

SET MENU 1

\$40 per person

APPETIZER

served family style

LANDING SALAD ^{gf} ^v

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

AND

BRISKET MAC' N CHEESE

14-hour smoked brisket, aged cheddar mac 'n cheese, onion aioli, poblano bbq

MAIN

your choice of

MOROCCAN CURRIED CHICKEN ^{gf}

North African spices, fragrant basmati rice, almonds, currants, crema, flatbread

OR

SUSTAINABLE SALMON ^{gf}

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

OR

STEAK FRITES ^{gf}

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

OR

RIGHTEOUS GREENS BOWL ^{gf} ^{vg}

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

DESSERT

your choice of

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

OR

ICE CREAMS OR SORBETS ^{gf}

complimentary coffee and tea

SET MENU 2

\$50 per person

APPETIZER

served family style

CAESAR SALAD

romaine, garlic parmesan dressing, bacon, focaccia croutons

AND

ARTISAN PLATTER

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon and mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

MAIN

your choice of

FLAT IRON STEAK ^{gf}

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

OR

MAPLE CIDER HALF CHICKEN ^{gf}

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

OR

SUSTAINABLE SALMON ^{gf}

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

OR

RIGHTEOUS GREENS BOWL ^{gf} ^{vg}

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

DESSERT

your choice of

MASCARPONE CHEESECAKE ^{gf}

gluten free graham crust, raspberry sauce

OR

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

complimentary coffee and tea

SET MENU 3

\$60 per person

TO START

ARTISAN PLATTER TO SHARE

(1 for every 4)

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon and mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

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 STRIPLOIN ^{gf}

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

OR

MAPLE CIDER HALF CHICKEN ^{gf}

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

OR

LOBSTER FETTUCCINE

butter poached east coast lobster, mushrooms, leek and sherry tarragon cream

OR

RIGHTEOUS GREENS BOWL ^{gf} ^{vg}

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

DESSERT

your choice of

MASCARPONE CHEESECAKE ^{gf}

gluten free graham crust, raspberry sauce

OR

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

complimentary coffee and tea

*Menu items may vary slightly location to location

LUNCH SET MENU

\$25 per person

APPETIZER

your choice of

LANDING SALAD

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

OR

SOUP OF THE DAY

OR

STEAMED EDAMAME

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

MAIN

your choice of

LANDING BURGER

fresh Ontario beef brisket and chuck, cheddar, pickles, mixed greens, tomato, pickles, Landing sauce

OR

MAMMA MARGHERITA PIZZA

San Marzano tomato sauce, roasted roma tomatoes, fresh mozzarella cheese, balsamic syrup, basil

OR

LANDING CARBONARA

house-smoked chicken, smoked bacon, fried egg, parmesan, spaghetti a la chitarra

OR

RIGHTEOUS GREENS BOWL

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

complimentary coffee and tea

PASSED HORS D'OEUVRES

[priced per dozen]

Vegetarian Spring Rolls 	35	Turkey Sliders	50
Mini Brisket Mac & Cheese	40	Beef Sliders	50
Mini Calamari	40	Tuna Poke	55
Mini Parmesan Fries 	35	Spicy Watermelon  	35
Brie & Apple Grilled Cheese 	45	Mini Sticky Toffee Pudding	50
Green Pea Arancini 	50	Mini Cheesecake 	50

STATIONARY PLATTERS

Assortment of Pizzas (cut into 8) sausage picante, mamma margherita, charcuterie, chicken pico de gallo, artichoke and cheese	18 each
Charcuterie Platter (serves 30-40 guests) chef's choice of 3 meats, includes an assortment of breads	150
Cheese Platter (serves 30-40 guests)  chef's choice of 5 cheeses, includes an assortment of breads	150
Corn Chips & Dips Platter (serves 15-20 guests)   guacamole, grilled tomato salsa with roasted corn and black bean dip	45
Harvest Board  fresh veggies, Chef's choice dips and an assortment of breads	5 per person
Chicken Wing Platter  sauce choice: bbq / ancho pepper lime / hot sauce, served with feta dip	30 per dozen
Avocado Toast  avocado, marinated chickpeas, hummus, pickled red onions, arugula, multigrain bread	45 per dozen

STATIONS

Carving Station (\$100 additional fee for chef + hst) minimum 50 people per selection turkey, beef striploin or beer brined pork loin served with mini brioche buns, house mustards, aiolis, and salsas	18 per person
Taco Bar (optional chef \$100 + hst) choice of 1 protein, minimum 30 people chicken, fish, tofu, or spiced ground beef our taco bar is built for 2 tacos per person & is accompanied by sauteed vegetables, which are separate from your protein of choice. Served with house made guacamole, pico di gallo, shredded lettuce, sour cream, cheese, corn tortillas and hot sauce	14 per person
Oyster Station (optional chef 100+hst)  100 shucked oysters. served with traditional accompaniments	300

[WE ARE HAPPY TO ACCOMMODATE AND CUSTOMIZE SIGNATURE MENU ITEMS UPON REQUEST]

 **DISHES ARE GLUTEN FRIENDLY**
WE CANNOT GUARANTEE THAT ITEMS ARE GLUTEN FREE AS WE USE GLUTEN PRODUCTS THROUGHOUT OUR MENU

 **VEGAN**
DISHES ARE VEGAN FRIENDLY. INQUIRE ABOUT OUR VEGAN OPTIONS

 **VEGETARIAN**
DISHES ARE VEGETARIAN FRIENDLY.

*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. Please provide a minimum of 72 hours notice to order from our party menu.