

Buffets

The Aftermath

Baby spinach salad served with house-made raspberry vinaigrette, candied walnuts, crumbled blue cheese and sliced pears

Seasonal Vegetables

Choice of rice pilaf/ mashed potato/ roasted red potato

Fresh artisan bread with butter

Apple crisp

Choice of two entrees

Salmon grilled and brushed with basil pesto served with a warm raspberry vinaigrette

All natural top sirloin steak served with a roasted tomato and porter jus

House smoked BBQ brisket served with our own stout barbeque sauce

\$35 per person

The Red Menace

Mixed greens with cucumbers, carrots and cherry tomatoes Served with a white balsamic vinaigrette

Seasonal Vegetables

Choice of rice pilaf/ mashed potato/ roasted red potato

Fresh artisan bread with butter

Apple crisp

Choice of two entrees

All natural southern fried chicken

House made troll porter meatloaf served with a roasted tomato and porter jus

Elbow macaroni tossed with a three cheese blend and topped with herbed breadcrumbs then baked to perfection

\$28 per person

The Drawbridge BBQ

White and red cabbage Coleslaw
German style bacon potato salad or roasted
red potatoes
House smoked BBQ beans
Cornbread
Walnut brownies

Choice of two entrees

Free range Chicken
Beef Brisket

\$28 per person

The Italian Mongoose

Romaine tossed with house-made-Caesar
dressing, croutons and parmesan cheese
Antipasti of sliced cured meats, fresh
mozzarella and marinated grilled vegetables
Fresh artisan bread with butter
Apple crisp

Choice of two entrees

Linguini and meatballs tossed in marinara
Lasagna noodles layered with Meat Ragout,
Ricotta, Provolone, Mozzarella and Romano
cheeses
Chicken, pesto and sundried tomato
Linguini
Lasagna noodles layered with roasted
vegetables, mushrooms, marinara sauce,
pesto, mozzarella and ricotta cheeses

\$25 per person

Vegetarian Troll

Mixed greens with cucumbers, carrots and cherry tomatoes Served with a white balsamic vinaigrette

Seasonal Vegetables

Choice of rice pilaf/ mashed potato/ roasted red potato

Fresh artisan bread with butter

Walnut brownies

Choice of two entrees

Rolled Corn Tortillas Filled with Beans, Cheddar, and Pepper Jack Cheeses. Baked and Topped With A roasted Tomatillo Sauce.

Lasagna noodles layered with roasted vegetables, mushrooms, marinara sauce, pesto, mozzarella and ricotta cheeses

Elbow macaroni tossed with a three cheese blend and topped with herbed breadcrumbs then baked to perfection

\$25 per person

Hot Hors D'oeuvres

Bacon Wrapped Scallops

Sea Scallops Wrapped in Bacon and roasted

\$3 ea

Crab Stuffed Mushrooms

Jumbo Mushrooms stuffed with Dungeness crab and sweet bell peppers

\$2.50 ea

Tiger prawn skewers

Prawn skewers marinated in a soy ginger sauce then grilled

\$3.00 ea

Focaccia

House-made focaccia bread topped with three cheeses and herbs

Served with kalamata olive tapenade

\$1.25 per person

Crab and cheddar quiche

Dungeness crab and cheddar cheese baked in a pastry shell

\$2.00 ea

Ginger line chicken skewers

Grilled free range chicken marinated in a soy ginger sauce and served with a spicy peanut dipping sauce

\$1.50 ea

Vegetable stuffed mushrooms

Jumbo mushrooms stuffed with seasonal vegetables and parmesan cheese

\$1.25 ea

Teriyaki beef skewers

Grilled beef flank steak marinated in teriyaki sauce

\$2.00 ea

Spanakopita

Spinach and feta cheese wrapped in flaky phyllo pastry

\$1.25

Roasted Vegetable quiche

Roasted seasonal vegetables and mozzarella cheese baked in a pastry shell

\$1.00 ea

Vegetable spring rolls

Deep fried vegetable spring rolls served with a spicy plum sauce

\$1.25 ea

Brie en croute

Golden puff pastry stuffed with brie and mango chutney served with raisins and crackers

\$60.00 per wheel (serves 20 guests)

Cold Hors D'oeuvres

Beer boiled prawn cocktail

Prawns boiled in our pale ale with spices then chilled and served with lemons and cocktail sauce

\$3.00 (2 prawns per person)

Smoked salmon

Hale's smoked salmon served with dill cream cheese, lemon, capers, chopped red onion and La Panzanella
Rosemary crackers

\$4.95 per person

Antipasti

Sliced cured meats, fresh mozzarella and marinated
grilled and roasted vegetables

\$4.25 per person

Gourmet cheese platter

Assortment of four gourmet cheeses served with
crackers, artisan bread and fresh fruit

