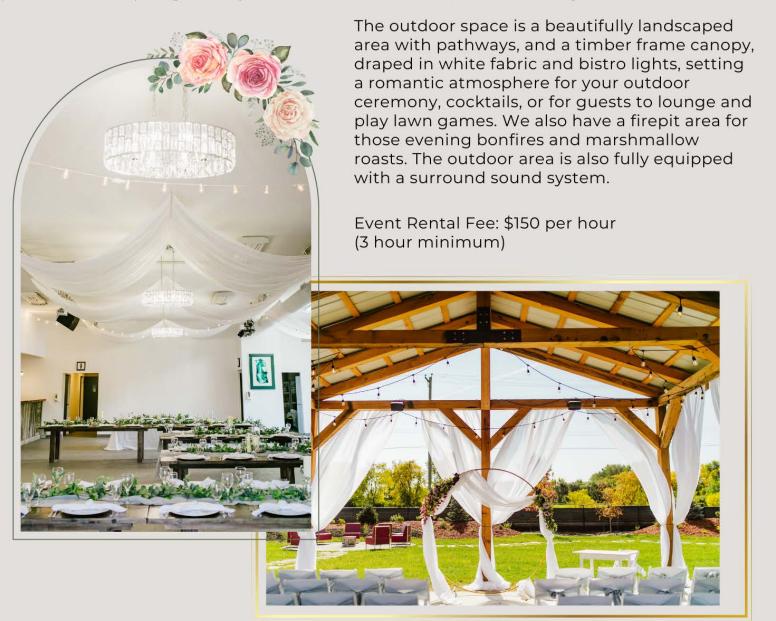




The Backyard on Aberdeen offers a welcoming atmosphere for your event. Our indoor banquet room has a capacity of up to 150 people and boasts an open floorplan with white draping and lights on the ceiling, 2 Screens and Projector, a Full Service Bar, a Sound / DJ booth and Surround sound wired into the building. The clean white room creates the perfect backdrop to go with your decorations, colours, and vision for your event.





# Home Cooked Quality

ALL OUR MENU ITEMS ARE CREATED FROM SCRATCH WITH FRESH INGREDIENTS. WE PRIDE OURSELVES IN UPHOLDING SUPERIOR QUALITY IN ALL OUR FOOD, FOR AN OUTSTANDING CULINARY EXPERIENCE.

## - Breakfast -

All breakfasts include coffee and tea.

#### CLASSIC BREAKFAST BUFFET

Scrambled Eggs, Hash browns, Breakfast Sausages or Bacon & Toast

#### CONTINENTAL

Assorted Muffins, Croissants, & Whole Fresh Fruit

#### \$20

\$15

HASH BROWN CASSEROLE & QUICHE SQUARES

Cubed Hash Browns with onion, peppers, & cheese. Crusted or uncrusted Quiche

#### THE LIGHTER SIDE

Yogurt Parfaits, Fresh Fruit Arrangement, Chia Pudding, & Muffins





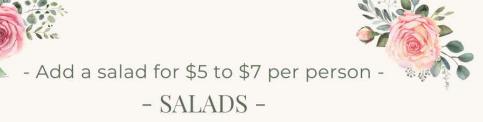


\$22

\$17

# - LUNCH -

CLASSIC SANDWICHES & WRAPS BUFFET	\$17	FALAFEL WRAP Served with hummus & tahini salad.	\$\$15
Choose any 4: Served with Vegetable Ham & Cheese, Turkey Bacon, Italian Meats, Vegetarian, Egg Salad, & Tuna Salad.		SHAWARMA WRAP Served with fries.	\$15
TACO SALAD BAR  Create your own with: ground beef or chicken, lettuce, rice, tomatoes, peppers, beans, cheese, taco chips, salsa & sour cream.	\$22	CHILI Served with homemade cheese and herb biscuits.	\$18
GLUTEN FREE FALAFEL Served with hummus.	\$15	AIDA'S FAMOUS LASAGNA Served with garlic toast.	\$25
GLUTEN FREE HUMMUS & VEGETABLE WRAP	\$15	QUICHE Served with choice of salad.	\$12
Served in a rice wrap.		PULLED PORK SANDWICH	\$20
BAKED SALMON Served with rice pilaf and choice of	\$28	Fresh bun with pulled pork and coleslaw	
either vegetables or salad.		CREAMY CURRY	\$20
VEGETARIAN LENTILS & RICE (MUJADDARA)	\$15	CHICKEN Served with chickpeas and rice	
SESAME CHICKEN Served on rice	\$25		



