

The Buell St. Bistro

Modern Mediterranean & Market Garden Cuisine in historic downtown Brockville
27 Buell Street, Brockville, Ontario (613) 345-2623

Welcome! A gluten free version of our menu is available.
Please inform your server of any allergies. Bon Appetit!

NEW! - Basket of warm bread with garlic olive oil & balsamic vinegar \$4

Soups

Soup du Jour - please ask your server for today's freshly made selection \$6.50

French Onion Soup - with garlic croutons and melted Swiss cheese \$9

Salads

**Our homemade house dressing is an Italian balsamic vinaigrette;
We also offer blue cheese, 1000 Islands and ranch**

Bistro Bouquet - artisan lettuce garnished with fresh vegetables \$7/ \$12.50

Caesar Salad - homemade dressing, garlic croutons, bacon bits, Asiago \$8 / \$14.50

Traditional Greek Salad - tomatoes, cucumber, peppers, feta, black olives and red onion tossed in a light balsamic vinaigrette sprinkled with oregano \$8.50 / \$15

Creamy Kale Salad - fresh kale, cucumbers, tomato, peppers, dried cranberries and walnuts tossed in Caesar dressing; topped with Asiago \$8 / \$14.50

Add marinated chicken breast to any salad for an additional \$6.50
Add a sesame crusted salmon fillet or garlic tiger shrimp for \$10
Add sliced smoked salmon and capers for \$6.50

Starters

NEW! - Basket of warm bread with garlic olive oil & balsamic vinegar \$4

Bruschetta - tomatoes, onions, garlic, basil and olive oil on a nan flatbread \$9.50
With smoked cheddar or chevre or feta \$12

Baked Brie - 5 ounces of brie cheese brushed with maple syrup and rolled in ground walnuts; topped with apple strawberry marmalade and served with nan bread \$13

Classic Escargot - sautéed with parsley & garlic butter au gratin; served w/ bread \$12

Mussels

Fresh from P.E.I.- small (1 lb.) \$13 or large (2 lbs.) \$21

Mariniere - white wine, shallots, fine herbs

Garlic Lovers - Roasted garlic, onions, shallots, white wine, cream

Chef's Choice - Tomatoes, onions, garlic, olive oil, cream, horseradish, pepper

Served with crusty bread for dipping..... add a side of home-cut fries \$5

Entrees (Lunch & Dinner)

Agnolotti Pomodoro \$17.50

Jumbo pasta purses stuffed with a creamy four cheese blend layered with roasted red peppers in a garlic herb tomato sauce topped with Asiago

Vegetarians Dream \$16.50

Rice pilaf stir fried with fresh vegetables, chick peas, garlic, ginger, coconut milk, artisanal roasted curry and sesame seeds

Magnifico \$17

Penne pasta, leeks, artichoke hearts, sundried tomato, onions, mushrooms, garlic, Asiago and tomato cream sauce

with chicken breast add \$6.50

Seafood Fettuccini \$23.50

Fettuccini pasta sautéed with tiger shrimp, sea scallops, salmon, leeks, onions, mushrooms, peppers and white wine cream sauce topped with Asiago cheese

Vegetarian version available without seafood for \$17

Entrees (Lunch & Dinner)

Indo Stir Fry \$20.50

A stir fry of rice, chicken breast, black tiger shrimp, seasonal vegetables and our signature house-made curry blend; topped with sesame seeds.

Ask for it mild, medium or hot!

Seafood Thermidor \$25

Scallops and shrimp nestled on a fillet of Pacific snapper surrounded by thermidor sauce (red onions, mushrooms, white wine, cream and a touch of Dijon) topped with melted Swiss cheese. Served with rice pilaf and fresh vegetables

Sesame Atlantic Salmon \$23

Teriyaki glazed Salmon encrusted with seasoned white and black sesame seeds served with rice pilaf and fresh vegetable

Dinner Entrees (not available at Lunch)

Ontario Pork \$22.50

Juicy pork tenderloin pan seared to medium-well served with creamy garlic mashed potatoes, fresh vegetables and apple strawberry marmalade

Herb Chicken \$21

Grilled butterflied chicken breast served with roasted potatoes Provencal, fresh vegetables and white wine shitake mushroom cream sauce

New York Striploin Steak - Center cut AA beef grilled to your specifications served with roasted potatoes Provencal, fresh vegetables and green peppercorn sauce

