

A collage of food and drink. At the top center is a tall glass of beer with a thick white head of foam, labeled 'GAHAN'. To the right are several skewers of grilled chicken with herbs. To the left are three glasses of a drink with ice and fruit. At the bottom are several bruschetta topped with tomato, cheese, and herbs, drizzled with balsamic vinegar. A hand with red nail polish is holding one of the bruschetta.

# GAHAN HOUSE

*Riverside*

## CATERING PACKAGE

*426 Queen Street  
Fredericton, New Brunswick*



# OUR SPACE

Our private dining areas are perfect for private events, with comfortable seating and ambient lighting. Perfect for holiday parties, family gatherings, and more!

## THE MEZZANINE

Our mezzanine accommodates 17 people in a private setting.

*Minimum spend in The Mezzanine:  
\$500 + 18% gratuity.*

Our main level also offers semi-private booking space for up to 25 people.



## HOSTING A LARGER EVENT?

### *Book our whole restaurant venue!*

You and your guests can enjoy a private event at Gahan House and have the place to yourselves.

## CONTACT US

[gmriverside@gahan.ca](mailto:gmriverside@gahan.ca)  
506.454.1929

Can't find what you're looking for? Ask us about creating a custom menu. Our team can accommodate most requests.



# HORS D'OEUVRES

*Priced per dozen*

**Pulled Pork Sliders** 42

*Braised BBQ pork, coleslaw, Dijon aioli*

**Meatballs** 36

*Slow-cooked in our house-made BBQ sauce*

**Bacon Wrapped Scallops** 44

*Maple-Blueberry Ale glaze*

**Curry Chicken Skewers** 34

*House-made curry marinade, cilantro*

**Bruschetta** 25

*Goat cheese, balsamic glaze, garlic crostinis*

**Vegetarian Spring Rolls** 28

*Served with sweet chili sauce*

**Wings** 38

*Tossed in your choice of: BBQ sauce, buffalo, or honey garlic*

**Pretzel Bites** 24

*Served with Gahan beer queso dip*

**Mini Fish & Chips** 28

*Gahan classic battered fish, signature fries, tartar sauce*

**Vegetarian Flatbread** 25

*Tomatoes, onions, peppers, goat cheese, olive oil, basil*

**Oysters on the Half Shell** 42

*Served with cocktail sauce, mignonette, lemon*



# PLATTERS & MORE

*Each platter feeds 10 guests. \*Minimum order of 10*

**Fruit** 42

*Assortment of fruits served with yogurt dip*

**Crudit ** 34

*Seasonal vegetables served with ranch dip*

**Charcuterie** 60

*Cured meats, local & imported cheese, crackers*

**Cheese** 46

*Local & imported cheese, crackers*

**Dessert** 44

*Assortment of sweets*

**\*Assorted Sandwiches** \$10/person

*Black forest ham, roasted turkey, egg salad*

*\*Vegetarian and gluten free options available.*

*Please inform us of any dietary restrictions*

**\*Tomato Basil Soup** \$5/person

*Fire roasted tomato soup with fresh herbs*

**\*Pickled Beet Salad** \$8/person

*Mixed greens, pickled beets, goat cheese, candied pecans, cherry tomatoes, pickled red onions, balsamic herb vinaigrette*

Fish Cakes



Fried Chicken Sandwich



# 3 COURSE MENU

**\$45/PERSON**

*Choice of one appetizer, one entrée, and one dessert*

## APPETIZER

Pickled Beet Salad *GF*

Caesar Salad *GF\**

Fish Cakes *GF*

## ENTRÉE

*\*Served with a choice of side*

\*Brown Bag Fish & Chips

\*Fried Chicken Sandwich

Burrito Bowl *GF\*, V\**

\*The Ring Bearer Burger *GF\**

## SIDE

Signature fries

Seasonal vegetables

Roasted potatoes *GF*

## DESSERT

Gahan House Brownie

Carrot Cake *GF*



Gahan House Brownie

*GF = Gluten Free  
V = Vegan*

*Our team would be  
more than happy  
to work with you to  
create a custom menu.*



**GAHAN HOUSE**  
*Riverside*

**GAHAN.CA**