

FEATURE OF THE MONTH

25TH ANNIVERSARY

FIRST COURSE

Chefs **Soup** Chef's creation

or

Mixed Green Salad Fresh organic greens, tossed with our own herb balsamic vinaigrette

or

Caesar Salad Romaine lettuce tossed in a our traditional dressing.

MAIN COURSE

Seared fresh **Salmon** topped with tomato caper butter

or

New York Steak 8 oz. served with a red demi

or

Chicken Breast served with demi

or

Vegetarian option

DESSERT

\$40 per person

Prices are subject to appropriate taxes, gratuities, and may change without notice.

OLD BARBER HOUSE

DISCOVER NEW WORLD COMFORT AMIDST THE SPLENDOR AND SERENITY OF OLD WORLD CHARM

Built in 1862, just west of Toronto, in the quaint village of Streetsville, lies the historical Old Barber House.

This gorgeous Victorian mansion has been a host to many great events over the years, and is the perfect setting for weddings, meetings and corporate events.

We are proud to offer seven elegantly appointed intimate dining rooms and 146 years of history surround you as you enjoy only the freshest of foods and finest of wines.

Our menus have been created to accommodate any sort of event, from a sit down to a cocktail reception. Traditional favorites and interesting culinary dishes, we can please all.

In addition to our culinary flare treat your guests to our extensive wine cellar, hand selected by our well-versed wine director.

Together with our expertise we can choose the perfect wine for your celebration.

- 5 meeting rooms
- Over 11000 square feet of meeting space
- Audio/video equipment
- High speed internet access
- Free Parking
- Over 2 acres of manicured grounds
- 146 years of history

Prices are subject to appropriate taxes, gratuities, and may change without notice.

LIMITED LUNCH

All entrees served with vegetables and potatoes

LUNCH SELECTION A

Soup of the Day or Caesar salad Mixed greens, balsamic vinaigrette

Choice of

Classic Ruben Sandwich Thick rye, sauerkraut, corn beef

Chicken Wrap Grilled chicken salad, cucumber, romaine and white cheddar

Vegetarian Cucumber, tomato, feta, carrot, bell peppers, baby greens with our house vinaigrette

Dessert

\$30 per person

LUNCH SELECTION B

Choice of Soup prepared daily or Caesar salad traditionally or a Mixed Greens with balsamic vinaigrette.

Choice of

Three Egg Omelet Prosciutto, tomato concasse, spinach, shaved parmesan with tomato fondue

Seafood Crêpe Crab, sea scallops, shrimp, cheddar with mornay sauce

Mushroom Crepe Sautéed forest mushrooms, spinach, porcini cream parmesan

Dessert

\$33 per person

LUNCH SELECTION C

Soup prepared daily or Mixed Greens balsamic vinaigrette or Caesar salad with traditional dressing

Choice of

Fettuccelli wild mushroom, basil, mornay sauce, pecorino truffle oil

Penne Bolognese sauce, baked with aged cheddar, reggiano and parmesan

Gnocchi house rolled, shrimp, lobster broth, shaved reggiano

Seafood Spaghettini scallops and shrimp, rosé sauce fresh herbs, emental

Dessert

\$36 per person

Prices are subject to appropriate taxes, gratuities, and may change without notice.

LUNCH SELECTION D

Soup prepared daily or **Mixed Greens** balsamic vinaigrette or **Caesar** salad with traditional dressing

Choice of

Chicken Supreme sereno glaze, warm mango gooseberry salsa

Atlantic Salmon seared a la plancha, sauce crevette

New York Steak 8 oz. grilled to your liking

Fettuccelli wild mushroom, basil, mornay sauce, pecorino truffle oil

Dessert

\$40 per person

Add **Filet Mignon** to selection, additional **\$7 per person**

LUNCH SELECTION E

Soup prepared daily or **Mixed Greens** balsamic vinaigrette or **Caesar** salad with traditional dressing

