



CATERING

COLD CANAPÉS

Two dozen minimum per item unless otherwise noted.

MINI BRUSCHETTA 15 per dozen
(minimum 3 dozen)

Tomatoes, olive oil and garlic served on a toasted baguette.

STUFFED CHERRY TOMATOES 24 per dozen
Cherry tomatoes stuffed with sun-dried tomato cream cheese.

SMOKED CHICKEN WITH SHAVED PARMIGIANO 30 per dozen
Served on chicory.

GOAT CHEESE WITH HERBS 28 per dozen
Served on chicory.

POTATO CAKES WITH SMOKED SALMON 39 per dozen
With lemon zest, Caper Berries and cream cheese.

HOT CANAPÉS

\$30 per dozen unless otherwise noted.

Two dozen minimum per item unless otherwise noted.

STUFFED MINI BAKED POTATOES
Baked mini white potatoes with bacon, sour cream, cracked pepper and chives.

MINI GRILLED CHEESE
With crab and aged canadian cheddar.

PEROGIES
(\$10 per dozen, minimum three dozen)
Cheese and potato perogies served with sour cream.

TENDERLOIN BAGUETTE
(minimum three dozen)
Thinly sliced AAA Alberta beef on a garlic baguette, with Gibson's aioli and sweet pepper-scallion confetti.

MAC & CHEESE BROCCOLI BALLS
(minimum three dozen)
Our famous mac and cheese with broccoli, lightly breaded and fried.

GIBSON'S

on queen
REAL FOOD. REAL GOOD.

MINI SALMON AND DILL PUFFS

Salmon, cream cheese and dill in mini puffed pastries.

CRAB STUFFED MUSHROOMS

(minimum three dozen)

Crab and goat cheese stuffed mushroom caps.

MOROCCAN CHICKEN IN FILLO

Moroccan seasoned chicken, wrapped in fillo and baked.

SPANAKOPITA

Classic spinach and feta spanakopita.

MINI-CHICKEN QUESADILLAS

Cilantro and lime marinated grilled chicken with Pico de Gallo and Monterey Jack cheese.

MINI-VEGETARIAN QUESADILLAS

Grilled, marinated, zucchini, peppers, red onion, cherry tomatoes and mushrooms with Pico de Gallo and Monterey Jack cheese.

MINI-CHEESE QUESADILLAS 25 per dozen

Monterey Jack cheese and Pico de Gallo.

LAMB LOLLIPOPS WITH CHERRY GLAZE 5 per piece

(minimum 20 pieces)

Grilled, crusted lamb chops, served with cherry and orange glaze.

PULLED PORK SLIDERS 4 per piece

Smoked in house and served with Gibson's tangy BBQ sauce, creamy slaw and caramelized onions.

BACON JAM SLIDERS 5 per piece

Fresh, Certified Angus Beef, hand formed, grilled and topped with house made bacon jam.



BREAKFAST

(Gluten free bread available)

HANDCRAFTED BREAKFAST SANDWICHES

REAL BREAKFAST SANDWICH 6.95

Two local, farm fresh eggs, a thick piece of Ontario ham and aged Canadian cheddar cheese, served on a large, all butter croissant.

CALIFORNIA BREAKFAST WRAP 6.95

Two local, farm fresh eggs, turkey bacon, avocado, spinach and Monterey Jack cheese.

CROQUE MONSIEUR 6.95

French bread dipped in a mixture of eggs and cream with thickly cut Ontario ham and cheese.

GIBSON'S FRENCH TOAST SANDWICH 7.95

French bread dipped in a mixture of eggs, cream, nutmeg, cinnamon and vanilla with thickly cut Ontario ham and cheese. Served with pure Canadian maple syrup.

KALE BREAKFAST MELT 6.95

Two local, farm fresh eggs, kale, Gibson's Everything Bagel Spice Mixture and aged Canadian cheddar cheese, served on grilled breakfast bread.

BREAKFAST CUPS

FRESH BERRY, YOGURT & GRANOLA PARFAIT Small 3.95 Large 5.95
Vanilla yogurt with made-in-house granola and fresh berries.

FRESHLY SLICED FRUIT CUP 3.95

Freshly sliced melon and cantaloupe with red grapes.

GRANOLA AND MILK 5.95

Made in house honey crunch granola served with milk.

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BREAKFAST BUFFET

(minimum 15 people)

CANADIAN CLASSIC 12.95 per person
(minimum 15 people)

Farm Fresh, Local Scrambled Eggs Breakfast Potatoes
Bacon and Country Style Sausages
Toasted Multigrain Bread
Orange Juice

THE CONTINENTAL 12.95 per person
(minimum 6 people or surcharge applies)

Warm from the Oven Butter Croissants,
Mini-Danish and Muffins
Freshly Sliced Fruit
Orange Juice

BREAKFAST PLATTERS

(serves 10 – 12 people)

FRESHLY SLICED FRUIT PLATTER 49.95

Melon, cantaloupe and red grapes.

ALL BUTTER MINI-PASTRIES 37.95

A selection of fresh from our ovens all butter pastries. Two per person.

MONTREAL STYLE BAGELS AND CREAM CHEESE 39.99

Whole wheat sesame seed bagels served with cream cheese.

MONTREAL STYLE BAGELS WITH SMOKED SALMON & CREAM CHEESE 115.95

Whole wheat sesame seed bagels served with 1 ½ lb's of North Atlantic salmon and cream cheese.

