

704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0 519-484-2258 devlins@devlinscountrybistro.com

2025 Full Service Menu Package

Thank you for considering Devlin's Country Bistro to be a part of your special day. Please see our full service menu package menus below. We are always happy to tailor or custom create a menu specifically for you, based off of your favourite foods, and seasonal/local flavours. If you want us to get creative, or have any other ideas, please do not be afraid to ask.

Our catering business stretches far and wide, serving all of Ontario. We cater over 400 functions a year, with about 200 of them being weddings. Our services range from intimate dinner parties, weddings, corporate lunches & galas, to fundraisers and golf tournaments. Our fleet of catering trucks equipped with reefer units, convection ovens and fryers allows us to cook everything fresh on site, moments before it is served to you.

Our motto is to provide you with the best food and service possible, wherever your location may be. We hope that we can make every meal a banquet & every day a celebration.

Please note that prices are subject to change on bookings more than 1 year out if there is obvious market increases, but we will always be able to offer you a meal for the price originally quoted.

All Menu prices subject to 25% Catering fee*+HST. Rentals Extra.

Catering fee covers the cost of labour (chefs & servers), transportation, consultation & mobile kitchen. Gratuity is left to the discretion of the host.

Thank you, Ryan Devlin.

Please Scroll to the bottom of the package to read "Additional Notes"



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Passed Hors D'oeuvres (\$15 4 items. \$18 5 items)

Spanakopita

Spinach & Feta in phyllo pastry

Miniature Beef Wellingtons

Beef Tenderloin, Mushrooms, Saint-Agur Bleu Cheese in puff pastry

Seasonal Bruschetta

Medley of Seasonal Vegetables on Foccaccia Baguette, broiled with chef selected cheese

Chicken Souvlaki Satay

Tzatziki & Fresh Herbs

Smoked Salmon Pinwheels

Dill Cream Cheese, Capers & Pickled Onions

Mango & Cucumber Sushi Roll

Wasabi Soya Sauce

Fried Bocconcinni

Pomodoro Sauce

Vegetarian Spring Rolls

Served with Curry plum dipping sauce

Teriyaki meatball skewers

Scallions & Sesame

Caprese Skewers

Miniature Bocconcinni, Cherry Tomato, Kalamata Olives, Pesto, balsamic reduction

Chilled Black Tiger Shrimp

Cucumber & Parsley Cocktail Sauce.

Margherita Arancini

Fried Risotto Balls w/ Pomodoro Sauce

Chicken or Vegan Potstickers

Thai chili sauce & scallions

Lake Erie Perch +\$3

Caper, dill & pickle tartar.

BBQ Lamb Lollipops+\$3

Served with fresh mint tzatziki & balsamic reduction

Wagyu Beef Sliders+\$3

Housemade burger sauce, American cheddar, shredded lettuce & housemade pickles

Bacon Wrapped Shrimp+\$3

Black Tiger Shrimp, wrapped in double smoked bacon. Baked with garlic & cracked black pepper

Baked Lobster Satays+\$6

Garlic Butter, White Wine, Ceyanne & Lemon.



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Stationary Displays

Chef Shucked Oyster Bar

Displayed & Shucked to order. Served with handmade sauces & Condiments 150pc \$650. Charged \$50/dz based off of consumption, after 150

Charcuterie & Cheese Display

Fresh Artisan Rolls, Crostinis & grilled pitas. Hummus*Baba Ghanouj*Fresh Bruschetta
Oils & Vinegars*Pickles*Marinated Olives
Dried & Cured Meats*Roasted, grilled, pickled & marinated vegetables
Local & Imported Cheeses
\$16/Person or \$12/person when served with passed Hors D'oeuvres

Open Bar Package. \$75/Person+25 % Catering fee

6 hours of bar service including bartenders.

Close bar during dinner.

Devlins supplies all bar product, mix, garnish.

Vodka, rye, rum, gin, tequila, sambuca, shooters. Beer, red and white wine.

1 bottle of red wine and 1 bottle of white wine per 4 people.

Disposable cups and straws included Extra bottles of wine available during dinner \$40/bottle Keep bar open during dinner \$10/person.