Choice of

Seafood Spaghettini scallops and shrimp, rosé sauce fresh herbs, emental

Chicken Supreme sereno glaze, warm mango gooseberry salsa

Atlantic Salmon seared a la plancha, sauce crevette

Vegetarian Wrap Cucumber, tomato, feta, carrot, bell peppers, baby greens with our house vinaigrette

Fettuccelli wild mushroom, basil, mornay sauce, pecorino truffle oil

\$40 per person

Add **New York** to selection, additional **\$5 per person**

LUNCH SELECTION F

Choice of

Shrimp Cocktail Black tiger shrimp served with a traditional cocktail sauce.

Crab Cake Lime chili, calypso sauce and garlic aioli.

baked brie-double cream wrapped with philo pastry served with seasonal berry compote

Choice of

Fettuccelli wild mushroom, basil, mornay sauce, pecorino truffle oil

Atlantic Salmon seared a la plancha, sauce crevette

Filet Mignon 8oz. grilled to your liking

Dessert

\$50 per person

Prices are subject to appropriate taxes, gratuities, and may change without notice.

LUNCH MENU

STARTER & SHARED PLATE

BAKED BRIE-DOUBLE CREAM

wrapped with philo pastry served with seasonal berry compote \$12.95

SHRIMP COCKTAIL

Black tiger shrimp served with a traditional cocktail sauce. \$12.95

CRAB CAKES

Lime chili, calypso sauce and garlic aioli. \$8.95

ESCARGOTS

Garlic, herbs, white wine, sautéed mushrooms, parmesan cheese. \$7.95

BRUSCHETTA

Venetian toast, reduced balsamic, chevre goat cheese \$4.95

GARLIC BREAD

Lightly toasted with aged white cheddar \$5.95

SOUPS & SALADS

SWISS ONION

\$6.95

SELECTION OF SOUPS

Ask your server \$5.95

OBH SALAD

Baby field greens, reduced balsamic vinegar and extra virgin olive oil. \$5.95

CAESAR SALAD

House made Caesar dressing, romaine hearts, croutons, bacon and shaved parmesan. \$6.95

MACEDONIAN SALAD

Tomato, kalamata olive, cucumber, feta cheese with a vinaigrette \$6.95

SPINACH SALAD

Baby spinach, mango vinaigrette, orange, spiced apple candied pecan, blue cheese \$6.95

OMELETS & CREPE

Served with Soup of the Day or Mixed Green or Frites

THREE EGG OMELET

Prosciutto, tomato concasse, spinach, shaved parmesan with tomato fondue \$10.95

SEAFOOD CRÊPE

Crab, sea scallops, shrimp, cheddar with mornay sauce \$15.95

CHICKEN CREPE

garlic dressing, grilled chicken, field greens with a tomato sauce \$13.95

MUSHROOM CREPE

Sautéed forest mushrooms, spinach, porcini cream parmesan \$10.95

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SANDWICH & WRAPS
Served with Soup of the Day or Mixed Green or Frites

CLASSIC RUBEN SANDWICH

Thick rye, sauerkraut, corn beef \$11.95

CHICKEN WRAP

Grilled chicken salad, cucumber, romaine and white cheddar \$12.95

VEGETARIAN WRAP

Cucumber, tomato, feta, carrot, bell peppers, baby greens with our house vinaigrette \$11.95

PASTAS

FETTUCCELLI

wild mushroom, basil, mornay sauce, pecorino truffle oil \$13.95

PENNE

Bolognese sauce, baked with aged cheddar, reggiano and parmesan \$14.95

GNOCCHI

house rolled, shrimp, lobster broth, shaved reggiano \$16.95

SEAFOOD SPAGHETTINI

scallops and shrimp, rosé sauce fresh herbs, emental \$18.95

ENTREES

Served with vegetables and potatoes

CHICKEN SUPREME

sereno glaze, warm mango gooseberry salsa \$15.95

ATLANTIC SALMON

seared a la plancha, sauce crevette \$15.95

NEW YORK STEAK

8 oz. grilled to your liking \$25.95

FILET MIGNON

8oz. grilled to your liking \$32.95

Our steaks are cut in house from hand selected certified Angus Beef dry aged for minimum of 28 days

Prices are subject to appropriate taxes, gratuities, and may change without notice.

