



CATERING MENU

Our experienced chefs create customised menus to suit your taste and budget.

From intimate gatherings to grand celebrations, we have the perfect catering solution for you.

*Prices do not include tax or gratuity



LET US
MAKE YOUR
NEXT EVENT
MEMORABLE



LET'S
CHAT



415-690-1222



www.theburrenhouse.com



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APPETIZERS

Artisan Cheese Platter

Assorted Hand Picked Local Cheeses and Crackers (V)— 100.00

Charcuterie Platter

chefs selection of meats , pickled vegetables, house made brown bread — 96.00

Mixed Crudite Platter

Mixed Crudités Vegetable Platter, Bleu Cheese Dip — 70.00

*Sub Hummus Dip For Vegan Option (GF)

Fruit Platter

Fresh Cut Assorted Fruits — 85.00

Deviled Eggs

Organic Deviled Eggs with Crispy Bacon, Pickled Jalapeño and Chimichurri — 36.00 Per Dozen

Pulled Pork Sliders

Pulled pork sliders with pickled red onions ,arugula,chipotle aioli and creme fraiche — 36.00 Per Dozen

Pub Chicken Wings

Pub Chicken Wings choice of sweet chilli sauce , buffalo sauce , Guinness BBQ sauce — 36.00 Per 24 Wings

Grilled Filet Crostinis

Grilled Filet, Horseradish Creme Fraiche and Onion Chutney Over Brioche Toast — 70.00 Per Dozen

Diablo Prawns

Prawns Wrapped in Bacon and Drizzled With Salsa Verde (GF) — 46.00 Per Dozen

Risotto Bites

Crispy Risotto bites with basil aioli (V) — 22.00 Per Dozen

Chicken Skewers

Grilled sesame chicken skewers (GF) — 36.00 Per Dozen

Baby Back Ribs

Dry Rubbed Baby Back Ribs (GF) — 46.00 Per Rack

Guinness BBQ Meatballs

House Meatballs Braised in a Guinness BBQ Sauce — 47.00 Per Dozen

Rueben Sliders

Traditional Miniature Reubens — 36.00 Per Dozen

Impossible Sliders

Vegan Miniature Impossible Burger Sliders (V)— 42.00 Per Dozen

Stuffed Mushrooms

Vegan Stuffed Mushrooms Baked to Perfection (GF) (V) — 42.00 Per Dozen

Dungeness Crab Cakes

Fresh House Made Dungeness Crab Cakes — Market Price

Smoked Salmon Potato Cakes

House Made Potato Cakes Topped With Smoked Salmon — 70 Per Dozen

SALADS

SERVES 12

Roasted Beet Salad

Yellow and Red Beets, Pears, Candied Walnuts, Arugula, Goat Cheese, Sherry Vinaigrette (GF) — 72.00

Caesar Salad

Baby Romaine Hearts, Shaved Parmesan Cheese, Croutons, Tossied in a House Caesar Dressing — 60

Tuna Nicoise Salad

Seared Ahi Tuna, Haricot Verts, New Potatoes, Pickled Shallots, Cherry Tomatoes, and Soft Boiled Eggs (GF) — 120

Chispy Chicken Bleu Salad

Crispy Chicken, Mixed Greens, Bleu Cheese, Tomato, Bacon, Pecans, Croutons, Balsamic Vinaigrette — 108.00

HANDHELDS

SERVES 12

Grilled Veggie Wrap

Zucchini , Roasted Bell Peppers, Baby Kale, Cucumber, Hummus, Goat Cheese and a Balsamic Glaze (V) — 84.00

Buttermilk Frid Chx Sandwich

Buttermilk Fried Chicken, Apple Slaw, Chipotle Aioli on a Ciabatta Roll — 156.00

Buffalo Chicken Wrap

Grilled Chicken, Baby Kale, Roma Tomatoes, Avocado Ranch and Buffalo Sauce on a Spinach Tortilla Wrap — 156.00

Reuben Sandwich

Corned Beef, Sauerkraut, Swiss Cheese, Marie Rose Sauce on Rye Bread — 156.00

MAIN DISHES

SERVES 12

Homemade Shepherd's Pie

Ground Beef and Vegetables in a Rich Gravy Topped with Colcannon (GF) — 180.00

Braised Short Rib

6 Hour Braised Short Rib in Red Wine With Red Cabbage, Creamed Polenta and Crispy Shallots (GF) — 240.00

Chicken Curry

Grilled All Natural Chicken Breast , McDonnell's Curry Sauce red Peppers and Onions Served with Jasmine Rice OR hand Cut Fries — 170.00

Pan Seared Atlantic Salmon

Pan Seared Atlantic Salmon, Herb Roasted Potatoes, Citrus Buerre Blanc and Cherry Tomato Confit (GF) — 240.00

Beef Irish Stew

Traditional Irish Beef Stew Topped With Colcannon (GF)— 240.00

Roasted Leg of Lamb

Roasted Leg of Lamb, Duck Fat Roasted Potatoes, Glazed Carrots and Parsnips in a Mint Sauce (GF) — 264.00

Marinated Tri Tip

Marinated Tri Tip, Baked Boccoli and Cauliflower with a Green Peppercorn Sauce (GF) — 240.00

SIDES

SERVES 12

Seasonal Roasted Vegetables

(V) (GF) — 55.00

Mashed Potatoes

(V) (GF) — 65.00

Hand Cut Fries

(V) (GF) — 65.00

Curry Sauce

— 30.00

