

A collage of food and drink. At the top center is a tall glass of beer with a thick white head of foam, labeled 'GAHAN'. To the right are several skewers of grilled chicken with yellow sauce and fresh herbs. In the foreground, a hand with red nail polish holds a tray of bruschetta topped with tomato, cheese, and herbs. To the left are three glasses of appetizers, possibly fried items with a white sauce. The background is a wooden table.

**THE GAHAN HOUSE**  
*Brewers of Handcrafted Ales*

**CATERING  
PACKAGE**

*126 Sydney Street,  
Charlottetown, Prince Edward Island*

# OUR SPACE

## OUR SEMI PRIVATE DINING ROOM

- Seats up to 20 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



## 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, including Stand-Up Reception Passed Apps or Sit-Down Plated Meals. Choose your favourites off our regular menu, from the options listed in this booklet, or speak with us about creating a custom menu.

*\*Set up & take down fees for off-site catering are dependent on number of guests and type of reception. Delivery and transportation fees also apply*

*\*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*

## CONTACT US

[charlottetown@gahan.ca](mailto:charlottetown@gahan.ca)

902.626.2337

Can't find what you're looking for? Ask us about creating a custom menu. Our team can accommodate most requests.



Bruschetta



Charcuterie

# PLATTERS & MORE

# HORS D'OEUVRES

*Priced per dozen*

**Oysters on the Half Shell** *GF, DF* **42**  
*Served with cocktail sauce, mignonette, lemon*

**Pulled Pork Sliders** **58**  
*Braised BBQ pork, coleslaw, Dijon aioli*

**Meatballs** *GF, DF* **36**  
*Slow-cooked in our house-made BBQ sauce*

**Bacon Wrapped Scallops** *GF, DF* **50**  
*Gahan Blueberry Ale & maple glaze*

**Mozza Stick Eggrolls** *V* **28**  
*Mozzarella, garlic butter, fresh herbs, marinara*

**Curry Chicken Skewers** *GF, DF* **38**  
*House-made curry marinade, cilantro*

**Bruschetta** *V* **25**  
*Goat cheese, balsamic glaze, garlic crostini*

**Vegetable Spring Rolls** *V* **28**  
*Served with sweet chili sauce*

**Caprese Style Skewers** *V, GF* **34**  
*Baby tomatoes, bocconcini, basil, balsamic reduction*

**Fish Cakes** *GF, DF* **28**  
*PEI potatoes, cod, haddock, horseradish-cucumber aioli*

**Lobster Sliders** *DF* **MKT**  
*Atlantic lobster, lemon aioli, celery, red onion, dill*

**Smoked Salmon** *GF, DF* **36**  
*Cucumber, cream cheese, dill, capers, lemon zest*

*Each platter feeds 10 guests*

**Fruit** *VG, GF, DF* **42**  
*Assortment of fruits served with yogurt dip*

**Crudité** *VG, GF, DF* **36**  
*Seasonal vegetables served with ranch dip*

**Charcuterie** **60**  
*Cured meats, local & imported cheese, crackers*

**Cheese** *GF* **46**  
*Local & imported cheese, crackers*

**Dessert** *V* **44**  
*Assortment of sweets*

## WRAPS & SANDWICHES

*Minimum order of 10*

**Roast Beef Sandwich** *GF, DF* **12**  
*Roast beef, horseradish cream cheese, lettuce, chimichurri, focaccia*

**Turkey Sandwich** *GF, DF* **12**  
*Turkey, cranberry aioli, spinach, white cheddar, sourdough*

**Smoked Salmon Sandwich** *GF, DF* **15**  
*Smoked salmon, cream cheese, avocado, lettuce, red onion, capers, baguette*

**Curry Chicken Wrap** *GF, DF* **12**  
*Curry chicken salad, garlic aioli, flour tortilla*

**Club Wrap** *GF, DF* **15**  
*Grilled chicken, lettuce, garlic aioli, bacon, white cheddar, flour tortilla*

**Add Tomato Basil Soup** *VG, GF, DF* **+\$5/PERSON**  
*Fire roasted tomato soup with fresh herbs*

**Add Pickled Beet Salad** *VG, GF, DF* **+\$8/PERSON**  
*Mixed greens, pickled beets, goat cheese, candied pecans, cherry tomatoes, pickled red onions, balsamic herb vinaigrette*

*These items are available OR can be modified to be VG = Vegan, V = Vegetarian, GF = Gluten-Free, DF = Dairy-Free*

*Please speak with our team about making the necessary substitutions.*

*Please inform us of any allergies or dietary restrictions you or your guests may have.*

