

# HUNTERS LANDING®

BAR • GRILL • HUB

## PARTY MENUS

### LUNCH MENU 25/PERSON

#### APPETIZER

— CHOICE OF —

#### LANDING SALAD

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

OR

#### SOUP OF THE DAY

OR

#### EDAMAME

ancho pepper, sea salt, lemon, gluten-free soy  
dipping sauce

#### MAIN

— CHOICE OF —

#### LANDING BURGER

fresh canadian beef chuck, cheddar, pickles,  
landing sauce, mixed greens, tomato

OR

#### MAMMA MARGHERITA PIZZA

san marzano tomato sauce, vine ripened tomatoes,  
fresh mozzarella cheese, balsamic syrup, basil

OR

#### LANDING CARBONARA

house smoked chicken, local pork belly, fried egg,  
parmesan cheese, spaghetti a la chitarra

VEGAN substitution upon request:

#### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale,  
roasted yams, chilis, lime ginger sauce,  
cashews, avocado, chia seeds, agave

**INCLUDES: COFFEE & TEA**

### PARTY MENU 1 40/PERSON

#### APPETIZER - SERVED FAMILY STYLE

#### LANDING SALAD

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

AND

#### BRISKET MAC' N CHEESE

aged cheddar, 14 hour smoked brisket,  
onion aioli, poblano bbq

#### MAIN

— CHOICE OF —

#### MOROCCAN CURRIED CHICKEN

north african spices, fragrant basmati rice,  
almonds, apricots, crema, flatbread

OR

#### SUSTAINABLE SALMON

red rice and quinoa blend, vegetables,  
caramelized honey mustard

OR

#### STEAK FRITES

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

OR

#### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale,  
roasted yams, chilis, lime ginger sauce,  
cashews, avocado, chia seeds, agave

#### DESSERT

— CHOICE OF —

#### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

OR

#### ICE CREAMS OR SORBETS

**INCLUDES: COFFEE & TEA**

### PARTY MENU 2 50/PERSON

#### APPETIZER - SERVED FAMILY STYLE

#### CAESAR SALAD

romaine, garlic parmesan dressing,  
croutons, bacon, garlic dressing

AND

#### ARTISAN PLATTER

prosciutto, soppressata, salami, brie, oka, house smoked  
provolone, bourbon and mustard sauce, fresh fruit,  
house pickled vegetables, garlic focaccia

#### MAIN

— CHOICE OF —

#### STRIPLOIN STEAK

10 oz. striploin, roasted mushrooms, market  
vegetables, roasted herb potatoes, house demi-glace

OR

#### 100 MILE ROAST HALF CHICKEN

maple cider chicken, market vegetables,  
roasted herb potatoes, pan gravy

OR

#### SUSTAINABLE SALMON

red rice and quinoa blend, vegetables,  
caramelized honey mustard

OR

#### RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale,  
roasted yams, chilis, lime ginger sauce,  
cashews, avocado, chia seeds, agave

#### DESSERT

— CHOICE OF —

#### MASCARPONE CHEESECAKE

gluten free graham crust, raspberry sauce

OR

#### STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

**INCLUDES: COFFEE & TEA**

# PARTY MENU 3

60/PERSON

## ARTISAN PLATTER TO SHARE

(1 for every 4)

prosciutto, soppressata, salami, brie, oka, house smoked provolone, bourbon and mustard sauce, fresh fruit, house pickled vegetables, garlic focaccia

— CHOICE OF —

## CAESAR SALAD

romaine, garlic parmesan dressing, croutons, bacon, garlic dressing

OR

## BRISKET MAC' N CHEESE

aged cheddar, 14 hour smoked brisket, onion aioli, poblano bbq

OR

## EDAMAME

ancho pepper, sea salt, lemon, gluten-free soy dipping sauce

## MAIN

— CHOICE OF —

## TENDERLOIN

7 oz. beef tenderloin, bacon preserve, market vegetables, roasted her potatoes, house demi-glace

OR

## SUSTAINABLE SALMON

red rice and quinoa blend, vegetables, caramelized honey mustard

OR

## LOBSTER FETTUCINE

poached whole 1¼ lb east coast lobster, mushrooms, leek and sherry tarragon cream, fettuccine

OR

## RIGHTEOUS GREENS

quinoa, brown barley, seasonal vegetables, kale, roasted yams, chilis, lime ginger sauce, cashews, avocado, chia seeds, agave

## DESSERT

— CHOICE OF —

## MASCARPONE CHEESECAKE

gluten free graham crust, raspberry sauce

OR

## STICKY TOFFEE PUDDING

vanilla ice cream, chili salted caramel

OR

## CRÈME BRÛLÉE

fresh berries

**INCLUDES: COFFEE & TEA**

# PASSED HORS D'OEUVRES

ALL PASSED ITEMS ARE PRICED BY THE DOZEN

|  |    |
|--|----|
| VEGETARIAN SPRING ROLLS .....            | 35 |
| SMOKED SALMON CROSTINI .....             | 40 |
| PROSCIUTTO AND MELON SKEWER .....        | 45 |
| MINI MAC & CHEESE .....                  | 40 |
| CALAMARI .....                           | 40 |
| TRUFFLE FRIES .....                      | 35 |
| GRILLED CHEESE .....                     | 35 |
| EDAMAME .....                            | 35 |
| MINI AVOCADO SANDWICH .....              | 40 |
| CHICKEN WINGS PLATTER .....              | 30 |
| BEEF SLIDERS, TRADITIONAL TOPPINGS ..... | 50 |
| SEARED TUNA WONTON .....                 | 55 |

# STATIONARY PLATTERS

|   |         |
|---|---------|
| OYSTERS SERVED WITH TRADITIONAL ACCOMPANIMENTS .....  | 36      |
| ASSORTMENT OF PIZZAS .....  | 18/EACH |
| (SAUSAGE PICANTE, MAMMA MARGHERITA, CHARCUTERIE, CHICKEN PICO DE GALLO, ARTICHOKE AND CHEESE) |         |
| CHARCUTERIE PLATTER CHEF'S CHOICE OF 4 .....  | 80      |
| CHEESE PLATTER CHEF'S CHOICE OF 4 .....   | 80      |
| CRUDITE PLATTER .....   | 35      |

# STATIONS

|  |                            |
|--|----------------------------|
| CARVING STATION .....  | 45/PERSON                  |
| SELECT TWO ITEMS, MIN. 30 PEOPLE   |                            |
| ROAST BEEF   | ROASTED SUSTAINABLE SALMON |
| PORCHETTA  | HOUSE SMOKED BRISKET       |
| SERVED WITH ARTISAN MINI BUNS, MUSTARDS, HOUSE SAUCES, HOUSE PICKLES, ORGANIC GREENS, HOUSE DRESSING, TRADITIONAL CONDIMENTS |                            |
| TACO BAR .....   | 20/PERSON                  |
| PULLED PORK, FISH OR CHICKEN   |                            |
| FLOUR TORTILLAS  |                            |
| SERVED WITH FRESH TOPPINGS, HOT SAUCES, SALSAS AND SLAWS   |                            |

HUNTERS  
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82 FORT YORK BLVD, TORONTO • (647) 352-6082  
 /HUNTERSLANDINGBAR  @HUNTERSLANDING