

EVENTS + FUNCTIONS

MENU

TROLLEY 5 RESTAURANT & BREWERY



OUR LIVE CHEF WILL WORK WITH YOU TO CUSTOMIZE A MENU FOR YOUR EVENT. CONTACT US TODAY TO RESERVE AND ENJOY THE BEST OF TROLLEY 5 RESTAURANT & BREWERY.

728 17TH AVENUE SW
TROLLEY5.COM 📍 TROLLEY5 📱 TROLLEY_5

HOT CANAPÉS

MR. MIYAGI VEGETABLE POTSTICKERS VG DF V	32/DZ
Steamed vegetable potstickers, In-house ponzu sauce	
DANIEL SAN CHICKEN POTSTICKERS DF	32/DZ
Steamed chicken potstickers, In-house ponzu sauce	
SIU MAI STEAMED DUMPLINGS DF	36/DZ
Steamed pork and shrimp dumplings, In-house chili oil	
TAKE A BAO SOUP DUMPLINGS DF	36/DZ
Shanghai steamed pork soup dumplings, In-house chili oil	
*CAUTION HOT BROTH INSIDE	
SPRING IN ROLL OUT VG V DF	30/DZ
Vegetable spring rolls, Plum sauce	
CAULIFLOWER BITES DF VG	30/DZ
Battered cauliflower, Chipotle aioli	
V OPTION AVAILABLE +2.00/PERSON	
PIMENTO GRILLED CHEESE BITES VG	30/DZ
House-made pimento cheese, Toast	
ADD BACON MARMALADE +\$2.00/PERSON	
MAC & CHEESE CROQUETTES VG	38/DZ
Chipotle aioli	
BACON-WRAPPED SCALLOPS GF DF	32/DZ
In-house corn tarragon sauce	
MUSHROOM & TRUFFLE ARANCINI VG	38/DZ
House-made mushroom risotto balls, Parmesan, Mozzarella, Chipotle aioli	
JALAPEÑO POPPERS VG	30/DZ
Fried jalapeño, Cream cheese filling, Panko	
BEEF MEATBALLS GF DF	36/DZ
House-made beef meatballs with house marinara sauce	
FLAMING TEQUILA PRAWNS GF	5/PRAWN
LIVE CHEF FEE OF \$80.00	
VEGETABLE MEDITERRANEAN SKEWERS GF DF V VG	26/DZ
Bell pepper, Red onion, Zucchini, Mushroom, Greek seasoning	
ADD BEEF OR CHICKEN +\$1.00/SKEWER	
BRISKET SLIDERS	52/DZ
14-hour house-smoked Alberta beef brisket, Memphis slaw, House BBQ sauce, Mini brioche bun	
GF OPTION AVAILABLE +\$2.00/SLIDER	
FRIED CHICKEN SLIDERS	54/DZ
Fried chicken, Memphis slaw, In-house buttermilk ranch	
CHEESEBURGER SLIDERS	60/DZ
Beef patty, Fancy sauce, Cheddar, Caramelized onion, Mini brioche bun	
GF OPTION AVAILABLE +\$2.00/SLIDER	

COLD CANAPÉS

CAPRESE SKEWER GF VG	24/DZ
Balsamic reduction	
HOUSE-MADE BRUSCHETTA WITH MINI BAGUETTES VG	7/PP
SUB RICE CRACKERS GF DF V	
SHRIMP COCKTAIL GF DF	36/DZ
Prawns with house-made cocktail sauce	
FRESH SHUCKED OYSTERS GF DF	5/OYSTER
LIVE CHEF FEE OF \$80.00	
ARTISAN CHARCUTERIE BOARD GF DF	10/PP
Variety of artisan meats	
ARTISAN CHEESE BOARD GF VG	8/PP
Variety of artisan cheeses	
ARTISAN VEGETABLE BOARD GF DF V VG	7/PP
Selection of seasonal vegetables	
ARTISAN FRESH FRUIT BOARD GF DF V VG	10/PP
Selection of seasonal fruits	
TORTILLA CHIPS GF DF VG V	5/PP
ADD FRESH SALSA OR GUACAMOLE +\$2.00/PP	

LATE NIGHT/ANYTIME

BUILD-YOUR-OWN POUTINE BAR	10/PP
Fries, House-made gravy, Cheese curds, Ketchup	
ADD ON PROTEIN: SMOKED PULLED PORK OR BEEF BRISKET + \$5/PERSON	

