



Events + Functions
MENU

TROLLEY 5 RESTAURANT & BREWERY

Events + Functions

M E N U

BY THE DOZEN

Dim Sum

MR. MIYAGI VEGETABLE POTSTICKERS <small>GF V VEG</small>	32
<small>PAN-FRIED OR STEAMED VEGETABLE POTSTICKERS, IN-HOUSE PONZU SAUCE</small>	
DANIEL SAN CHICKEN POTSTICKERS	32
<small>PAN-FRIED OR STEAMED CHICKEN POTSTICKERS, IN-HOUSE PONZU SAUCE</small>	
SIU MI STEAMED DUMPLINGS	36
<small>STEAMED PORK AND SHRIMP DUMPLINGS</small>	
TAKE A BAO SOUP DUMPLINGS	36
<small>SHANGHAI STEAMED PORK SOUP DUMPLINGS, IN-HOUSE CHILI OIL 'CAUTION HOT BROTH INSIDE'</small>	
HARGOW DUMPLINGS	34
<small>STEAMED SHRIMP DUMPLINGS</small>	
SPRING IN ROLL OUT <small>V</small>	30
<small>VEGETABLE SPRING ROLLS, PLUM SAUCE</small>	
CHAR SIU BAO <small>V</small>	42
<small>TRADITIONAL STEAMED BBQ PORK BUNS</small>	

From the Smoker

BRISKET SLIDERS	36
<small>14-HOUR HOUSE-SMOKED ALBERTA BEEF BRISKET, SLAW, HOUSE BBQ SAUCE, MINI BRIOCHE BUN</small>	
FRIED CHICKEN SLIDERS	36
<small>FRIED CHICKEN, MEMPHIS SLAW, IN-HOUSE BUTTERMILK RANCH, PICKLES</small>	
MAC & CHEESE CROQUETTES <small>V</small>	36
<small>TOMATO FONDUE</small>	
BACON-WRAPPED SCALLOPS	32
<small>SERVED WITH IN HOUSE COCKTAIL SAUCE</small>	
CAPRESE SKEWER <small>GF V VEG</small>	24
<small>HOUSE PESTO & BALSAMIC REDUCTION</small>	
MUSHROOM & TRUFFLE ARANCINI <small>V</small>	30

PLATTERS

PER PERSON

ARTISAN CHARCUTERIE BOARD	10
ARTISAN CHEESE BOARD	8
ARTISAN VEGGIE BOARD	7

GF GLUTEN FREE V VEGAN VEG VEGETARIAN DF DAIRY FREE

DIPS

PER PERSON

TORTILLA CHIPS & FRESH SALSA	4
TORTILLA CHIP, FRESH SALSA, GUACAMOLE	7
TORTILLA CHIPS, FRESH SALSA, CON QUESO	8

LIVE CHEF STATION

\$80

PER PERSON

TEQUILA OR SAMBUCA PRAWNS	PER PRAWN 5
FRESH SHUCKED OYSTERS	PER OYSTER 5

BUILD YOUR OWN STATION

PER PERSON

POUTINE BAR	LATE NIGHT APPROVED 10
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Add on protein choice of smoked pulled pork or beef brisket (3oz) + \$5 per person

HANDCRAFTED PIZZAS

SWEET DREAMS ARE MADE OF CHEESE <small>V</small>	21
<small>HOUSE-MADE SAN MARZANO TOMATO SAUCE, MIXED CHEDDAR, MOZZA, PARMESAN</small>	
THE MEADOW PIZZA <small>V</small>	23
<small>IN-HOUSE SAN MARZANO TOMATO SAUCE, BELL PEPPERS, BERMUDA ONIONS, JALAPEÑOS, TOMATOES, MUSHROOMS, PINEAPPLE</small>	
THE CARMELLA PIZZA	23
<small>HOUSE-MADE SAN MARZANO TOMATO SAUCE, SMOKED HAM, BACON, ROASTED PINEAPPLE, MOZZA, HONEY DRIZZLE</small>	
THE PAULIE-DONAIR PIZZA	23
<small>HOUSE-MADE GARLIC CREAM SAUCE, MARINATED TOMATOES, CARAMELIZED ONIONS, BEEF DONAIR, PICKLED RED CABBAGE</small>	
THE SILVIO DANTE PIZZA	23
<small>HOUSE-MADE SAN MARZANO TOMATO SAUCE, SMOKED ANDOUILLE SAUSAGE, PEPPERONI, ROASTED RED PEPPER, RED ONION, JALAPEÑOS</small>	
THE GOOD FELLA'S	23
<small>MUSHROOMS, GARLIC CREAM SAUCE, PARMESAN, TOPPED WITH ARUGULA AND TRUFFLE HONEY.</small>	

DESSERTS

CHEESECAKE BITES	PER DOZEN 18
CAKE SQUARES	PER DOZEN 18
CHOCOLATE COVERED STRAWBERRIES	PER DOZEN 30
FRESH FRUIT PLATTER	PER PERSON 8
GOURMET PASTRIES	PER DOZEN 30

CHEF SELECTION

Our Executive Chef & Team will work with you to customize a menu to your preferred tastes and budget.
We can also tailor our menus to accommodate allergy and dietary restrictions.