Extra Hours of Service \$10/hr/person (Decided after 6 hours)



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

2 Course Plated Dinner \$53/Person

Includes Artisan Rolls w/ butter & Family Style Caesar Salad_& Seasonal Heritage Green Salad Upgrade to Plated Appetizer +\$2 or enjoy as an additional course family style or plated +10

Devlin's classic Caesar Salad

Foccacia croutons*Double Smoked Bacon*Parmagianno Reggiano

Seasonal, or your favourite soup!

We love to get creative and to work with local & seasonal ingredients.

Spinach & Cheese Cannellonni:

Pomodoro Sauce*Fresh Basil*Parimigiano Reggiano Cheese

Cucumber wrapped Heritage Greens

Local & Seasonal fruits*Candied nuts*Fresh vegetables*Balsamic & herb vinaigrette

Cavatelli Pomodoro

Pomodoro sauce, Parmigiano Reggiano, Extra virgin olive oil, basil

Entree (Select one for single choice):

Served with seasonal, local inspired vegetables & garlic mashed Yukon gold potatoes

Focaccia & Cranberry Stuffed Chicken Supreme

A Devlin's signature. Topped with Dijon & terragon cream sauce.

Pesto Grilled Atlantic Salmon

Local Fruit & Dill Chutney

Braised Boneless Short Rib +\$11

Pearl onion jus.

Grilled 7oz. Prime-grade, Filet Mignon+\$19

Ontario Corn fed. Norwich, ON. Cabernet & Peppercorn Demi-glace

Duo of Braised short Rib & Grilled Chicken Breast +11

Truffle Roasted Mushroom & Pearl onion gravy.

Duo of Filet Mignon & Grilled Chicken Breast+\$16

Truffle Roasted Mushroom & Pearl onion gravy.

Surf & Turf+\$26

Baked East Coast Lobster Tail. Grilled Ontario Corn fed Filet Mignon. Peppercorn Demi-glace

Vegan Pakoras

Local Vegetables & Garam Marsala Fritters. Served with Sweet Potato Puree

Enhance your meal with either of these options served family style: Garlic Shrimp Skewers \$8/Person. Lobster Satays \$12/Person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Multi-Choice Entrée Option+\$8/person (no beef)+\$11/person for short rib option +\$19/person for filet option**See additional notes #15

Served with seasonal, local inspired vegetables & garlic mashed Yukon gold potatoes

Focaccia & Cranberry Stuffed Chicken Supreme

A Devlin's signature. Topped with Dijon & terragon cream sauce

Pesto Grilled Atlantic Salmon

Seasonal Fruit Chutney

Braised boneless short rib or Grilled 7oz. Prime-grade, Filet Mignon

Ontario Corn fed. Norwich, ON. Cabernet & Peppercorn Demi-glace

Vegan Pakoras

Local Vegetables & Garam Marsala Fritters. Served with Sweet Potato Puree

Enhance your meal with either of these options served family style:

Garlic Shrimp Skewers \$8/Person. Lobster Satays \$12/Person

Plated Desserts +\$11/person

Triple Chocolate Mousse (GF)

Raspberry Coulis

Seasonal Cheesecake

New York Style. Topped with macerated Norfolk fruit.

Nannys Pecan Pie

An old family recipe makes the best pecan pie, ever.

Belgian White Chocolate Mousse Cake+\$2

layers of white cake, white chocolate mousse, raspberries, blueberries & covered in white chocolate shavings

Crème Brulee+\$2

Madagascar Vanilla Bean, topped with fresh berries

Pumpkin Carrot Cake

Layers of our original recipe cake with cream cheese icing, coconut & walnuts

Buffet Style +\$8/Person

Housemade assorted tarts & pastries

An assortment of tarts, squares, chocolate dipped berries, canolis, cheesecake lollipops, etc.

Assorted Miniature Cheesecakes

Plain w/ fresh seasonal sauces, chocolate, salted caramel, white chocolate & raspberry, oreo, s'more and more!

Cake Table+\$3

Baked in house by our baker Carolyn. Classic & seasonal flavours, or any of your requested favourites

Add Fresh Fruit Display to any Buffet Style Dessert +\$3/person Sweet Feast +\$16/person

A combination of all of the buffet desserts above!



