

EVENT MENU

Recommended for groups 20 or more

prix fixe

\$48 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

CHICKEN SUPREME *gf*

basil-pistachio rice, market vegetables, onion-maple pan gravy

PERUVIAN SHRIMP *gf*

jalapeño crema, ancient grains, giardiniera

TRUFFLED MUSHROOM RISOTTO *gf* *ve*

confit mushrooms, baby arugula, truffle butter, parmesan crisps

STEAK & PARM FRITES *gf*

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

dessert

your choice of

VANILLA CRÈME BRÛLÉE *gf* *ve*

served with fresh berries

SORBET *gf* *vg*

raspberry sorbet, candied lemon

complimentary coffee and tea

\$58 per person *available for lunch & dinner*

to start

served family style

PANE FRESCO *ve*

fresh bread served with whipped butter

appetizer

served family style

BAKED BRIE *ve*

pistachio pesto, blueberry-balsamic compote, focaccia crostini

AND

CAESAR SALAD

romaine, bacon, croutons, garlic parmesan dressing

main

your choice of

8 OZ. NEW YORK STRIPLON *gf*

8 oz. AAA New York striploin, aged 40-days, herb fingerling potatoes, market vegetables, demi glaze
(served medium)

MAPLE CIDER ROASTED CHICKEN SUPREME *gf*

herb fingerling potatoes, market vegetables, onion gravy

ATLANTIC SALMON *gf*

parmesan risotto, arugula micro salad, confit cherry tomatoes, gremolata

PISTACHIO GNOCCHI *ve*

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

dessert

your choice of

MASCARPONE CHEESECAKE *gf* *ve*

blueberry compote, lemon chantilly cream

STICKY TOFFEE PUDDING *ve*

vanilla ice cream, chili salted caramel

complimentary coffee and tea

\$68 per person *available for lunch & dinner*

to start

served family style

CHARCUTERIE BOARD

Genoa & Calabrese salami, prosciutto, smoked cheddar, blue cheese, brie, rosemary dates, beets, fennel honey, bourbon mustard, olives & garlic focaccia

appetizer

served family style

CRISPY CALAMARI

pickled red chillies, chimichurri aioli

AND

LANDING SALAD *gf* *ve*

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

main

your choice of

10 OZ. NEW YORK STRIPLON *gf*

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

SEARED SCALLOPS *gf*

asparagus & cherry tomato risotto, fennel infused honey, gremolata

MAPLE CIDER CHICKEN *gf*

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

PISTACHIO GNOCCHI *ve*

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

dessert

your choice of

CHOCOLATE MOUSSE *ve*

raspberry sorbet & peanut granola crumble

MASCARPONE CHEESECAKE *gf* *ve*

blueberry compote, lemon chantilly cream

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. 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

created with seasonal ingredients

OR

MOZZARELLA ARANCINI ^{gf} ^{ve}

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

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, sunny side up fried egg, parmesan, spaghetti

GLUTEN-FRIENDLY PASTA AVAILABLE ^{gf}

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 *minimum order of two dozen per item is required*

LAMB CHOPS 90 ^{gf}

cajun spice, raita

BEEF SATAYS 60 ^{gf}

jalapeño crema, cilantro, sesame seeds

BAKED BRIE CROSTINI 60 ^{ve}

balsamic blueberry compote, crushed pistachios

MINI FRIED CHICKEN SANDWICH 60

crispy fried chicken, red cabbage slaw, jalapeño, passionfruit gastrique, feta aioli

BEEF SLIDERS 60

Landing sauce, cheddar cheese, pickles

TUNA POKE 60

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

MINI CAULIFLOWER 56 ^{ve}

crispy cauliflower, gochujang sauce, peanuts

TURKEY MEATBALL 56 ^{gf}

turkey, apples, tomato jam, arugula

BLACK BEAN & FETA EMPANADAS 50 ^{ve}

deep fried empanadas, black bean, feta & tomato jam

SMOKED SALMON CROSTINI 50

avocado, pickled onions

MINI CHEESECAKE 50 ^{gf} ^{ve}

blueberry compote, lemon chantilly cream

MINI CALAMARI 50

pickled red chillies, chimichurri aioli

GOCHUJANG TOFU TACOS 46 ^{vg}

avocado, grilled pineapple pico

MINI STICKY TOFFEE PUDDING 46 ^{ve}

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

MINI TAHINI ROASTED

BRUSSELS SPROUTS 50 ^{gf} ^{vg}

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

MINI PARMESAN FRIES 36 ^{gf}

garlic, parmesan, truffle aioli

SPRING ROLL 36 ^{ve}

served with sriracha emulsion

SHAREABLES

HARVEST BOARD 85 ^{ve}

(serves 15-20 guests)

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

SEAFOOD PLATTER 250 ^{gf}

(serves 10 guests)

oysters, poached shrimp, poached scallops, tuna ceviche, togarashi tuna & accoutrements

CHARCUTERIE PLATTER 175

(serves 30-40 guests)

Genoa & Calabrese salami, prosciutto, smoked cheddar, blue cheese, brie, rosemary dates, beets, fennel honey, bourbon mustard, olives & garlic focaccia

ASSORTMENT OF PIZZAS

(cut into 12)

Landing Pepperoni 18.5

Margherita 18.5 ^{ve}

Chicken Pico De Gallo 18.5

*Menu items may vary slightly per location.

[We are happy to accommodate and customize upon request]