



Book Your *Special Event*
With Us!



Roses room can seat up to 24



Fireside lounge can seat up to 34

Whether your events are for social, business, lunch or dinner; our private dining rooms and separate areas can accommodate all your special occasion requirements.

With warm inviting ambiance exceptional food and service Pepperwood is the perfect place to host your next private event.

pepperwood@pepperwood.on.ca



Dear Valued Guest,

Pepperwood Bistro is Burlington's casual dining bistro restaurant. We offer a warm and inviting environment along with excellent food and service. Our private dining rooms are available for groups of 10 to 34. Larger groups can be accommodated as well, we have the space for you.

Our friendly and knowledgeable staff are dedicated to providing an excellent dining experience that fosters long term relationships with our valued customers. Our commitment to excellence is evident in every aspect of your visit, from the contemporary inspired design of our location, to the impressive menu options and the attention to detail that goes in to every dish created by our team of Chef's.

Our philosophy is simple: we will do everything that we can possibly do to see that your needs will met. Everything from top quality food, wine, beer and cocktails. Prompt and attentive service, affordability and flexibility. Our chefs will customize any of our menus to meet your needs.

I would like to thank you for your consideration and we hope that we will be hearing from you soon, so we can start to plan your next event.

Yours truly,

Michael Hassard
General Manager/Catering Manager
Pepperwood Bistro & Catering
1455 Lakeshore Rd
Burlington, Ont., L7S 2J1

Tel: 905.333.6999 Email: pepperwood@pepperwood.on.ca



B I S T R O
BREWERY & CATERING

“THE BISTRO”

Reception

Mini caprese salad cups with tomatoes, bocconcini, & basil in a sesame cup
(2 per person)

Appetizers

Heritage Greens

Heritage greens, cucumber, red onion, shaved melon, chipotle vinaigrette
or

Pepperwood Caesar Salad

Romaine, bacon, house made dressing, croutons, aged parmesan

Entrees

Chicken Penne

Herb roasted chicken, bell peppers, artichoke hearts, marinara sauce
or

Bronzed Atlantic Salmon

Oven bronzed salmon, red pepper coulis, garlic mashed potatoes, market vegetables
or

Wild Mushroom Risotto

Carnaroli rice, roasted wild mushrooms, aged parmesan, truffle oil

Dessert

Tiramisu, lady fingers, Kahlua, espresso, mascarpone cream, cacao

\$55 per person

“ THE BRASSERIE”

Reception

Herb goat cheese & fig chutney in a savoury tart
(2 per person)

Appetizers

Bistro Greens

Heritage greens, cucumber, red onion, shaved melon, chipotle vinaigrette
or

Pepperwood Caesar Salad

Romaine, bacon, house made dressing, croutons, aged parmesan

Entrees

Chicken Marsala

Oven roasted chicken supreme, mushroom marsala cream sauce, garlic mashed potatoes, market vegetables
or

Puttanesca Atlantic Salmon

Salmon, diced tomatoes, capers, black olives, red onions, fresh basil, garlic mashed potatoes, market vegetables
or

Braised Short Ribs

Oven braised Angus beef short ribs, beef au jus, garlic mashed potatoes, Chef's market vegetables

Dessert

Flourless Callebaut chocolate brownie, crème anglaise, caramel sauce, whipped cream

\$65 per person

“ THE EXECUTIVE”

Reception

Mini beef wellingtons with a red wine demi-glace
(2 per person)

Appetizers

Crab Cakes

Panko coated lump crab, remoulade sauce, shaved fennel salad
or

Pepperwood Caesar Salad

Romaine, bacon, house made dressing, croutons, aged parmesan

Entrees

Chicken & Prawns

Oven roasted chicken supreme, Bearnaise sauce, 2 jumbo prawns, garlic mashed potatoes, market vegetables
or

Chef's Catch of the Day

Served with potatoes and market vegetables
or

Oven Roasted Striploin

8oz. slow roasted 'AAA' striploin, garlic mashed potatoes, market vegetables, beef au jus

Dessert

Chef's Cheesecake

\$75 per person

All prix fixe menus include coffee and tea, Prices to not include tax & gratuity.

Dinner service includes bread and butter. Please order these menus 7 days before your reservation.

Remove our dessert and bring your own cake at no extra charge.



“THE EXPRESS” LUNCH MENU

Appetizers

Heritage Greens

Heritage greens, cucumber, red onion,
shaved melon, chipotle vinaigrette
or

Pepperwood Caesar Salad

Romaine, bacon, house made dressing,
croutons, aged parmesan

Entrees

Smoked Salmon Ciabatta

Smoked salmon, dill cream cheese, pickled
red onion, capers, baby arugula,
house cut frites
or

Pepperwood Hamburger

Grilled house-made ‘AAA’ ground chuck on
a brioche bun, lettuce & tomato,
pepperwood special sauce,
house cut frites
or

Bruschetta Flatbread

Plum tomato and pesto base, mozzarella,
Provencal tomato mixture, goat cheese
crumble, fresh basil, balsamic glaze

\$28 per person

“THE TRATTORIA” LUNCH MENU

Appetizers

Heritage Greens

Heritage greens, cucumber, red onion,
shaved melon, chipotle vinaigrette
or

Pepperwood Caesar Salad

Romaine, bacon, house made dressing,
croutons, aged parmesan

Entrees

Chicken Penne

Herb roasted chicken, bell peppers,
artichoke hearts, marinara sauce,
penne, parmesan
or

Bronzed Atlantic Salmon

Oven bronzed salmon, red pepper
coulis, garlic mashed potatoes,
market vegetables
or

Penne Primavera

Bell peppers, zucchini & broccoli florets,
house made marinara sauce, penne,
aged parmesan

Dessert

Tiramisu, lady fingers, Kahlua, espresso,
mascarpone cream, cacao

\$40 per person

All prix fixe menus include coffee and tea, Prices to not include tax & gratuity.
Please order these menus 7 days before your reservation.