HANDCRAFTED 10" PIZZAS

GLUTEN-FREE OR V OPTION +\$4.00/PIZZA	
SWEET DREAMS ARE MADE OF CHEESE VG	22
House-made san marzano tomato sauce, Mixed cheddar, Mozza, Parmesan	
THE MEADOW VG	24
House-made san marzano tomato sauce, Bell peppers, Bermuda onions, Jalapeños, Tomatoes, Mushrooms, Pineapple	
THE CARMELLA	24
House-made san marzano tomato sauce, Smoked ham, Bacon, Roasted pineapple, Mozza, Honey drizzle	
THE PAULIE-DONAIR	24
House-made garlic cream sauce, Marinated tomatoes, Caramelized onions, Beef donair, Pickled red cabbage	
THE SILVIO DANTE	24
House-made san marzano tomato sauce, Smoked andouille sausage, Pepperoni, Roasted red pepper, Red onion, Jalapeños	
THE GOODFELLAS VG	24
Mushrooms, Garlic cream sauce, Parmesan, Topped with arugula and truffle honey	
CHICKEN BBQ RANCH	24
Chicken, Red onion, Cherry tomato, Peppers, Memphis BBQ, Ranch	

DESSERTS

CHEESECAKE BITES	20/DZ	CHOCOLATE-COVERED STRAWBERRIES	30/DZ
CAKE SQUARES	20/DZ	GOURMET PASTRIES	30/DZ

OUR EXECUTIVE CHEF 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.

PLEASE NOTE: WHILE WE TAKE STEPS TO MINIMIZE RISK, CROSS-CONTAMINATION WITH ALLERGENS CANNOT BE 100% GUARANTEED

EVENTS + FUNCTIONS

BUFFET OPTIONS

BUFFET A

\$54/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

\$59/PERSON

ARTISAN CHARCUTERIE,
CHEESE & VEGETABLE BOARD

CHOICE OF 2 PROTEINS

CHOICE OF 2 SALADS

CHOICE OF 1 STARCH

CHOICE OF 1 VEGETABLE

INCLUDES BUNS WITH BUTTER
& DESSERT SQUARES

BUFFET C

\$67/PERSON

ARTISAN CHARCUTERIE,
CHEESE & VEGETABLE BOARD

CHOICE OF 2 PROTEINS

CHOICE OF 2 SALADS

CHOICE OF 2 STARCHES

CHOICE OF 2 VEGETABLES

GOURMET PASTRIES

INCLUDES BUNS WITH BUTTER

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BUFFET OPTIONS

PROTEINS

ALBERTA 14-HOUR SLOW-SMOKED BEEF BRISKET* GF DF

House-made BBQ sauces: Memphis BBQ GF, White BBQ GF, Char siu, South Carolina GF
Choice of: Au jus GF or House gravy GF

ADD LIVE CHEF \$80

SLOW-SMOKED TURKEY GF DF

Choice of: Southern-style gravy or House gravy GF

ADD LIVE CHEF \$80

OVEN-ROASTED CHICKEN BREAST GF DF

Aji verde (green sauce) GF DF

BAKED SALMON GF DF

Lemon beurre blanc sauce, Fresh dill GF

SMOKED PRIME RIB GF DF +\$12.00/PERSON

Fresh horseradish, Au jus GF DF

ADD LIVE CHEF \$80

SALADS

GREEN DAY GREENS GF VG DF V

Mixed greens, Pickled red onion, Cucumber, Tomato, Radish, Crispy chickpeas, Red wine vinaigrette

BEET & ARUGULA GF VG

Roasted red beets, Goat cheese, Fresh pear & our cherry vinaigrette

CAPRESE SALAD GF VG

Baby bocconcini, Cherry tomatoes, Basil, Cold pressed olive oil, Balsamic

MEMPHIS SLAW GF VG DF

Fresh sliced cabbage, Apple cider dressing

CLASSIC CAESAR

Crisp romaine, Creamy caesar dressing, Shaved parmesan, House-made croutons, Bacon bits