Mixed Greens & Cranberry | Pecans Salad | Quinoa Salad | Caesar Salad Curry Chickpea Salad | Greek Quinoa Salad | Tabbouleh Salad Potato Salad Oriental Salad | Farmers Market Salad







## - APPETIZERS -

Pick 4 options (1 meat & 3 other) Group One - \$25 Per Person

#### BRUSCHETTA

Fresh Tomatoes and Herbs

#### **HUMMUS**

Served in Small Cup with Vegetable Display

#### CRUSTLESS MINI QUICHE

Home made with Green Onion, Three Cheese, Bacon, Herbs & Spices

#### VEGETABLE TRAY

With Homemade Dip

#### **SKEWERS**

Choose Chicken, Shrimp, or Pork

#### LEBANESE DIP

Served in Small Cup with Vegetable Display

#### WINGS

Custom Flavours

#### **CUCUMBER**

With Signature Topping

#### AVOCADO BAGGETT

Guacamole on Toasted Baguette

#### SAMOSAS

#### **SPANAKOPITA**

Phyllo Pastry with Spinach & Feta

VEGETARIAN EGG ROLES

# - APPETIZERS -

Pick 5 options (2 meat & 3 other) Group Two - \$35 Per Person

#### BACON WRAPPED JALAPENOS

#### MINI YORKSHIRE PUDDING

Mushrooms, Caramelized, Onions & Swiss Cheese

## - APPETIZERS -

Pick 5 options Group Two - \$35 Per Person

#### BRIE & CRANBERRY

Baked Phyllo Pastry & Stuffed

#### CHARCUTERIE SKEWERS

Classic Ingredients served Conveniently

#### STUFFED MUSHROOMS

Spinach, Cream Chees & Bacon

#### FALAFEL BITES

Chickpeas, Fresh Herbs & Spices

#### FIG PUFF PASTRY

With Brie & Thyme

#### **HUMMUS**

Served in Small Cup with Vegetable Display

#### CRUSTLESS MINI QUICHE

Home made with Green Onion, Three Cheese, Bacon, Herbs & Spices

#### LEBANESE DIP

Served in Small Cup with Vegetable Display

#### **SKEWERS**

Choose Chicken, Shrimp, or Pork

#### CHARCUTERIE BOARD

\$16 pp

Assorted Crackers, Cheeses and Meats

# HUMMUS DUO WITH FALAFEL BITES

Made from Scratch

#### VEGETABLE TRAY

With Homemade Dip

#### BRUSCHETTA

Fresh Tomatoes with Garlic, Basil, & Olive Oil

#### WINGS

Custom Flavours

#### **CUCUMBER**

With Signature Topping

#### AVOCADO BAGGETT

Guacamole on toasted Baguette

#### **SAMOSAS**

#### **SPANAKOPITA**

Phyllo Pastry with Spinach & Feta

#### VEGETARIAN EGG ROLES

#### PINWHEEL

Wrap with Cream Cheese, Fetta, Green Onion, Craisins & Spices

#### SHRIMP RING













# - DINNER ENTRÉES -

Platted or buffet Meals served with your choice of a Salad, Starch, and Vegetable option. Signature Bread Board on the table. For plated meals, additional staff hours will be added.

