



UPPER BEACHES
BOURBON HOUSE



Catering

MENU



Bon appétit!

3655 ST. CLAIR AVE E, TORONTO, ON,
M1M1T1

WWW.UPPERBEACHESBOURBONHOUSE.COM



A: 10 People - \$300



APPETIZERS

Mixed Green Salad

With a balsamic vinaigrette.

Hush Puppies

Served with Piquante sauce.



MAINS

Chicken and Sausage Voodoo Pasta*

Fusilli pasta with bell peppers, Andouille sausage, chicken, voodoo paste and a Creole cream sauce.



DESSERTS

Sweet Potato Brownie

With a nut fudge topping.

*Spicy, can be made without too much
spice if needed





B: 10 People - \$300



APPETIZERS



Collard Greens

Simmered in white wine and margarine.

Corn Bread

Served with butter.



MAINS



Jerk Chicken Legs

Spicy and flavorful jerk-seasoned chicken legs, cooked to perfection.

Rice Pilaf

Tray of fragrant and fluffy basmati rice pilaf.





C: 15 People - \$400



CONTENTS 

**Choice of Po' Boys (*Jerk Chicken,
Blackened Chicken, or Smoked Beef Brisket*)**

Served with tomatoes, lettuce, and ginger remoulade on a toasted bun.

Cajun Bayou Poutine

Tray of crispy fries topped with our Cajun Bayou gravy and melted cheese curds.

Jerk Wings

Wings coated in a Jamaican jerk seasoning.





D: 15 People - \$600



APPETIZERS

Cajun-fried Calamari

Served with a ginger remoulade.

Corn Bread

Served with butter.



MAINS

6oz Blackened Salmon Filets

Salmon spiced with blackened spices.

Rice Pilaf

Tray of fragrant and fluffy basmati rice pilaf.

Mixed Vegetables

Tray of seasonal vegetables.



DESSERTS

Bread Pudding

Served with a Bourbon Sauce.





E: 25 People - \$1200



APPETIZERS

Caesar Salad

Romaine lettuce tossed in garlic, capers, parmesan, croutons and Caesar dressing (contains anchovies).

Corn Bread

Served with butter.

Cajun-fried Calamari

Served with a ginger remoulade.



MAINS

Bayou Brisket

Smoked beef brisket served with garlic cheese grits and vegetables.



DESSERTS

Cheesecake

Served with a Raspberry coulis.





F: 25-30 People - \$1200



APPETIZERS

Mixed Green Salad

With a balsamic vinaigrette.

Creole Mac and Cheese

*Made with sweet potatoes, red peppers, and jalapenos.
Topped with crackers, fried onions and a 5-cheese blend.*

Corn Bread

Served with butter.



MAINS

Creole Jambalaya

Seasoned rice dish with chicken, smoked ham, Andouille sausage, and tomatoes on a Bayou sauce. Served with collard greens.

Voodoo Shrimp and Grits

Cheese grits, shrimp, and Andouille sausage in a Voodoo spiced cream sauce.

Mixed Vegetables


Tray of seasonal vegetables.

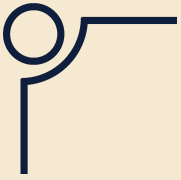


DESSERTS

Choice of Dessert

Choose between Sweet Potato Brownie, Pecan Pie, or Bread Pudding





For parties over 30 or a custom
catering package, email
order@upperbeachesbourbonhouse.com
or call 416-707-4240.