8 oz. - \$25 10 oz. - \$28 12 oz. - \$31 14 oz. - \$34

add garlic tiger shrimp to any steak and feast on surf and turf for \$10

Fillet Mignon \$33

7 ounces of classic bacon wrapped AA beef tenderloin served with roasted potatoes Provencal, fresh vegetables and Bordelaise sauce with a touch of blue cheese

New Zealand rack of lamb \$34

Roasted to perfection and served with Creamy garlic mashed potatoes, fresh vegetables and roasted garlic red wine thyme sauce

Available Lunch Only

11AM to 3PM

Sandwiches are served with choice of:
soup of the day or bistro salad or fries.
upgrade to any soup or salad menu choice for \$2 extra

Norwegian Roulade - smoked salmon, lettuce, cucumber and red onion wrapped in a flour tortilla with garlic aioli \$14.50

Chick n'brie - Marinated chicken breast served open faced on flat bread topped with brie cheese and strawberry apple marmalade \$14.50

Club Panini - Marinated chicken breast, lettuce, tomatoes, onion and bacon on a ciabatta bun with garlic aioli \$14.50

British Panini - Shaved striploin, sautéed onions and Swiss cheese on a garlic buttered ciabatta bun \$15

Grilled Cheese Melt - Smoked cheddar, creamy brie, artichoke hearts and tomato on an open faced flatbread served with garlic aioli \$14.50

Steak Frites - Grilled 7 oz. AA striploin steak grilled to your specifications; served with home cut French fries and green peppercorn sauce \$20

Little Extras

garlic aioli / Caesar dressing / extra sauce / side of parmesan - \$2

Side of sautéed mushrooms or onions - \$4.50

Plate sharing charge for main courses and pastas - \$7

Like us on [facebook](#) to get up to the minute info on our monthly festivals, live music, special events, holiday hours and coupons

Thank you for Choosing the Buell Street Bistro

Prices do not include HST

Bistro Kids Menu

12 years old and under

Your meal includes a beverage, main course and dessert!

Choice of: Orange, apple or cranberry juice,
milk, Chocolate milk, ice tea or soft drink

Chicken fingers & fries \$14

Pasta with cheddar cheese \$15

Pasta with Tomato sauce \$14

Chicken breast with fresh vegetables and choice of
mashed potato, roasted potatoes or French fries \$16

4 OZ steak with fresh vegetables and choice of
mashed potato, roasted potatoes or French fries \$17

Vanilla ice cream with chocolate sauce



Gluten Free Menu

The Buell Street Bistro 27 Buell, Brockville, Ontario. 613-345-2623

Welcome! Please inform your server of any allergies.

Soup du Jour - please ask your server for today's freshly made selection \$6.50

Salads

Bistro Bouquet - artisan lettuce garnished with fresh vegetables \$7/ \$12.50

Caesar Salad - homemade dressing, bacon bits, Asiago \$8 / \$14.50

Traditional Greek Salad - tomatoes, cucumber, peppers, feta, black olives and red onion tossed in a light balsamic vinaigrette sprinkled with oregano \$8.50 / \$15

Kool Kale Salad - fresh kale, cucumbers, tomato, peppers, dried cranberries and walnuts tossed in Caesar dressing; topped with Asiago \$8 / \$14.50

Add marinated chicken breast to any salad for an additional \$6.50

Add a sesame crusted salmon fillet or garlic tiger shrimp for \$10

Add sliced smoked salmon and capers for \$6.50

Baked Brie - 5 ounces of brie cheese brushed with maple syrup and rolled in ground walnuts; topped with apple strawberry marmalade and served with GF bread \$13

Classic Escargot - sautéed with parsley and garlic butter au gratin \$12

Mussels

Fresh from P.E.I.- small (1 lb.) \$12.50 or large (2 lbs.) \$20

Mariniere - white wine, shallots, fine herbs

Garlic Lovers - Roasted garlic, onions, shallots, white wine, cream

Chef's Choice - Tomatoes, onions, garlic, olive oil, cream, horseradish, pepper

Side of home cut fries \$5 Gluten Free Bread \$4

Our deep fryer is not designated gluten free

Our deep fryer is not designated Gluten Free

Sandwiches- Lunch only

Made with gluten free buns. Please choose from the following sides:
soup of the day or bistro salad or fresh cut fries
upgrade to any soup or salad menu choice for only \$2 extra

