



EVENT MENU

Dine-In or To-Go

PRIX FIXE

\$40 per person

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

MOROCCAN CURRIED CHICKEN

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

ATLANTIC SALMON *gf*

grilled 8 oz. salmon, red rice & 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

FIELD GREEN GNOCCHI *gf* *vg*

house-made herb gnocchi, spring pea emulsion, cherry tomatoes, horseradish, mint, lemon & spring vegetables

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)

chorizo sausage, prosciutto, Genoa salami, hickory-smoked provolone, aged cheddar, brie, bourbon mustard, pickled vegetables, focaccia, fresh fruit

VEGETARIAN OPTION AVAILABLE *ve*

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

ATLANTIC SALMON *gf*

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

FIELD GREEN GNOCCHI *gf* *vg*

house-made herb gnocchi, spring pea emulsion, cherry tomatoes, horseradish, mint, lemon & spring vegetables

DESSERT

your choice of

MASCARPONE CHEESECAKE *gf*

blueberry compote, lemon Chantilly cream

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

complimentary coffee and tea

\$60 per person

TO START

CHARCUTERIE BOARD (1 for every 4)

chorizo sausage, prosciutto, Genoa salami, hickory-smoked provolone, aged cheddar, brie, bourbon mustard, pickled vegetables, focaccia, fresh fruit

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, sriracha emulsion

MAIN

your choice of

NEW YORK STRIPLIN *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 PAPPARDELLE

shrimp, squid, PEI mussels, white wine, spicy tomato sauce, basil, chillies, cherry tomatoes, pappardelle, focaccia

FIELD GREEN GNOCCHI *gf* *vg*

house-made herb gnocchi, spring pea emulsion, cherry tomatoes, horseradish, mint, lemon & spring vegetables

DESSERT

your choice of

MASCARPONE CHEESECAKE *gf*

blueberry compote, lemon Chantilly cream

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

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.

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EVENT MENU

Recommended for groups 20 or more

PRIX FIXE

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* *vg*

mild ancho pepper, sea salt, grilled lemon, sriracha emulsion

MAIN

your choice of

LANDING BURGER

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

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

TOGARASHI POWER BOWL *gf* *vg*

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

complimentary coffee and tea

BY THE DOZEN

SPRING ROLL 35 *ve*

served with sriracha emulsion

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 apple & dijon, tomato, creamy feta & red cabbage slaw, chipotle aioli

BEEF SLIDERS 50

Landing sauce, 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*

blueberry compote, lemon Chantilly cream

SHAREABLES

ASSORTMENT OF PIZZAS (cut into 8)

contadina, margherita, charcuterie, chicken pico de gallo

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) *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

*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!



Book your social gathering with us. We'll focus on being safe, so you can focus on being social. Learn more about how we're keeping you safe at socialsafely.ca



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