

# EVENT MENU

*Dine-In or To-Go*

## PRIX FIXE

**\$40** per person

### APPETIZER

served family style

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

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

AND

#### KOREAN CAULIFLOWER <sup>ve</sup>

crispy cauliflower, gochujang sauce, peanuts

### MAIN

your choice of

#### MOROCCAN CURRIED CHICKEN

North African spices, basmati rice, almonds, cilantro, raita, grilled naan

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

sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

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

8 oz. flat iron steak served medium, fresh cut fries, house demi-glace, truffle aioli

#### RIGHTEOUS GREENS BOWL <sup>gf</sup> <sup>ve</sup>

quinoa, red rice, seasonal vegetables, broccolini, roasted yams and squash, chillies, cashews, avocado, chia seeds, agave, lime ginger sauce

### DESSERT

your choice of

#### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

#### ICE CREAMS OR SORBETS <sup>gf</sup>

*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)

smoked duck breast, chorizo sausage, prosciutto, house-smoked provolone, aged cheddar, brie, grainy mustard, pickled vegetables, focaccia

VEGETARIAN OPTION AVAILABLE <sup>ve</sup>

### MAIN

your choice of

#### FLAT IRON STEAK <sup>gf</sup>

8 oz flat iron steak served medium, market vegetables, herb potatoes, house demi-glace

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

marinated roasted chicken, market vegetables, herb potatoes, pan onion gravy

#### SUSTAINABLE SALMON <sup>gf</sup>

sustainable grilled 8 oz. salmon, red rice and quinoa blend, market vegetables, caramelized honey mustard

#### RIGHTEOUS GREENS BOWL <sup>gf</sup> <sup>ve</sup>

quinoa, red rice, seasonal vegetables, broccolini, roasted yams and squash, chillies, cashews, avocado, chia seeds, agave, lime ginger sauce

### DESSERT

your choice of

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

gluten free graham crust, raspberry sauce

#### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

*complimentary coffee and tea*

**\$60** per person

### TO START

#### CHARCUTERIE BOARD (1 for every 4)

smoked duck breast, chorizo sausage, prosciutto, house-smoked provolone, aged cheddar, brie, grainy mustard, pickled vegetables, focaccia

VEGETARIAN OPTION AVAILABLE

### APPETIZER

served family style

#### CAESAR SALAD

romaine, garlic parmesan dressing, bacon, focaccia croutons

AND

#### STEAMED EDAMAME <sup>gf</sup> <sup>vg</sup>

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

### MAIN

your choice of

#### NEW YORK STRIPOIN <sup>gf</sup>

10 oz. striploin served medium, market vegetables, herb potatoes, house demi-glace

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

marinated roasted chicken, market vegetables, herb potatoes, pan onion gravy

#### SEAFOOD RISOTTO

lobster, shrimp, fried calamari, charred leek, parmesan, lemon and jalapeño gremolata

#### RIGHTEOUS GREENS BOWL <sup>gf</sup> <sup>ve</sup>

quinoa, red rice, seasonal vegetables, broccolini, roasted yams and squash, chillies, cashews, avocado, chia seeds, agave, lime ginger sauce

### DESSERT

your choice of

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

gluten free graham crust, raspberry sauce

#### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

*complimentary coffee and tea*

<sup>vg</sup> **VEGAN**  
Dishes are plant-based

<sup>ve</sup> **VEGETARIAN**  
Dishes are plant-based with the addition of either dairy or eggs

<sup>gf</sup> **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.

# PRIX FIXE

# EVENT MENU

Recommended for groups 20 or more

## LUNCH \$25 *per person*

### 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** **ve**

mild ancho pepper, sea salt, grilled lemon, soy dipping sauce

### MAIN

your choice of

#### LANDING BURGER

fresh Canadian beef chuck, cheddar, Landing sauce, mixed greens, pickles, tomato

#### 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

#### RIGHTEOUS GREENS BOWL **gf** **ve**

quinoa, red rice, seasonal vegetables, kale, roasted yams and squash, chillies, lime ginger sauce, cashews, avocado, chia seeds, agave

complimentary coffee and tea

## BY THE DOZEN

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

served with a citrus hoisin dipping sauce

#### MINI CALAMARI 40

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 50

ground turkey blended with apples and dijon, tomato, creamy red cabbage slaw, chipotle aioli

#### BEEF SLIDERS 50

smoked onion aioli, 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 **gf**

gluten free graham crust, raspberry sauce

## 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

#### CHICKEN WING PLATTER *(serves 10 guests)*

2lbs of wings served with feta dip and fresh vegetables  
choice of: bbq / ancho pepper lime/ hot sauce

35

\*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](http://socialsafely.ca)

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