



# LOCH SIDE

## BAR & LOUNGE

### COCKTAIL RECEPTION

*\$65 Per Person*



*HST + 20% Auto Gratuity*

# Cocktail Reception

Cocktail reception for three hours on our patio or restaurant  
Subject to weather and availability



**\*Choose 4 Appetizers, 3 Sharables and 2 Desserts\***

## Appetizers.

Smoked salmon, cream cheese, lemon and dill cucumber canapes

Classic bruschetta on crostini

Shrimp bruschetta on crostini

Fried halloumi bites drizzled with maple honey dijon

Vegetable pakoras with tamarind sauce

Fish pakoras with tamarind sauce

Cauliflower pakoras with tamarind sauce

Bacon wrapped scallops with classic cocktail sauce

Vegetarian spring rolls with a sweet & spicy Thai chilli sauce

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## Appetizers.

Brie and asparagus puff pastry bites

Bacon, brie and mushroom puff pastry bites

Swedish meatballs in traditional sauce

Arancini with marinara sauce

Stuffed mushroom cap with caramelized onion, vegan cheese

Braised brisket, onion and mushroom stuffed yorkshire pudding  
drizzled with horseradish dijon aioli

Bacon, sausage, caramelized onion and  
parmesan stuffed mushroom cap

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## Shareables.

### Flatbreads

Butter chicken flatbread with mozzarella and cilantro

Margherita flatbread with tomato sauce, bocconcini and fresh basil

Mushroom flatbread with alfredo sauce and blue cheese

Vegetable flatbread with tomato sauce, mushroom, onion, artichoke,  
zucchini, roasted garlic and goat cheese

Brie, pear and caramelized onion with garlic herb base and balsamic drizzle

### Mini Tacos (flour tortilla)

BBQ pulled pork tacos with peppers, onions, creamy coleslaw and chipotle aioli

Fish tacos with shredded basa, coleslaw, radish, scallion and chipotle aioli

Cajun chicken tacos with red onion, tomato,  
shredded iceberg lettuce and cilantro lime aioli

Beer battered haddock with chipotle aioli and creamy coleslaw

Striploin steak with horseradish aioli, tomato, red onion and shredded lettuce

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## Shareables.

### Brioche Sliders

8 hour braised brisket with onions and mushrooms,  
horseradish dijon aioli and crispy onions

Angus beef patty with caramelized onion, swiss cheese,  
sliced mushrooms and roasted garlic aioli

Angus beef patty with cheddar, pickle, mustard and ketchup

BBQ pulled pork with peppers, onions and creamy coleslaw

Breaded chicken tenderloin with lettuce, tomato, pickle,  
roasted garlic mayo and spicy dijon

Roasted mushroom cap with carmelized onion, swiss (or vegan) cheese

Crab cake with chipotle cilantro coleslaw and tartar sauce

BLT with bacon, lettuce, tomato and roasted garlic mayo

Butter chicken with cilantro, coleslaw and crispy spiced chickpeas - on mini naan

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## Shareables.

### Skewers

Cherry tomato, basil and bocconcini drizzled with balsamic reduction and roasted garlic oil

Cajun chicken skewers with chipotle aioli

Chicken satay with peanut sauce

Cajun cilantro lime shrimp skewers

Hoisin marinated flank steak with sesame seeds and scallion

Roasted leek, artichoke and garlic butter chicken

Roasted mixed vegetables with garlic and herb butter (or vegan garlic oil)

Sirloin steak with onion, asparagus and mushroom

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## Desserts.

Mini cheesecake bites with mixed berry compote

Triple chocolate cheesecake bites

Chocolate dipped profiteroles (cream puffs)

Scottish Cranachan:

*whisky macerated berries layered with  
honey whisky whipped cream and whisky soaked toasted oats*

Key lime tartlets with whipped cream

Lemon tartlets with whipped cream

Chocolate mint mousse

Chocolate covered strawberries

Fruit salad skewers

**\*includes one free soft drink\***

Please note that items may be customized to accompany  
guests wishes or dietary requirements with 2 weeks notice.

We look forward to hosting your event!

**Contact us:**  
**(289) 337-3344**  
**info@loch-side.ca**

\*Menu is subject to seasonal changes\*