



SPECIAL EVENTS MENU

This menu is based on groups of 24 guests, please note there is a 4 station minimum when booking.

SLIDERS \$350 (48 SLIDERS)

Mini versions of our most popular menu items including our Classic Burger, BBQ Burger, and Creole Chicken.

Vegetarian option available on request.

Quantities: 15 Classic, 15 BBQ, 18 Chicken

***ADD 12 SLIDERS - \$150**

CHICKEN WINGS ^{GF} \$125 (10 LBS)

Fried chicken wings, with an assortment of Cowbell's house-made sauces. *Creole Honey Butter Sauce, Absent Landlord Honey Mustard, and Maple BBQ Sauce*

TACO STATION \$350 (48 TACOS)

A selection of warm flour tortilla tacos, filled with a variety of fresh toppings including smoked pork Carnitas, BBQ chicken, and vegan sausage crumble.

Gluten-free options available.

Quantities: 20 Pork, 20 Chicken, 8 Veg

***ADD 12 TACOS - \$150**

POUTINE STATION ^V \$350 (SERVES 24)

Build your own tasty poutine creation with crispy fresh cut fries, hot herbed gravy, Ontario Cheddar cheese curds.

Includes: Fries, Gravy, Cheese curds

***ADD PULLED PORK - \$180**

MAC & CHEESE STATION \$300 (SERVES 24)

Tender macaroni noodles covered in our house-made cheese sauce, baked with a shredded cheddar, and seasoned bread crumb crust.

***ADD PULLED PORK - \$180**

SALAD STATION ^{GF / V} \$200 (24 PORTIONS)

Our salad station includes: House Garden Salad, a caprese inspired salad with crisp heritage greens, tossed in a sweet and savoury balsamic vinaigrette, hand torn mozzarella, fresh cherry tomatoes, and thinly sliced basil.

NACHO STATION ^{GF / V} \$400 (SERVES 24)

Build your own nachos with crispy corn tortillas, zesty cheese sauce, baked bean chili, salsa, sour cream & jalapenos.

Includes: Nachos, Sour cream, Salsa, Chili, Cheese sauce

***ADD PULLED PORK - \$180**

PIZZA STATION

All Cowbell wood-fired pizzas are made with fresh dough, brushed crust with garlic butter, and finished with Parmesan and oregano – Gluten-free dough is available upon request.

BBQ CHICKEN \$23 (SERVES 3)

Maple BBQ Sauce, Bocconcini, chicken, roasted red peppers, caramelized onions, scallions, and house-made ranch.

BIG MACK \$23 (SERVES 3)

Rosé cheese sauce, hamburger meat, shredded Cheddar, bacon, lettuce, shaved pickles & burger sauce drizzle.

PEPPERONI \$20 (SERVES 3)

Tomato sauce, Bocconcini, pepperoni.

MEAT LOVER \$23 (SERVES 3)

Tomato sauce, Bocconcini, pepperoni, bacon, sausage.

MARGARITA ^V \$18 (SERVES 3)

Tomato sauce, Bocconcini, fresh basil.

PLATTERS

CRUDITÉ PLATTER ^{GF / V} \$100 (SERVES 24)

Fresh cut vegetables and house-made dips.

FRUIT PRESENTATION ^{GF / VG} \$125 (SERVES 24)

Fresh fruit skewers with honey yogurt dip.

CHEESE BOARD ^V \$150 (SERVES 24)

Selection of domestic/locally sourced cheeses & grapes.

SEASONAL DESSERT PLATTER \$200 (SERVES 24)

A selection of single-serve seasonal desserts to share.

CHARCUTERIE PRESENTATION ^{GF} \$250 (SERVES 24)

Premium meats, pickles and preserves featuring local producers and products.

The Cowbell Culinary Team has worked hard to provide dishes that include locally sourced and sustainable products wherever possible. Focusing on quality ingredients with a broad scope of creative influence from collaboration with local suppliers, and producers.

GF — GLUTEN-FREE V — VEGETARIAN VG — VEGAN DF — DAIRY-FREE

*Many menu items can be modified to meet dietary restrictions, ask server for details *