



THE GAHAN HOUSE

Brewers of Handcrafted Ales

CATERING PACKAGE

*126 Sydney Street
Charlottetown, Prince Edward Island*

At Gahan House our mission is to deliver the best catered experience possible.

Whether you're joining us at the original Gahan House location or planning an event off site at your home, workplace, or special event space, we have an array of options that we can provide for you. Chef Brandon is happy to help make your experience truly memorable.

No matter where you host your event, we invite you to:

- Choose from menu options designed by Chef Brandon in this booklet
- Order your favourites off of our regular menu
- Speak with Chef Brandon about creating a custom menu for your group or special event

CONTACT US

charlottetown@gahan.ca
902.626.2337

**We ask that catering inquiries are submitted 48 hours in advance*

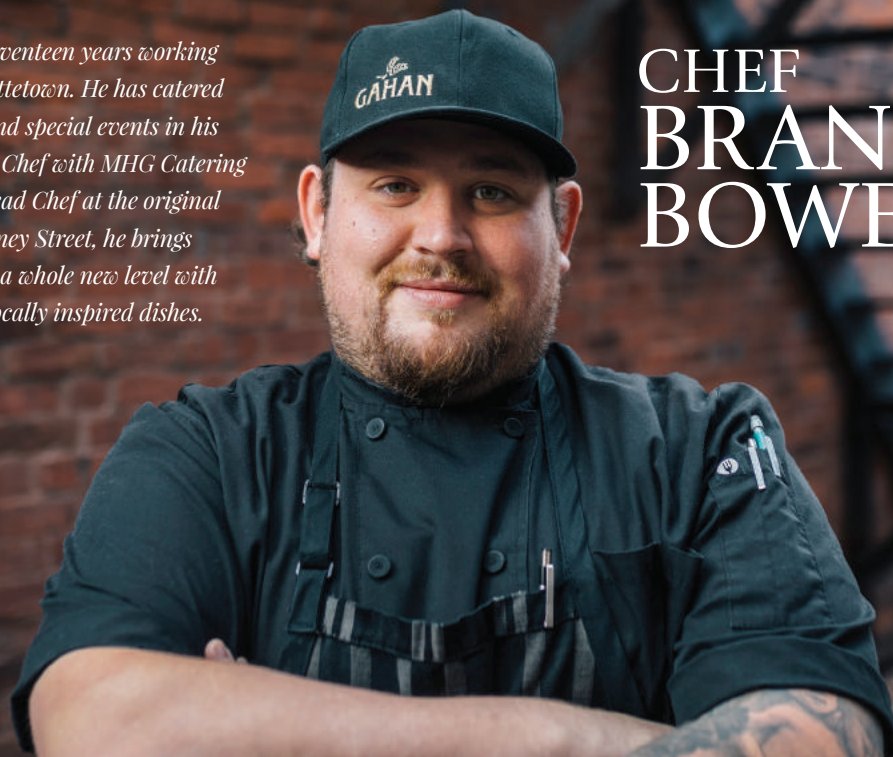
**All catering is subject to an 18% gratuity*

**Minimum spend requirements for larger groups may be applicable*

**Additional charges are applicable to offsite catering for set up, delivery, and transportation*

Brandon has spent seventeen years working in kitchens in Charlottetown. He has catered countless weddings and special events in his previous role as Sous Chef with MHG Catering & Events. Now, as Head Chef at the original Gahan House on Sydney Street, he brings our culinary game to a whole new level with curated menus and locally inspired dishes.

CHEF BRANDON BOWERS





BBQ Meatballs

HORS D'OEUVRES



Vegetable & Fruit Platters

PLATTERS

Pulled Pork Sliders 35

House-made BBQ pulled pork on a slider bun with apple slaw

BBQ Meatballs 25

Meatballs braised in our Gahan BBQ sauce

Bacon Wrapped Scallops 35

Maple and cracked pepper scallops served with cocktail sauce

Mac n' Cheese Croquettes 25

Cheesy fried croquettes served with marinara sauce

Vegetable Samosas 25

Fried vegetarian samosas served with cucumber raita

Butter Chicken Skewers 20

House-made butter chicken marinade

Mini Tacos 30

Choice of vegetarian, fried chicken, or haddock

Lobster Sliders MKT

Cold lobster salad on brioche slider buns

(Inquire)

Bruschetta Flatbreads 20

House-made bruschetta on naan served with balsamic reduction

Freshly Shucked Oysters 36

Served with assorted house-made sauces

Spring Rolls 20

Vegetarian, served with plum sauce & Thai chilli sauce

Chicken Wings 30

Breaded, served with honey garlic, buffalo, and ranch

Mini Brown Bag Fish & Chips 28

Gahan's classic Sir John A's Honey Wheat Ale battered haddock, served in a bite-size brown bag with house-made tartar sauce

Each platter feeds 10 guests.