Remove our dessert and bring your own cake at no extra charge.

Do you not see what you are looking for? Our chefs will help
create a menu that suits your needs and will do our best to
accommodate dietary restrictions and allergies.

Pepperwood

B I S T R O
BREWERY & CATERING

Hors D'oeuvres Menu

MINI CRAB CAKES

panko crust, remoulade sauce,
shaved fennel slaw
\$38 per dozen

HERB GOAT CHEESE & FIG CHUTNEY

in savoury cups
\$22 per dozen

HOISIN BREADED CHICKEN BITES

with sesame aioli
\$22 per dozen

RED WINE MARINATED BEEF SKEWERS

with chimichurri sauce
\$31 per dozen

BRAISED MEATBALLS

tossed in sweet & sour sauce
\$28 per dozen

MINI BEEF WELLINGTONS

with red wine demi-glace
\$49 per dozen

BRISKET & CHUCK BEEF SLIDERS

ON A POTATO BUN
with smoked cheddar,
pepperwood special sauce,
arugula
\$42 per dozen

MINI BAKED SPANAKOPITA

stuffed with spinach and feta
topped with tzatziki
\$23 per dozen

WARM PROSCIUTTO WRAPPED ASPARAGUS SPEARS

with balsamic glaze
\$30 per dozen

MINI CAPRESE SALAD CUPS

with cherry tomatoes,
bocconcini and basil in
sesame cups
\$28 per dozen

MINI VEGETABLE SPRING ROLLS

with plum sauce
\$23 per dozen

BACON WRAPPED SCALLOPS

tossed in herb garlic butter
\$29 per dozen

SMOKED SALMON

with dill crema on crostinis
\$36 per dozen

STATIONARY PLATTERS

Vegetable crudité
and dip
\$9 per person

Imported & domestic
cheeses with grapes, berries
and crackers
\$20 per person

Charcuterie board of cured
meats and pickled vegetables
\$19 per person

All platters above are
for a minimum of 15
guests

Shrimp cocktail with
horseradish sauce (25 prawns)
\$100

Seasonal fresh fruit
(minimum 20 people)
\$9 per person

Smoked Salmon Platter
with pickled red onion,
capers and lemon
\$160 per side

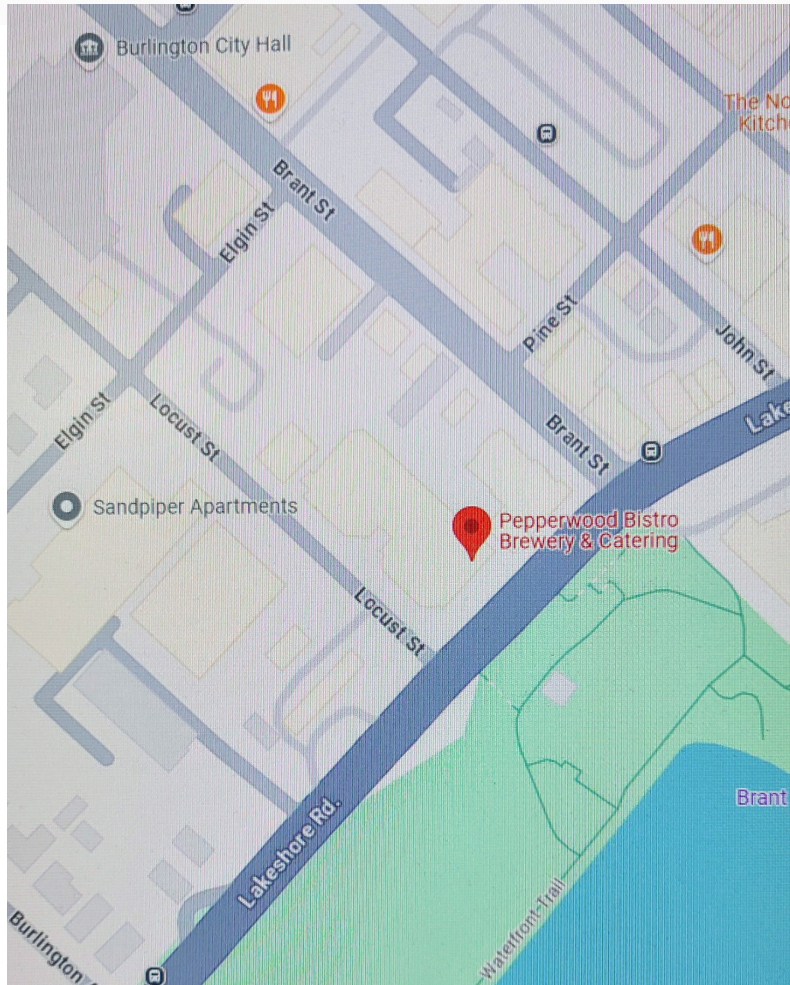
Prices Subject to Change

* All hors d'oeuvres are sold with a minimum of 2 dozen for each selection*

** Cocktail reception requires a minimum of 20 guests**

Pepperwood

B I S T R O
BREWERY & CATERING



Parking available for Pepperwood Bistro on Locust Street in the Municipal Parking Garage. Free on evenings after 6pm and on weekends.

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