

Passed Canapés

Minimum order of 12

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| Chicken and Waffle Bites
Buttermilk marinated chicken served on waffle bites, drizzled with a cayenne maple syrup. | 6 | ● Chicken Satay
Cashew-soy marinated chicken skewers.
Tofu option available upon request | 4 |
| ● Angus Meatballs
Simmered in your choice of our 40-WAY sauces. | 2.50 | Chicken Dumplings
A mix of Sesame Jack cheese, chicken, vegetables and 5-spice seasoning wrapped in egg noodle, served with our momofuku sauce. | 4 |
| ● Tempura Shrimp
Battered shrimp, lightly deep fried and served with Soy-sesame dip. | 3.25 | Popcorn Chicken
Crispy buttermilk chicken bites coated with a honey-sriracha drizzle. | 5 |
| ▲ Spicy Jalapeño Poppers
Hot jalapeño halves filled with cream cheese and dipped in extra spicy breading. | 3 | ▲ Veg Samosas
A medley of diced potatoes, carrots, peas and spices wrapped together in a crispy, golden flour shell and baked to perfection. Served with a house made mango chutney. | 4 |
| Mini Poutine
Our signature crispy fries, Quebec cheese curds and gravy. | 5 | Veg Spring Rolls
▲ A variety of lightly-seasoned fresh vegetables and spices in a thin, crispy and crunchy wrap. Served with sweet chilli sauce. | 4 |
| ■ ▲ Caprese Skewers
Bocconcini cheese, grape tomatoes, fresh basil, drizzled with a balsamic reduction. | 3 | Mushroom Toast
▲ Mushroom medley roasted with herbs and topped with goat cheese crumble . | 3 |
| ● ▲ Asian Slaw Salad
Mango, Napa cabbage, red pepper, cilantro, red onion, tossed in a sesame dressing. | 5 | Mac N' Cheese Bites
▲ Battered and fried mac and cheese, served with a mango tomato chutney. | 7 |
| Chicken Sliders
Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle. | 5 | Pint Sliders
Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce. | 6 |
| ▲ Panko Pickles
Breaded, deep-fried and served with tzatziki. | 2.50 | | |
| Calamari Cones
Crispy fried calamari served with our lemon-caper-dill aioli. | 4 | | |

■ GLUTEN-FRIENDLY ● DAIRY-FREE ▲ VEGETARIAN

All menu items and prices are subject to change. Taxes and 18% gratuity are not included.
Please note that some food & beverage menu items may require advanced ordering.

Group Platters

Party platters serve approximately 20 people

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| ▲ Falafel Platter 70 | ■▲ Crispy French Fries 60 |
| Homemade falafel served with warm mini pitas, roasted garlic hummus, baba ghanoush and crispy vegetables. | Tossed in parmesan & herbs. Served with smoked ketchup and garlic aioli. |
| ■● Chicken Wings 75 | ■▲ Crudités with Dip 65 |
| Tossed in your choice of our 40-WAY sauces. Two per person. | Mixed vegetables with your choice of ranch or blue cheese dipping sauce. |
| Chicken Sliders 120 | ■▲ Nachos 80 |
| Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle. One per person. | Jalapeños, tomatoes, green onions, cheddar & mozza blend Served with sour cream and salsa. |
| Tempura Shrimp 125 | Pulled Pork Nachos 95 |
| Battered shrimp and lightly deep fried Served with Sweet Chili sauce. Two per person. | Nachos topped with pulled pork. |
| Pint Sliders 120 | ▲ Panko Pickles 75 |
| Mini beef burgers garnished with lettuce, onions, pickles & our Pint secret sauce. One per person. | Breaded, deep-fried and served with tzatziki. Two per person. |
| Chicken Tenders 130 | ■ Cheese & Charcuterie 200 |
| Crispy chicken fingers, served with honey-dill sauce. Two per person. | An assortment of cheeses and cured meats served with crostini, pickled vegetables, olives, specialty mustards and house made accompaniments. |
| Kale Caesar Salad 52.50 | ■● Cocktail Shrimp 125 |
| Red kale tossed with Caesar dressing, topped with house-made croutons, parmesan, and bacon. | Chilled shrimp served with zesty cocktail sauce and lemon wedges. Two per person. |



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Interactive Food Stations

■▲ Fry Bar	Our crispy french fries ready to be served as you wish.	17
Poutine	Quebec cheese curds and gravy. Your choice of regular poutine or topped with pulled pork.	
Parmesan & Truffle Fries	Served with garlic aioli.	
Frings	A duo of fries and onion rings served with smoked ketchup.	
Taco Bar	A variety of flavours to choose from, served in a flour tortilla.	18
Spicy Shrimp	Sautéed in Cajun spices.	
BBQ Pork	Slow cooked in our Kansas City BBQ sauce.	
BBQ Jackfruit	Slow cooked in our Kansas City BBQ sauce.	
▲ Slider Bar	A variety of fun sliders to choose from served in a mini bun.	18
Pint Slider	Mini beef cheeseburgers garnished with lettuce, onions, pickles & our Pint secret sauce.	
Chicken Slider	Buttermilk fried crispy chicken topped with creamy slaw, pickles and Dijon-maple drizzle.	
Pulled BBQ Pork	Pulled BBQ pork, topped with creamy slaw.	
Pulled BBQ Jackfruit	Pulled BBQ jackfruit topped with creamy slaw.	
■▲ Salad Bar	Our signature salads served in mini Chinese take out containers.	15
Kale Caesar Salad	Red Kale dressed with a creamy ceaser dressing, croutons and parmesan cheese.	
Asian Slaw Salad	Asian style slaw with sesame peanut dressing OR toasted sesame dressing.	
Arugula & Vegetables	Arugula roasted root vegetables, pumpkin seeds and blue cheese tossed with a pumpkin maple dressing.	

