

# EVENT MENU

*Dine-In or To-Go*

*prix fixe*

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

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

**ATLANTIC SALMON** *gf*

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

**STEAK FRITES** *gf*

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

**PISTACHIO GNOCCHI** *ve*

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** *gf*

*complimentary coffee and tea*

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

*appetizer*

served family style

**CAESAR SALAD**

romaine, bacon, croutons, garlic parmesan dressing

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

**BUTLER STEAK** *gf*

grilled AAA 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

*upgrade to the Cali-Cut Steak for \$10/person.*

*dessert*

your choice of

**MASCARPONE CHEESECAKE** *gf*

blueberry compote, lemon Chantilly cream

**ATLANTIC SALMON** *gf*

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

**PISTACHIO GNOCCHI** *ve*

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

**STICKY TOFFEE PUDDING**

vanilla ice cream, chili salted caramel

*complimentary coffee and tea*

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

*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, bacon, croutons, garlic parmesan dressing

AND

**STEAMED EDAMAME** *gf* *vg*

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

*main*

your choice of

**CALI CUT STRIPLIN** *gf*

grilled AAA 10 oz. striplin (served medium rare), potato pave, spinach, confit mushrooms, truffle butter, house-made demi-glace

**PISTACHIO GNOCCHI** *ve*

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

*dessert*

your choice of

**MASCARPONE CHEESECAKE** *gf*

blueberry compote, lemon Chantilly cream

**SEAFOOD PAPPARDELLE**

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

**CHICKEN ASADO**

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

**STICKY TOFFEE PUDDING**

vanilla ice cream, chili salted caramel

*complimentary coffee and tea*

*vg* **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.

# EVENT MENU

*Recommended for groups 20 or more*

## LUNCH \$30 *per person available until 3 pm*

### *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

#### **MINI MOZZARELLA ARANCINI** 55 *gf* *ve*

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

#### **MINI CAULIFLOWER** 55 *ve*

crispy cauliflower, gochujang sauce, peanuts

#### **MINI CALAMARI** 45

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** 55

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

#### **MINI TOGARASHI TOFU** 45 *gf* *ve*

crispy tofu, sriracha emulsion

#### **SPRING ROLL** 35 *ve*

served with sriracha emulsion

#### **BEEF SLIDERS** 55

Landing sauce, cheddar, pickles

#### **TUNA POKE** 55

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

#### **MINI STICKY TOFFEE PUDDING** 45

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

#### **MINI CHEESECAKE** 50 *gf*

blueberry compote, lemon Chantilly cream

## SHAREABLES

#### **ASSORTMENT OF PIZZAS** 18 each

*(cut into 8)*

contadina, margherita, chicken pico de gallo

#### **CHARCUTERIE PLATTER** 150

*(serves 30-40 guests)*

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

#### **CHEESE PLATTER** 150 *ve*

*(serves 30-40 guests)*

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

#### **HARVEST BOARD** 80 *ve*

*(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 ]