### **BEEF**

PRIME RIB Slow Roasted Canadian Prime Rib with Yorkshire Pudding & Gravy	\$55	ROAST BEEF Slow Cooked and Served with Our Homemade Gravy	\$45
BEEF WELINGTON Wrap Filet Mignon in Puff Pastry	\$50	HERB GARLIC STEAK 8 oz. AAA Grade	\$45
NEW YORK STEAK 80z AAA Grade	\$45		

### CHICKEN

HERB ROASTED CHICKEN THIGHS Juicy Chicken with Fresh Herbs & Spices	\$38	CHICKEN AIDA Topped with Our Homemade Aida's Signature Sauce	\$40
CHICKEN SUPREME Homemade Mushroom Cream	\$40	BBQ ¼ CHICKEN With Sweet & Sour Notes	\$40
Sauce		HOMEMADE CHICKEN	\$20
ASPARAGUS STUFFED	\$38	FINGERS Hand Breaded & Homemade	
CHICKEN Baked with 3 Cheese		TRADITIONAL TURKEY MEAL	\$42
SESAME CHICKEN Served on rice	\$38	Turkey, staffing, cranberry sauce, mashed potato, gravy, roasted vegetable and salad	

# - DINNER ENTRÉES -

Continued

### PORK

#### MAPLE PORK TENDERLOIN

Cooked With Canadian Maple Syrup & Dijon Mustard \$38

#### STUFFED PORK LOIN CHOP

With Herbs, Sage, Garlic, Apples & Butter

\$38

#### FROM THE SEA

#### HERB SALMON

Flakey Salmon Crusted in Herbs & Lemon

\$45 | SEARED GARLIC PRAWNS

5 Jumbo Prawns

\$38

#### HOMEMADE BREADED HADDOCK

Toped with Homemade Lemon Dill Sauce \$45

### VEGETARIAN

#### STUFFED PEPPER

Rice, Tomato Sauce & Vegetables with Greek Yogurt

#### FETTUCCINE ALFREDO

Homemade Alfredo Sauce

\$25

\$17

# STUFFED PORTOBELLO MUSHROOM

Stuffed with Bacon, Onion, Spinach & Cheese

#### STUFFED EGGPLANT

Fresh Tomatoes, Herbs, Goat Cheese & Caramelized Onion \$35

\$30













# - ACCOMPANIMENTS -

Choose one of each

#### - SALADS -

Caesar Salad | 7 Greens Garden Salad | Strawberry Pecan Spinach Salad Greek Salad | Oriental Salad | Coleslaw | Macaroni Salad | Potato Salad

#### - STARCH OPTIONS -

Mashed Potatoes | Baked Potato | Roasted Baby Potatoes | Fried Rice Scalloped Potatoes | Sweet Potato Mash | Herb Rice | Rice Pilaf | pierogies

#### - VEGETABLE OPTIONS -

Honey Dill Glazed Carrots | Roasted Vegetables | Steamed Broccoli Southern Style Beans | Peas | Corn | Vegetable Medley Roasted Zucchini & Peppers



- Add a soup course for \$7 per person -

#### - SOUPS -

Tuscan Soup | Potato Bacon | Lentil (vegan) | Tomato Basil Beef & Barley | Minestrone | Potato Dill | Chicken Herb







# - Desserts -

\$6 \$6 CHEESECAKE ASSORTED DAINTIES Caramel, Skor, Cherry, Fresh Fruit Squares, Cookies & More or Custom Flavour \$4 BAKLAVA \$4 **CUPCAKES** Layered Sweet Pastry with Chocolate, Vanilla or Custom Chopped Nuts DESSERT BUFFET \$4 GLUTEN FREE BROWNIE Per Person DISPLAY Rich & Moist Dark Chocolate with Dark Chocolate Ganache

FRUIT ARRANGEMENT \$10

per Person

Assorted Cakes, Dainties & Pastries

\$10

\$18

\$18

# - LATE LUNCH -

After 10pm

\$18

\$20

\$18

#### MANITOBA SOCIAL

Array of Meat, Cheese, Bread, Pickles & More

#### TACO / NACHO BAR

Chips, Salsa, Cheese, & Assorted Toppings

#### POUTINE BAR

Cheese Curds, Fries & Gravy

#### PULLED PORK SLIDERS

Served On a Bun with BBO Sauce &

#### PIEROGI BAR

Sour Cream, Green Onions, Bacon Bits & More



# - BAR SERVICES -

We offer a full-service bar for all events.

