

*prix fixe*

# EVENT MENU

Recommended for groups 20 or more

**\$48** per person *available for lunch & dinner*

*appetizer*

served family style

**LANDING SALAD** *gf* *ve*

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

AND

**KOREAN CAULIFLOWER** *ve*

crispy cauliflower, gochujang sauce, peanuts

*main*

your choice of

**CHICKEN SUPREME** *gf*

basil-pistachio rice, market vegetables, onion-maple pan gravy

**PERUVIAN SHRIMP** *gf*

jalapeño crema, ancient grains, giardiniera

*dessert*

your choice of

**VANILLA CRÈME BRÛLÉE** *gf* *ve*

served with fresh berries

**TRUFFLED MUSHROOM RISOTTO** *gf* *ve*

confit mushrooms, baby arugula, truffle butter, parmesan crisps

**8 OZ. BUTLER STEAK** *gf*

frites, truffle aioli, demi glace  
*(served medium)*

**SORBET** *gf* *ve*

raspberry sorbet, candied lemon

*complimentary coffee and tea*

**\$58** per person *available for lunch & dinner*

*to start*

served family style

**PANE FRESCO** *ve*

fresh bread served with whipped butter

*appetizer*

served family style

**BAKED BRIE** *ve*

pistachio pesto, blueberry-balsamic compote, focaccia crostini

AND

**CAESAR SALAD**

romaine, bacon, croutons, garlic parmesan dressing

*main*

your choice of

**8 OZ. FLAT IRON STEAK** *gf*

AAA sterling silver butler steak, herb fingerling potatoes, market vegetables, demi glace  
*(served medium)*

**MAPLE CIDER ROASTED CHICKEN SUPREME** *gf*

herb fingerling potatoes, market vegetables, onion gravy

*dessert*

your choice of

**MASCARPONE CHEESECAKE** *gf* *ve*

blueberry compote, lemon chantilly cream

**ATLANTIC SALMON** *gf*

parmesan risotto, arugula micro salad, confit cherry tomatoes, gremolata

**PISTACHIO GNOCCHI** *ve*

pistachio pesto cream, roasted tomatoes, confit mushrooms, fried artichokes, crushed pistachios

**STICKY TOFFEE PUDDING** *ve*

vanilla ice cream, chili salted caramel

*complimentary coffee and tea*

**\$68** per person *available for lunch & dinner*

*to start*

served family style

**CHARCUTERIE BOARD**

Genoa & Calabrese salami, prosciutto, smoked cheddar, blue cheese, brie, rosemary dates, beets, fennel honey, bourbon mustard, olives & garlic focaccia

*appetizer*

served family style

**CRISPY CALAMARI**

pickled red chillies, chimichurri aioli

AND

**LANDING SALAD** *gf* *ve*

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

*main*

your choice of

**SEARED SCALLOPS** *gf*

arugula & cherry tomato risotto, fennel infused honey, gremolata

**MAPLE CIDER CHICKEN** *gf*

maple marinated roasted half chicken, herb fingerling potatoes, market vegetables, onion gravy

*dessert*

your choice of

**VANILLA CRÈME BRÛLÉE** *gf* *ve*

served with fresh berries

**STEAK & SHRIMP** *gf*

8oz butlers steak, herb buttered fingerling potatoes, market vegetable, lemon garlic shrimp, house-made demi glace  
*(served medium)*

**PISTACHIO GNOCCHI** *ve*

pistachio pesto cream, roasted tomatoes, confit mushrooms, fried artichokes, crushed pistachios

**MASCARPONE CHEESECAKE** *gf* *ve*

blueberry compote, lemon chantilly cream

*complimentary coffee and tea*

*ve* **VEGAN**  
Dishes are plant-based

*ve* **VEGETARIAN**  
Dishes are plant-based with the addition of either dairy or eggs

*gf* **GLUTEN-FRIENDLY**  
We cannot guarantee that items are gluten free as we use gluten products throughout our menu

[ We are happy to accommodate and customize upon request ]

\*Items and pricing subject to change due to seasonal availability. All pricing is pre-tax and gratuity. An auto-gratuity of 18% on all food and beverages will apply for dine-in only. Please provide a minimum of 72 hours notice to order from our event menu.