Norwegian - Tender smoked salmon, lettuce, cucumber and red onion with avocado lime-wasabi aioli \$14.50

Chick n'brie - Marinated chicken breast served open faced topped with brie cheese and strawberry apple marmalade \$14.50

Club Panini - Marinated chicken breast, lettuce, tomatoes, onion and bacon with avocado lime-wasabi aioli \$14.50

British Panini - Shaved striploin, sautéed onions and Swiss cheese \$15

Grilled Cheese Melt - Smoked cheddar, creamy brie, artichoke hearts and tomato served open faced with avocado lime-wasabi aioli \$14.50

Steak Frites - Grilled 7 oz. AA striploin steak grilled to your specifications; served with home cut French fries \$18.50

Entrees (Lunch & Dinner)

Indo Stir Fry \$20.50

A stir fry of rice, chicken breast, black tiger shrimp, seasonal vegetables and our signature house-made curry blend; topped with sesame seeds.

Ask for it mild, medium or hot!

Seafood Thermidor \$24

Scallops and shrimp nestled on a fillet of Pacific snapper surrounded by Thermidor sauce (red onions, mushrooms, white wine, cream and a touch of Dijon) topped with melted Swiss cheese. Served with rice pilaf and fresh vegetables

Vegetarians Dream \$16.50

Rice pilaf stir fried with fresh vegetables, chick peas, garlic, ginger, coconut milk, artisanal roasted curry and sesame seeds

Entrees (Lunch & Dinner)

Magnifico \$17

Gluten free pasta, leeks, artichoke hearts, sundried tomato, onions, mushrooms, garlic, Asiago and tomato cream sauce

with chicken breast add \$6.50

Seafood Fettuccini \$23.50

Gluten free pasta sautéed with tiger shrimp, sea scallops, salmon, leeks, onions, mushrooms, peppers and white wine cream sauce topped with Asiago cheese

Vegetarian version available without seafood for \$16.50

Sesame Atlantic Salmon \$23

Salmon encrusted with seasoned white and black sesame seeds served with rice pilaf, fresh vegetables and lemoncello cream sauce

Dinner Entrees (not available at Lunch)

Ontario Pork Tenderloin \$22.50

Juicy pork pan seared to medium-well served with creamy garlic mashed potatoes, fresh vegetables and apple-strawberry marmalade

Herb Chicken \$21

Grilled butterflied chicken breast served with roasted potatoes Provencal, fresh vegetables and Saskatoon berry coulis

New York Striploin Steak - Center cut AA beef grilled to your specifications served with roasted potatoes Provencal, fresh vegetables

8 oz. - \$25 10 oz. - \$28 12 oz. - \$31 14 oz. - \$34

add garlic tiger shrimp to any steak and feast on surf and turf for \$10

Fillet Mignon \$33

7 ounces of classic bacon wrapped AA beef tenderloin served with roasted potatoes Provencal, fresh vegetables

New Zealand rack of lamb \$34

Roasted to perfection and served with creamy garlic mashed potatoes and fresh vegetables

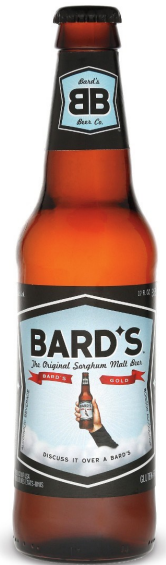
Gluten Free Desserts

Save room for one of our delicious desserts.
We always have a few that are gluten free.

Crème Brule
Decadent Chocolate Torte
Fresh fruit
Tartuffos

Bard's Gold Gluten Free Beer \$7.25 355 mL

100% malted sorghum beer providing traditional beer flavour that everyone can enjoy. Medium clear amber gold colour with a moderate head; aromas of roasted malt and toasted grains with sweet fruit notes; off-dry and light bodied with balanced hops and flavours of apple, caramel and sweet grain.



Little Extras

garlic aioli / Caesar dressing / extra sauce / side of parmesan - \$2

Side of sautéed mushrooms or onions - \$4.50

Plate sharing charge for main courses and pastas - \$7

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WHITE WINES BY THE GLASS, HALF LITER & LITER

FRENCH CROSS PINOT GRIGIO, ONTARIO

6 oz. - \$6.25 9 oz. - \$9 ½ liter - \$18 liter - \$35

Aromas of ripe pear and honey; dry, light to medium bodied, with apple, pear and melon fruit flavours.

