Baker Street

Private Events Brochure

THANK YOU for your interest in a private event at Baker Street Pub. Our space is ideal for hosting holiday parties, business functions, birthday parties and weddings, to name but a few. Baker Street is also available for full buyouts where your creativity and imagination can let loose.

Combined with our Global cuisine and a unique setting with impeccable service, our team will design a truly memorable event for you and your guests. We have created several different options for your event but we are happy to custom tailor all aspects of your occasion for you.

Once you have reviewed the enclosed private event information, please do not hesitate to contact us with any questions or to arrange a tour of the private spaces.

Thank you for considering Baker Street for your special occasion, and we look forward to working with you very soon.

The Team at Baker Street.

The Cocktail Party

Choose 6 of the hors d'oeuvres (listed below) combined with an Open bar of select Draft and Bottled Beer, House Liquor & House Wines

> 2 hours - \$60 per person 3 hours - \$80 per person

Choose 6 of the hors d'oeuvres (listed below) combined with an open bar of all Draft and Bottled Beers, Top Shelf Liquor, all Wines by the Glass & Cocktails

2 hours - \$70 per person 3 hours - \$90 per person

Hors d'oeuvres are passed throughout the length of the event package

Hors d'Oeuvres Options: <u>Seafood Options</u>

Lump Crab Cakes with Avocado
Shrimp Cocktail Spicy Aioli
Seared Ahi Tuna with Ginger Sesame Soy Dressing

Vegetarian Options

Vegetable Quesadillas Mac n' Cheese Bites

Chipotle Quesadilla with peppers, onions, black bean and three-cheese blend

Meat Options

Italian Meatballs

Chipotle Chicken Quesadilla
Sliders - Pulled Pork, Buffalo Chicken or Beef
Chicken Tenders with Honey Mustard and Chipotle BBQ
Wings – Buffalo, Sweet Spicy Thai Chili or Sriracha

^{**} Open Bar excludes Premium scotch, whiskey, brandy, bottles of wine & bottles of champagne, signature cocktails and smoked cocktails**

Bar Packages & Platters

Basic Bar Package

Draft & Bottled Beer, House Wines and Rack Liquor

2 hours - \$40

3 hours - \$50

4 hours - \$60

Top Shelf Bar Package

Draft & Bottled Beer, All Wines by the Glass and Top shelf Liquor & Cocktails

2 hours - \$50

3 hours - \$62

4 hours - \$74

Platters

serves approximately 10-12 people

Crab Cakes topped with Avocado- \$95
Seared Ahi Tuna with Ginger Sesame Soy & Cucumber Salad- \$95
Shrimp Cocktail - \$85
Cajun Calamari with spicy marinara sauce- \$95

Crudite - \$55

Fruit and Cheese - \$80

Chicken Wings, Chicken Tenders and Mozzarella Sticks - \$80

Mixed Quesadillas – Vegetables, Chicken and Steak - \$80

Mac & Cheese Bites and Chicken Tenders - \$90

Ranch Potato Skins-\$80

Sliders - Pulled Pork, Beef or Buffalo Chicken - \$3 per piece

Mixed Wraps - Grilled Chicken BLT Wraps & Sliced Zucchini Wraps - \$70

^{**} Open Bar excludes Premium scotch, whiskey, brandy, bottles of wine & bottles of champagne, & signature cocktails**

Buffet Stations

BUFFET STATION

Food Stations may consist of any of the following:

Choice of Salads:

Classic Caesar Salad \$50

Baker Salad \$40

BLT Ranch Salad \$55

Pear & Pecan Goat Cheese Salad \$80

Choice of Entrees:

Penne Pasta with garlic & peas in a creamy vodka sauce \$90

Add Chicken \$40 Add Shrimp \$55

Vegetable Quesadilla \$110

Chipotle Chicken Quesadilla \$125

BBQ Pulled Pork Sliders \$110

Shepherds Pie \$125

Guinness Beef Stew \$135

Chicken Curry \$140

Items are served in trays, one tray serves 12-15 people

Several other dishes are available for your custom designed menu.

Open bar packages can be added to your dinner event.

The Group Luncheon

Choice to Start - Choose 2 Items

Caesar Salad

with Roasted Garlic Croutons and Shaved Parmesan Cheese

Baker Salad

with organic mixed greens, sliced cucumber & grape tomatoes

Soup of the day

Choice as Entrée - Choose 3 Items

Penne Pasta

with Peas and Garlic a Creamy Vodka Sauce

Irish Ale Battered Fish and Chips

with Lemon, Tartar Sauce and House Made Coleslaw

Blackened Chicken Caesar Salad

with Roasted Garlic Croutons and Shaved Parmesan Cheese

BBQ Pulled Pork Sandwich

Slow smoked pork, Hickory BBQ sauce and house slaw

Classic Hamburger

Certified Angus burger served on a toasted sesame brioche bun with French Fries

Grilled Zucchini Wrap

Spinach, Mozzarella, Avocado Mayonnaise on a Whole Wheat Wrap with Salad

Dessert - Choose 2 Items

Carmel Sea Salt Cheese Cake
Flourless Chocolate Cake
Vanilla Ice Cream with a Chocolate drizzle

\$20 per person - 2 courses

\$25 per person - 3 courses

Several other dishes are available for your custom designed menu Open bar packages can be added to your luncheon

The Dinner Party

Appetizer Choice - Choose 2

Caesar Salad

with Roasted Garlic Croutons and Shaved Parmesan Cheese

Bacon Avocado Salad

American bacon, grape tomatoes, cucumber, cracked pepper and a rice wine vinegar dressing

Soup of the day

Mac & Cheese Bites

macaroni smothered in our 3 cheese creamy sauce, deep fried into small bites of heaven

Entrée - Choose 3

Penne Pasta

with garlic and peas in a creamy vodka sauce

Roasted Salmon Fillet

Over mashed potato and a creamy spinach sauce

Grilled Cajun Chicken Breast

mashed potatoes and steamed broccoli

Homemade Shepherds Pie

slow cooked ground angus beef and vegetables topped with mashed potatoes

Guinness Beef Stew

prime chunks of grass fed beef with carrots, celery, onions and potatoes

N Y Steak Sandwich

Caramelized onions, bleu cheese crumble served on garlic toasted
French bread

Dessert - Choose 2

Carmel Sea Salt Cheese Cake
Flourless Chocolate Cake
Vanilla Ice-Cream with Chocolate drizzle

\$30 per person - 2 courses <u>or</u> \$35 per person - 3 courses

Several other dishes are available for your custom designed menu.

Open bar packages can be added to your dinner event