

The Bullring

EVENT & CATERING MENU 2023

All menu items are subject to 13% HST and 10% gratuity.

Cocktail Meatballs – beef meatballs tossed in sweet/smoky BBQ glaze. Small Tray \$45 (75 pieces) | Large \$75 Tray (130 pieces)

Bruschetta Bread – Tomato, basil, garlic, red onion, balsamic & olive oil on toasted baguette rounds, topped with melted mozzarella (GF on request)

Small \$30 (25 pieces) | Large \$55 (50 pieces)

Mini Vegetarian Spring Rolls – served with sweet chili sauce Small Tray \$50 (40 pieces) \$50 | Large Tray \$85 (80 pieces)

Breaded Buffalo Cauliflower Bites – Breaded and baked cauliflower bites tossed in Franks Red Hot and served with ranch (vegetarian) Small \$25 (60 bite-size pieces) | Large \$70 (180 bite-size pieces)

Tater Tot Skewers – Tater tots on a skewer baked with cheese & bacon bits. (gluten free & vegetarian/vegan upon request)

Large Tray \$70 (80 skewers)

Bullring Pizza - made in house, pesto or tomato base, meat, vegetarian, vegan and gluten free options \$4.50/person (Approx. 4 Bite size pieces)

Antojitos - Spicy cream cheese pin wheels baked and served with sour cream and salsa (vegetarian)

Small Tray \$35 (approx.64 bite size pieces) | Large Tray \$70 (approx. 100 bite size pieces)

Quesadillas - cheddar cheese, green peppers & tomatoes folded in a tortilla and baked served with sour cream & salsa. (vegetarian) Small Tray \$40 (approx. 30 bite size pieces) | Large Tray \$75 (60 bite size pieces)

Sandwich/Wrap Platter – Assorted sandwiches and wraps - vegan, vegetarian & GF options available – please ask!

Small \$65 (15 pieces) | Large \$115 (30 pieces)

Vegetables & Dip - assorted fresh vegetables served with our house made hummus and house made ranch dip (vegan, gluten free) Small \$30 | Large \$50

Fresh Fruit Tray - fresh seasonal fruit (vegan, gluten free) Small \$60 | Large \$115

Cheese Tray - assorted cheeses served with crackers Small \$50 | Large \$75 (vegetarian & GF)

Trio of Dips - Hummus, Spinach Artichoke Dip & Southwest Dip with Corn Chips & Toasted Pita (vegan, vegetarian & GF)
Small Tray \$50

Bullring Dinner Buffet – House Garden Salad, Chicken Tikka (GF), Chana Masala (Vegan & GF), Basmati Rice, Toasted Pita, Mango Chutney \$16.00/person

Bullring Burrito Buffet – House Garden Salad, Build your own burritos or bowls – Three Bean mix (vegan), chicken, rice, lettuce, tomato, cheddar cheese, salsa, sour cream, chipotle mayo, corn chips \$16.00/person

Assorted Cookies: \$1.25/cookie

Squares – Brownies or Carrot Cake \$2.50/square

Dessert Trays – Assorted Cookies & Bite Size Squares. Small \$25 (25 pieces) | Large \$50 (60 pieces)

BEVERAGE & BAR OPTIONS

The Bullring is solely responsible for the serving of all alcohol on the premises and all related responsibilities including monitoring consumption and guest conduct, and ensuring minors are not served. We use wristbands and provide security staff as needed.

Tall Cans (473ml) \$5.98 – Royal City Hibiscus & Royal City Exhibition IPA, Royal City Bootlegger Cream Ale, Wellington SPA, Wellington Helles Lager, Fixed Gear Cherry Sour, Stone Hammer Dark, Hat trick Lager, (subject to availability)

Wine \$6.19 (5 oz) – Fuzion Shiraz Malbec OR Cintra Pinot Grigio

Ciders & Coolers \$5.98 - Smirnoff Ice (330ml) Hard Cider (473ml), Nutrul Vodka Soda (473ml)

Mixed Drinks (1oz +mix) \$5.09 Rye, Rum, Vodka, Gin with Mix

Assorted Soft Drinks & Juice - Range in price from \$1.50- \$3.50

Coffee & Tea Service - \$1.75/person

Coffee Urns – XLg \$80 (600oz/50pp) Lg \$50 (360oz/30pp) Med - \$27 (190oz/15pp) Small (85oz/7pp)

Includes cream, milk, oatmilk, sugar, sweetener, stir stix and cups

Fruit Punch - \$1.75/person