

EVENT MENU

Dine-In or To-Go

prix fixe

\$45 per person *available for lunch & dinner*

appetizer

served family style

LANDING SALAD  

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, almond butter, basmati rice, cilantro, raita, grilled naan

ATLANTIC SALMON 

7 oz salmon, red rice & quinoa blend, market vegetables, caramelized honey mustard

STEAK FRITES 

8 oz. sterling silver butler steak (served medium), house-made demi-glace, fries

PISTACHIO GNOCCHI 

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

dessert

your choice of

PEANUT CRUMBLE CHOCOLATE MOUSSE

peanut & brown butter crumble, house-made chocolate mousse, blueberry compote

VANILLA ICE CREAM OR RASPBERRY SORBET 

complimentary coffee and tea

\$55 per person *available for lunch & dinner*

appetizer

served family style

CAESAR SALAD

romaine, bacon, croutons, garlic parmesan dressing

AND

ANTIPASTO (1 for every 4)

prosciutto, Genoa salami, brie, blue cheese, bourbon mustard, eggplant dip, marinated olives, pane fresco, fresh fruit & vegetables

VEGETARIAN OPTION AVAILABLE

main

your choice of

BUTLER STEAK 

AAA sterling silver 8 oz. butler steak (served medium), market vegetables, herb potatoes, house-made demi-glace

CHICKEN ASADO

Peruvian marinated supreme, pearl couscous, spinach, cherry tomatoes, pickled chillies, crushed pistachios, onion pan gravy

ATLANTIC SALMON 

7 oz salmon, red rice & quinoa blend, market vegetables, caramelized honey mustard

PISTACHIO GNOCCHI 

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

dessert

your choice of

MASCARPONE CHEESECAKE 

blueberry compote, lemon Chantilly cream

STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

complimentary coffee and tea

\$65 per person *available for lunch & dinner*

to start

ANTIPASTO (1 for every 4)

prosciutto, Genoa salami, brie, blue cheese, bourbon mustard, eggplant dip, marinated olives, pane fresco, fresh fruit & vegetables

VEGETARIAN OPTION AVAILABLE

appetizer

served family style

CAESAR SALAD

romaine, bacon, croutons, garlic parmesan dressing

AND

ANCHO EDAMAME  

lime, ancho salt, sriracha emulsion

main

your choice of

NEW YORK STRIPLAIN 

10 oz AAA striploin, fried Brussels sprouts, bacon jam, loaded hasselback potato, house-made demi-glace

PISTACHIO GNOCCHI 

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

COD & SCALLOPS 

Icelandic cod, scallops, sautéed vegetables, tarragon & sherry cream, crispy onions

CHICKEN ASADO

Peruvian marinated supreme, pearl couscous, spinach, cherry tomatoes, pickled chillies, onion pan gravy

dessert

your choice of

MASCARPONE CHEESECAKE 

blueberry compote, lemon Chantilly cream

STICKY TOFFEE PUDDING

chili salted caramel, fresh whipped cream

complimentary coffee and tea

 **VEGAN**
Dishes are plant-based

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

 **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

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

OR

DAILY SOUP

OR

ANCHO EDAMAME

lime, ancho salt, sriracha emulsion

main

your choice of

LANDING BURGER

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

MARGHERITA PIZZA

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

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

complimentary coffee and tea

BY THE DOZEN

MINI MOZZARELLA ARANCINI 56

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

MINI CAULIFLOWER 56

crispy cauliflower, gochujang sauce, peanuts

MINI CALAMARI 46

pickled red chillies, chimichurri aioli

MINI PARMESAN FRIES 36

garlic, parmesan, truffle aioli

MINI FRIED CHICKEN SANDWICH 60

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

TURKEY SLIDERS 56

ground turkey blended with apple & dijon, tomato, creamy feta & red cabbage slaw, chipotle aioli

MINI TOGARASHI TOFU 46

crispy tofu, sriracha emulsion

SPRING ROLL 36

served with sriracha emulsion

BEEF SLIDERS 56

Landing sauce, cheddar cheese, pickles

TUNA POKE 56

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

MINI STICKY TOFFEE PUDDING 46

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

MINI CHEESECAKE 50

blueberry compote, lemon Chantilly cream

SHAREABLES

ASSORTMENT OF PIZZAS

(cut into 8)

Landing Pepperoni 18.5

Margherita 18

Chicken Pico De Gallo 18.5

CHARCUTERIE PLATTER 160

(serves 30-40 guests)

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

CHEESE PLATTER 160

(serves 30-40 guests)

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

HARVEST BOARD 85

(serves 15-20 guests)

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

*Menu items may vary slightly per location.

[We are happy to accommodate and customize upon request]