

## prix fixe

# EVENT MENU

Recommended for groups 20 or more

**\$49** per person *available for lunch & dinner*

### appetizer

served family style

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

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

AND

#### ARANCINI <sup>gf</sup>

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

### main

your choice of

#### CHICKEN SUPREME <sup>gf</sup>

mashed potatoes, market vegetables, caramelized onions and mushrooms sauce

#### PRAWN AGLIO E OLIO

five prawns, house-made garlic & chili oil, grape tomatoes, Parmesan, gremolata, spaghetti

#### PISTACHIO GNOCCHI

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

#### STEAK & PARM FRITES <sup>gf</sup>

8 oz. AAA New York striploin, aged 40-days, garlic & herb parm fries, truffle aioli, house-made demi-glace  
(served medium)

### dessert

#### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

*complimentary coffee and tea*

**A SUBSTITUTION FOR DIETARY REQUIREMENTS IS AVAILABLE UPON REQUEST**

**\$59** per person *available for lunch & dinner*

### to start

served family style

#### PANE FRESCO

fresh bread served with whipped butter

### appetizer

served family style

#### VEGETABLE GYOZA

vegetable dumplings, sweet drop peppers, sriracha soy sauce

AND

#### CAESAR SALAD

romaine, bacon, croutons, garlic parmesan dressing

### main

your choice of

#### BEEF SHORT RIB <sup>gf</sup>

slow-braised short rib, mashed potatoes, heirloom carrots, asparagus, beef au jus, gremolata

#### MAPLE CIDER ROASTED CHICKEN SUPREME <sup>gf</sup>

herb fingerling potatoes, market vegetables, onion gravy

#### ATLANTIC SALMON <sup>gf</sup>

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

#### PISTACHIO GNOCCHI

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

### dessert

#### MASCARPONE CHEESECAKE <sup>gf</sup>

seasonal berry compote, lemon chantilly cream

*complimentary coffee and tea*

**A SUBSTITUTION FOR DIETARY REQUIREMENTS IS AVAILABLE UPON REQUEST**

**\$69** per person *available for lunch & dinner*

### to start

served family style

#### BURRATA & TOMATO

fresh tomatoes, arugula, pickled onions, basil pesto, balsamic reduction, toasted sourdough, EVOO drizzle

### appetizer

served family style

#### CRISPY CALAMARI

pickled red chillies, chimichurri aioli

AND

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

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

### main

your choice of

#### 12 OZ. NEW YORK STRIPLOIN <sup>gf</sup>

mashed potatoes, market vegetables, balsamic tomatoes, demi glace  
(served medium)

#### SCALLOPS & BACON <sup>gf</sup>

three seared scallops, mashed potatoes, pork belly, spinach, grape tomatoes, parmesan crisp, fennel honey, gremolata

#### MAPLE CIDER CHICKEN <sup>gf</sup>

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

#### TRUFFLE MUSHROOM RISOTTO <sup>gf</sup>

fresh black truffle, cremini & shiitake mushrooms, Parmesan, buttery chardonnay

### dessert

#### VANILLA CRÈME BRÛLÉE <sup>gf</sup>

served with fresh berries

*complimentary coffee and tea*

**A SUBSTITUTION FOR DIETARY REQUIREMENTS IS AVAILABLE UPON REQUEST**

 **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

\*Items and pricing subject to change due to seasonal availability. All pricing is pre-tax and gratuity. 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 \$32 *per person available until 3 pm*

### appetizer

served family style

#### LANDING SALAD

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

AND

#### VEGETABLE GYOZA

vegetable dumplings, sweet drop peppers, sriracha soy sauce

### main

your choice of

#### LANDING BURGER

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

#### MARGHERITA PIZZA

vine-ripened tomato sauce, roasted tomatoes, fresh bocconcini, mozza, basil, balsamic reduction

#### MOROCCAN CURRIED CHICKEN

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

#### TOGARASHI POWER BOWL

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*

#### LAMB CHOPS 95

raita

#### BAKED BRIE CROSTINI 60

balsamic blueberry compote, crushed pistachios

#### MINI FRIED CHICKEN SANDWICH 60

breaded chicken, red cabbage slaw, jalapeño, passionfruit gastrique, feta aioli

#### BEEF SLIDERS 65

Landing sauce, cheddar cheese, lettuce, tomatoes, pickles

#### MINI CAULIFLOWER 56

crispy cauliflower, gochujang sauce, peanuts

#### MINI ROASTED BRUSSELS SPROUTS 50

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

#### MINI PARMESAN FRIES 38

garlic, parmesan, truffle aioli

#### SPRING ROLLS 36

served with sriracha emulsion

#### VEGETABLE SAMOSA 36

caramelized pineapple

#### PLANT-BASED SLIDERS 65

smashed avocados, tomato jam, arugula

#### SEARED JUMBO SCALLOP 100

bacon crumbled, fennel-orange honey

#### GRILLED PRAWN SKEWERS 50

cajun spices, passion fruit gastrique

#### CHICKEN TOSTADAS 50

avocado, feta, pickled onions

#### MINI CALAMARI 60

pickled red chillies, chimichurri aioli

#### LOBSTER ROLLS 65

lobster, celery, onion, dill aioli

#### PULLED BEEF SHORT RIB TOSTADAS 60

Tequila & mole beans, jalapeño crema, pickled onions

#### PRESSED TUNA SUSHI 40

caramelized pineapple, sweet drop pepper, cucumber, sesame-corn, cilantro soy sauce

#### GOAT CHEESE & BEET SALAD BITES 60

edamame hummus, arugula, orange segments, radish, pistachios, lemon cider vinaigrette, dill olive oil, sumac & orange ash

#### TRUFFLE MUSHROOM RISOTTO CUPS 90

shitake, cremini, buttery chardonnay, parmesan, black truffle

#### RED WINE BRAISED TENDERLOIN 70

truffle aioli, sweet drop pepper, red wine & tomato jus

### *Short on time but looking for a sweet finish?*

Add any of our by the dozen desserts to your event & we will serve them in to-go packaging in case any guests need to leave.

#### MINI CHEESECAKE 60

seasonal berry compote, lemon chantilly cream

#### BANANA PUDDING 56

vanilla wafers, caramelized banana, dark chocolate sauce

#### MINI STICKY TOFFEE PUDDING 46

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

## SHAREABLES

#### CHARCUTERIE PLATTER 175


*(serves 20-30 guests)*

prosciutto, salami, chorizo sausage, pork belly, smoked cheddar, blue cheese, brie, cheddar, herb crusted goat cheese, rosemary dates, fresh fruit, fennel honey, bourbon mustard, olives, garlic focaccia, sourdough

#### ASSORTMENT OF PIZZAS

*(cut into 12)*

Landing Pepperoni 19.75

Margherita 19.25 

Prosciutto & Brie 20.75

#### SEAFOOD PLATTER 385

*(serves 20-30 guests)*

cocktail prawns, prosciutto wrapped scallops, smoked salmon, tuna poke, lobster-guacamole, cocktail sauce, lemon-jalapeno gremolata, dill cream cheese, cilantro soy sauce, togarashi spiced wontons, lemon-pepper corn chips, baguette toasts, fresh lemon, pickled onions, sweet drop peppers

#### OYSTERS 295

*(100 pieces)*

freshly shucked oysters, cocktail sauce, ginger lime mignonette, horseradish, scotch bonnet hot sauce, fresh lemon, pico de gallo, pickled onions, wonton chips  
+ Chef attendant required 120

#### HARVEST BOARD 85

*(serves 15-20 guests)*

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