Dessert Stations

Candy Bar	A variety of hard and soft candies, popcorn, chocolates, and lollipops.	5.5
Sweets Table	An assortment of mini pies, tarts, squares, brownies, cakes and a delicious variety of cupcakes from Toronto's most famous bakery La Rocca.	8
▲ Donut Wall	Choose from over 50 flavours from birthday cake to rose pistachio. All donuts are vegan and baked from Bloomers Bakery.	5



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Plated

Lunch

35

Starters: Daily soup

Pint Garden Salad

Made from scratch in house.

Fresh spring mix topped with shaved carrots, cucumbers, grape tomatoes, and red onion. Served with balsamic vinaigrette dressing.

Main: The Pint Burger

Greek Chicken Wrap

Lettuce, tomatoes, pickles, onions, and signature Pint aioli.

Grilled chicken, tomatoes, cucumber, lettuce, red onions, and feta cheese tossed in our house made Greek dressing. Served in a flour tortilla.

***Served with your choice of Pint fries or salad. Sub Caesar salad, sweet potato fries, or poutine for \$4.50
Sub mac n' cheese for \$6 | Sub gluten free bun for \$3**

Baja Fish Taco

Basa marinated in cumin and lightly fried. Served on flour tortillas with red cabbage slaw and crema, and tortilla chips and salsa on the side.

Vegetarian Stir Fry

Vegetable medley sautéed in our Momofuku sauce, over basmati rice.

Dessert: Pint's Daily Dessert

We proudly serve a selection of La Rocca Cakes, one of Toronto's most iconic bakeries. Ask our Event Manager for details.

Dinner

60

Starters: Daily soup

Pint Garden Salad

Made from scratch in house.

Fresh spring mix topped with shaved carrots, cucumbers, grape tomatoes, and red onion. Served with balsamic vinaigrette dressing.

Calamari

Fried calamari served with a lemon caper dill aioli.

Main: Steak Frites

Lemon Pepper Salmon

14oz AAA bone-in rib eye steak, served with fries, brussels sprouts and salsa verde.

Lemon pepper seasoned Atlantic salmon served with sautéed kale, cherry tomatoes, garlic, and shallots, topped with lemon caper dill sauce.

Garlic & Herb Chicken

Slow roasted, and served in a beurre blanc, with sweet potato mash and garlic green beans.

Butternut Squash Ravioli

Sautéed ravioli in a butter sauce, topped with sage and pine nuts.

Dessert: Pint's Daily Dessert

We proudly serve a selection of La Rocca Cakes, one of Toronto's most iconic bakeries. Ask our Event Manager for details.

Beverage Stations

All of beverage stations require a minimum of 25 guests.

\$20 per person / per hour / 3 hour maximum limit. Bartender and decor on us!

Tequila Bar

Fiesta, Siesta, Tequila, Repeat! Tromba Tequila and Triple Sec

Your choice of peach, strawberry or lime flavour – Served in carafe's with lime wedges & berries
Pairs perfectly with our taco bar for taco's and tequila.

Bubbly Bar

Pop, Clink, Fizz! An elegant way to get the party started!

Henkell Trocken Piccolo served in a Champagne flute and topped with berries.

Sangria Bar

Sip, Sip Hooray! Your choice of our in-house red or white, served in carafe's

Red wine, cherry brandy, guava, lime, pineapple, OJ and ginger ale or Moscato, Smirnoff Citrus vodka, guava, lime, pineapple, OJ and 7 Up.

Tall Boy Tub

Cheers to Beers! A variety of domestic tall boy cans served out of an ice tub

Pairs perfectly with our slider bar for burgers and beer.

Wine Bar

It's Wine O'clock Somewhere! Choose from our list of red and white wines

Minimum order of 8 bottles required.

Buffet

\$46 per person

Entrée Options

Salmon Filet

Seasoned with lemon and dill served on a wooden plank.

Prime rib

Slow roasted seasoned prime rib with a Dijon and Montreal spice crust, cooked to medium and served with au jus.

Roast Chicken

Garlic & herb roasted chicken, served with a beurre blanc.

Sides Choose 2

Kale Caesar

Red kale tossed with Caesar dressing, topped with house-made croutons, parmesan, and bacon.

Arugula & Beet Salad

Arugula, roasted sweet potato, beets, pumpkin seeds and blue cheese tossed in a pumpkin maple dressing.

Smashed Potato

Creamy mash potatoes with thyme and rosemary.

Roasted seasonal vegetables

A medley of season harvest vegetables, tossed in olive oil and herbs.

Green Beans

Sautéed in garlic and butter.

Warm baguette

Served with butter.

Cakes

The Pint Public House proudly serves a selection of La Rocca Cakes

One of Toronto's most iconic bakeries - Ask our Event Manager for details.



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