ARTISAN CANADIAN CHEESE PLATTER 49.95

Le P'tit Baveux - surface ripened soft cheese; Le Caveau - semi-firm surface ripened cheese; Sainte-Nitouche - semi-firm surface ripened goat cheese; L'Arrière-Cour - semi-firm surface ripened cheese.

INTERNATIONAL CHEESE PLATTER 64.95

A selection of cheese from around the world, served with crackers

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LUNCH

(Gluten free bread, buns and pasta available)

HANDCRAFTED SANDWICHES & BURGERS 9.95

SLOWLY SMOKED PULLED PORK SANDWICH

Pork belly slowly smoked in house! House-made tangy BBQ sauce, Dijon aioli, pickles and aged Canadian cheddar.

GRILLED VEGETABLE WITH ROSEMARY

Grilled marinated red pepper, zucchini, red onion and mushrooms with rosemary and goat cheese in a wrap.

GRILLED CHICKEN, HAVARTI AND GRANNY SMITH APPLE

With honey-Dijon sauce on artisan multigrain bread.

GRILLED CALIFORNIA SANDWICH

Grilled chicken, avocado, sunflower seeds, leaf lettuce with honey-lime.

GRILLED PEAR AND CHICKEN

With Dijon mustard and arugula on artisan multigrain bread.

SMOKED MEAT

Shaved Montreal-style smoked meat served on a caramelized rye bun.

GIBSON'S FAMOUS FISH TACOS

Lime and chili fried Tilapia in grilled, soft-shelled flour tortillas with Monterey Jack cheese, Pico de Gallo, shredded lettuce and Gibson's aioli.

MEDITERRANEAN WRAP

Chopped romaine, cucumber, sunflower seeds, red onion, fresh parsley, goat cheese with lemon zest and oregano sauce.

PORTOBELLO MUSHROOM SANDWICH

Twice balsamic marinated grilled Portobello, goat cheese, roasted red pepper and sundried tomato pesto on a toasted artisan bun.

CRAZY CRANBERRY CHICKEN SANDWICH

Grilled chicken, house-made cranberry sauce, mayo, Havarti cheese and lettuce.

THE REUBEN

Shaved smoked meat, sauerkraut, Havarti cheese and Thousand Island dressing.

QUEEN STREET CHICKEN SANDWICH

Grilled chicken breast, havarti cheese, guacamole, bacon and crispy bottle cap jalapeno peppers.

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CERTIFIED ANGUS BEEF BURGER

A half-pound of fresh Certified Angus beef with all the trimmings.
Add bacon jam, cheese or bacon....99 cents each.

HARVEST BURGER

Made in house, savoury, hand formed patty, blackened for texture and flavour.

SALADS

GARDEN SALAD 3 per person

CAESAR SALAD 4 per person

Romaine lettuce tossed with creamy Caesar dressing, croutons, freshly grated Parmigiano-Reggiano cheese and bacon crumbles.

GOAT CHEESE STRAWBERRY AND CUCUMBER 4 per person

Goat cheese, strawberries, cucumbers and sunflower seeds with apple cider vinaigrette

Other salads available...we are happy to help, so please just ask!

LUNCH PLATTERS

ASSORTED SANDWICHES 6.95 per person

An assortment of sandwiches on white bread, 12 Grain bread and in wraps.

PICKLE TRAY 3.50 per person

Baby dills, sweet pickles, beets and pearl onions.

SPINACH DIP 3.50 per person

Made in house spinach and artichoke dip served with tortilla crisps.

SUN-DRIED TOMATO TAPINADE 29.95

(serves 10 – 12 people)

Sun-dried tomatoes, garlic, basil and pine nuts. Served with baguette rounds.

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LUNCH BUFFETS

(minimum 15 people)

FAJITA BUFFET 19.95

Vegetarian, beef and chicken fajitas; flour tortillas, fried onion / green & red pepper mixture, ranch-style beans, Mexican rice, Monterey Jack cheese, Pico de Gallo and sour cream. A choice of two salads. Carrot cake and sliced fruit for dessert.

QUESADILLA BUFFET 18.95

Vegetarian, beef and chicken quesadillas with Monterey Jack cheese and Pico de Gallo. Comes with ranch-style beans, Mexican rice, salsa and sour cream. A choice of two salads. Maple chocolate cake for dessert.

LASAGNA BUFFET 18.95 per person

Fresh from our oven meat (vegetarian available – tray serves ten) lasagna, served with garlic bread and Caesar salad. Lemon squares for dessert.

LINGUINE WITH CHICKEN 18.95 per person

(minimum 10 people)

Linguine in our signature tomato sauce with grilled chicken. Served with garlic bread and Caesar salad. Mixed berry-oat squares for dessert.

SWEET TOOTH

(minimum one dozen)

GOURMET COOKIES 1.50

Fresh from our ovens. Chocolate chip, oatmeal raisin, peanut butter chocolate chip and white chocolate macadamia nut.

CAKES AND SQUARES 2.95

An assortment of delicious cakes and squares

BEVERAGES

Canned Pepsi, Diet Pepsi, 7-Up and Ginger-Ale 2

Bottles of Perrier 3

Bottled Water 2

Bottles of Orange Juice and Apple Juice 2.50

Tomato Juice 3.25