1 bartender for every 50 guests is required at a rate of \$20 an hour.

For types of bar, there are many options including:

Open Bar | Cash Bar | Limited Bar | Drink Tickets Toonie Bar (Couple pays the remaining cost)

BEER \$7.00

WINE \$6.50

COOLERS \$6.50

SHOTS \$5.50

COCKTAIL \$7.50 - \$8.50

SPIRITS \$6.50

# - NON ALCOHOLIC BEVERAGES -

Coffee | Tea | Juice | Pop | Punch | Lemonade \$3 per person

# - SOCIAL PACKAGE -

Have your social with us!



\$300.00 Room Rental \$2.00 Per Drink Rebate

- THE FOOD -

Cold Cuts, Cheese, Buns and Pickles \$10 per person

# - PAYMENTS & POLICIES -

All prices are subject to applicable taxes and 15% gratuity.

A 50% Deposit is required to book the Venue and Food. Another 50% of the remaining amount is due 6 Months Prior to the Event. Full payment and final guest count is due 2 weeks before the event.

A Damage Deposit of \$250 is required for the Venue. After the event, if there are no damages the damage deposit will be returned within 7 days.

No confetti or glitter is permitted either outside nor inside the venue. Candles must be LED with the exception of floating candles inside a vases with water.

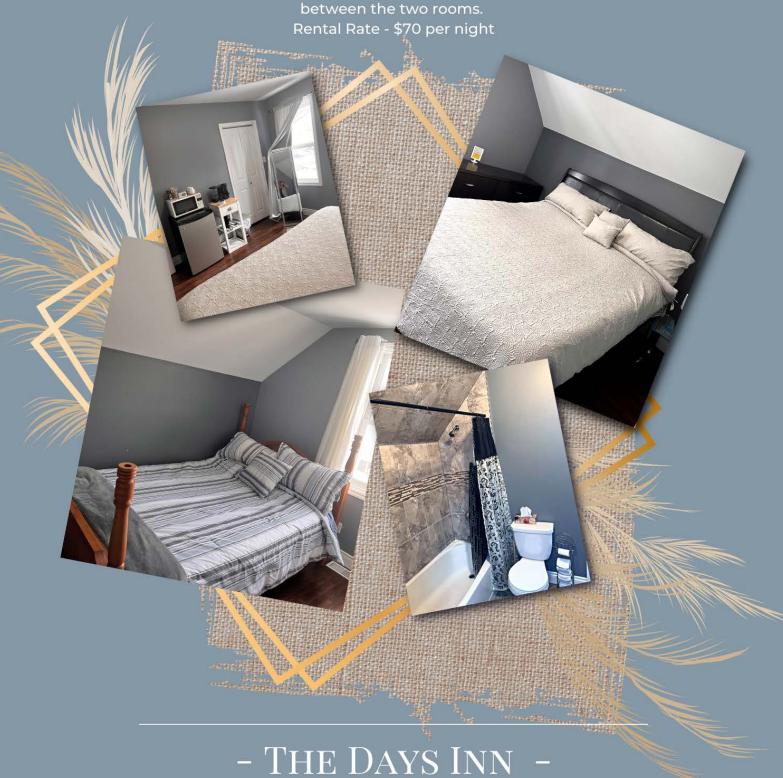
No outside liquor permitted.

For the bar to remain open past 10pm, late lunch are required. For outside catered events, mileage and service fees may be applicable.



# Hecommodations

We have a 2 bedroom Air B&B that is available for rent, located at 2037 Princess Avenue
The one bedroom has a King size bed, Mini Fridge, Microwave & Coffee Maker. The
second bedroom has a Double size bed. There is also a 4 piece bathroom to share



If you book your wedding or event with The Backyard On Aberdeen we have negotiated a special rate with the Days Inn for all our Clients and their Guests. Be sure to ask us for the booking code to receive the preferred rate.