SANTA CAROLINA CHARDONNAY, CHILE

6 oz. - \$6 9 oz. - \$8.50 ½ liter - \$17 liter - \$33

Light yellow; delicate apple, light herb and oak in aroma; subdued apple flavour, dry wine with tart lemon finish

JACKSON-TRIGGS SAUVIGNON BLANC, ONTARIO

6 oz. - \$6.75 9 oz. - \$9.75 ½ liter - \$19.50 liter - \$37

Pale straw colour; floral, grassy aroma; crisp and dry light body; nose of gooseberry and lemon



SANGRIA (seasonal and while quantities last)

Freshly made with a flavorful blend of red wine & fruit spiked with a touch of brandy and triple sec and served chilled

6 oz. - \$6 9 oz. - \$8.50 ½ liter - \$17 liter - \$33

RED WINES BY THE GLASS, HALF LITER & LITER

SANTA CAROLINA CABERNET MERLOT, CHILE

6 oz. - \$6 9 oz. - \$8.50 ½ liter - \$17 liter - \$33

Aromas of cassis and black raspberries; medium-bodied with ripe fruit flavour and light cedar spice on the finish

DUBOEUF BEAUJOLAIS BURGUNDY, FRANCE

6 oz. - \$7.50 9 oz. - \$11 ½ liter - \$22 liter - \$43

Dark ruby colour; young berry fruit & cherry aroma; soft fruit flavour, dry wine, tart, short finish easy drinking red



WHITE WINES BY THE BOTTLE (750 ml)

FUZION CHENIN BLANC CHARDONNAY,
ARGENTINA \$20

ARGENTO PINOT GRIGIO,
ARGENTINA \$22

CAVIT MOSCATO,
ITALY (Sweet & slightly effervescent) \$24

OPEN RIESLING-GEWURZTRAMINER VQA,
ONTARIO, CANADA \$25

LINDEMANS CAWARRA SEMILLON CHARDONNAY
AUSTRALIA \$26

TOASTED HEAD CHARDONNAY,
CALIFORNIA, UNITED STATES \$37

SANTA MARGHERITA PINOT GRIGIO,
ALTO ADIGE/TRENTINO ITALY \$37

BONTERRA CHARDONNAY, CALIFORNIA,
United States (ORGANIC) \$40

KIM CRAWFORD SAUVIGNON BLANC,
AUCKLAND NEW ZEALAND \$40

ROSE (750 ml)

E & J GALLO WHITE ZINFANDEL,
CALIFORNIA, UNITED STATES \$21

SPARKLING AND CHAMPAGNE

200 ML BOTTLE - A LITTLE TOAST FOR TWO ?
FREIXENET CORDON NEGRO BRUT CAVA \$10

750 ML BOTTLE
SEGURA VIUDAS BRUT RESERVA SPARKLING,
PENEDES SPAIN \$30

TRIOUS BRUT VQA,
ONTARIO CANADA \$53

POL ROGER BRUT CUVÉE RESERVE,
CHAMPAGNE, FRANCE \$115

RED WINES BY THE BOTTLE (750 ML)