Fish Cakes



The Ring Bearer Burger



# 3-COURSE MENU

**\$48/PERSON**

*Choice of one appetizer, one entrée, and one dessert*

## APPETIZER

Pickled Beet Salad *VG, GF, DF*

Caesar Salad *V, GF*

Fish Cakes *GF, DF*

## ENTRÉE

*\*Served with a choice of side*

\*Brown Bag Fish & Chips *DF*

\*Fried Chicken Sandwich

Burrito Bowl *VG, GF, DF*

\*The Ring Bearer Burger *GF, DF*

## SIDE OPTIONS

Signature fries

Roasted potatoes *VG, GF, DF*

## DESSERT

Gahan House Brownie *V*

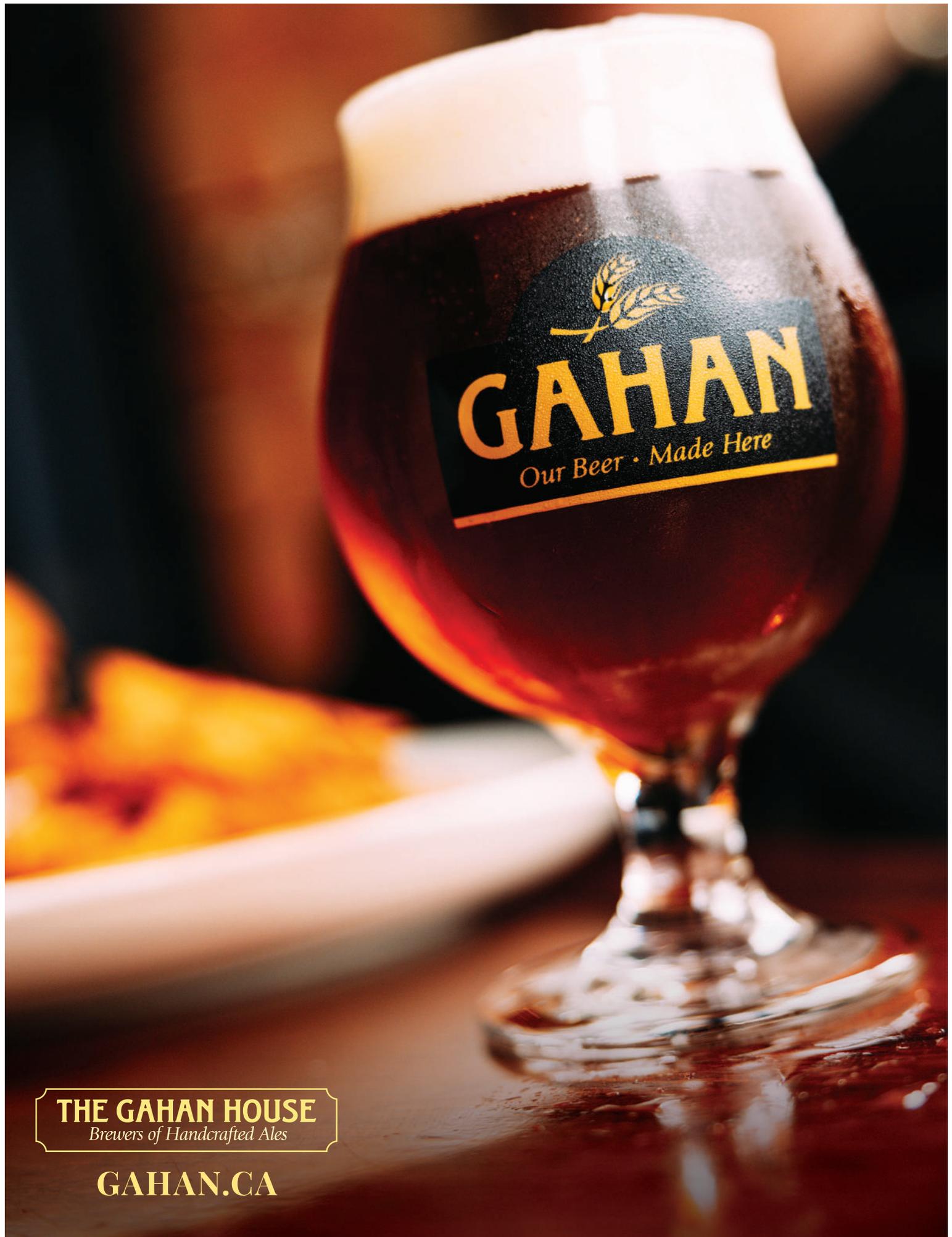
Carrot Cake *VG, GF, DF*

*Our team would be more than happy to work with you to create a custom menu.*

Gahan House Brownie



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**GAHAN.CA**