LIMITED DINNER
Ala carte Menus
Available for groups up to 60 people

DINNER SELECTION I

Soup prepared daily or **Caesar** salad traditionally prepared or **Mixed Greens** tossed with balsamic vinaigrette.

chicken supreme of chicken, sereno glaze, warm mango gooseberry salsa or Seared cold water **Salmon** topped with shrimp sauce or **Vegetarian** option

Dessert

\$40 per person

DINNER SELECTION II

Chefs **Soup** Chef's creation and **Mixed Green Salad** Fresh organic greens, tossed with our own herb balsamic vinaigrette or **Caesar Salad** Romaine lettuce tossed in a our traditional dressing.

Seared fresh **Salmon** topped with shrimp sauce or **Ribeye Steak** 12 oz. served with a red demi or **chicken** supreme of chicken, sereno glaze, warm mango gooseberry salsa or **Vegetarian** option

Dessert

\$50 per person

DINNER SELECTION III

Chefs **Soup** Chef's creation and **Mixed Green Salad** Fresh organic greens, tossed with our own herb balsamic vinaigrette or **Caesar Salad** Romaine lettuce tossed in a our traditional dressing.

Seared fresh **Salmon** topped with shrimp sauce or **12 oz. New York Steak** served with a red demi or **chicken** supreme of chicken, sereno glaze, warm mango gooseberry salsa or **Vegetarian** option

Dessert

\$55 per person

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DINNER SELECTION IV

Antipasto grilled vegetables, Bononcini cheese, prosciutto

Chefs **Soup** Chef's creation or **Mixed Green Salad** Fresh organic greens, tossed with our own herb balsamic vinaigrette or **Caesar Salad** Romaine lettuce tossed in a our traditional dressing.

Atlantic Salmon shrimp sauce. **Filet Mignon** 8oz. tenderloin with a red Bordeaux demi. or **chicken** supreme of chicken, sereno glaze, warm mango gooseberry salsa . or **vegetarian** option

Dessert

\$60 per person

DINNER SELECTION V

baked brie-double cream wrapped with philo pastry served with seasonal berry compote or **shrimp cocktail traditional** cocktail sauce or **escargots** au gratin, parmesan, mushrooms, fresh herbs

Chefs **Soup** Chef's creation or **Mixed Green Salad** Fresh organic greens, tossed with our own herb balsamic vinaigrette or **Caesar Salad** Romaine lettuce tossed in a our traditional dressing

Salmon lightly seared, served crevette sauce or **roaring forties filet mignon** 8oz. filet, roaring forties bleu, double smoked bacon, caramelized onions or **Ribeye Steak** 16 oz. served with a red demi or **rack of lamb** spiced pecan, macadami, pistachio nut crust, honey mustard demi

Dessert

\$70 per person

Prices are subject to appropriate taxes, gratuities, and may change without notice.

APPETIZERS

CRAB CAKE CALYPSO

dungeness crab served with a mar rosé sauce

\$15.95

ESCARGOTS

au gratin, parmesan, mushrooms, fresh herbs

\$11.95

JUMBO SHRIMP COCKTAIL

traditional shrimp cocktail sauce

\$18.95

FRESH OYSTERS

½ dozen shucked, on ice

\$17.95

OYSTERS ROCKEFELLER

baked on a half shell with spinach, au gratin

\$18.95

SURF & TURF SATAYS

grilled prawns and tenderloin with sweet glaze and rocket salad

\$17.95

BAKED BRIE-DOUBLE CREAM

wrapped with philo pastry served with seasonal berry compote

\$14.95

SOUPS

SWISS ONION SOUP

baked, with crouton and gruyere cheese

\$8.95

SOUP OF THE DAY

chefs selection

\$6.95

SALADS

CAESAR SALAD

hearts of romaine, house croutons, bacon, parmesan, caesar dressing

\$8.95

HOUSE GREEN SALAD

boston bibb, lola rosa, red leaf, reduced balsamic, extra virgin olive oil, heirloom cherry tomatoes

