

prix fixe

EVENT MENU

Recommended for groups 20 or more

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

appetizer

served family style

LANDING SALAD ^{gf}

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

AND

ARANCINI ^{gf}

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

main

your choice of

CHICKEN SUPREME ^{gf}

mashed potatoes, market vegetables, caramelized onion 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 ^{gf}

8 oz. AAA butler steak, 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 ^{gf}

slow-braised short rib, mashed potatoes, market vegetables, beef au jus, gremolata

MAPLE CIDER ROASTED CHICKEN SUPREME ^{gf}

herb fingerling potatoes, market vegetables, onion gravy

ATLANTIC SALMON ^{gf}

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 ^{gf}

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

BAKED BRIE

pistachio pesto, blueberry-balsamic compote, focaccia crostini

appetizer

served family style

CRISPY CALAMARI

pickled red chillies, chimichurri aioli

AND

LANDING SALAD ^{gf}

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

main

your choice of

8 OZ. STEAK AND SHRIMP ^{gf}

8 oz. AAA butler steak, lemon garlic shrimp, mashed potatoes, market vegetables, balsamic tomatoes, demi glace (served medium)

SCALLOPS & BACON ^{gf}

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

MAPLE CIDER CHICKEN ^{gf}

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

TRUFFLE MUSHROOM RISOTTO ^{gf}

cremini & shiitake mushrooms, Parmesan, buttery chardonnay

dessert

VANILLA CRÈME BRÛLÉE ^{gf}


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 ^{gf} ^{ve}

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

AND

VEGETABLE GYOZA ^{ve}

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 ^{ve}

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 ^{gf} ^{ve}

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*

BEEF SATAY 65 ^{gf}

jalapeño crema, cilantro, sesame seeds

BAKED BRIE CROSTINI 60 ^{ve}

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 ^{ve}

crispy cauliflower, gochujang sauce, peanuts

MINI ROASTED BRUSSELS SPROUTS 50 ^{gf} ^{ve}

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

MINI PARMESAN FRIES 38 ^{gf} ^{ve}

garlic, parmesan, truffle aioli

SPRING ROLLS 36 ^{ve}

served with sriracha emulsion

VEGETABLE SAMOSA 36 ^{ve}

caramelized pineapple

PLANT-BASED SLIDERS 65 ^{ve}

smashed avocados, tomato jam, arugula

SEARED JUMBO SCALLOP 100 ^{gf}

bacon crumbled, fennel-orange honey

GRILLED PRAWN SKEWERS 50 ^{gf}

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 ^{gf}

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

GOAT CHEESE & BEET SALAD BITES 60 ^{gf} ^{ve}

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

TRUFFLE MUSHROOM RISOTTO CUPS 60 ^{gf} ^{ve}

cremini & shiitake mushrooms, Parmesan, buttery chardonnay

RED WINE BRAISED TENDERLOIN 70 ^{gf}

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 ^{gf} ^{ve}

seasonal berry compote, lemon chantilly cream

MINI STICKY TOFFEE PUDDING 46 ^{ve}

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)

Margherita 20.5 ^{ve}

Landing Pepperoni 20.5

Prosciutto & Brie 20.5

SEAFOOD PLATTER 385 ^{gf}

(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 350

(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 ^{ve}

(serves 15-20 guests)

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