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Luxe Plated Dinner

Fresh Baked Focaccia Bread w/ garlic chili peppers & butter Choose one (1st course)

Cavatelli Pomodoro * Spinach & Cheese Canneloni * Mushroom Risotto Smoked onion & Tomato Soup * French Onion Soup Choose one (2nd course)

Cucumber Wrapped Green Salad w/ honey & truffle vinaiagrette Devlin's Classic Caesar Salad*Grilled Caprese Salad

Whole Grilled Beef Tenderloin

Sliced and served w/ truffle mashed potato purée, harvest vegetable medley & peppercorn demi glacé.

Family style Seafood Platters: Grilled jumbo prawns, lobster tails & scallops

> Madagascar Vanilla Crème Brulée \$150/Person

Family Style Prime Rib Dinner

Fresh Baked Artisan Rolls & Butter

Caesar Salad & Heritage Green Salad

Roasted or Smoked Prime Rib w/ Jus

Harvest Vegetable Medley*Roasted Garlic Mashed Potatoes
Horseradish

Buffet Style Dessert (Choose one)

Housemade assorted tarts & pastries

An assortment of tarts, squares, chocolate dipped berries, canolis, cheesecake lollipops, etc.

Assorted Miniature Cheesecakes

Plain w/ fresh seasonal sauces, chocolate, salted caramel, white chocolate & raspberry, oreo, s'more and more!

Cake Table+\$3

Baked in house by our baker Carolyn. Classic & seasonal flavours, or any of your requested favourites

Add Fresh Fruit Display to any Buffet Style Dessert +\$3/person

Sweet Feast +\$16/person

A combination of all of the buffet desserts above! \$85/Person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Ryan's Favourite Summer Wedding Menu

Fresh Baked Bread & Butter

Family style Caesar Salad & Heritage Green Salad

Plated Dinner:

Duo plate of braised short rib & grilled chicken breast

Truffle, mushroom & pearl onion peppercorn sauce
Warm potato salad w/ seasonal vegetables, dill & grainy Dijon vinaigrette dressing.
Pesto grilled roma tomato

Dessert Buffet

Housemade assorted tarts & pastries Add Fresh Fruit Display +\$3/person Add Assorted Mini Cheesecakes + \$5/Person \$70/person

Luxe BBQ Buffet Menu

Fresh Baked Cornbread & Biscuits
Devilled Egg Potato Salad*Caesar Salad*Cajun Slaw
Sweet Potato Caserole*Maple Baked Beans
Mac & Cheese Bar
Whole Smoked Pig "Roast"*Smoked Brisket
Fresh Fruit Display*Housemade Assorted Tarts & Pastries
Local Fruit Cobbler
\$85/Person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Build your own rustic garden buffet \$53/Person

Assorted Artisan Breads w/butter

Pick 2 Salads add a 3rd salad for \$5

Heritage Green Salad w/honey truffle vinaigrette

Cajun bean & local corn salad w/charred peppers

Devlin's Classic Caesar Salad *Local Tomato Caprese Salad

Cucumber & Dill Salad*Seasonal Slaw*Chefs Seasonal Inspired Salad

Pick 2 Sides, or add a 3rd side for \$5

Devilled egg potato salad*Pasta Salad (tex mex, Greek or dill pickle)

Baked Macaroni w/locally sourced cheese sauce*Maple Baked Beans

Medley of Norfolk's garden vegetables *Spinach & Cheese Cannelloni w/Pomodoro Sauce

Herb, Garlic & Onion Roasted Potatoes*Creamy Garlic Mashed Potatoes

Seasonal Rice Pilaf*Penne Alfredo or Marinara

Pick 2 Proteins, or add a 3rd Protein for \$6

Grilled Chicken breast w/Dijon demi cream sauce*Smoked Sausage

Maple Mustard Glazed Pork Tenderloin*Grilled Salmon w/fresh fruit chutney

BBQ Ribs*Smoked & Braised Short Ribs +\$8*Smoked Brisket +\$5

Whole Smoked Pig "Roast"+\$10

Grilled Beef Tenderloin Medallions w/ Roasted Mushroom demi-glace+\$14

Panko Breaded Lake Erie Perch w/caper remoulade +\$7.50

Chef Carved Prime Rib +\$18

Dessert. Choose one. Includes Fresh Fruit Display +\$8

Housemade assorted tarts & pastries

An assortment of tarts, squares, chocolate dipped berries, canolis, cheesecake lollipops, etc.

Assorted Miniature Cheesecakes

Plain w/ fresh seasonal sauces, chocolate, salted caramel, white chocolate & raspberry, oreo, s'more and more!