FUZION SHIRAZ MALBEC,
ARGENTINA \$20

JJ MCWILLIAMS SHIRAZ/CABERNET,
SOUTH AUSTRALIA \$22

THE LITTLE PENGUIN MERLOT,
AUSTRALIA \$24

PERRIN RÉSERVE, COTES DU RHONE,
FRANCE \$32

PÉREZ CRUZ RESERVA CAB SAUVIGNON,
CHILE \$31

MONTEZOVO SA'SOLIN RIPASSO VALPOLICELLA
VENETO, ITALY \$36

RAVENSWOOD VINTNERS BLEND ZINFANDEL,
CALIFORNIA, UNITED STATES \$36

LOUIS JADOT BEAUJOLAIS-VILLAGES,
BURGUNDY, FRANCE \$37

ROCCA DELLE MACIÈ CHIANTI CLASSICO,
TUSCANY, ITALY \$39

TORRES GRAN CORONAS, CAB. SAUVIGNON
PENEDES, SPAIN \$40

KILIKANOON KILLERMAN'S RUN SHIRAZ,
SOUTH AUSTRALIA \$41

BONTERRA CABERNET SAUVIGNON,
CALIFORNIA, USA (ORGANIC) \$41

J. LOHR SEVEN OAKS CABERNET SAUVIGNON
CALIFORNIA, USA \$45

AMITY VINEYARDS PINOT NOIR,
OREGON, UNITED STATES \$51

TEDESCHI AMARONE DELLA VALPOLICELLA
CLASSICO; VENETO, ITALY \$82

Bistro
To Go

The Buell St. Bistro

Mediterranean and Market Garden Cuisine
27 Buell Street, Brockville, Ontario (613) 345-2623
www.buellstreetbistro.com



Simplify your life... let us do the work for you

*Hors D'oeuvres * Party Platters * Fresh Salads * Gourmet Casseroles
Exotic Stews * Exquisite Desserts*

Salads

Garden fresh and no mess ! Homemade dressing on the side.

Prices are per person - Minimum order for 8 people

Bistro Bouquet Salad

Fresh lettuce garnished with tomato, baby sprouts, cucumber, peppers, carrots, radishes, purple cabbage and red onions and balsamic vinaigrette \$4

Pasta salad

Penne pasta tossed with fresh vegetables and a creamy basil garlic dressing topped with calamata olives and Asiago cheese \$4.25

Caesar salad

With our homemade croutons, bacon bits and dressing \$4.50

Mandarin Almond Salad

Our Bistro Bouquet salad topped with toasted almonds, sweet peppers mandarin wedges and a creamy herbed yogurt dressing \$4.50

Greek salad

Traditional chunky Greek salad with tomatoes, cucumbers, peppers, red onions and calamata olives tossed with a balsamic vinaigrette and topped with Feta \$5

Baby Spinach Salad

Tender spinach, bacon, egg, red onion, mushrooms, red peppers and sunflower seeds with balsamic vinaigrette \$4.50

Entrees

Our delicious main courses serve 8 people. They are perfect for buffet style parties, or cozy dinners with friends, just add bread and a salad for an amazing meal
price is per person - minimum order for 8 people

Vegetarian's Dream - Stir fried fresh vegetables sautéed with curried rice, chick peas, garlic, coconut milk, ginger and spices; sprinkled with toasted sesame seeds \$8

Ravioli Caprese - Pasta purses stuffed with Mozzarella, Parmesan, Ricotta, fresh basil and fire roasted tomato layered with baby spinach and sweet red peppers in a white wine alfredo sauce topped with Asiago cheese \$9

Magnifico - Casarrecia pasta curls sautéed with spinach, sundried tomato, onions, zucchini, mushrooms, garlic, Parmesan and tomato cream sauce - \$9.25
with marinated chicken breast strips - add \$2.50

Seafood Fettuccini - jumbo prawns, sea scallops, salmon, zucchini, mushrooms, peppers & onions sautéed with fettuccini in a white wine cream sauce topped with Parmesan cheese - \$12

Penne con Pollo - Marinated chicken breast sautéed with vegetables and penne pasta in a spicy tomato sauce topped with Parmesan \$11.75

Pesto Penne - Penne sautéed with marinated chicken and vegetables, tossed with basil, pine nuts, garlic, & Parmesan cheese \$11.75

Indonesian Stir Fry - chicken and jumbo prawns sautéed with seasonal vegetables & curried rice; topped with sesame seeds. Ask for it mild, medium or Hot! \$12.50

Mediterranean Chicken Stew - Grilled and marinated chicken breasts stewed with fresh vegetables and herbs in tomato sauce.
accompanied by rice pilaf or roasted potatoes Provencal \$13

Beef Bourguignon Stew - Prime beef simmered to perfection with onions, bacon mushrooms, vegetables and lots of red wine accompanied by rice pilaf or roasted potatoes Provencal \$14

Party Platters

Impress your guests with these stunning platters
Small Serves 8 / large serves 16

Vegetable Tray

A Colorful selection of fresh vegetables with our special creamy dip
Sm. - \$29 Lg. - \$47

Cheese tray

Brie, cheddar, Swiss and Blue cheese garnished with assorted fresh
fruit and crackers Sm. -\$45 Lg. - \$83

Middle Eastern Dip Platter

Red pepper humus, Baba ghanouj, and tzatziki, garnished with fresh vegetables,
and a selection of delicious breads Sm. - \$37 Lg. \$65

