from our group booking menu above.

Mediterranean Hummus Platter

30 people

Lemon and garlic hummus, beet hummus, whipped feta with candied beets, Tabouli, olives, crackers, pita bread and pickled vegetables

International Cheese Board

30 people

Selection of blue cheese, ash covered goat cheese, aged cheddars, creamy bries with a selection of fruit, breads and crackers

Rustic Charcuterie Board

30 people

European cured meats, sausage, selection of domestic cheeses, pickled vegetables, olives and mustards

Dessert Platters, Garden Vegetable Platters and Fresh Fruit Platters available upon request



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 4 days in advance.

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