

# CAMPÍO

• BREWING CO •

PLEASE CALL US AT 587 635 1952 OR EMAIL  
[EVENTS@CAMPIOBREWINGCO.COM](mailto:EVENTS@CAMPIOBREWINGCO.COM) FOR ALL EVENT INQUIRIES

## Boards & Platters

### FOR GRAZING, MIXING & SOCIALIZING

\$29 PER PERSON • MINIMUM 20 GUESTS

#### CHARCUTERIE & CHEESE BOARD GF\*

Artisanal locally sourced cured meats, Canadian & International cheese, pickles & olives, preserve & chutney, grainy mustard, crostini

#### CRUDITE PLATTER V, DF+

Assortment of fresh vegetables, served with hummus, buttermilk ranch, roasted pepper aioli

#### DESSERTS V, DF+

House decadent squares & cookies, local & exotic fruit, seasonal berries

#### SALADS

##### ARUGULA APPLE SALAD V, VG+

Fresh arugula & mixed greens, roasted red apples, crumbled feta and smoked spiced pecans, sweet-pickled onions, roasted citrus vinaigrette

##### CAESAR SALAD V+, GF\*, DF+

Romaine lettuce, creamy Caesar dressing, croutons, bacon lardons, dill, crispy gouda

#### DETROIT DEEP DISH PIZZAS

GF\* Cauliflower crust \$5/pizza

Cut into 8 slices, 3-4 pieces per person

##### PB & J

Roasted pineapple, smoked bacon, fresh jalapeno, mozzarella, brick blend

##### OG 2.0

Ezzo pepperoni, mozzarella, brick cheese, Campio pizza sauce

##### FORAGER V

Mixed forest mushrooms, confit garlic cream, arugula pesto, aged gouda

##### SMOKE SHOW

Slow roasted ancho pulled pork, pickled Jalapenos, smoked applewood cheddar, Campio BBQ sauce, roasted red pepper aioli, topped with house-made "Hickory Stix"

#### CHICKEN WINGS

4-5 wings per person.

##### CAMPÍO BBQ

##### SALT & PEPPER

Ranch sauce for dipping

#### DESSERTS

##### COOKIES & SQUARES V, DF+

House-baked cookies and select dessert squares

# CAMPÍO

• BREWING CO. •

## Campio Buffet

\$49 PER PERSON

### ARUGULA APPLE SALAD V, VG+

Fresh arugula & mixed greens, roasted red apples, crumbled feta and smoked spiced pecans, sweet-pickled onions, roasted citrus vinaigrette

### CAESAR SALAD V+, GF\*, DF+

Romaine lettuce, creamy Caesar dressing, croutons, bacon lardons, dill, crispy gouda

### FOCACCIA & FETA V, VG+, GF\*

House made herb & garlic focaccia and whipped feta

### HARISSA CHICKEN

Harissa spiced chicken thigh, quinoa, Tuscan olives, blistered tomatoes, fine herbs

### LEMONY PORK PICCATA

Garlic greens, wild & tame mushrooms, capers, white wine

### FIRE ROASTED RATATOUILLE V

Grilled summer vegetables in arugula pesto, creamy polenta, smoked applewood cheddar

### POTATOES & GREENS V

Smashed new potatoes & grilled broccolini

### COOKIES & SQUARES V, DF+

House baked cookies & select dessert squares

### SOUP & SALAD

Choice of one per person

### CHEF'S FEATURED SOUP V, DF+, GF\*

### ARUGULA APPLE SALAD V, GF\*

Fresh arugula & mixed greens, roasted red apples, crumbled feta and smoked spiced pecans, sweet-pickled onions, roasted citrus vinaigrette

### MAINS

Choice of one per person

### KFC HANDHELD

Korean fried chicken, house kimchi, Asian slaw, beet salad

### SHORTY MELT GF\*

Braised short rib, caramelized onion, aged cheddar, dijonaise, Vienna Bakery sourdough, fries

### FALAFEL & QUINOA BOWL V, GF\*

House-made falafel, mixed greens, alfalfa sprouts, marinated cucumber salad, pickled red cabbage, crispy chickpeas, feta, pomegranate, tahini vinaigrette

### DESSERT

#### BRULEE CHEESECAKE V

Basque-inspired burnt cheesecake, caramelized sugar, raspberry coulis, fresh whip cream

Cross-contamination may occur. Please discuss dietary restrictions in detail with your event manager.

GF\* gluten friendly, shared fryer

GF+ gluten free with modifications

V vegetarian

VG+ vegan with modifications

DF+ dairy free with modifications

# CAMPION DRINKS

• BREWING CO. •

EXCLUSIVELY OFFERED FOR CAMPION BEER HALL BUYOUTS

PLEASE CALL US AT 587 635 1952 OR EMAIL  
EVENTS@CAMPIONBREWINGCO.COM FOR ALL EVENT INQUIRIES

## Beer

### DRAFT

\$8.5 16 OZ \$6.5 12 OZ

### SELECT 2 CAMPION BREWING CO. BEERS

Discuss available options with your event manager

### TALL CANS

\$9.75 473 ML

### BIRRIFICO ITALIAN PILSNER

### LIGHT RAIL PALE ALE

### ALBERTOSOURUS TART FRUIT ALE

### CZECH AMBER LAGER

## Wine

### BY THE GLASS

\$11 6 OZ

### SANTA JULIA PINOT GRIGIO ARGENTINA

### SANTA JULIA CABERNET SAUVIGNON ARGENTINA

### BY THE BOTTLE

\$44 750 ML

### SANTA JULIA PINOT GRIGIO ARGENTINA

### SANTA JULIA CABERNET SAUVIGNON ARGENTINA

### ADDITIONAL WINE SELECTION AVAILABLE

Discuss available options with your event manager. Prices vary.

## Spirits

### GIN CANNED COCKTAILS

\$8.75 355 ML

### FIRST LOVE TOM COLLINS

### AFTERGLOW GIN-ARITA

### BATCHED FEATURE COCKTAIL

\$16.50 PER PERSON

Choice of the following:

### ELDERFLOWER COLLINS

Last Best Fortunella Gin, St. Germaine Elderflower, lemon, honey, grapefruit

### CAMPION ESPRESSO MARTINI

Three Olives Espresso Vodka, Kahlua, Burwood Honey Medica, cold brew

### HONEY BOURBON SOUR

Basil Hayden Bourbon, Cynar, lemon juice, honey, egg white

### HI-BALLS

\$7.50 1 OZ

With all the expected mixes. Your event manager will provide details.

### VODKA RYE WHITE & DARK RUM

### GIN TEQUILA SPICED RUM

## Non-Alcoholic

### HOT DRINKS

\$3

### COFFEE

### TEA

### GRIZZLY PAW CRAFT SODAS

\$3.50

### CREAM SODA

### ROOTBEER

### ORANGE CREAM SODA

### NON-ALC BEER

\$6 355 ML

### PARTAKE BLONDE

### BATCHED FEATURE MOCKTAIL

\$6 PER PERSON

Choice of the following:

### CAMPION SWEET TEA

Black tea, honey, lemon

### HIBISCUS LEMONADE

Hibiscus syrup, lemon, soda