Smoked Salmon Platter

Smoked salmon, garnished with capers, red onions, lemon & herbed cream cheese;
served with bread & crackers Sm. (1/2 side) - \$48 Lg. (full side) - \$89

Jumbo Shrimp Platter

Plump shrimp sautéed in garlic butter served chilled with spicy cocktail sauce
Sm (25 shrimp) \$69 large (50 shrimp) \$120

Fruit Platter

Fresh seasonal fruit served with a lemon yogurt dip
\$4.25 per person

Desserts

Platter of assorted squares \$5 per person
Full Cheesecake or Decadent Chocolate Torte - \$35

**For our wide selection of Canapes and finger foods,
please view our cocktail party menu**

Prices do not include HST

Catering Extras

These menu prices are for the food only.
We can provide full service catering on request

Delivery \$25 each way

Server/Chef - per hour cost \$20-\$30 per hour.
Please note that time starts from when they leave the Bistro
and ends once everything is unloaded back at the Bistro

Cutlery roll-up (Knife, fork, spoon in napkin) -\$1.50 per person
Plates, bowls, side plates, assorted glassware - approx. \$.65 each

Chaffing pans (food warmers) - \$20 each
Includes serving spoons

Thank you for choosing the Buell Street Bistro

Visit us on line at
www.buellstreetbistro.com



Cocktail Party Menu

Dine in or take out the choice is yours.

Buell Street Bistrot - 613-345-2623

Start off your dining experience at the Bistrot while guests mingle and gather by treating your group to a selection of canapés. Trays can be either passed by our staff or placed on the table for all to enjoy

Or

Impress your guests at home or the office or any event without the work or mess! Choose the items you would like and pick them up at the Buell Street Bistrot.

24 hours notice is appreciated

Cold Hors D'oeuvres (by the dozen)

Thin sliced marinated chicken breast on pita wedges with salsa \$17

Baby shrimp and herbed cream cheese in cucumber wedge cups \$20

Hummus and veggie tortilla pinwheels \$17

Traditional devilled eggs with a splash of Dijon and fresh herbs \$17

Mushroom caps with herbed cream cheese and walnuts \$17

Mushroom caps with a crab and chive stuffing garnished with parsley \$23

Smoked salmon canapes with cream cheese, capers & red onion \$20

Brie cheese and baby asparagus spears rolled in Hungarian salami diamonds \$19

Rare thin sliced roast beef on dark rye diamonds, horseradish cream \$19

Herbed cream cheese and baby asparagus spears rolled in thin sliced smoked salmon \$22

Walnut Dijon chicken bites served on a skewer with cherry tomato \$20

Warm Hors D'oeuvres (by the dozen)

Fresh Bruchetta with feta on sliced baguette \$17

Mushroom ragout bruchetta on garlic baguette topped with herb goat cheese \$21

Phyllo pastry vegetarian samosas with tzatziki dip \$17

Bacon wrapped water chestnuts \$17

mushroom ragout philo wedges served with tzatziki \$24

Mushroom ragout bruchetta on garlic baguette topped with herb goat cheese \$21

Miniature crab cakes with chipotle aioli \$24

Baked brie tartlet with spiced peach chutney \$17

Mini Quiche Lorraine (bacon, onion, tomato, cheddar) \$17

Four Cheese and spinach tartlet \$17

Mediterranean quiche tartlet \$17

Chicken & chevre quiche tartlet \$17

Shrimp and chive quiche tartlet \$17

Bacon wrapped scallops \$25

Goats cheese and apple tartlet \$19

chicken satay skewers with tzatziki sauce \$21

Teriyaki sesame beef skewers \$23

Greek pork skewers (garlic, oregano & lemon juice) with tzatziki \$21

Grilled salmon skewers rolled in fresh herbs \$21

cajun tiger shrimp skewers (one shrimp) \$24

Escargot Bourguignone stuffed mushroom caps topped with Parmesan \$22

Medium rare grilled cajun duck breast canapés with spicy peach chutney \$25

Mussels stuffed with onions, garlic & herbs on the half shell (3 per portion) \$18



Party Platters

Impress guests with stunning platters
Small serves 8 / Large serves 16



Vegetable Tray

A Colorful selection of fresh vegetables with our special creamy dip

Sm. - \$29 Lg. - \$47

Cheese Tray

Brie, cheddar, Swiss & Blue Cheese garnished with assorted fresh fruit & crackers.