GREEK SALAD GF VG

Cucumber, Pepper, Red onion, Tomato, Black olives, Feta, Oregano vinaigrette

BABY POTATO SALAD GF

House-made crème fraîche, Double-smoked bacon, Roasted corn, Fresh herbs

STARCHES

MASHED POTATOES VG GF

Double cream, Garlic butter

WILD RICE PILAF GF VG DF V

Celery, Onion, Herbs, Carrots

OVEN-ROASTED BABY POTATOES GF VG DF V

Rosemary, Garlic, Cold-pressed olive oil, Cracked black pepper

MAC & CHEESE VG

House-made cheese sauce, Shaved parmesan, Crispy panko, Cavatappi

VEGETABLES

ROASTED CARROTS GF VG DF V

Greek olive oil, Sea salt & cracked black pepper

ROASTED BRUSSEL SPROUTS GF VG DF V

Maple syrup, Cracked black pepper

ROASTED ASPARAGUS GF VG DF V

Greek olive oil, Sea salt & cracked black pepper

STEAMED BROCCOLI GF DF V VG

Greek olive oil, Sea salt & cracked black pepper

SEASONAL VEGETABLES GF DF V VG

Chefs selection

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EVENTS + FUNCTIONS

PLATED OPTIONS

CREATE A MEMORABLE DINING EXPERIENCE BY BUILDING TWO ENTRÉES FROM THE OPTIONS BELOW TO HAVE YOUR GUESTS SELECT FROM. EACH ENTRÉE IS THOUGHTFULLY PREPARED AND BEAUTIFULLY PLATED, ENSURING AN ELEGANT PRESENTATION AND EXCEPTIONAL FLAVOR.

PLATED A

\$62/PERSON

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

\$67/PERSON

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 DESSERT SERVICE AVAILABLE FOR \$5.00/PERSON

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EVENTS + FUNCTIONS

PLATED OPTIONS

SALADS

GREEN DAY GREENS VG GF DF ◆

Mixed greens, Pickled red onion, Cucumber, Tomato, Radish, Crispy chickpeas, Red wine vinaigrette

BEET & ARUGULA VG GF

Roasted red beets, Goat cheese, Fresh pear & sour cherry vinaigrette

CAPRESE SALAD GF VG

Baby bocconcini, Cherry tomatoes, Basil, Pulled pressed olive oil, balsamic

MEMPHIS SLAW GF VG DF

Fresh sliced cabbage, Apple cider dressing

CLASSIC CAESAR

Crisp romaine, Creamy caesar dressing, Shaved parmesan, House-made croutons, Bacon bits

GREEK SALAD VG GF

Cucumber, Pepper, Red onion, Tomato, Black olives, Feta, Oregano vinaigrette

BABY POTATO SALAD GF

House-made crème fraîche, Double-smoked bacon, Roasted corn, Fresh herbs

ENTRÉE/PROTEIN

ALBERTA 14 HOUR SLOW SMOKED BEEF

BRISKET* GF DF

Au jus GF DF

SLOW SMOKED TURKEY GF DF

Southern style gravy GF DF

GRILLED CHICKEN BREAST GF DF

Roasted chicken, Aji verde sauce GF DF

BAKED SALMON GF DF

Lemon butter caper sauce GF

SMOKED PRIME RIB GF DF +\$12.00/PERSON

Herb & garlic-crusting smoked prime rib, Fresh horseradish

STARCHES

MASHED POTATOES GF VG

Double cream, Garlic butter

WILD RICE PILAF GF VG DF ◆

Celery, Onion, Herbs

CONFIT BABY POTATOES GF VG DF ◆

Garlic, Rosemary

MAC & CHEESE VG

House-made 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 VG DF ◆

Maple syrup, Sea salt & cracked black pepper

ROASTED CARROTS GF VG DF ◆

Greek olive oil, Sea salt & cracked black pepper

ROASTED ASPARAGUS GF VG DF ◆

Greek olive oil, Sea salt & cracked black pepper

STEAMED BROCCOLI GF DF ◆ VG

Greek olive oil, Sea salt & cracked black pepper

SEASONAL VEGETABLES GF DF ◆ VG

Chefs selection

DESSERT

ASSORTED DESSERT BOARD VG

DULCE DE LECHE CREPES & VANILLA BEAN ICE CREAM VG

CHEESECAKE WITH BLUEBERRY COMPOTE VG

SEASONAL SORBET GF DF VG ◆

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VEGAN + VEGETARIAN

BUFFET AND PLATED VEGAN AND VEGETARIAN OPTIONS

PASTA PRIMAVERA

Cherry tomatoes, Sautéed vegetables, Fresh herbs, Olive oil
GLUTEN-FREE OPTION AVAILABLE

LENTIL BOURGUIGNON-STUFFED PORTOBELLO MUSHROOM

Braised lentils, Tomato, Spinach, Onions & carrots

MISO-GLAZED EGGPLANT

Eggplant, Miso, Mirin, Togarashi, Rice wine vinegar

CARAMELIZED ONION AND ARUGULA QUESADILLA

Onion, Arugula, Avocado, Vegan cheese, Flour tortilla, Side salsa

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