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1997

GROUP BOOKINGS

ARE OUR SPECIALTY

CORPORATE OR CASUAL EVENTS WITH IRISH FLARE

at the only



WWW.JAMESJOYCEPUB.COM

In the historical district on Stephen Ave - 114 8th Ave SW, Calgary AB



APPETIZERS

CHOOSE FROM A SELECTION APPETIZERS

Goat cheese stuffed dates wrapped in bacon

Prosciutto wrapped chicken skewers with lemon & rosemary

Parmesan shrimp, tomato & basil skewers

Tomato basil bruschetta with buttery toasted crostinis

Bacon wrapped sausages with Guinness mustard

Spiced lamb spring rolls with a cinnamon port chutney

Satay chicken skewers served with a peanut sauce

Chef's selection of salmon, Spolumbo, and vegetarian canapés

Lamb kofta skewers served with a cucumber dill sauce

Baked brie in a phyllo pastry with fresh strawberries or stuffed with caramelized onions
& roasted walnuts served with warm crostini

Caprese skewers with fresh basil, tomato, bocconcini cheese and balsamic olive oil drizzle

Ginger glazed salmon skewers

Fresh garden vegetables with a curried cream dipping sauce

Salt & pepper dry ribs served with Guinness mustard

5 ITEMS

6 ITEMS

8 ITEMS

Subject to minimum of 30 people

To order contact Jen Dean: 403 262 0708



or manager@jamesjoycepub.com



PLATTERS

[available only with an order of the appetizer menu]

ROCKY MOUNTAIN PLATTER

Prosciutto, Italian salami, peppered salami, copollo, cabana sausage, smoked salmon, Brie style cheese, sliced cheddar, port chutney, Cajun spiced walnuts, Guinness mustard, olives, pickled vegetables with a selection of specialty bread and crackers

SELECTION OF SUSHI AND CALIFORNIA ROLLS

Alaska rolls, Ahi Salmon Rolls, Avocado Rolls, California Rolls and Zipang Crab Rolls. Served with wasabi & pickled ginger and made fresh to order.

SMOKED SALMON AND SHRIMP

Thinly sliced fresh BC salmon, fresh water jumbo shrimp, lemon slices, red onion, capers, dill & lemon cream cheese and served with a selection of specialty breads and crackers.

DOMESTIC CHEESE SELECTION

Our favorite local and seasonal selections to include: Herb & garlic Goat Cheese, Amish Blue Stilton, vintage Gouda, and Aged white Cheddar.** Accompanied by caramelized Cajun walnuts, Branston pickle, seasonal fruit, specialty bread and crackers

EUROPEAN CHEESE ESCAPE VT

A premier selection of the ripest European cheeses.** Includes Hervé Mons Camembert, Manchego, Cave Aged Gruyere, Gorgonzola Dolce Blue, and Herbed Fresh Goat Cheese with the finest seasonal fresh and dried fruits, Cajun spiced walnuts, cinnamon port chutney, specialty bread and crackers

**Degree of ripeness and seasonality

If there is a food request that you do not see on the menu, please speak with our events coordinator, as we can custom design a menu to suit your needs. Orders off this menu will need to be placed 72 hours in advance.

