

# 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

#### TOGARASHI POWER BOWL **gf** **ve**

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

### 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

#### TOGARASHI POWER BOWL **gf** **ve**

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

### 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** **ve**

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

### MAIN

your choice of

#### NEW YORK STRIPOIN **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

#### TOGARASHI POWER BOWL **gf** **ve**

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

### 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



[ 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.

# PRIX FIXE

# EVENT MENU

Recommended for groups 20 or more

## LUNCH \$25 *per person*

### APPETIZER

your choice of

#### LANDING SALAD

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

OR

#### DAILY SOUP

OR

#### STEAMED EDAMAME

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

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

#### SPRING ROLL 35

served with sriracha emulsion

#### MINI CALAMARI 40

pickled red chillies, chimichurri aioli

#### MINI PARMESAN FRIES 35

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

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)*

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

150

#### HARVEST BOARD *(serves 15-20 guests)*

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](https://socialsafely.ca)

 **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. 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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