Per Tray

Fruit 20

Assortment of fresh melons, berries, and a yogurt-based fruit dip

Vegetable 20

Fresh seasonal vegetables served with ranch dipping sauce

Assorted Sandwiches 35

Deli meat and cold salad sandwiches served on assorted bread

Local Cheeses 20


*An array of local cheese served with crackers
Add cured meats 10*

Dessert 30

Two-bite brownie, mini fruit tarts, cookies, and beignet



Dessert Platter



Strawberry
Shortcake



Pulled Pork
Sandwich

Lunches & Dinners:

ISLANDER EXPERIENCE

Choice of one appetizer, one main with side, and one dessert.

\$45/PERSON

APPETIZER

Gahan Chowder

Rich creamy chowder with salmon, haddock, and scallops

OR

Steamed Mussels

Choice of white wine tarragon cream sauce, coconut curry, or beer and citrus

MAIN

Pulled Pork Sandwich

BBQ pulled pork, apple slaw, Sriracha lime aioli

OR

Lobster Roll

Cold lobster salad mix on a sandwich bun

SIDE

Potato Salad

Baby red potatoes mixed in a mustard vinaigrette

OR

Roasted Potatoes

Baby red potatoes roasted with fresh thyme

DESSERT

Bread Pudding

House-made bread pudding served with salted caramel

OR

Strawberry Shortcake

Strawberry sauce on a buttermilk sweet biscuit with whipped cream



Lunches & Dinners:

LIGHT & HEALTHY

*Includes choice of sandwich with soup or salad. Add an extra soup or salad for \$5. Add a dessert for \$2.
All sandwiches are made on multigrain bread and can be made gluten-free.*

\$11/PERSON

DELI SANDWICHES

Black Forest Ham / Honey Dijon aioli, Havarti cheese, tomato and greens

Roast Beef / Roasted onion aioli, cheddar cheese, red onion and greens

Sliced Turkey / Cranberry aioli, tomato and greens

Egg Salad / Mixed with greens and red onion

Vegetarian Wrap / Mixed vegetables tossed in a vinaigrette with Monterey Jack cheese and greens

SOUP OR SALAD

Tomato Basil Soup / *Gluten-free and vegetarian*

Garden Salad / Mixed greens with peppers, red onion, mushrooms, and cucumber with honey-pepper vinaigrette *Gluten-free*

Spinach Salad / Baby spinach with dried cranberries, aged cheddar cheese, and granola with a maple-cranberry vinaigrette *Gluten-free*

DESSERT

Chocolate Brownie with Raspberry Coulis

Add for \$2

Coffee Cake with Caramel / *Gluten-free*

Add for \$2



Classic Gahan
Burger



Lunches & Dinners:
**PUB-STYLE
GAHAN
CLASSICS**

*Boxed lunches perfect to-go.
Option to add dessert for \$2*

\$22/PERSON

Brown Bag Fish & Chips

*Gahan's classic Sir John A's Honey Wheat Ale battered haddock,
served in a brown bag with house-made tartar sauce*

Classic Gahan Burger

*Macphee's Meats' 6 oz beef patty, Daily Dose Hard Root Beer BBQ
sauce, Cheddar cheese, bacon, lettuce, tomato, pickle, onion jam*

Large Caesar Salad

*Romaine lettuce, bacon bits, croutons, Parmesan cheese, and creamy
Caesar dressing*

Loaded Sweet Fries

Sweet potato fries topped with cheese and Sriracha aioli

Brown Bag Fish
& Chips



Butter Chicken Curry



Lunches & Dinners:
EXECUTIVE

*Great for lunch at the office.
Option to add dessert for \$2.*

\$26/PERSON

ENTRÉES

Pickled Beet Salad

*Greens, red onion, cherry tomato, candied pecans, goat cheese with
herb & goat cheese vinaigrette*

Chicken Penne Pasta

*Our Gahan classic penne with house-made chorizo and a Cajun
cream sauce*

Roasted Prime Rib

*With sweet onion gravy, mushroom salad, and Gahan seasoned fries
with Sriracha aioli*

Butter Chicken Curry

*Creamy coconut butter chicken on a bed of basmati rice served with
naan bread and cilantro*

Bowl of Chowder

*Rich and creamy seafood chowder with haddock, scallops, mussels
and served with a buttermilk biscuit*

DESSERT

Brownie

*House-made chocolate brownie
served with chocolate sauce*

Add for \$2

Coffee Cake

Gluten-free coffee cake served with salted caramel **Add for \$2**



Our Semi Private Dining Room

- Seats up to 15 guests
- Natural daylight, comfortable seating, with tables that can move to accommodate different layouts as desired

The Brewer's Booth

- Seats up to 10 guests
- Cozy atmosphere, located beside the lower-level brewery, private from the main dining area

Book Our Restaurant

Hosting a larger event? Book our whole restaurant venue!

You and your guests can enjoy a private event at Gahan House and have the place to yourselves.



Off-site Catering

Already have an event space in mind? We have many off site catering options to serve you and your guests. Choose your favorites off of our regular menu, from the options listed in this booklet, speak with Chef Brandon about creating a custom menu.

Additional set up & take down fees for off site catering are as follows:

Stand Up Reception with Passed Hors d'Oeuvres

Guests

25-50

Set up/take down fee

150

Sit Down Plated Dinners

Guests

1 - 15

250

**Delivery and transportation charges will also be applicable*

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GAHAN.CA

*@gahanpub
/TheGahanHouse*