\$7.95

MACEDONIAN SALAD

Tomato, kalamata olive, cucumber, feta cheese with a vinaigrette

\$9.95

BABY SPINACH SALAD

spiced apple, orange, spiced pecan, roaring forties bleu cheese, mango vinaigrette.

\$10.95

PASTA

MUSHROOM FETTUCCELLE

wild mushroom, basil, mornay sauce, pecorino, truffle oil

\$17.95

SEAFOOD SPAGHETTINI

scallops and shrimp, rosé sauce fresh herbs, emental

\$24.95

PENNE BOLOGNAISE

bolognese sauce, baked with aged cheddar and parmesan

\$20.95

Prices are subject to appropriate taxes, gratuities, and may change without notice.

SEAFOOD

SALMON

Seared a la plancha, sauce crevette \$26.95

SHRIMP GNOCCHI

house rolled, Jumbo shrimp, lobster broth, shaved regiano \$29.95

LOBSTER

10oz. tail, trio of sauces, calypso, crevette, clarified garlic butter \$49.95

DOVER SOLE

prepared a la plancha, amandine or meuniere \$49.95

OBH'S PREMIUM STEAKS

our steaks are cut in house from hand selected certified Angus Beef dry aged for minimum of 28 days

NEW YORK STRIP

8oz. \$27.95 12oz. \$35.95

FILET MIGNON

8oz. \$35.95 12oz. \$42.95

RIBEYE

12oz. \$29.95 16oz. \$37.95

OBH'S FLAMBÉ FILET MIGNON

seared filet mignon served with brandy peppercorn sauce, prepared tableside

8oz. \$38.95 12oz. \$45.95

HOUSE SPECIALTIES

CHICKEN

supreme of chicken, sereno glaze, warm mango gooseberry salsa \$25.95

RACK of AUSTRALIAN LAMB

spiced pecan, macadamia, pistachio nut crust, honey mustard demi \$42.95

TOURNEDO VENERE

8oz. filet of beef, foie gras, sauce venere, essence of white truffle \$39.95

ROARING FORTIES FILET MIGNON

8oz. filet, roaring forties bleu, double smoked bacon, caramelized onions \$37.95

FILET AND LOBSTER

8oz. filet served with a broiled rock lobster tail with garlic butter \$69.95

CHATEAUBRIAND

for two, 20 oz. center cut tenderloin, béarnaise sauce, shiraz demi- glaze . \$84.95

ACCOMPANIMENTS

Sautéed wild mushrooms |7.95

Vodka Tempura Onion Rings |5.95

Sautéed Spinach |5.95

Frites |5.95

Prices are subject to appropriate taxes, gratuities, and may change without notice.

LARGE GROUP MENU SAMPLES FROM 60 TO 150 PEOPLE

SAMPLE ONE

FIRST COURSE AMUSE BOUCHE customized to your selection

SECOND COURSE MIXED GREENS SALAD herb balsamic vinaigrette

MAIN COURSE RIBEYE STEAK red wine jus, seasonal vegetables and potato

DESSERT customized to your selection

\$45 per person

SAMPLE TWO

FIRST COURSE ANTIPASTO customized to your selection

SECOND COURSE PENNE AND TORTELLINI red and white

MAIN COURSE FILET MIGNON AND SUPREME OF CHICKEN COMBO porcini red wine jus, seasonal vegetables and potato

DIGESTIVE COURSE BARBER SALAD herb balsamic vinaigrette

DESSERT customized to your selection

\$55 per person

SAMPLE THREE

FIRST COURSE SHRIMP COCKTAIL traditional sauce

SECOND COURSE MACEDONIAN SALAD

SORBET lemon

MAIN COURSE FILET MIGNON porcini red wine jus, seasonal vegetables and potato

DESSERT customized to your selection

\$65 per person

Prices are subject to appropriate taxes, gratuities, and may change without notice.