Sm. - \$45 Lg. - \$83

Middle Eastern Dip Platter

Humus, Baba ghannouj, and tzatziki, garnished with fresh vegetables and a selection of bread

Sm. - \$37 Lg. - \$65

Smoked Salmon Platter

Smoked salmon, with capers, red onions, lemon, herbed cream cheese, bread & crackers

Sm. - (1/2 side) - \$48 Lg. - (full side) - \$89

Fresh Oysters (seasonal)

Fresh Shucked oysters on the half shell with lemon wedges, cocktail sauce and shallot vinaigrette served over crushed ice (subject to market price)

Jumbo Shrimp Platter

Jumbo prawns sautéed in garlic butter. Served chilled with spicy cocktail sauce.

sm. (25 shrimp) - \$69 Lg. (50 shrimp) - \$120

Fresh Fruit Platter

Seasonal fruit served with a lemon yogurt dip

\$4.25 per person

Banquet Menu

Recommended for groups of 14 or more people

This charming restaurant in the heart of downtown Brockville has four inviting dining areas to choose from with a total capacity of 100 inside or 50 on the courtyard patio. We are wheelchair accessible from our George street entrance



Make memories at The Buell St. Bistro

27 Buell Street, Brockville, Ontario 613-345-2623

www.buellstreetbistro.com

We hope that one of the following six menu selections will be perfect for your next large gathering.

Please choose one menu for the whole party.

If you have a special request, individual dietary needs or a complete menu in Mind, Chef Marc would be delighted to discuss the details with you.

Menu 1

Soup du jour
or
Bistro bouquet salad with
balsamic vinaigrette

Plus

Four Cheese Ravioli - pasta purses
stuffed with cheese layered with
roasted red peppers in a garlic herb
tomato sauce topped with Asiago
or

Marinated boneless chicken breast
with vegetables, roasted potatoes
and strawberry apple marmalade
or

Catch of the day with rice pilaf,
Fresh vegetables and white wine
cream sauce

Plus

Warm fruit crumble with vanilla
ice cream and coffee or tea

\$35

Menu 2

Soup du jour
or
Bistro bouquet salad with
balsamic vinaigrette
or
Caesar salad

Plus

Choose THREE of the following main courses

1. Boneless chicken breast stuffed with sundried tomato goats cheese served with roasted potatoes, vegetables and a shitake mushroom sauce
or
2. 8 oz. AA New York striploin steak served with roasted potatoes, vegetables and green peppercorn sauce
3. Teriyaki ginger glazed salmon fillet served with rice pilaf and sautéed vegetables
4. Bœuf Bourignon stew with bacon, mushrooms, red wine herbs and root vegetables served in a sizzling cast iron pan
5. Panko crusted pacific snapper fillet with rice pilaf, sautéed vegetables and a white wine butter sauce
6. Pork tenderloin pan seared to medium-well served with creamy garlic mashed potatoes, vegetables and strawberry apple marmalade

Plus

Choice of our delicious
desserts and coffee or tea

\$41

Menu 3

Bruchetta on Naan bread with
smoked cheddar

or

Classic escargot in parsley and garlic
infused butter au gratin

or

Mandarin almond salad with baby
spinach, mandarins, almonds, peppers,
red onion and balsamic vinaigrette

Plus

Grilled 10 oz. AA New York steak
with vegetables, roasted potatoes and
green peppercorn sauce

or

Seafood Thermidor - Scallops and
shrimp nestled on a fillet of Pacific
snapper surrounded by Thermidor
sauce topped with melted Swiss cheese
served with rice pilaf and vegetables

or

Crisp roasted Muscovy duck breast with
fresh vegetables, roasted potatoes and
a shitake mushroom cream sauce

plus

Choice of one of our delicious
desserts and coffee or tea

\$46

Menu 4

Shrimp cocktail- 5 black tiger shrimp
with horseradish cocktail sauce

or

Crab Cake- Cajun crab and salmon
patty served with garlic chipotle aioli

or

Magret de Canard Fumé -Thin sliced
smoked duck breast on a bed of greens
served with strawberry apple
marmelade and ciabatta crisps