Cake Table+\$3

Baked in house by our baker Carolyn. Classic & seasonal flavours, or any of your requested favourites

Sweet Feast +\$16/person

A combination of all of the buffet desserts above!



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0 519-484-2258 devlins@devlinscountrybistro.com

Mexican Buffet

Fresh Tortilla Chips & Corn Tortillas

Pico De Gallo * Salsa Roja * Guacamole * Crema * Oaxaca Cheese
Diced Onion * Cilantro * Hot Sauce
Braised Beef Barbacoa * Pork Carnitas * Chicken Tinga
Spiced Rice w/ Black beans * Mexican chopped Salad
Fresh Fruit Display * Churros

\$50/Person

Fish Fry

Celery Bread

Coleslaw* Caesar Salad* Fresh Cut Fries
Panko Breaded Lake Erie Pickeral
Substitute pickerel for Panko Breaded lake Erie perch (+\$5)
Caper dill tartar sauce
Fresh Fruit Display* Local & Imported Cheese Display
Housemade assorted Tarts & Pastries
Add Grilled Chicken Breast +10/person
Add Beef Tenderloin Medallions +\$15/person
\$45/Person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0

519-484-2258 devlins@devlinscountrybistro.com

Late Night Buffet Options (Minimum 75% of guest list, and no less than 75 guests). Only available following full service

Feel free to select one of the below options or make this your own, showcasing yours and your families favourites!

Mac & Cheese Bar \$15/Person

Classic Cheddar Mac & Cheese Assorted Toppings & Garnishes

Individually Wrapped Burritos & Nachos \$13

Beef, Chicken & Vegetarian Burritos Individually Boxed Beef & Vegetarian Nachos Salsa*Sour Cream*Guacamole

Nacho Taco Bar \$18

Fresh fried tortilla chips*hard shell tacos*soft shell tacos
Assorted condiments & Sauces
Taco Beef*Mexican Pulled Chicken*Refried Beans*Cheese Sauce
Black Beans*Spiced Rice

Poutine Bar \$15

Fresh Cut fries*Cheese Curds*Gravy
Bacon Bits*Pulled Pork*Cheese Sauce
Assorted condiments & Garnishes

Childhood Snacks \$16

Mini Hot Dogs & Hamburgers*Mini Grilled Cheese Homemade "Kraft Dinner"*

Bar food\$18

Assorted Pizzas*Chicken Wings*Mini Hamburger Sliders Poutine bar*Tortilla Chips w/ salsa

European feast\$25

Cabbage Rolls*Perogie Bar*City Chicken*Dill Potatoes

Build Your Own Sandwich Bar \$9.50/Person. To be left behind and serve yourself

Fresh Baked Buns

Roasted & Smoked meat display (Roast striploin of beef, Smoked Turkey, Black Forest Ham)
Butter*Cranberry Mayonnaise*Mayonnaise*Dijon*Horseradish* "Sub Sauce"
Sliced Pickles*Marinated Vegetables*Sliced Tomatoes*Sliced Onions*Fresh LettuceAssorted
Sliced Cheeses



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0 519-484-2258 devlins@devlinscountrybistro.com

Buffet Brunch Menu \$55/Person

Artisan Rolls with butter & jams
Fresh Baked Muffins & Danishes
Fresh Fruit Display with sweetened yogurt & spiced granola
Green Salad with fresh fruit, candied nuts & seasonal vinaigrette
Local & Imported Cheese Display
Upgrade Cheese Display to Charcuterie Display +\$5
Assorted Miniature Quiche
Buttermilk pancakes with maple syrup, whipped cream & berries
Pesto Baked Tomatoe, Scrambled eggs, Lyonnaise potatoes
Vanessa Meats thick cut bacon OR Norfolk raised pork breakfast sausage

Additional Options

Add Perch to Buffet \$10/person
Add Omelette Station \$10/person
Add Eggs Benedict to buffet \$10/person
Chicken & Waffles \$11/Person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0 519-484-2258 devlins@devlinscountrybistro.com

Plated Brunch \$55/Person

Served Family Style to the table: Artisan Rolls with butter & jams, Fresh Baked Muffins & Danishes, Fresh Fruit Display

* * *

Guest selects one (Served Plated):

Each place setting must be identified for meal choice and seating chart with meal selections must be provided and included total of each choice per table.