Additions

Canapés and Hors D'oeuvres \$25 per doz. or \$6 per person (3pieces each)

Cold

Smoked Salmon Pumper nickel

Caprese on toast

Blue Cheese Creamed blue cheese and toasted pecan

Bruschetta With fresh tomato and basil

Chilled Shrimp Traditional cocktail sauce

Hot

Spanikopita Phyllo pastry filled with spinach feta cheese

Sausage Rolls Kitchener County

Quiche Swiss cheese and onion

Monsoon Rolls Thai spiced spring rolls

Beef Satays Red wine jus

Chicken Satays Lemon sauce

Late Night Tables

Chocolate fondu

\$8 per person

Fruit platters

\$8 per person

Assorted sweet table (fruit and Pastries)

\$10 per person

Buns and Cold Cuts Meats

\$10 per person

Cheese and Cracker platters

\$12 per person

Prices are subject to appropriate taxes, gratuities, and may change without notice.

Contact

For more information, or to book your next event, contact us by telephone or email

Telephone: 905-858-7570

e-mail: oldbarberhouse@yahoo.com

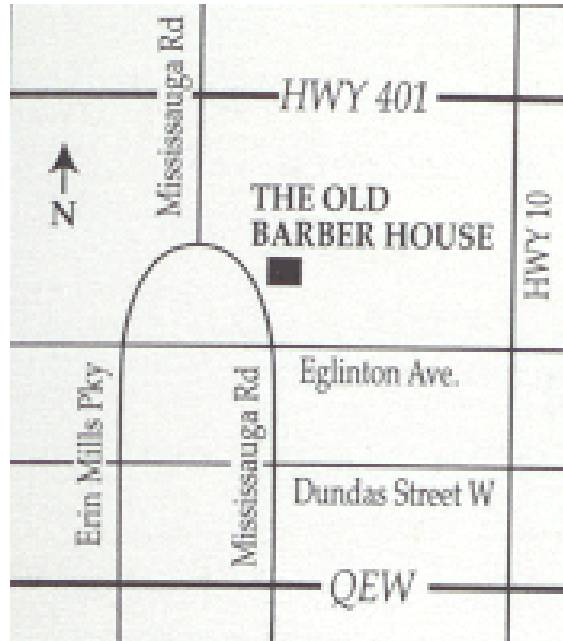
web: www.oldbarberhouse.com

Old Barber House

5155 Mississauga Road,

Mississauga, Ontario

Canada L5M 2L9



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Dear Valued Customer:

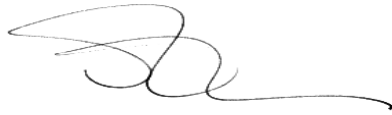
Thank you for your interest in planning an event at the Old Barber House.

If you have visited us in the past, I would like to thank you for your patronage. Your business is very important to us.

Should you have any special needs or requests regarding our menus, please do not hesitate to give me a call. Together, we can personalize your menu choices to meet your needs.

Thank you again for your interest. It will be our pleasure to have the opportunity to host your next event

Sincerely,

A handwritten signature in black ink, appearing to read 'Victor Petrovski', with a long horizontal flourish extending to the right.

Victor Petrovski
Director of Operations

Special Note

All menus are subject to change based on availability and quality of produce.

Dietary restrictions will be accommodated upon request.

Number of Guests must be confirmed 5 days prior to event.

Menu selections must be finalized 7 days in advance.

Prices are subject to appropriate taxes, gratuities, and may change without notice.