Events + Functions

BUFFET OPTIONS

BUFFET A \$52 PER PERSON

CHOICE OF 1 PROTEIN

CHOICE OF 1 SALAD

CHOICE OF 1 STARCH

CHOICE OF 1 VEGETABLE

INCLUDES BUNS WITH BUTTER & DESSERT SQUARES

BUFFET B \$57 PER PERSON

CHOICE OF 2 PROTEINS

CHOICE OF 2 SALADS

CHOICE OF 1 STARCH

CHOICE OF 1 VEGETABLE

ARTISAN CHARCUTERIE, CHEESE, VEGGIE BOARD

INCLUDES BUNS WITH BUTTER & DESSERT SQUARES

BUFFET C \$65 PER PERSON

CHOICE OF 2 PROTEINS

CHOICE OF 2 SALADS

CHOICE OF 2 STARCH

CHOICE OF 2 VEGETABLES

ARTISAN CHARCUTERIE, CHEESE & VEGGIE BOARD

GOURMET PASTRIES

INCLUDES BUNS WITH BUTTER



Our Executive Chef & Team will work with you to customize a menu to your preferred tastes and budget.
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BUFFET OPTIONS

PROTEINS

BASED ON 8oz PER PERSON

ALBERTA 14 HOUR SLOW SMOKED BEEF BRISKET*

HOUSE MADE BBQ SAUCES: MEMPHIS BBQ  WHITE BBQ 

CHARSUI, SOUTH CAROLINA 

CHOICE SIDE OF: BEEF JUS  OR HOUSE GRAVY 

LIVE CHEF \$80

SLOW SMOKED TURKEY

SOUTHERN STYLE GRAVY HOUSE GRAVY 

LIVE CHEF \$80

GRILLED CHICKEN BREAST

AJI VERDE (GREEN SAUCE)  

(TROLLEY 5 BBQ SAUCES OPTIONAL)

BAKED SALMON

LEMON BEURRE BLANC SAUCE, FRESH DILL 

(OF OPTION) LEMON DILL SAUCE 

SMOKED PRIME RIB*

HORSERADISH + \$12 PER PERSON

SALADS

GREEN DAY GREENS

MIXED GREENS, PICKLED RED ONION, CUCUMBER, TOMATO, RADISH, CRISPY CHICKPEAS, RED WINE VINAIGRETTE

BEET & ARUGULA

ROASTED RED BEETS, GOAT CHEESE, FRESH PEAR & SOUR CHERRY VINAIGRETTE

CAPRESE SALAD

BABY BOCCONCINI, CHERRY TOMATOES, BASIL, COLD PRESSED OLIVE OIL, BALSAMIC

MEMPHIS SLAW

FRESH SLICED CABBAGE, APPLE CIDER DRESSING

CLASSIC CAESAR

CRISP ROMAINE, CREAMY CAESAR DRESSING, SHAVED PARMESAN

GREEK SALAD

CUCUMBER, PEPPER, RED ONION, TOMATO, BLACK OLIVES, FETA, ROMAINE OREGANO VINAIGRETTE

BABY POTATO SALAD

HOUSE-MADE CREME FRAICHE, DOUBLE SMOKED BACON, ROASTED CORN, FRESH HERBS

STARCHES

MASHED POTATOES

DOUBLE CREAM, GARLIC BUTTER

WILD RICE PILAF

CELERY, ONION, HERBS, CARROTS

OVEN ROASTED BABY POTATOES

ROSEMARY, GARLIC, COLD PRESSED OLIVE OIL, CRACKED BLACK PEPPER

MAC & CHEESE

HAZY SHADE CHEESE SAUCE, SHAVED PARMESAN, CRISPY PANKO, CAVATAPI

VEGETABLE CHOW MEIN NOODLES

CHINESE STYLE FRIED NOODLES, BOK CHOY, CARROTS, GARLIC, GREEN ONION, MUSHROOM

VEGETABLES

OVEN ROASTED BRUSSEL SPROUTS

MAPLE SYRUP, CRACKED BLACK PEPPER

   

ROASTED CARROTS

BROWN BUTTER SEASONED CARROTS

 

ROASTED ASPARAGUS

GREEK OLIVE OIL, SEA SALT & PEPPER

  

SEASONAL VEGETABLES

CHEF SELECTION

 GLUTEN FREE

 VEGAN

 VEGETARIAN

 DAIRY FREE

Events + Functions

PLATED OPTIONS

PLATED A \$60

CHOICE OF SOUP OR SALAD
CHOICE OF 1 PROTEIN
CHOICE OF 1 VEGETABLE
CHOICE OF 1 STARCH
CHOICE OF 1 DESSERT BOARD
BASKET OF BREAD & BUTTER PER TABLE

PLATED B \$65

WELCOME CHARCUTERIE, CHEESE, PICKLES & VEGETABLE PLATTER
(FAMILY STYLE)

