

EVENT MENU

Dine-In or To-Go

PRIX FIXE

\$40 per person

APPETIZER

served family style

LANDING SALAD **gf**

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

AND

KOREAN CAULIFLOWER

crispy cauliflower, gochujang sauce, peanuts

MAIN

your choice of

MOROCCAN CURRIED CHICKEN

North African spices, basmati rice, almonds, cilantro, raita, grilled naan

ATLANTIC SALMON **gf**

sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

STEAK FRITES **gf**

8 oz. flat iron steak served medium, fresh cut fries, house demi-glace, truffle aioli

RIGHTEOUS GREENS BOWL **gf**

quinoa, red rice, seasonal vegetables, broccolini, roasted yams and squash, chillies, cashews, avocado, chia seeds, agave, lime ginger sauce

DESSERT

your choice of

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

ICE CREAMS OR SORBETS **gf**

complimentary coffee and tea

\$50 per person

APPETIZER

served family style

CAESAR SALAD

romaine, garlic parmesan dressing, bacon, focaccia croutons

AND

CHARCUTERIE BOARD (1 for every 4)

smoked duck breast, chorizo sausage, prosciutto, house-smoked provolone, aged cheddar, brie, grainy mustard, pickled vegetables, focaccia

VEGETARIAN OPTION AVAILABLE 

MAIN

your choice of

FLAT IRON STEAK **gf**

8 oz flat iron steak served medium, market vegetables, herb potatoes, house demi-glace

MAPLE CIDER HALF CHICKEN **gf**

marinated roasted chicken, market vegetables, herb potatoes, pan onion gravy

SUSTAINABLE SALMON **gf**

sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

RIGHTEOUS GREENS BOWL **gf**

quinoa, red rice, seasonal vegetables, broccolini, roasted yams and squash, chillies, cashews, avocado, chia seeds, agave, lime ginger sauce

DESSERT

your choice of

MASCARPONE CHEESECAKE **gf**

gluten free graham crust, raspberry sauce

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

complimentary coffee and tea

\$60 per person

TO START

CHARCUTERIE BOARD (1 for every 4)

smoked duck breast, chorizo sausage, prosciutto, house-smoked provolone, aged cheddar, brie, grainy mustard, pickled vegetables, focaccia

VEGETARIAN OPTION AVAILABLE

APPETIZER

served family style

CAESAR SALAD

romaine, garlic parmesan dressing, bacon, focaccia croutons

AND

STEAMED EDAMAME **gf** **vg**

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

MAIN

your choice of

NEW YORK STRIPOIN **gf**

10 oz. striploin served medium, market vegetables, herb potatoes, house demi-glace

MAPLE CIDER HALF CHICKEN **gf**

marinated roasted chicken, market vegetables, herb potatoes, pan onion gravy

SEAFOOD RISOTTO

lobster, shrimp, fried calamari, charred leek, parmesan, lemon and jalapeño gremolata

RIGHTEOUS GREENS BOWL **gf**

quinoa, red rice, seasonal vegetables, broccolini, roasted yams and squash, chillies, cashews, avocado, chia seeds, agave, lime ginger sauce

DESSERT

your choice of

MASCARPONE CHEESECAKE **gf**

gluten free graham crust, raspberry sauce

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

complimentary coffee and tea

vg VEGAN
Dishes are plant-based

 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.

PRIX FIXE

EVENT MENU

Recommended for groups 20 or more

LUNCH \$25 *per person*

APPETIZER

your choice of

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

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

OR

DAILY SOUP

OR

STEAMED EDAMAME **gf** **ve**

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

MAIN

your choice of

LANDING BURGER

fresh Canadian beef chuck, cheddar, Landing sauce, mixed greens, pickles, tomato

MARGHERITA PIZZA **ve**

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

LANDING CARBONARA

house-smoked chicken, smoked bacon, fried egg, parmesan, spaghetti

RIGHTEOUS GREENS BOWL **gf** **ve**

quinoa, red rice, seasonal vegetables, kale, roasted yams and squash, chillies, lime ginger sauce, cashews, avocado, chia seeds, agave

complimentary coffee and tea

BY THE DOZEN

SPRING ROLL 35 **ve**

served with a citrus hoisin dipping sauce

MINI CALAMARI 40

pickled red chillies, chimichurri aioli

MINI PARMESAN FRIES 35 **gf** **ve**

garlic, parmesan, truffle aioli

MINI FRIED CHICKEN SANDWICH 60

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

TURKEY SLIDERS 50

ground turkey blended with apples and dijon, tomato, creamy red cabbage slaw, chipotle aioli

BEEF SLIDERS 50

smoked onion aioli, cheddar, pickles

TUNA POKE 50

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

MINI STICKY TOFFEE PUDDING 40

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

MINI CHEESECAKE 50 **gf**

gluten free graham crust, raspberry sauce

SHAREABLES

ASSORTMENT OF PIZZAS *(cut into 8)*

contadina, margherita, charcuterie, chicken pico de gallo

18 each

CHARCUTERIE PLATTER *(serves 30-40 guests)* **ve**

chef's choice of 3 meats, includes an assortment of breads

150

CHEESE PLATTER *(serves 30-40 guests)* **ve**

chef's choice of 5 cheeses, includes an assortment of breads

150

HARVEST BOARD *(serves 15-20 guests)* **ve**

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

80

CHICKEN WING PLATTER *(serves 10 guests)* **gf**

2lbs of wings served with feta dip and fresh vegetables
choice of: bbq / ancho pepper lime/ hot sauce

35

*Menu items may vary slightly per location.

[We are happy to accommodate and customize upon request]

GET IT TO-GO

WE'RE HAPPY TO PACK UP THE LANDING FOR YOU, SO YOU CAN SPICE UP YOUR EVENT AT HOME OR THE OFFICE WITH ALL YOUR FAVOURITES, INCLUDING WINE OR BEER. PLUS, WE'VE EVEN GOT A MIMOSA CELEBRATION KIT FOR ONLY \$32!

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