

Let The Pub take your next meeting or event from basic to Brilliant. Our menu features classic British pub fare along with American comfort food favorites. For groups both small and large, we have an array of delicious and unique offerings for snacks, lunch and dinner. Of course, in true British Pub style, nothing means more to us than excellent food quality and outstanding guest service.

**Options Include:** 

Pick-Up | Set-Up | Service | Custom Packages Call to set up your event order today!



Orlando 9101 International Drive #1003 Orlando, FL 32819 904.933.0066

# BRITISH-AMERICAN FUSION

# CATERING MENU



## experiencethepub.com

# RITISH-AMERICA

# SHAREABLES & SALADS

### **STARTERS**

Belhaven Beer Cheese | SM: \$70 • LG: \$140 Served with pretzel sticks and vegetables

Spinach & Artichoke Dip | SM: \$70 • LG: \$140 Blended with mozzarella and parmesan cheeses, served with warm naan bread

**Goat Cheese Dip** | *SM*: \$80 • *LG*: \$135 Warm blend of goat cheese and herbs topped with marinara, served with warm naan bread

> Fried Pickles | SM: \$60 • LG: \$125 Breaded fried pickle spears with creamy dill dipping sauce

### SALADS

Cranberry Pecan | SM: \$35 • LG: \$60 Mixed greens, dried cranberries, Mandarin oranges, blue cheese crumbles, candied pecans, orange-cranberry vinaigrette

Hail Caesar | SM: \$25 • LG: \$40 Chopped romaine, parmesan cheese, herbed croutons, Caesar dressing

Chopped Wedge | SM: \$30 • LG: \$50 Chopped lettuce, grape tomatoes, gorgonzola cheese, cucumbers, red onion, diced bacon, blue cheese dressing

Pub Spring Rolls | \$SM: \$60 • LG: \$125

Blackened chicken, pepper jack, white cheddar,

black beans, cilantro, jalapeño, spicy dill

Pub Wings | SM: \$80 • LG: \$145

Served with celery, choice of one sauce

and one dipping sauce

*Choice of wing sauce:* 

Young's Double Chocolate BBQ • Buffalo

Maker's Mark BBQ • Sweet Chili

Choice of dipping sauce:

Creamy Dill • Blue Cheese

**Spinach Berry** | *SM*: \$35 • *LG*: \$60 Baby spinach, fresh blueberries, goat cheese, red onion, candied pecans, mustard vinaigrette

\*Add any of the following proteins to your salad (SM/LG) Chicken \$50/\$80 • Salmon \$125/\$260

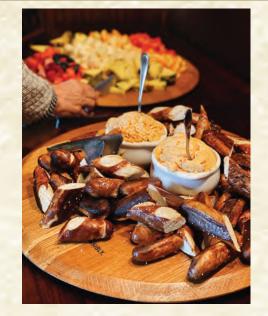
### SIDES

Roasted Broccoli | SM: \$25 • LG: \$40 Gouda Mac & Cheese | SM: \$25 • LG: \$45 Cole Slaw | SM: \$25 • LG: \$40 Housemade Soup | SM: \$85 • LG: \$170

Smashed Potatoes | SM: \$25 • LG: \$40 Tavern Crisps | SM: \$25 • LG: \$40

small portions will serve 8-10 people | large portions will serve 25-35 people

\*Consuming raw or undercooked meat, seafood, shellfish or eggs may pose an increased risk of foodborne illness.









Belhaven Beer Cheese | SM: \$70 • LG: \$140 Mini Angus burgers, crispy fried onions, on mini pretzel bun

Welsh Dip | SM: \$75 • LG: \$150 Shaved prime rib with green bell peppers & onions, topped with mozzarella cheese on mini pretzel bun, served with au jus

Ham & Swiss | SM: \$60 • LG: \$120 Tavern ham with Guinness onions topped with swiss cheese on a mini pretzel bun, served with a side of pub mustard

**Reuben** | *SM*: \$60 • *LG*: \$120 Sliced corned beef, sauerkraut, swiss, thousand island, served on marble rye bread

Bangers & Mash | SM: \$140 • LG: \$280 Mild English sausage, smashed potatoes with ale onion gravy

Shepherd's Pie | SM: \$120 • LG: \$220 Beef, lamb, bordelaise, peas, carrots & smashed potatoes topped with mozzarella cheese & parmesan bread crumbs

Smoked Gouda & Chicken Pasta | SM: \$120 • LG: \$220 Blackened chicken, bacon, red bell peppers, green onion, baby spinach, mushrooms & sun-dried tomatoes topped with a smoked gouda cream sauce & parmesan cheese \*Vegetarian Option | SM: \$80 • LG: \$160

> Whiskey Bread Pudding | SM: \$50 • LG: \$90 Chocolate Chip Cookies | SM: \$25 • LG: \$40

# PUB FARE

### **SLIDERS**

Buffalo Chicken | SM: \$65 • LG: \$140 Mini Buffalo chicken with a pickle chip

English Tea Sandwiches | SM: \$50 • LG: \$100 Assortment of mini cucumber & cream cheese, chicken salad, and cranberry-apple chutney on artisan white bread

### MAINSTAYS

Mum's English Pot Roast | SM: \$125 • LG: \$240 English pot roast with bordelaise, peas & carrots served with smashed potatoes

### DESSERTS