

CANAPÉ MENU

Minimum order: 16 pieces



\$4 ea

BRIE CROSTINIS

TOMATO & BOCCONCINI SKEWERS

Gluten free.

BACON WRAPPED PRAWNS

Gluten free.

SEARED TUNA BITES

SPICY WONTONS

Contains pork & shrimp.



\$6 ea

MINI NASHVILLE CHICKEN SANDWICH

CAR HOP SLIDER



\$19 ea

MARGHERITA PIZZA

BBQ CHICKEN PIZZA



\$2²⁵ ea

MINI STICKY TOFFEE PUDDING BITES

TIRAMISU 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.

CUP OF 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

BISTRO STEAK FRITES

Fire-grilled AAA 6oz sirloin with classic green peppercorn sauce. Garlic-parmesan fries.

SEARED TUNA BASMATI BOWL

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

GRILLED CAJUN CHICKEN

Grilled blackened breast of chicken, whipped honey butter, coleslaw, cheddar-jalapeño cornbread. Fresh cut fries.

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

\$45 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.

CUP OF 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

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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

TIRAMISU

Layers of coffee-soaked cake, cocoa, mascarpone cream.

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

PARTY MENU

\$55 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

BISTRO STEAK FRITES

Fire-grilled AAA 6oz sirloin with classic green peppercorn sauce. Garlic-parmesan fries.

SEARED TUNA BASMATI BOWL

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DESSERT

Your choice

STICKY TOFFEE PUDDING

FRENCH VANILLA ICE CREAM

With fresh berries.

TIRAMISU

Layers of coffee-soaked cake, cocoa, mascarpone cream.

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