







BEN TSANG
GENERAL MANAGER

portcity@gahan.ca
506.214.8337



Customize your own set menu!

Our culinary team can work with you to have a special menu that meets your needs.

Starting at \$40/PERSON

Includes a Light Appetizer Reception & one Main per guest



Choose two (2) of our hors d'oeuvres for your guests to enjoy during a light appetizer reception that is serviced by one of our hospitality team members

Vegetable Flatbread / Pesto, tomato, onion, mushroom, peppers, goat cheese

Bacon Wrapped Scallops / Scallops, bacon, balsamic glaze

Braised Meatballs / House BBQ sauce or sweet spicy soy sauce

Grilled Chicken Skewers / House BBQ sauce or coconut curry

Vegetable Spring Rolls / With plum sauce

Mini Chicken & Waffles / Fried chicken, maple anglaise

Bruschetta / Tomato & Parmesan

Baby BLTs / Bacon, lettuce, tomato, basil mayo

Chicken Wings / Salt and pepper

Wonton Hummus / Wonton chips, roasted red pepper hummus

Korean Veggie Skewers / Roasted vegetables, Korean BBQ sauce

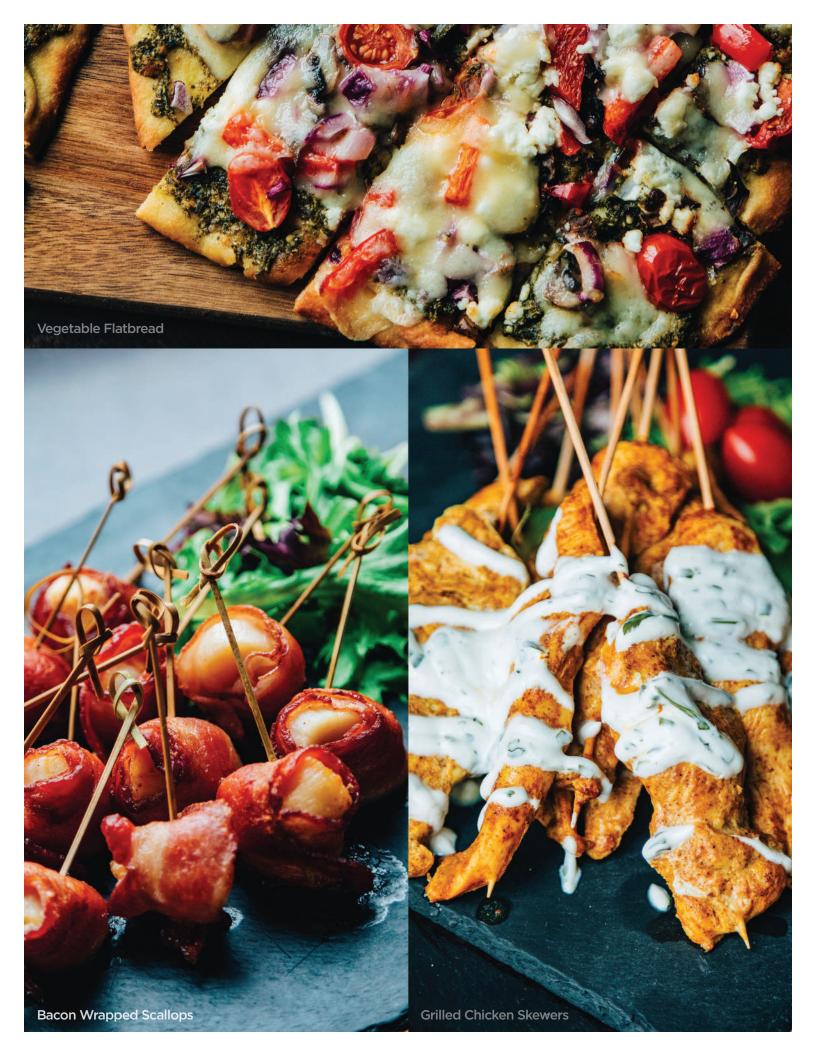
Charcuterie & Cheese Board / A variety of cured meats & cheeses

Specialized appetizers are priced individually and can be added to your reception (minimum 12 per order)

Mini Fish & Chips / BBQ Bacon & Cheese Beef Sliders / Mini Poutine

Fried Chicken Taco / Lobster Sliders







Choice of one main per guest, individually served (pictured right)
*Guest selection is required prior to event

Chicken Cordon Bleu

Herb panko-crusted chicken breast stuffed with smoked Gouda cheese $\mathcal E$ black forest ham, with garlic cream sauce, vegetables, roasted potatoes

Roasted Vegetable Pappardelle

Pappardelle pasta, tomato sauce, roasted vegetables, ground soy protein, spinach, basil, vegan Parmesan cheese

Blueberry Salmon

Pan-seared Atlantic salmon, honey lemon blueberry sauce, vegetables, roasted potatoes

Beef Tenderloin

60z beef tenderloin cooked medium, Gahan Iron Bridge Brown Ale beef demi sauce, vegetables, potatoes



