

# CANAPÉ MENU

(MINIMUM ORDER: 16 PIECES)



**\$2<sup>50</sup> EA**

**BRIE CROSTINIS**

**TOMATO & BOCCONCINI SKEWERS**

Gluten free.

**MINI MARGHERITA PIZZA BITES**



**\$3<sup>50</sup> EA**

**NASHVILLE CHICKEN SANDWICH**

**CARHOP BURGERS**

**BBQ CHICKEN PIZZA**



**\$3<sup>50</sup> EA**

**BACON WRAPPED PRAWNS**

Gluten free.

**SEARED TUNA BITES**

**SPICY WONTONS**

Contains pork & shrimp.



**\$2<sup>25</sup> EA**

**MINI STICKY TOFFEE PUDDING BITES**

**SEASONAL DESSERT SPOONS**

# **PARTY MENU**

**\$35** PER PERSON

## **TO START**

(YOUR CHOICE)

### **ALL HAIL THE CAESAR SALAD**

Romaine hearts, napa cabbage, house-made creamy Caesar dressing, roasted garlic finished with a balsamic reduction and croutons.

### **THE FRENCH-O**

House-made French onion soup, topped with bubbling Swiss cheese & sourdough bread crouton.

### **GREEN GODDESS SALAD**

Sprouts, cucumber, tomato, chickpea, pickled onion, goat's cheese, pumpkin seeds.

## **ENTRÉE**

(YOUR CHOICE)

### **6oz SIRLOIN STEAK**

Mashed potatoes & seasonal vegetables. Garlic loaf.

### **SEARED TUNA BASMATI BOWL**

Lemongrass crusted yellowfin tuna, seared rare, coconut rice, coleslaw, ginger mayo and ponzu dipping sauce.

### **GRILLED CAJUN CHICKEN**

Mashed potatoes & seasonal vegetables. Cheddar-jalapeño cornbread.

### **ULTIMATE MAC & CHEESE**

Cavatappi pasta with cheesy mac sauce, pulled pork, bacon, slow roasted grape tomatoes, topped with bread crumbs and crispy onions. Garlic loaf.

All prices are per person and are excluding applicable taxes and gratuity.

# PARTY MENU

**\$40** PER PERSON

## TO START

(YOUR CHOICE)

### ALL HAIL THE CAESAR SALAD

Romaine hearts, kale, house-made creamy Caesar dressing, roasted garlic finished with a balsamic reduction and croutons.

### THE FRENCH-O

House-made French onion soup, topped with bubbling Swiss cheese & sourdough bread crouton.

### GREEN GODDESS SALAD

Sprouts, cucumber, tomato, chickpea, pickled onion, goat's cheese, pumpkin seeds.

## ENTRÉE

(YOUR CHOICE)

### 6oz SIRLOIN STEAK

Mashed potatoes & seasonal vegetables. Garlic loaf.

### SEARED TUNA BASMATI BOWL

Lemongrass crusted yellowfin tuna, seared rare, coconut rice, coleslaw, ginger mayo and ponzu dipping sauce.

### GRILLED CAJUN CHICKEN

Mashed potatoes & seasonal vegetables. Cheddar-jalapeño cornbread.

### ULTIMATE MAC & CHEESE

Cavatappi pasta with cheesy mac sauce, pulled pork, bacon, slow roasted grape tomatoes, topped with bread crumbs and crispy onions. Garlic loaf.

## DESSERT

(YOUR CHOICE)

### STICKY TOFFEE PUDDING

### FRENCH VANILLA ICE CREAM

With fresh berries

### SEASONAL DESSERT JAR

Ask about today's flavours!

All prices are per person and are excluding applicable taxes and gratuity.

# PARTY MENU

**\$50** PER PERSON

## SIPS

(YOUR CHOICE)

### DRAUGHT BEER

Bud, Bud Light, Local Craft Beer

### HOUSE WINE

Red or White

### SINGLE WELL HIGHBALL

## APPETIZER PLATTER

(ONE PER SIX GUESTS)

### CHICKEN WINGS | DRY RIBS

### SPICY WONTONS

### VEGGIES & DIP | CALAMARI

## PERSONAL APPETIZER

(YOUR CHOICE)

### CAESAR SALAD

### GREEN GODDESS SALAD

### THE FRENCH-O

## ENTRÉE

(YOUR CHOICE)

### 6oz SIRLOIN STEAK

Mashed potatoes & seasonal vegetables. Garlic loaf.

### SEARED TUNA BASMATI BOWL

Lemongrass crusted yellowfin tuna, seared rare, coconut rice, coleslaw, ginger mayo and ponzu dipping sauce.

### GRILLED CAJUN CHICKEN

Mashed potatoes & seasonal vegetables. Cheddar-jalapeño cornbread.

### ULTIMATE MAC & CHEESE

Cavatappi pasta with cheesy mac sauce, pulled pork, bacon, slow roasted grape tomatoes, topped with bread crumbs and crispy onions. Garlic loaf.

## DESSERT

(YOUR CHOICE)

### STICKY TOFFEE PUDDING

### FRENCH VANILLA ICE CREAM

With fresh berries

### SEASONAL DESSERT JAR

Ask about today's flavours!

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