# EVENT MENU

Recommended for groups 20 or more

## LUNCH \$30 per person *available until 3 pm*

### appetizer

your choice of

#### LANDING SALAD <sup>gf</sup> <sup>ve</sup>

aged cheddar, apple, grapes, spiced sunflower seeds, blue agave vinaigrette

OR

#### DAILY SOUP

created with seasonal ingredients

OR

#### MOZZARELLA ARANCINI <sup>gf</sup> <sup>ve</sup>

two house-made mozzarella stuffed arborio, olive antipasto, tomato jam

### main

your choice of

#### LANDING BURGER

Canadian beef chuck, cheddar, mixed greens, pickles, tomato, Landing sauce.  
Served with fries

#### MARGHERITA PIZZA <sup>ve</sup>

San Marzano tomato sauce, roasted Roma tomatoes, fresh mozzarella, balsamic reduction, basil

#### LANDING CARBONARA

house-smoked chicken, smoked bacon, sunny side up fried egg, parmesan, spaghetti

GLUTEN-FRIENDLY PASTA AVAILABLE <sup>gf</sup>

#### TOGARASHI POWER BOWL <sup>gf</sup> <sup>vg</sup>

crispy tofu, red rice, quinoa, avocado, edamame, carrots, radish, cucumber, pineapple, cabbage, sriracha emulsion

*complimentary coffee and tea*

## BY THE DOZEN *minimum order of two dozen per item is required*

#### BEEF SATAYS 60 <sup>gf</sup>

jalapeño crema, cilantro, sesame seeds

#### BAKED BRIE CROSTINI 60 <sup>ve</sup>

balsamic blueberry compote, crushed pistachios

#### MINI FRIED CHICKEN SANDWICH 60

crispy fried chicken, red cabbage slaw, jalapeño, passionfruit gastrique, feta aioli

#### BEEF SLIDERS 60

Landing sauce, cheddar cheese, pickles

#### TUNA POKE 60

sushi grade tuna, cucumber, scallions, pickled ginger, chillies, avocado crema, crispy wonton

#### MINI CAULIFLOWER 56 <sup>ve</sup>

crispy cauliflower, gochujang sauce, peanuts

#### TURKEY MEATBALL 56 <sup>gf</sup>

turkey, apples, tomato jam, arugula

#### BLACK BEAN & FETA EMPANADAS 50 <sup>ve</sup>

deep fried empanadas, black bean, feta & tomato jam

#### SMOKED SALMON CROSTINI 50

avocado, pickled onions

#### MINI CHEESECAKE 50 <sup>gf</sup> <sup>ve</sup>

blueberry compote, lemon chantilly cream

#### MINI CALAMARI 50

pickled red chillies, chimichurri aioli

#### GOCHUJANG TOFU TACOS 46 <sup>vg</sup>

avocado, grilled pineapple pico

#### MINI STICKY TOFFEE PUDDING 46 <sup>ve</sup>

house-made sticky toffee pudding, whipped cream, chili salted caramel

#### MINI TAHINI ROASTED BRUSSELS SPROUTS 50 <sup>gf</sup> <sup>vg</sup>

crispy Brussels sprouts, pickled chilies, tahini & citrus soy dressing, maple syrup, sesame seeds

#### MINI PARMESAN FRIES 36 <sup>gf</sup>

garlic, parmesan, truffle aioli

#### SPRING ROLL 36 <sup>ve</sup>

served with sriracha emulsion

## SHAREABLES

#### HARVEST BOARD 85 <sup>ve</sup>

*(serves 15-20 guests)*

fresh vegetables, chef's choice dips & an assortment of breads

#### CHARCUTERIE PLATTER 175

*(serves 30-40 guests)*

Genoa & Calabrese salami, prosciutto, smoked cheddar, blue cheese, brie, rosemary dates, beets, fennel honey, bourbon mustard, olives & garlic focaccia

#### SEAFOOD PLATTER 250 <sup>gf</sup>

*(serves 10 guests)*

oysters, poached shrimp, poached scallops, tuna ceviche, togarashi tuna & accoutrements

#### ASSORTMENT OF PIZZAS

*(cut into 12)*

Landing Pepperoni 20.5

Margherita 20.5 <sup>ve</sup>

Chicken Pico De Gallo 20.5

\*Menu items may vary slightly per location.

[ We are happy to accommodate and customize upon request ]