Plus

Seared rack of lamb served with garlic
mashed potatoes, vegetables and
roasted garlic red wine thyme sauce

or

Cajun Giant sea scallops served
with rice pilaf, vegetables and
white wine cream sauce infused with
semi dried cherry tomatoes

or

Classic 7oz. Bacon wrapped filet
mignon served with garlic mashed
potatoes, vegetables and bordelaise
sauce scented with blue cheese

Plus

Choice of one of our delicious
desserts and coffee or tea

\$53

Please view our cocktail party menu to choose delectable
canapés & platters for your guests to mingle over on arrival

Menu 5

Baby spinach topped with a mulled wine
poached pear garnished with red
peppers, crumbled blue cheese and
pecans with a balsamic vinaigrette

or

Lamb tourtiere layered with grilled
vegetables and chevre cheese

or

Coquille St. Jacques a la Parisienne-
sea scallops served in a white wine
shallot Mushroom cream sauce au gratin

Plus

Crisp roasted Muscovy duck breast
served with vegetables, roasted potatoes
and tangy wild blueberry coulis

or

Halibut fillet topped with almond arugula
pesto served with rice pilaf, vegetables
and a classic beurre blanc

or

Osso Bucco del Capitano -
Braised veal shank served in a cast
iron pan with root vegetables
and mini red potatoes

Plus

Choice of one of our delicious
desserts and coffee or tea

\$57

Chef's Menu

New Orleans style lobster cake with
Dijon white wine cream sauce

or

Six fresh Malpeque oysters (seasonal)
on the half shell with shallot vinaigrette

or

Hickory fired quail on a bed of mesclun
mix with Raspberry vinaigrette

Plus

Grilled jumbo prawns served
with Moroccan couscous, vegetables
and ginger curry peach sauce

or

6oz. Peppered venison medallions
served with German Spaitzle noodles,
vegetables and a red wine Black Forest
cherry sauce

or

Half partridge with ground veal stuffing
served with dauphinois potatoes,
Fresh vegetables and
spiced cider cream sauce.

Plus

Choice of one of our delicious
desserts and coffee or tea

\$65



Thank you for choosing the Buell St. Bistro.
We sincerely look forward to serving you.
Please note prices do not include
applicable taxes or 15% gratuity

Large Group Frequently Asked Questions

Q: *Can we bring a Cake?*

A: You are welcome to bring your own cake. We can also supply a special occasion cake as an alternate to the dessert provided in your banquet menu. If you choose to bring your own cake we will deduct \$4 from the cost of your menu.

Q: *What if I choose a menu and someone in my party is not happy with the choice?*

A: We have tried to create menus that will appeal to all tastes. On occasion we have had people ask for the regular menu. This is not a problem as long as most People order from the banquet menu.

Q: *Can we order from your regular menu?*

A: By narrowing down the choices to three menu items that the kitchen is well prepared to serve, we can meet our goal of giving you the best service and quality possible. At the Buell St. Bistro we make everything from scratch. When you order a pasta dish for example, it is not pre done and warmed up, but made from freshly sautéed ingredients. Each order takes a separate frying pan. Every steak is freshly cut when you order it. We refuse to serve you food that is not cooked in this way as we know the quality will not be up to our standards.

Q: *Is The restaurant wheelchair accessible?*

A: Yes, We are wheelchair accessible from our George Street entrance. Feel free to enter and exit by this door at any time. Our lower level is not accessible, so please be sure to request the fireplace room or the middle room when making your reservation.

Q: *Where do we park?*

A: There is a large public parking lot across from the bistro (free after 5pm.) There is also ample street parking.

Q: *What table formations are possible?*

A: There are a number of options depending on the size of your party and the room you are in. In the Fireplace room we can seat up to 24 people at one long table or 32 people at three parallel tables. We can also offer two tables in a detached T shape seating maximum 26 people. In the middle room we can seat 22 at one long table or 24 at 2 tables set in a detached T. The main floor has many table placement options to a maximum capacity of 52. Please contact us directly for more information.

Q: *Can we bring balloons, flowers, name cards and decorations?*

A: No problem, Just let us know what time you would like to set up and we will make sure that the room is ready for you.

Have we answered all your questions? If not, simply give us a call at 613-345-2623. We will be delighted to help you. Please try not to call at the height of the lunch or dinner hour as we would like to be able to give you our undivided attention. Thank you and we look forward to serving you soon!