CHOICE OF SOUP OR SALAD
CHOICE OF 1 PROTEIN
CHOICE OF 1 VEGETABLE
CHOICE OF 1 STARCH
CHOICE OF 1 DESSERT BOARD
BASKET OF BREAD & BUTTER PER TABLE

PLATED C \$75

WELCOME CHARCUTERIE, CHEESE, PICKLES & VEGETABLE PLATTER
(FAMILY STYLE)

CHOICE OF SOUP OR SALAD
CHOICE OF 1 PROTEIN
CHOICE OF 1 VEGETABLE
CHOICE OF 1 STARCH
CHOICE OF 1 DESSERT
BASKET OF BREAD & BUTTER PER TABLE



GLUTEN FREE



VEGAN



VEGETARIAN



DAIRY FREE

Events + Functions

PLATED MENU

SALADS

GREEN DAY GREENS

MIXED GREENS, PICKLED RED ONION, CUCUMBER, TOMATO, RADISH, CRISPY CHICKPEAS, RED WINE VINAIGRETTE

BEET & ARUGULA

ROASTED RED BEETS, GOAT CHEESE, FRESH PEAR & SOUR CHERRY VINAIGRETTE

CAPRESE SALAD

BABY BOCCONCINI, CHERRY TOMATOES, BASIL, PULLED PRESSED OLIVE OIL, BALSAMIC

CLASSIC CAESAR

CRISP ROMAINE, CREAMY CAESAR DRESSING, SHAVED PARMESAN, BAGUETTE SLICE, CRISPY PROSCIUTTO

GREEK SALAD

CUCUMBER, PEPPER, RED ONION, TOMATO, BLACK OLIVES, FETA, ROMAINE OREGANO VINAIGRETTE

BABY POTATO SALAD

HOUSE-MADE CREME FRAICHE, DOUBLE SMOKED BACON, ROASTED CORN, FRESH HERBS

ENTRÉE/PROTEIN

BASED ON 8oz PER PERSON

ALBERTA 14 HOUR SLOW SMOKED BEEF BRISKET*

GF BEEF JUS

SLOW SMOKED TURKEY

SOUTHERN STYLE GRAVY

GRILLED CHICKEN BREAST

ROASTED CHICKEN LEG, SALSA VERDE, CHILLI OIL

BAKED SALMON

LEMON BUTTER CAPER SAUCE

SMOKED PRIME RIB*

HERB & GARLIC CRUSTED SMOKED PRIME RIB, HORSERADISH AIOLI • \$12 PER PERSON

WILD MUSHROOM RICE CABBAGE ROLLS

MUSHROOMS, JASMINE RICE, VEGETABLES, CABBAGE

STARCHES

MASHED POTATOES

GF VG DOUBLE CREAM, GARLIC BUTTER

WILD RICE PILAF

GF V VG DF CELERY, ONION, HERBS

CONFIT BABY POTATOES

GF V VG DF GARLIC, ROSEMARY

MAC & CHEESE

VG HAZY SHADE CHEESE SAUCE, SHAVED PARMESAN, CRISPY PANKO CAVATAPPI

SOUPS

TOMATO BISQUE

VG HOUSE-MADE TOMATO BISQUE, PARMESAN CRISP, BASIL OIL

CHEF'S SELECTION

CUSTOMIZED TO GUEST REQUEST

VEGETABLES

OVEN ROASTED BRUSSEL SPROUTS

GF V VG DF MAPLE SYRUP, SEA SALT, CRACKED BLACK PEPPER

ROASTED CARROTS

GF VG BROWN BUTTER SEASONED CARROTS

ROASTED ASPARAGUS

GF V VG DF GREEK OLIVE OIL, SEA SALT & PEPPER

SEASONAL VEGETABLES

UPON AVAILABILITY

DESSERT

ASSORTED DESSERT BOARD

DULCE DE LECHE CREPES & VANILLA BEAN ICE CREAM

CHEESECAKE WITH BLUEBERRY COMPOTE

CANTALOUPE & BANANA SORBET

V VG DF

LEMON CINNAMON RICE MILK

V VG DF

GF GLUTEN FREE

V VEGAN

VG VEGETARIAN

DF DAIRY FREE

Events + Functions

VEGAN & VEGETARIAN

OPTIONS FOR PLATED

PASTA PRIMAVERA

CHERRY TOMATOES, SAUTEED VEGETABLES FRESH HERBS, OLIVE OIL



RED PEPPER HUMMUS

HOUSE-MADE RED PEPPER HUMMUS, CHILI OIL, CRISPY CHICKPEAS SERVED WITH FRESH VEGGIES & FLATBREAD



LENTIL BOURGUIGNON STUFFED PORTABELLO MUSHROOM

BRAISED LENTILS, TOMATO, SPINACH, ONIONS & CARROTS



MISO GLAZE EGGPLANT

EGGPLANT, MISO, MIRIN, TOGARASHI, RICE WINE VINEGAR, TOASTED SESAME SEEDS