Entrees served with family style local green & fruit salad. Honey truffle vinaigrette.

Choose One:

Half pound chuck & brisket burger with garlic aioli, house made pickles & fried egg.

Served on a fresh baked cheese bun.

Southern fried chicken & waffles with spiced maple syrup

Seasonal vegetable quiche

Additional Options

Family Style Charcuterie & Cheese Display During Cocktail Hour

Dried & Cured Meats* Local & Imported Cheeses, Housemade mustards, pickles, jellies & preserves, Marinated olives*Assorted dips & spreads

\$15/person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0 519-484-2258 devlins@devlinscountrybistro.com

The Ultimate Brunch Wedding Menu

Served Family Style to the table:

Artisan Rolls & Croissants with butter & jams
Fresh Baked Breakfast Pastries
Charcuterie display with Dried & Cured Meats* Local & Imported Cheeses
Housemade mustards, pickles, jellies & preserves
Marinated olives*Assorted dips & spreads
Chilled Seafood Display with Poached prawns, smoked salmon with caviar, tuna tataki, marinated mussels & clams, poached lobster tails

Guest selects one (Served Plated):

Each place setting must be identified for meal choice and seating chart with meal selections must be provided and included total of each choice per table.

Entrees served with family style local green & fruit salad. Honey truffle vinaigrette. Grilled striploin with onion & mushroom hash, truffle peppercorn sauce & fried egg

Southern fried chicken & waffles with spiced maple syrup

Seasonal vegetable quiche

Dessert served family style Cheesecake Lollipops *Chocolate dipped strawberries *Miniature crème brulee Fresh Fruit Display

\$100/Person



704 Mount Pleasant Rd. Mt. Pleasant, ON. N0E 1K0 519-484-2258 devlins@devlinscountrybistro.com

Important Notes

- 1) Devlin's Can supply glass bottles of still water for \$2/person. Still & Sparkling for \$3/person.
- 2) All Prices are subject to 25% Catering Fee+HST. Rentals are extra
- 3) The Catering fee covers the cost of labour of chefs & servers, mobile kitchen, transportation and consultation. Gratuity is left entirely to your discretion. While gratuities are not necessary, they are greatly appreciated and divided with the entire team.
- 4) Kids (11 and under) prices are 50% of the meal prices for adults. Childrens options: Mac & Cheese or Chicken fingers & fries.
- 5) Vendor meals are charged the same price as guests
- 6) If host supplies dessert and Devlin's serves. \$5/person+25% catering fee
- 7) Stat holidays are charged a premium rate of +10%
- 8) Minimum food spends are \$3500 (Not including catering fee or late night buffet/leave behind platters)
- 9) Devlin's requires an approximate 20'x20' work space, attached to the venue with ample lighting, work tables (approx. 8x8' tables). A work tent, shop area, etc. can work for this. Please discuss this with Devlin's upon booking. There must be ample space to park our catering truck (35'x10') and 2x20amp designated power circuits. (110V power). Extra power will be needed if coffee/tea is required.
- 10) All rentals are sourced from classic party rentals (or another company depending on location). Rentals are billed directly to the client. Devlin's is happy to put together your rental order following confirmation of the menu
- 11) A \$1000 non-refundable deposit is required to secure the date. Until the deposit is paid, the date is considered available to other bookings.
- 12) Seasonal cheesecake. April-June Strawberry. July-August Blueberry. September-October. Apple
- 13) Coffee & Tea station. \$2.50/person. Tableside Coffee & Tea service \$4/person. Rental of coffee pots/urns extra.
- 14) Tables are required to be set with linens, glassware, cutlery, side plates, salt and pepper shakers. Please discuss setup with devlins if not using a decorator. If you would like devlins to set the table, we require tables and chairs to be in place with tablecloths on the tables. \$3/person charge to lay tables.
- 15) For multi choice option: With this option, guests select 1 of 4 options for their main meal. You will have to label the place settings with their menu selection as well as provide a breakdown by table with total amounts of meals per table. An excel template will be provided.
- 16) Any venu fees/levy fees/catering fees/kitchen fees, commissions, etc. which need be paid to a venue, are payable by the host.
- 17) If dishwashing is not provided by the venue, there is a \$400 dishwashing fee (For venues that supply dishes only)