\$3.50 per person

Crudités platter

A selection of fresh seasonal vegetables served with
choice of ranch or blue cheese dressing

\$2.75 per person

Seasonal fresh fruit

Assortment of fresh seasonal sliced & whole fruit

\$2.75 per person

Ahi tuna canapés

Thin sliced seared ahi tuna served on sushi rice cakes
and drizzled with wasabi

(Tuna is cooked rare)

\$2.50 ea

Smoked salmon canapés

House smoked sockeye salmon mousse atop
cucumber rounds

\$2.00 ea

Chips & Hale's house salsa

Freshly chopped tomatoes and other ingredients go
into our mild salsa, accompanied by a bowl of tortilla
chips

\$2.00 per person

Salad menu

Classic Caesar salad

Romaine tossed with house-made-Caesar dressing, croutons and parmesan cheese

6.00 Per person

Hales pasta salad

Penne noodles, artichoke hearts, roasted red peppers, kalamata olives and feta cheese tossed in house-made pesto vinaigrette

\$5.00 per person

Spinach salad

Baby spinach salad served with house-made raspberry vinaigrette, candied walnuts, crumbled blue cheese and sliced pears

6.00 per person

Hale's pub salad

Mixed greens with cucumbers, carrots and cherry tomatoes Served with a white balsamic vinaigrette

\$5.00 per person

Served with blue cheese crumbles

\$2.00 per person

Pizza Parties

All pizzas are made thin crust style with our house-made dough. The pizza dinners are served with a salad bowl of your choice and a rich walnut brownie for dessert. Minimum order of three people per pizza

\$18.00 per person

BBQ chicken

Herbed chicken, red onion and mozzarella, cheddar, and pepper jack cheeses on a BBQ sauce base

American classic

Pepperoni, Italian sausage, mushrooms, olives and a three cheese blend with herbs on a marinara base

Veggie pesto

Mushrooms, olives, roasted red peppers, fresh tomato, red onion and a three cheese blend with herbs on a pesto base

Capresse

Fresh sliced mozzarella, tomatoes and fresh basil on a roasted garlic base Finished with a bark Balsamic vinegar reduction

Pollo con pesto

Herbed chicken, sundried tomatoes, roasted red peppers and a three cheese blend with herbs on a pesto base

Three Cheeses

a three cheese blend with herbs on a marinara base

Side dishes

Roasted Garlic Mashed Potatoes

\$.95 per person

Rice Pilaf

\$.95 per person

Roasted red potatoes

\$.95 per person

Creamy polenta

\$1.25 per person

Fresh seasonal vegetables

\$.95 per person

Coleslaw

\$.95 per person

German Potato Salad

\$.95 per person

Desserts

NY style cheesecake

House-made blonde cheesecake served with whipped cream and raspberry puree

\$5.95 per person

Chocolate Pot de Crème

Rich chocolate custard over raspberries with whipped cream and raspberry purée

\$4.95 per person

Apple Crisp

Granny smith apples in a rich cinnamon caramel sauce with an oatmeal and brown sugar topping

\$4.95 per person

Brownies

House-made chocolate brownies with walnuts

\$1.95 per person

Bourbon bread pudding

Artisan bread soaked in vanilla custard and topped with whiskey caramel sauce

\$4.95 per person

Special order cakes

Please inquire about our specialty cakes created to your taste

Entrée Menu

Grilled Salmon

Fresh salmon grilled and brushed with basil pesto, served with a warm raspberry vinaigrette

\$20.00 per person

Grilled Halibut

Fresh Halibut Grilled and Served with a warm Roasted red pepper Vinaigrette and topped with fresh basil

Market price

Top Sirloin Steak

All natural Grain Fed Beef Top Sirloin Steak Grilled and served with a Roasted Tomato and Stout Jus

\$16.00 per person

Southern Style Fried Chicken

Free Range Chicken Breast, legs and thighs Marinated in Buttermilk then Fried Golden Brown

\$16.00 per person

Macaroni & Cheese

Elbow macaroni tossed with a three cheese blend and topped with herbed breadcrumbs then baked to perfection

\$10.00 per person

Smoked Beef Brisket

House Smoked Beef Brisket with Stout Barbeque Sauce

\$15.00 per person

Porter Meatloaf

House-made Meatloaf with a touch of Troll Porter, Baked and Served with a Roasted Tomato and Stout Jus

\$13.00 per person

Lasagna Bolognese

Lasagna noodles layered with Meat Ragout, Ricotta, Provolone, Mozzarella and Romano cheeses

\$12.00 per person

Vegetarian Lasagna

Lasagna noodles layered with roasted vegetables, marinara sauce, pesto, mozzarella and ricotta cheeses

\$10.00 per person

Grilled Chicken Breast

In a Basil Sauce with Mushrooms and Roasted Red Peppers

\$9.00 per person